

DOMENIS1898 Newsletter #20 - May 2018

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DOMENIS1898
crystal clear tradition



May 2018:

Chronicles of a visit with tasting through the Bel Paese

Places of beauty and culture, artistic charms and fabulous nights:

DOMENIS1898 reveals the stages of its sensory journey in the most realistic, fascinating and intriguing corners of Italy.



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Porsche Green Cup 2018
8 June



Sweetyspring!

Let's find out together a spoon dessert, fresh and tasty to finish lunches and dinners.

Zuppa inglese with Dombay Cherry

TYPE

✕ Dish:

main course

🍴 Level: medium

👤 Serves: 4

🕒 Time: 50'

INGREDIENTS

300 g of whole eggs

200 g of sugar

1, 5 g of salt up

the peel of half a lemon

150 g of plain flour

50 g of starch

3 egg yolks

90 g of sugar

30 g of cornstarch

half a vanilla bean

400 ml of milk

3 tablespoons of

The prestigious Golf Club has its headquarters in an ancient Benedictine Monastery where sport, nature and art meet in an enchanting harmony.

The course, extended to 18 holes in the mid-'50s and set in a landscape surrounded by green trees, offers glimpses of incomparable panoramic beauty, which reach the Chain of Monte Rosa, the Lakes Maggiore, Varese and Monate, as well as the majestic Sacro Monte and the prestigious Campo dei Fiori. As usual DOMENIS1898 in the field with the participants and may the best win!



Flambè spring dinners Restaurant "Piazza Duomo" 7 June Pinerolo (Turin)

A series of gluttonous appointments dedicated to that particular gastronomic genre that are flambé dishes. It is «Arte in Tavola. Flambé», the review promoted by the Piedmontese section of the Association of Masters of Hospitality and Hospitality, which from April 12 to June 7 2018 will present an evening each week in a different restaurant in the Turin area with a large team of high-level chefs and at least one dish flamed directly to the table of the commensals.

Last appointment appointment, Thursday June 7, involves the [Piazza Duomo Restaurant](#) with a delicious menu not to be missed.



GOCCE DI STILLA

bitter cocoa
1 tablespoon of flour
300 g of milk
Dombay Cherry to
soak the sponge
cake



Step 1: Whisk in the planetary with the whisk the eggs with sugar, salt and lemon peel for about 10 minutes, twenty if you do a full dose (I did half the dose). Slice the flour twice together with the starch and gently incorporate it to rain to the mass of beaten eggs, be very careful because it can be easily disassembled. Put in the unique mold 24 cm in diameter and a height of 5 cm or in single-portion molds. Cook at 170 ° C for 20-25 minutes.



Step 2: Put the egg yolks together with the sugar in a saucepan better if with a double bottom and whisk until it has a frothy mass, add the flour, and then the milk with the seeds and the warmed vanilla bean. Put the pot on the stove and bring to a boil over low heat, always turning, cook for a few minutes and leave aside. Remove the vanilla bean before using the cream.



Step 3: Put the cocoa sugar, and the flour in a saucepan, add 300 grams of warm milk and turn. Bring on the heat and keep turning until the chocolate is thickened. Now make the cake. Use a single-portion glasses, a glass container, crystal, however transparent it is more suitable to show the various colored layers. Start coating the sponge cake and pour over it Dombay Cherry, then a layer of cream, then a layer of chocolate, sponge cake, Dombay, cream and chocolate, until all the ingredients are used up. Decorate as desired.

participated in "Gocce di Stilla", an event strongly wanted by ANAG - Grappa and Acquaviti Tasters Association, a leading industry association that has been working with delegations all over the country for 40 years. Two days of seminars and tastings in which many visitors and enthusiasts have followed our stand; an excellent opportunity to get to know each other and taste our spirits.



Bartender's Suggests

GIN MULE

This cocktail perfectly represents the soul of spring and summer evenings: light, refreshing with an exotic soul and spicy nuances.

The preparation of this cocktail is very simple and requires few ingredients:

4,5 cl TritticoD4 dot gin

9 cl Ginger Beer

1 teaspoon of lemon Sherbet

Decoration: lemon and rosemary sprig

Place the ingredients directly in the copper mug with plenty of ice, stirring gently.

Garnish with a lemon and a sprig of rosemary.



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Trittico D4 dot gin

TritticoD4-dot gin is the product DOMENIS1898 dedicated to bartenders and mixology enthusiasts: the extraordinary aroma and the unmistakable delicacy make it particularly appreciated. A soft blend that blends perfectly with other ingredients, enclosed in a handy bottle that guarantees a secure grip.

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