



# agriland

*Agriland brings you news, recipes, demos, travels, discover a world of services around your favorite products by Agrimontana and Domori for pastry and chocolate chefs and ice cream makers.*

Newsletter

N°13 - January 2012

## News in short:

### **Easter**

*Solutions for all your Easter products with Agrimontana and Domori: filled eggs, mouldings, etc.*

### **Domori**

*4 single origins chocolate "coating approved" to be discovered, exclusively made from aromatic cocoa beans.*

### **New trend:**

*New trend means new recipes, to be discovered as soon as possible.*

### **Pralines and Giandujas**

*To use for you filled eggs and Easter specialties.*



*The Agriland team  
thank you for your trust and  
wishes you a happy new year,  
fullfilled with success, new recipes  
and happy clients.*

## Domori: cocoa culture

Domori cocoa is a unique and inimitable raw material.



Domori chocolates are exclusively composed by the best variety of fine cocoa beans such as Trinitario, Criollo, Arriba Nacional. This is to guarantee you with originality of tastes and inimitable quality.

A strictly controlled supply chain from our plantations to our plant in *None*, Italy, assure you with tracability and fairness above all.

Innovative production techniques allows us to obtain cocoa masses and couvertures with strong and typed aromas.

Those specific techniques are called *Low Impact* by Domori. They consist in a low temperature torrefaction and conching, allowing the cocoas to express their full body and aromatic power.

Above being a new raw material in the chocolate market, Domori takes you to a journey, a discovery, a new **chocolate culture**.

## Mouldings and Easter Specialties

For all the different uses of chocolate for Eastern, we recommend the use of our Arriba couvertures.

Made exclusively from cocoas Arriba, from Equator, called "Nacional" type CCN51, the highest standard of quality.

The organoleptic of this chocolate presents a fresh and delicate taste, with a touch of hazelnut, banana and citrus.



Arriba dark chocolate comes in 72%, 56%, 62% and as milk chocolate in 36%.

All those items are available as drops in 5kg bags.

*Anne at the office is at your disposal to answer your questions:  
00 377 93 30 61 73 or  
[export@agriland.mc](mailto:export@agriland.mc)*

## 72% chocolate Couvertures: A new range of 4 origins

**72% couvertures: A new range of 4 origins available for all uses such as ganaches, mousses, brownies, and also moulding bars, and coating:**

**Arriba Nacional** from Equator, flavor of hazelnut, banana and citrus.

**Apurimac** from Peru, caramel, flowery and milky flavor.

**Sambirano** from Madagascar, flavor of red fruits and delicate acidity.

**Sur Del Lago** from Venezuela, coffee and almond flavor, fully bodied and persistent.

These 4 origins are, among all Domori products, made exclusively with aromatic beans, criollos, trinitario and Arriba Nacional.



## *Pralines*

*Easter eggs and other filled Easter specialties.*

Born from Agrimontana's exclusive know-how about the IGP Piedmont Hazelnuts and Sicily Almonds supply chain, this new range of pralines pastes proposes exceptional quality and taste.

Hazelnut or Hazelnut/Almond, 60% smooth and Hazelnut or Almond 50% "à l'ancienne" (with grains). Exclusive recipes developed by Agrimontana to respect its ethics: quality of IGP Piedmont or Sicily dry fruits, low temperature roasting of the nuts to preserve their taste and respect of the tradition of pralines.



## *Giandujas*

*Easter eggs and other filled easter specialties in black, white or milk giandujas.*

Our Giandujas recipes are natural and exclusively composed by IGP Piedmont Hazelnut, Domori Arriba Nacional cocoa mass and pure cocoa butter (neither vegetal oils nor hydrogenated fat). Mix the pleasures by using our 3 recipes: milk chocolate, black chocolate and white chocolate giandujas.



## *"Marzipan" Almond paste*

*Easter eggs and other filled Easter specialties with marzipan.*

Natural recipe: composed by Almond from Italy and sugar. No preservative agents.

Especially easy to use due to its taste and consistency, in chocolaterie to make fillings ready to enrobe, the marzipan can also be used to fill macarons.

Available in 10kg boxes by 2,5kg vacuum bags.

### *Recipe idea !*

*Mix with a beater 10% to 20% citrus paste from agrimontana, for example orange or lemon, or both, with marzipan and obtain a delicious citrus marzipan to fill your easter eggs or other Easter specialties and even your chocolates.*

## *New trends, new recipes.*

*Travel cake:*

Agriland proposes a new recipe of chestnut cake by Sadaharu AOKI at your disposal upon request.

Rich, soft, this gourmet cake allows you to continue using the nicely winter theme of chestnut in your store, and to get your customer to discover this noble fruit in a different way.



*Drinking chocolate and tartine spread:*

Always seeking for new trends for your store, Agriland offers 2 new recipes this early 2012.

An amazingly fruity and creamy tartine spread, and also a tasteful drinking chocolate powder recipe.

Recipes are available upon request.

