



LA ROUSSE
FOODS



When French Baker meets Irish “savoir faire” – The story of *Nature de Pain*

Nature de Pain was created in 2015 by French Chef Olivier Quenet and master baker Gerry Molloy of the Molloy Family, traditional Irish bakers since 1850. The company makes handmade, hand-cut and hand-moulded breads and their master bakers use the finest local and exotic ingredients to offer the best quality and taste possible. They offer a range of small individual bread rolls but also a splendid Traditional Sliced French Sourdough Loaf which is extremely versatile and is a great match for cheese, cured meats, bruschette, pickled fish...or simply with butter in an indulgent bread basket. It is made using Olivier's traditional recipe, similar to the amazingly fragrant loaves you can find in all the bakeries around France.

