



LE PETIT JOURNAL

IN BRIEF

GELATO WORLD CUP

GELATO ACCORDING TO AGRIMONTANA

CALENDAR Upcoming training

NEW PRODUCT Domori biancolatte chocolate



*“Scornabecchio il pistacchio”
une creation de Diego Crosara.*



GELATO WORLD CUP 2016

Diego Crosara, Head Pastry Chef of Team Massari Agrimontana, led the Italian team in the latest SIGEP trade fair in Rimini, and won the Gelato World Cup 2016. The know-how and creativity of our valued partners helps us to promote real, 100% natural, Gelato Italiano worldwide.



GELATO ACCORDING TO AGRIMONTANA

Il Gelato selon Agrimontana se base sur des **principes fondamentaux** :

- **health** - using completely natural ingredients,
- **excellence** - searching for the absolute highest quality for every ingredient,
- **professionalism** - ensuring excellent technical performance every time.

Bases: Neutro 5 , 50 Fruit Fiber+ and 50 Cream are recommended for experienced users. However, Agrimontana also offers pre-mixed Bases that do more of the work for you, whilst remaining completely natural and suited to the very finest of recipes: Prepesata (Quick Weight), Prepesata Gelato Creamy, Prepesata Nuvola (more aerated), Easy Weight Cream (ice cream) and Fruit Easy Weight (sorbet). To ensure Agrimontana's Bases work perfectly, our experts continually innovate to create even better products. For 2016 Agrimontana is launching Soft Lait (milk structuring compound for soft ice cream) and Soft Fruit (fruit structuring compound for soft sherbet), natural bases for Italian ice cream machines. The range also includes ice cream integrateur and fruit sherbets integrateur and Dextro +. These technical products are made in-house at Agrimontana, and our underlying philosophy is always the same: keep it natural.

Agriland, the exclusive distributor for Agrimontana and Domori, runs **training in ice cream, pastry and chocolate making**, run by the best **French and Italian professionals**, some of whom have received the prestigious Meilleurs Ouvriers de France award.

We use these sessions to spread the word about the real **Gelato Italiano**. The know-how and creativity of our **valued partners** was recognised during the latest **SIGEP** trade fair in Rimini, when the Italian team led by **Diego Crosara**, Pastry Chef of Team Massari Agrimontana, won the **Gelato World Cup 2016**.



TRAINING

AGRILAND runs training for Agrimontana and Domori products at the École de Stéphane Glacier Pâtisseries & Gourmandises in Colombes (Paris), as well as regional training sessions with well-known experts, many of whom have won the Meilleurs Ouvriers de France award. Our goal is quite simply to provide teaching by artisans, for artisans.

For training calendar and more information, email agriland@agriland.mc or contact your sales representative.



UPCOMING TRAINING



Tuesday 25 April
Vincent Guerlais
*Chocolate-making
in a business context*
Lyon



Thursday 2 June
Pascal Brunstein
Chocolate crystallisation
École de Stéphane Glacier
Colombes (Paris)



NEW DOMORI BIANCOLATTE CHOCOLATE



White couverture chocolate milky taste with natural vanilla extract, 35% milk and 30% sugar (35% fat). For a milkier, less sugary taste.

SUGGESTED USES

Trimings, crémeux, ice cream, bars, toppings, moulding, decorations and ganache.

OUR STORY

Agriland was founded in 1990 in Monaco, under the name Agrimontana International. We supply **Agrimontana and Domori products** throughout France and numerous other countries.

Azienda Agrimontana, founded in 1972 in Borgo San Dalmazzo (Cunéo) in Piedmont, Italy, has quickly become the market leader for chestnuts, candied fruit and jam in Italy.

The main reason for this success is that, from the very beginning, Agrimontana has only worked with **natural ingredients, never using colourants, preservatives or artificial flavourings**, and Agrimontana also only uses fruit grown in Italy. Our range also includes products for making real Italian gelato: bases and pastes with all-natural ingredients.

Since 2006, **Azienda Agrimontana has been part of the Illy Group**, which includes Illy coffee, Damman frères tea and Domori chocolate. Being part of such a dynamic and quality-focussed group has allowed Agrimontana to **complete its professional range** with the inclusion of **Domori couverture chocolate**.

Domori only uses Aromatic cacao, from **the best Criollo and Triniatario plantations**, which are monitored from harvesting to **fermentation and storage, with gentle roasting and fast grinding** to keep all the flavours in.

Among our clients in France and across Europe, the Middle East, Japan, United States, Singapore, Hong Kong and Australia are the top:

- Pastry chefs and confectioners
- Chocolatiers
- Ice cream makers
- Restaurants
- Delicatessens

Agrimontana and Domori have long collaborated with recipients of the Meilleurs Ouvriers de France for pastry, chocolate and ice cream.

To create recipes and put in place their semi-finished and finished items.

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.

 **agriland**

