



agriland

Agriland brings you news, recipes, travel, discover a world of services around your favorite product by Agrimontana and Domori for pastry shops, chocolate maker and ice cream maker.

Newsletter N°14 - March 2012

News in short:

Easter

Solutions for all you easter products with Agrimontana and Domori: filled eegs, moldings, etc

SIGEP fair in Italy

The SIGEP is an international Italian fair, well known in the ice-cream market.

Pastry Queen:

The first pastry competition only for her.

New recipe:

The orange cake by Lionel LALLEMENT

The Agriland team

was pleased to welcome its clients from North and South America, from the Middle East and North Africa, from China and Europe, during the successful Europain-Intersuc fair in Paris.



Agriland:

Stall N80 - Row H - Hall 5

Paris - Nord Villepinte
3-7 mars 2012

THE ILLY GROUP

Passion for taste. Above having a group vision, Illy has a family vision.

The Illy Group, is an Italian family hold group of companies fighting for taste and quality for many years and worldwide known for their exceptional coffee.

Today, the Illy Group holds 5 brands, all of them in the field of gastronomy: Illy Coffee, Agrimontana Italian high- end fruits products, Domori chocolates, Dammann Frères French teas, and the Mastrojanni winery.

The "SIGEP"



The SIGEP is an international Italian fair, well known in the ice-cream market. It also hosts great suppliers in the field of pastry.

Agrimontana and Domori were present as they belong to both pastry and ice-cream world.

At SigeP, 500 square meters were dedicated to Agrimontana, Domori, Illy, and Dammann, for the great pleasure of taste and eyes, and above all to promote the excellence of their products.

You could discover Agrimontana's fruit experience, while Domori was explaining it's unique philosophy about aromatic cocoa beans and Illy entertained coffee lovers with demonstrations and tastings.



Riccardo ILLY and Chiara Bardini



Enrico and Luigi Bardini

This modern yet bright stall, meant to welcome worldwide clients present on the SIGEP fair, was divided in thematic spaces about raw materials and products from the different brands.



Animations took also place proposing many demonstrations by our great chefs from the AGRIMONTANA-MASSARI Team, held by Iginio Massari, the world known Italian pastry chef.

You could also discover the French way of chocolate with Christian VAUTIER.

AGRIMONTANA welcomed at SIGEP also some of the "Gelato artists" with production and degustation of their ice-creams.

As Mr. Riccardo ILLY said: "Here starts a new era"

PASTRY QUEEN

"Women World Pastry Championship"

January 21st and 22nd, at the SIGEP fair, the *Women World Pastry Championship* took place.

This was the first competition dedicated to women pastry-chefs. Broadly sponsored by Agrimontana and Domori, this international yet trendy championship, gives women the opportunity to run in the big yard.

A prestigious jury, including famous Gabriel Paillason, was in charge of this competition during those 2 days.

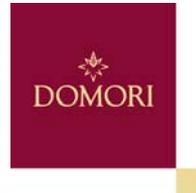


First place went to Italy, and Mrs. Baccon Kyang-Ran, French teacher in Yssingeaux ran second, followed by the USA at the 3rd place with Mrs. Susan Notter.

Molding and Easter Specialties

For all the different use of chocolate for Easter, we recommend our Domori Arriba Chocolate.

Made exclusively from Arriba cocoa, from Equator, that is called "Nacional" and of the highest standard of quality, not containing any of the hybrid type CCN51.



The organoleptic of this chocolate present a fresh and delicate taste, with a whist of hazelnut, banana and citrus fruit.

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

Available as drops in 5kg bags.

*Your commercial contacts as well as
Anne at the office are at your disposal to answer your questions:
+377 93306173 or export@agriland.mc.*

New trends, new recipes



Travel cake:

Agriland propose a new recipe of orange cake by Lionel LALLEMENT, at your disposal upon request.

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

Drinking chocolate and tartine spread:

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

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

Recipes available upon request.

