

Our Food Service Range



One island, men, one passion

Groix et Nature is an artisanal cannery located in Port Lay on the island of Groix in southern Brittany, France.

Created almost 25 years ago, Groix et Nature perpetuates the tradition of cannery on the island, which had five canneries at the time of white germon tuna fishing.

Local sustainable development project: 19 jobs created on the island, representing as many families who make a living, all year round, from children who enroll in the island's schools and college.

EPV (Living Heritage Company) label which rewards the excellence of French know-how and recognized quality artisan producer by COLLÈGE CULINAIRE DE FRANCE.



Our Fish Pâtés

Presented in an opaque sterilized pouch of 450G, our fish pâtés are cooked on the island of Groix **without coloring or preservative** from raw materials from small fishing boats.

Convenient to use with its easy opening, **ready to use** : it facilitates the work in the kitchen for professionals and provides a guarantee and flexibility thanks to its **long conservation** (18 months before opening).

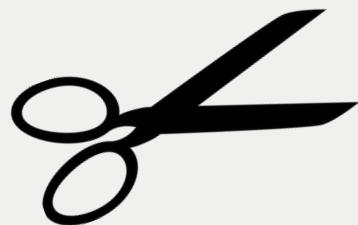
Ideal for **food service and catering**.



Easy to use in 3 steps !

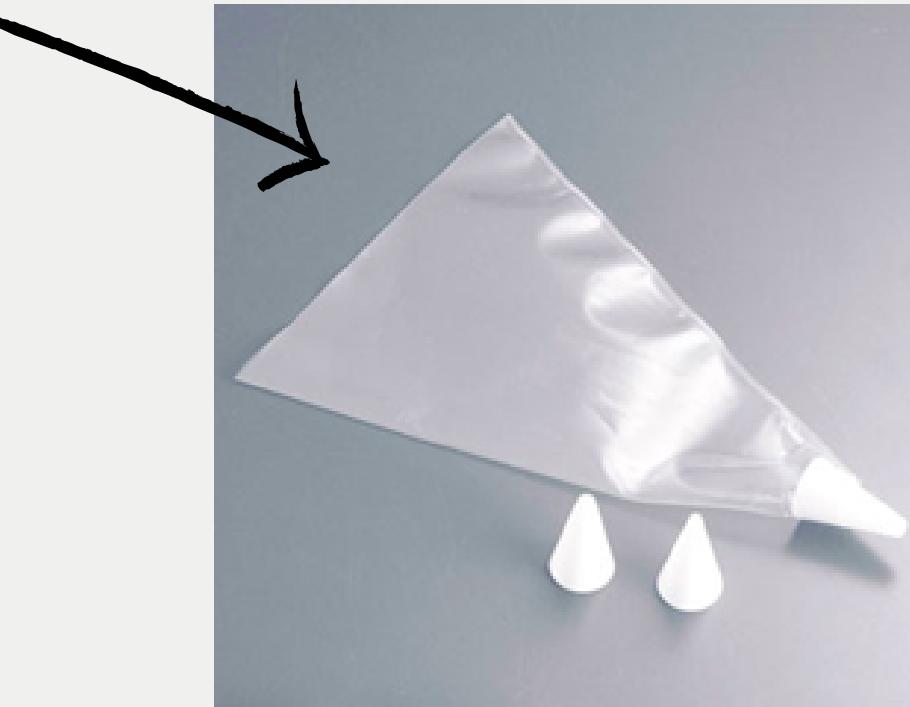
1

Just cut and open



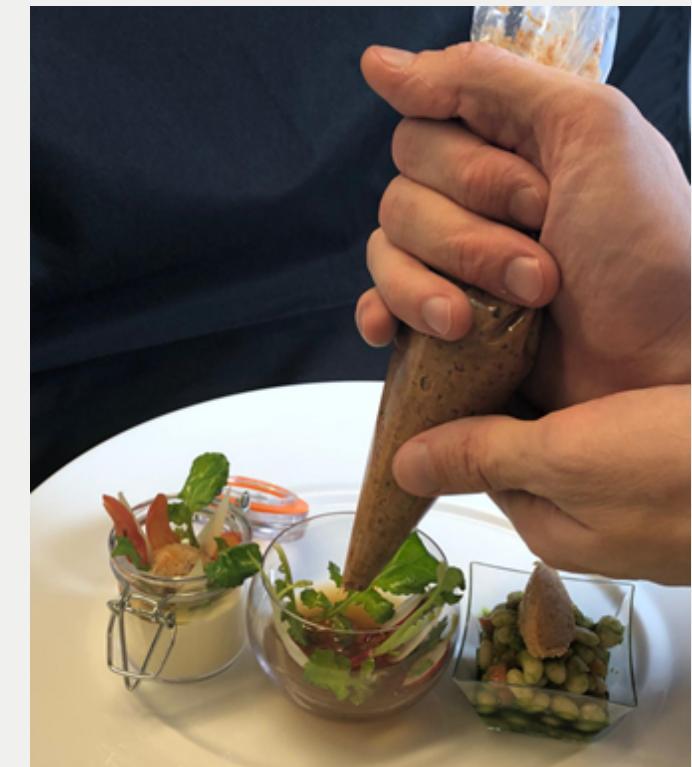
2

Put the fish pâté
in a squeeze bag



3

Then you can immediately
use as topping of your
appetizer recipe



Scallop Pâté



Discover this recipe of Scallops cooked in Breton style, the most appreciated of the gourmets !

Rich in delicate and melting fibers (47%), this pâté reveal all the flavors of scallops cooked with butter, shallots and parsley.

Code: 36017

Gencod: 3760056410174

Capacity: 450 g



Crédit photo: Groix et Nature

The Recipe Scallop Pâté Makis

- Cut the leeks to obtain long strips
- Blanch the leeks for 3 min in boiling water
- Place two strips of leek on top of one another
- Put a tablespoonful of **Scallop Pâté** on the edge of the strip and roll the makis



Lobster Pâté with Kari Gosse



Code: 36018

Gencod: 3760056410181

Capacity: 450 g

Cooked from Blue Lobster, considered as the finest of the crustaceans, discover the tender and refined meat of the Lobster (30%) through this recipe that will delight gourmets.

Raised at the Kari Gosse, a spice mixture well known to gourmets, find in the mouth the fine and delicate taste of the Lobster.



Credit photo: Croix et Nature

The Recipe

Lobster Pâté Club Sandwich

- Candy vegetables in olive oil with thyme and garlic
- Toast white bread
- Add a tablespoon of **Lobster Pâté** and create your club sandwich by alternating colours



Crab Pâté



The Crab meat (45%) of the Pâté Groix & Nature is noble and generous.

Cooked with cream, butter, shallots, this recipe is a perfectly balanced delight in the mouth.

Code: 36019

Gencod: 3760056410198

Capacity: 450 g



Credit photo: Groix et Nature

the Recipe

Crab Pâté Appetizers

- Prawn crackers with avocado dices and **Crab Pâté**
- Small pastry puffs with Crab Pâté and celery remoulade
- Rolled leeks with Crab Pâté



Seaweed Tartar



Subtle blend of 3 fresh seaweeds (34%) - Sea Lettuce, Dulse, Sea Beans - harvested fresh by hand in Brittany coasts, ideal for an aperitif, or with smoked salmon on a compound plate.

Perfect to prepare your fish or to enhance your mayonnaise.

Code: 36020

Gencod: 3760056410204

Capacity: 450 g



Crédit photo : Groix et Nature

The Recipe

Seaweed Tartar Verrine

- Start filling the verrine with tuna, mayonnaise & shallots
- Add hard boiled eggs cut into small pieces
- Finish filling the verrine with **Seaweed Tartar**



GROIX & NATURE

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Credit photo : Groix et Nature