

Kirk's Roux



Background

I'm a single dad and I've always loved to cook for my kids.

I find it really relaxing at the end of the day to cook dinner for my family and sometimes when I'm lucky they actually might just compliment my cooking!

So, one night I was making chicken in a white wine sauce with two moaning hungry teenagers hovering over me, generally getting in the way. "Time to speed this up I thought" So, I thought "I'll make a Roux".....But. I thought "Why cant you buy a ready made Roux?"

So...2 years later after a lot of sweat and tears with the help of CAFRE I have formulated a roux based on the best Irish butter from my home county and contains only 100% natural ingredients. It's easy and convenient to use and gives reliable results every time.

Why not give it a go today and add lustre and a ouch of smooth luxury to your dishes , like I do.

Product range

Chilled

- You probably know a "roux" is a cooked out mixture of butter and flour which is used by cooks and professional chefs to thicken all sauces, soups, stews and casseroles, as well as forming the basis of Bechamel (white sauce) and Veloute Sauce (Gravy).
- Kirks Roux are crafted from pure clarified Irish butter and 100% natural ingredients with no added preservatives, salt, flavourings or gumming agents. With a refrigerated shelf life of 3 months our Rouxs are the perfect addition to any home or professional kitchen to give cooks and professional chefs a cost effective, convenient and natural way to create sauces or thicken and add lustre to any casserole, soup or stew. We have formulated 5 different flavours;
- Kirks Classic Roux: Made from pure Irish butter our Classic Roux adds perfect thickness and shine to your

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Image gallery



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