

Karen Keane

Bean and Goose



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Having spent all her pocket money on chocolate as a child, it's no surprise that Karen Keane aspired to create her own.

After studying how to temper chocolate on marble slabs with French chocolatier Benoit Lorge, Karen and her sister Natalie decided to create their own chocolate company.

Bean and Goose specialises in making craft chocolate bars, truffles, and seasonal items using single origin chocolate, herbs and spices to create unique flavours.

The name is inspired by the Bean Goose, a bird that migrates to Wexford in winter, as the sisters wanted to maintain a strong connection to their hometown.

In 2016, after two years of preparation, they realised that there was a place in the market for Bean and Goose and it was time to start scaling up.

ACORNS has helped Bean and Goose reach new heights and now the high quality chocolate can be found in stores run by fellow ACORNS participants. In total, the traditionally made chocolate is stocked in more than 70 stores across Ireland, including Brown Thomas and Avoca.

The busiest time for Bean and Goose is Christmas with a full range of bars and giftsets available. They are expecting to make over 30,000 bars to satisfy demand during the festive season.

The next step for Bean and Goose is to unveil a subscription service that sends subscribers one bar from the core range and two special edition bars each month.

In the future, the Keane sisters, who currently employ three staff members, plan to build a new, larger chocolate-making facility at Last Tree Farm in Ferns, Wexford.