

Best of Irish producers meets customers at Country Fayre in Killenure Castle

On a sunny Wednesday afternoon, La Rouse Foods welcomed their customers to a meet & greet with their finest Irish suppliers in the historic grounds of the 16th century Killenure Castle, Co. Tipperary. Dexter Beef originated in Dundrum, just a mere 2km from Killenure Castle, connecting the grounds of the castle as the perfect setting for the reimplantation of this wonderful product. Set up in 2013, [Killenure Dexter Beef](#) has become extremely sought-after among Irish chefs. This year's theme 'Country Fayre' reflected the skills, crafts and food history of over 50 artisan producers.

In association with Euro-Toques & Food on the Edge Symposium, La Rouse Foods hosted a number of talks throughout the day. Wade Murphy of 1826 Adare demonstrated sous-vide cooking, while Rob Krawczyk of Tankardstown House discussed how the traditional charcuterie & curing making methods influenced his cooking. In addition, Matt Logan, 2014 winner of Euro-Toques 'Young Chef of the Year' competition, revealed the theme of this year's competition "Origins of Contemporary Irish Cooking". [Full Photo Album available here](#)

[Irish TV Report on Killenure Country Fayre](#)

[An Aerial Footage of the Country Fayre](#)

