



## Ponthier Two-Ways...

Two great events were recently organised in partnership with Ponthier fruit purees, in order to share the diversity and versatility of their products.

First, the team brought top pastry chefs to Restaurant Patrick Guilbaud to meet Chef Anthony Audebaud, a seasoned pastry chef who currently officiates in Barcelona's top restaurants and teaches the city's best culinary arts school. The chefs were greeted with cocktails made using the purees and got to discover different desserts that Chef Anthony had created for the occasion. They were then brought around a table for a comparative tasting and more desserts using Ponthier purees. Amongst the desserts tasted were a Morello Cherry Mont-Blanc, a Citrus tartlet and an exotic fruit and chocolate entremets, to the delight of the taste buds and eyes of the guests.



Two days later, La Rouse Foods gathered top Dublin bartenders for a cocktail master class by Anna Walsh (2015 Bartender of the Year) to discover the new range of Ponthier Puree squeeze bottles. The guests got to taste several cocktails with yuzu, raspberry, lime, coconut purees to name a few and do a taste comparison of different Ponthier products. To accompany the cocktails, canapés were circulated, all including a new vegetable Ponthier puree from the latest range.

