



## FOODS Glenisk picks an organic partner

IF YOU'RE stuck for inspiration in the kitchen, help is at hand from two of the pioneers of Ireland's organic movement.

In a bid to boost our organic cooking repertoire with some exciting new dishes, the family-operated dairy, Glenisk, has joined forces with Macreddin Village, home to BrookLodge & Wells Spa where Ireland's only certified organic restaurant, The Strawberry Tree, operates.

The partnership is the latest initiative by Glenisk in their mission to create an organic Ireland. From March 25, special Glenisk multi-packs will feature exclusive organic recipes devised by award-winning Macreddin head chef, Norman Luedke.

The mouth-watering recipes include Macreddin Healthy Breakfast, Monkfish Kebabs, Rajjta, Greek Tzaziki and Macreddin Brown Bread.

To celebrate the partnership, visitors to [www.glenisk.com](http://www.glenisk.com), can sign up to win one of 12 luxury spa mini-breaks at BrookLodge & Wells Spa.

Speaking about the partnership, Vincent Cleary, managing director, Glenisk said: "Like Macreddin, Glenisk is a family-owned and operated business with a passion for organics and a commitment to producing delicious, wholesome food.

"Glenisk, along with our

farmers and partners, has a vision of an organic Ireland and we're working towards it, one acre at a time.

Further information is available at [www.glenisk.com](http://www.glenisk.com).