



LA ROUSSE
FOODS

Killenure Dexter Chorizo

Eavaun Carmody, owner of **Killenure Castle** and farmer extraordinaire recently launched a range of charcuterie products made with her **Dexter Beef** succulent meat. She travelled around Ireland to find a charcutier, with similar ethos to the brand and came upon Olivier Beaujouans, based in the Dingle Peninsula. He is a trained as pork butcher, chef and a skilled charcutier.

Together they have created **Dexter Charcuterie range** using traditional methods and local ingredients.

Their **Dexter Chorizo** is an amazing versatile product that can be served cold or hot, as is or cooked. Made with the right balance of Dexter beef eat and pork fat, it is delicately seasoned to enhance the quality of the meat and the curing. **Code 16179 - 1kg.**



For more information, please contact your area representative