



# LE PETIT JOURNAL

IN SUMMARY

**CHRISTMAS 2016** Bûche Marron Orange

**SIRHA 2017**

**CALENDAR** Upcoming Training

## Christmas 2016 with Agrimontana



### Divertimento - Bûche Marron Orange

Whole PGI Piedmont hazelnuts | ORANGE PEEL PASTE |  
MARRONS CREAM | COCOA BUTTER | BIANCOLATTE MILKY TASTE

*Sirha*  
LE RENDEZ-VOUS MONDIAL  
DE LA RESTAURATION & DE L'HÔTELLERIE



DON'T MISS THE WORLD HOSPITALITY AND FOOD SERVICE EVENT!  
LYON EUREXPO, FROM 21ST TO 25TH JANUARY 2017.

VISIT US AT OUR STAND C34 - HALL 4



JOURNÉE  
du MARRON

*After the success of the first  
edition of the Journée du Marron 2016,  
the second edition will take place on  
**November 11th, 2017.***

# TRAINING

AGRILAND conducts training for its Agrimontana and Domori Products at the École Stéphane Glacier Pâtisseries & Gourmandises in Colombes (Paris), and courses around the country with well-known experts, many of whom are among the best artisans in France, with one main mission: to offer classes created by artisans, for artisans. For the training calendar and more information, email [agriland@agriland.mc](mailto:agriland@agriland.mc) or contact your sales representative.



## UPCOMING COURSES AT THE SCHOOL OF STEPHANE GLACIER COLOMBES (PARIS)



**Stéphane Glacier**

- Thursday 23 February
- Thursday 3 March

*The art of chocolate in pastry at Easter*

- Thursday 18 may

*Tarts and « gateaux de voyage »*

- Thursday 21 September
- Thursday 5 October

*The art of chocolate during the end of year celebrations*

## UPCOMING COURSES IN PROVINCIAL TOWNS



**Stéphane Glacier**

- Friday 29 September

*The art of chocolate during the end of year celebrations*  
Montpellier

- Monday 9 October

*The art of chocolate during the end of year celebrations*  
Lille

- Wenesday 11 october

*The art of chocolate during the end of year celebrations*  
Caen

# NEW AUTUMN POETRY

A treasure chest that stands out for the elegance of its warmth, typically autumnal brown.

It contains three trays, with Marrons Glacés and Violet Diamonds.

A set of delicacies born out of the most delicious history of pastry and confectionery.

An experience of taste for lovers of rare, authentic flavours.

Elegant candissoire made of hammered copper: a rare and evocative object.



THANKS YOU FOR YOUR LOYALTY  
AND WE WISH YOU A MERRY CHRISTMAS  
AND HAPPY NEW YEAR.



Both Agriland office and Agriland warehouse will be closed on December 26th and January 2nd. Also, due to inventory on December 29th and 30th, there will be no delivery on those days.



We remain at your entire disposal for any other information that you may need.

Today at Agriland we have returned to our roots and decided to use our former name, **Agrimontana International**, once more. Our vocation remains the same: supporting you, the professionals, so that you can experiment and take your talent in search of unique tastes and flavors.

