

2016 Edition of Country Fayre at #Killenure

The second edition of the Country Fayre at Killenure took place in the stunning grounds of 16th century Killenure Castle, Co. Tipperary, home of the **Killenure Dexter Beef**. Suppliers from Ireland and Europe gathered at the Castle to showcase their amazing and unique products to the guests, chefs came from all over Ireland to get a taste of what La Rousse Foods has to offer. From Irish oysters to pickled herring, Irish lamb, purple potatoes to organic edible flowers and artisan Japanese products to name only a few, producers were arranged following a Tasting Trail for guests to meet them and taste their amazing and diverse products.

Guests were greeted with a demonstration by Chef Kevin Thornton who showed his skills on Open-Flame cooking, inviting people to join him for an Ethiopian Banquet, while roasting a goat in the ruins of the old Castle. Beside the producers, Euro-Toques had a demonstration Marquee hosting workshops and talks on varied subject such as Foraging, Irish Charcuterie or Gluten-Free products among other things. Chef Network was also present to promote their ever-growing activity with chefs from around Ireland. JP McMahon presented his Food on the Edge Symposium while MSK's Vicky Endersen was regaling chefs with molecular gastronomy demonstrations.

Photo Album of Country Fayre at #Killenure Irish TV Report on Country Fayre at #Killenure

