



LA ROUSSE
FOODS

La Rousse Foods organises "Meet the Suppliers" trip for Chefs

A group of 10 chefs was recently invited by La Rousse Foods to participate in a discovery trip in foodie-heaven Kilkenny.

The group first visited [Knockdrinna farmhouse](#) to discover their award-winning cheese range. The chefs got the opportunity to be taught by cheese-maker Helen Finnegan how to cut the whey and make their own fresh feta cheese.

They also had the pleasure to meet with Mary White and her husband Robert from [Blackstairs Ecotrails](#) on the grounds of Mount Juliet, where they were brought on an educational foraging tour, discovering the in-season flora and fauna. That evening, the group enjoyed a dinner at Mount Juliet's 1* [Lady Helen Restaurant](#) with a panoramic view over the estate.

The next day they visited Mags and Ger Kirwin of [Goatsbridge Trout Farm](#) and got to taste the range of their award-winning Irish smoked trout and Ireland's first ever trout caviar. After an amazing lunch at the newly-refurbished [Vie De Chateaux](#) restaurant, they met Pat Clarke, owner of [A Growing Pleasure](#), who specialises in growing micro herbs, cress, salads and edible flowers at his farm in Naas, Co. Kildare.

