



LE PETIT JOURNAL

IN SUMMARY

SIGEP 2018

CALENDAR: upcoming courses

Happy new year 2018 with Agrimontana

BEST OF PANETTONE

DISCOVER THE RECIPES OF

ANDREA TORTORA
FABRIZIO DONATONE
LUIGI BIASETTO
ALFONSO PEPE
SAL DE RISO



Panettone

WITH FRUIT MACEDONIA AGRIMONTANA | HONEY OF ACACIA FLOWER |
AROMATIC COCOA POWDER 22-24% DOMORI



Recipe by **Luigi Bisetto**. Relais Desserts, Padova, Last Prize: World Champion in 1997.

Coffee | Gelato | Pastry | Chocolate | Bakery

WOW

Sigep  Fiera di RIMINI
20|24 .01. 2018
The sweetest business experience



attrezzature, arredamento e servizi. E...
presenta nuovi format; sviluppa il networking internazionale e fa crescere il business... (continua)



WE ARE ALL WAITING FOR YOU FOR SIGEP 2018,
INTERNATIONAL EXHIBITION OF ARTISANAL PRODUCTION
OF GELATO, PASTRY, BREAD AND COFFEE.

For its XXXVIIIth edition, Sigep undeniably held its position as world leader in salons exclusively reserved for professionals in the gelato, artisan pastry and bakery sectors associated with the world of coffee. Sigep is an extraordinary showcase of all the innovations and trends of these four sectors of activity.

Everything is exposed, from raw materials and ingredients to appliances and equipment, as well as furniture and services.

WE WILL BE LOCATED IN HALL B5, ON STAND 116.

UPCOMING COURSES

AGRILAND conducts training for its Agrimontana and Domori Products at the school of Stéphane Glacier Pastry and Sweets in Colombes (Paris), and courses around the country with well-known experts, many of whom are among the best craftsmen of France, with one main mission: to offer classes created by craftsmen, for other one. For the training calendar and for more information, email agriland@agriland.mc or contact your sales representatives.



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



Stéphane Glacier

- Thursday, February 15th "Special Easter", Entremets and chocolate montage for Easter.
- Thursday, April 12th "Special Easter", Stage pastry "alliance fruits and chocolate", Entremets and small cakes.
- Thursday 20th September "The all chocolate pastry", Entremets, pie travel cakes.
- Thursday October 25th "Christmas around the chocolate". Log-shaped Christmas dessert.
- Thursday September 27th "Christmas chocolate treats", Shortbread cookies, chocolate treats, Christmas cakes, Christmas chocolate mounts.

UPCOMING COURSES AT THE SCHOOL OF OLIVIER BAJARD, PERPIGNAN.



Olivier Bajard

- Training on two days on 11 & 12 June 2018. 12 participants.
- Demonstration on Tuesday, October 16, 2018. 20 to 40 participants.

NOUVEAU NEW GINGER FILETS.



Ginger fillets selected and made by hand. For more than forty years, Agrimontana has been working with the most demanding Italian and international pastry chefs, helping them to choose the ingredients that can add value and taste to confectionery creations. Master pastry chefs and passionate gentlemen know that to create simple recipes or elaborate desserts, the success factor starts with the raw materials.