

DOMENIS1898 Newsletter #28 - December 2018

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DOMENIS1898
crystal clear tradition

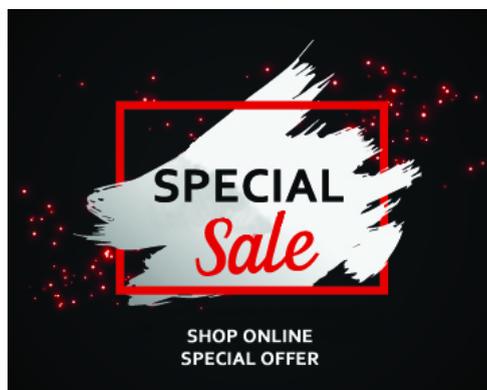


December 2018:

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.



SPECIAL OFFER, 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

DOMENIS10

As a new client, you will get a 10% discount on your first purchase done WITHIN 31.01.2019.

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



What's for lunch?

Discover our new food & cocktail recipes...

LadyD Soufflé

TYPE

✂ Dish: dessert

👤 Level: easy

👥 Serves: 4-6

🕒 Time: 45'

INGREDIENTS

500 ml orange juice

144 g egg yolk

120 g castor sugar

90 g flour

240 g dark



SPECIAL OPENING
January 5th, 2019

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 get 10% off purchase of 50€ or more!

HOUR:
10.00am-12.00am & 2.00pm-6.00pm

WE WILL WAIT FOR YOU!



WINE & SIENA
January 26th-27th, 2019

[Wine&Siena](#) is an event created to usher in the new year embracing the excellence of Italian wine, spirits and cuisine.

The event is brought to celebrate The WineHunter Award winning products in Siena, a historical city and symbol of Italian viticulture.

During Wine&Siena, the city itself will be deeply intertwined with the event, immersing producers and visitors in a unique atmosphere where history is reflected within such beautiful sights as Rocca Salimbeni, the Palazzo Pubblico, the Grand Hotel Continental and Palazzo Squarcialupi.

[Shades of orange](#)

butter melted
icing sugar to
decorate



STEP 1: Pre-heat the oven to 210°. Brush the ramekins with melted butter using a pastry brush and dust with sugar until well coated. Place in the freezer until you need them. Warm the orange juice.



STEP 2: Whisk the yolk with 90 g sugar. After this, whisk in the flour and warm orange juice. Cook on low heat till it thickens. Do not bring it to a boil.



STEP 3: Stir in the warm chocolate. Once this is well mixed, stir in the LADYD Shades of orange liquor. Allow the whole mix to cool down.



STEP 4: Whip up the egg white with 30g of the sugar in parts to make a stiff meringue. Fold this mix into the cooled chocolate base. Pipe into the ramekins and smoothen the top.



STEP 5: Bake at 210° for 12 minutes, till you can see that it has risen and the top is golden brown. With soufflé, make sure you DO NOT touch to check doneness, or the soufflé might collapse. As a final



Hot Winter cocktail: ROOIBOS NEGRONI

The classic, spicy power drink is softened by the not too sweet chocolate orange soufflé.

INGREDIENTS:

- 2,5 cl [D4 dot gin](#)
- 2,5 cl Cocchi Rosa Aperitivo Americano
- 1 cl clove syrup
- 6,5 cl rooibos orange tea
- tangerine peel

PREPARATION:

For the clove syrup:

Heat 50 g of sugar and 25 g of water until the sugar has dissolved. Add 15-20 cloves and 5 black dried peppercorns and leave to soak for 2 hours.

For the Rooibos-Negroni:

Mix all ingredients up to and with the clove syrup. Peel off a piece of tangerine peel with the peeler. Put in a glass together with the drink and top up with hot tea.



HAPPY NEW YEAR!

Toast with DUCA ORSO D.O.C.G. Prosecco

Let's toast to the new year with [DUCA ORSO](#), the noble of Maison DOMENIS1898: a strong personality, that will conquer the taste of the modern consumer.

Elegant with an explosion of fruity and floral scent to the nose. Its bubbles are perfect as aperitif for every occasion!

immediately.



LADY D *Shades of orange* - Brilliant orange colour and unmistakable scent that characterises its elegant aromatic notes with a unique taste. Ideal to be tasted after meals, maybe together with dark chocolate to create the right blend of aromas and flavours.

SHOP NOW



[Secolo Barrigue Millesimata](#) comes from the combination of wood and grappa, a nectar with an extraordinary amber colour that denotes an unparalleled smoothness and unique olfactory nuances.

SHOP NOW



Golden colour enriched with amber and coppery nuances that reveal the elegance and softness accompanied by the long persistence of [Storca Barrigue Millesimata](#).

SHOP NOW

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