

DOMENIS1898 Newsletter #26 - November 2018

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DOMENIS1898

crystal clear tradition



November 2018:

Chronicles of a savouring journey through the Bel Paese

*Places rich in beauty and in culture, places of artistic charms and of enchanting nights:
DOMENIS1898 reveals the stages of its sensory journey in the most authentic and
intriguing parts of Italy.*



Visit our online shop

Enjoy our products anywhere: in a few simple steps you can order your favourite products and receive DOMENIS1898 directly to your home!

Sign up, shop and enter promo code

DOMENIS5

As a new client, you will get a 5% discount on your first purchase done WITHIN 31.12.2018.

What are you waiting for? Do not miss this unbeatable offer!

SHOP NOW



What's for lunch?
Discover our new food & cocktail recipes...

Roasted pears with Futura12 and coconut whipped cream

TYPE

- ✕ Dish: dessert
- 🌿 Level: easy
- 👤 Serves: 3
- 🕒 Time: 1h

INGREDIENTS

For the roasted pears:
3 ripe but firm bosc pears
150 ml Futura12
28 g brown sugar



STORICA BIANCA
DOMENIS 1898
STORICA NERA

SPECIAL OPENINGS

DOMENIS 1898
crystal clear tradition

Saturday, December 08th 2018
Saturday, December 15th 2018
Saturday, December 22nd 2018
Saturday, January 5th 2019

HOUR:
10.00am-12.00am
02.00pm-06.00pm

Our shop is in Via Darnazzacco, 30 - 33043 Cividale del Friuli (UD)

SPECIAL OPENINGS
December 2018 - January 2019

If you are looking for a gift idea, come and visit us at our shop in Cividale del Friuli (UD) and discover all the new products and offers reserved to you.

You can buy DOMENIS1898 products at special prices!

HOUR:

December 8th 2018 10.00am-12.00am & 2.00pm-6.00pm
December 15th 2018 10.00am-12.00am & 2.00pm-6.00pm
December 22nd 2018 10.00am-12.00am & 2.00pm-6.00pm
January 5th 2018 10.00am-12.00am & 2.00pm-6.00pm

WE WILL WAIT FOR YOU!



WE WANT YOU!
Enter now and...
#winDOMENIS1898

SELFIE & WIN!

A.A.A. To all the sprits lovers!

From November 1st to December 15th, 2018 take a selfie with your favourite drink o recipe and one of the DOMENIS1898 products and WIN!

How to enter:

Simply follow [@domenis1898](#) on Instagram

thyme sprigs
sea salt

For the cream:
1 can coconut
milk chilled
overnight in fridge
1 to 2
tablespoons honey
50 ml Futura12



STEP 1: Pre-heat the oven to 200°. Cut the pears in half length wise, use a small spoon or melon baller to remove the tough seeded center.



STEP 2: In a saucepan, add the butter, honey, vanilla, brown sugar, thyme sprigs and a sprinkle of salt. Let everything come to a gentle boil and stir continuously, about 2 minutes.



STEP 3: Add the halved pears to the pan, cut side down. Give it a shake and let them simmer on the stove about 2 minutes . Turn the pears over so they are now cut side up and transfer the pan to the oven adding Futura12, middle rack. Bake for 12 minutes until the pears are soft and the sauce has caramelised.



STEP 4: While the pears are baking, open and scoop the solidified cream that has risen to the top of the can of coconut milk, discarding the clear liquid underneath. Transfer coconut cream to a pre-chilled mixing bowl and beat on low with the honey and a tablespoon of Futura12 with a stand until lightened. Increase speed to high and continue



Upload a selfie with your favourite DOMENIS1898 product



Tag #winDOMENIS1898 in the caption



You can become one of our Ambassador and win coupons and DOMENIS1898 products.

ENTER NOW!



The Perfect cocktail for Autumn: CHOCO MARTINI

Strong taste with warm and aromatic notes to whet the palate and reawaken the senses!

INGREDIENTS:

4,5 cl [DOMBAY Choco](#)

3 cl Vodka

GARNISH:

dark chocolate flakes

PREPARATION:

Pour DOMBAY Choco and vodka into the shaker containing crushed ice and shake vigorously.

Strain and pour into a cocktail glass previously chilled with ice. Garnish with dark chocolate flakes and taste it.



STEP 5: Put one or two pears on a plate, drizzle with a hefty spoonful of sauce with a sprig of thyme for garnish, and a generous dollop of coconut cream.



We have created a product that looks ahead and reinterprets the ancient tradition of the Italian spirits. With moderate alcohol content and soft and refined, it is an "easy" grappa, suited to delicate palates after lunch and dinner.

SHOP NOW



Hot, rich and sumptuous taste. A multi-sensorial journey that starts with chocolate wrap aromas in a crescent of mottled and toasted notes and ends with a delicious bitter cocoa aftertaste.

SHOP NOW

PRIVACY

Follow all the updates, news and posts by visiting our website and social networks



WEB: www.domenis1898.com EMAIL: info@domenis1898.com



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