

Sarah Browne

Oysome



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Sarah Browne grew up on a dairy farm outside Listowel in North Kerry. Growing up, she realised that she was deeply passionate about food, and as a consequence, preserving the rural communities where this food is produced.

She discovered her passion for oysters in 2021, when she was selected as a Bord Iascaigh Mhara (BIM) Taste the Atlantic Young Chef Ambassador. Already working as a chef, she was inspired by the oyster farmers she met during the programme. Their dedication, their stories, and how this shapes the unique character of their product.

This experience sparked the idea for Oysome, which Sarah launched in July 2023. From the outset, Oysome was designed as a culinary events business, aiming to bringing people together to learn about and celebrate Irish oysters in new ways.

To deepen her expertise, Sarah trained with the Oyster Master Guild, where she was fascinated to learn that oysters, like wine, reflect the environment in which they are grown. Each one carries a distinct flavour profile shaped by its origin.

Today, Oysome has a regular presence at the Dun Laoghaire market every Sunday, where Sarah samples the oysters, writes tasting notes, and pairs them with two dressings crafted to enhance their natural flavours. Beyond the market, she hosts workshops, oyster tastings, and food festival events nationwide.

Alongside Oysome, Sarah continues to work as a freelance chef during the week, while focusing weekends on her business. She credits the ACORNS programme with helping her shape her vision and identify the best path forward.

Looking to the future, Sarah plans to launch a digital product later this year, based on the engaging materials she uses in her workshops, making oyster education more widely accessible.

