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IN PREVIEW THE NOVELTIES OF THIS FALL

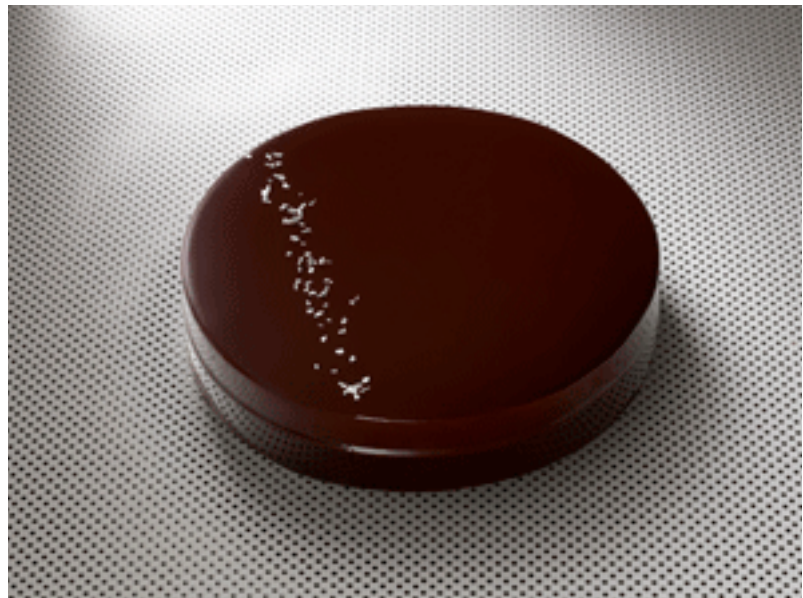
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AT THE APPROACH OF CHRISTMAS AGRILAND INVITES YOU TO DISCOVER IN PREVIEW THE NOVELTY OF THE AUTUMN WITH THIS CHOCOLATE-HAZELNUT DESSERT SIGNED BY OUR PASTRY MOF LIONEL LALLEMENT.

CHOCOLATE DOMORI AND HAZELNUTS FROM
PIEDMONT (ITALY)

ICE-COLD DESSERT WHICH IS ALSO DECLINED IN A YULE-
LOG SHAPE

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THE DETAIL CONCERNING THIS NEW DESSERT

FIND AGRILAND ON INTERNET

www.agriland.mc

TO DISCOVER OUR RANGE
OF PRODUCTS



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NOVELTY OF THIS FALL A CHOCOLATE-HAZELNUT DESSERT

BY PASTRY MOF LIONEL LALLEMENT
TO BE DECLINED IN «STARRY NIGHT BUCHE» (YULE-LOG)

COMPOSITION: HAZELNUT BISCUIT, MILK CHOCOLATE CHANTILLY, ALMOND "PRALINE À L'ANCIENNE", HAZELNUT, DARK CHOCOLATE MOUSSE, CHOCOLATE-BROWN GLAZING.

AGRIMONTANA PRODUCTS: ROASTED PIEDMONT IGP HAZELNUTS IN GRAINS - PIEDMONT IGP HAZELNUT PASTE ALMOND PRALINE "A L'ANCIENNE".

DOMORI CHOCOLATE PRODUCTS: ARRIBA NACIONAL MILK 50 % COUVERTURE - ARRIBA NACIONAL DARK 75 % AND 56 % OR 62 % COUVERTURES- ARRIBA CHOCOLATE MIRROR GLAZING.



INFORMATION - TIPS: CONTACT AGRILAND'S OFFICE OR OUR REPRESENTATIVE IN YOUR REGION.

CHOCOLATE-HAZELNUT DESSERT, A NEW FINISHED PRODUCT WHICH ALSO DECLINES IN YULE-LOG VERSION (STARRY NIGHT "BUCHE") FOR CHRISTMAS AND NEW YEAR HOLIDAYS.

NOVELTIES



2009 - Bon-Bon Bûche

THE 2011 DESSERT CAN BE REALIZED IN THE FORM OF "BUCHE" (YULE-LOG, SEE PHOTO, AVAILABLE RECIPE).

STARRY NIGHT:

THE CHOCOLATE HULL TO PUT ON THE LOG IS STAR-STUDED WHICH SENDS US BACK TO CHRISTMAS.



2010 - chestnut surprise Bûche

SUPPLIED MOULDS ALLOW TO PREPARE THE HULL WHICH MAKES THIS YULE-LOG A SURPRISE «BUCHE» (MOULDS ARE AVAILABLE AT AGRILAND AND PACKAGED BY 25).

LIONEL LALLEMENT PROPOSES YOU A YULE-LOG FOR 6 PERSONS WHICH REMAINS A CLASSIC BY ITS COMPOSITION:

CHOCOLATE / PRALINE / HAZELNUT

THE CHOCOLATE HULL OFFERS TO THE CONSUMERS A KEY OF ORIGINALITY BY ITS SURPRISE EFFECT. IT REVEALS THE CONTENTS OF THE DESSERT ONCE ON THE TABLE, ONLY.

THE YULE-LOG SERVED AS A DESSERT WILL LEAVE PLACE TO THE CHOCOLATE-BROWN HULL WHICH WILL BE TASTED AT THE COFFEE TIME.

THREE MORE RECIPES OF «SURPRISE BUCHES» (YULE-LOGS) ARE AVAILABLE AT:

agriland@agriland.mc



2011 -Starry Bûche

NOVELTY OF THIS FALL





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DOMORI CHOCOLATE

COATING COUVERTURES

DOMORI IN THE CHOCOLATE LABORATORIES OF OUR CUSTOMERS

THE DEVELOPMENT OF 4 NEW COUVERTURES (FOR ALL USES, INCLUDING COATING / MOULDING), GIVES TO OUR CUSTOMERS A NEW OPPORTUNITY TO DISCOVER A CHOCOLATE PROCESSED AS SINGLE ORIGIN ON FINE BEANS (NEW PACKAGE IN PASTILS).

- ARRIBA NACIONAL
PURE ORIGIN EQUATOR 56 %, 62 %, 72 %.

- APURIMAC
PURE ORIGIN PERU 72 %.

THESE 4 COUVERTURES, WHOSE PLASTIC QUALITIES ARE IDEAL FOR THE COATING AND THE MOULDING, CAN BE USED IN:

PASTRY FOR MOUSSES.

CHOCOLATERIE FOR GANACHES.

EXAMPLE: CHOCOLATE BON-BONS BY SADAHARU AOKI (COATING WITH 56 %)

GREEN TEA BON-BON
(WHITE CHOCOLATE / MATCHA GREEN TEA INSIDE)

COFFEE BON-BON
(ARRIBA MILK 50 % / AGRIMONTANA COFFE PASTE INSIDE)



CONCEPTION



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