

DOMENIS1898 Newsletter #30 - Febbraio 2019

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**DOMENIS**1898  
crystal clear tradition



**February 2019:**

***Chronicles of a savouring journey through the Bel Paese***

*Places rich in beauty and in culture, places of artistic charms and of enchanting nights:*



**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

**LADY2019**

You will get a 15% discount on LADY Domenis, VEGAN and BIO products purchased between

Thursday **07.03.2019** and Friday **08.03.2019**

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

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

**LADY**  
**Domenis simmer chicken**

**TYPE**

✕ Dish: second course

🌱 Level: easy

🍽 Serves: 4

🕒 Time: 1h

**INGREDIENTS**

1 kg chicken pieces

4,5 cl [LADY](#)

[D Intense Orange](#)

500 g fennels

400 g clementines

3 thyme sprigs

lemon juice

4 tbsp olive oil

2 parsley sprigs

1 tbsp ground cumin

garlic,

salt, pepper q.s.



#### 14° TASTE March 9th-11th, 2019

New edition of the fair dedicated to the excellence in flavours and food lifestyle.

[Taste](#) is the Italian salon of eating and being well, where not only the best international operators of the high gastronomy, but also the increasingly vast and passionate public of foodies, meet.

Come and visit us, you can find us at **stand C/60** at [Stazione Leopolda](#), Viale Fratelli Rosselli, 5 - Florence.



International Trade Fair  
for Wines and Spirits

Düsseldorf, Germany  
17-19 March 2019

DOMENIS1898 returns even this year to [ProWein](#), the



**STEP 1:** Put the chicken pieces on a chopping board and score the skin with a knife. Quarter the fennels and preheat the oven to 200° C fan.



**STEP 2:** Mix in a bowl LADY D Intense Orange with zest and juice of two clementines, lemon juice, olive oil, cumin, thyme and garlic and add salt and black pepper. Rub over the chicken and leave to marinate in the fridge for 20 minutes.

depending on the country they belong to.

The exhibitors include all the leading personalities of the sector, from large wineries to small boutique cellars and, of course, the specialties of liquor producers. We are waiting

for you in the area dedicated to our beloved

Friuli-Venezia Giulia, [Hall 15 / stand G51](#).



### Cocktail : The London LADY

You will fall in love with our monthly cocktail: sweet, strong, scented and unforgettable.

A delicate *allure*, behind which lies a hidden strength that will capture you, that certain "I don't know what" that makes it unique and unforgettable. You will try it and abandon yourself to its charme... The recipe is simple and will please men and women alike, you just have to taste it!

INGREDIENTS:



**STEP 3:** Cook the chicken skin-side and the fennels in the oven for 20 minutes until crisp. Turn over and cook on the other side until cooked through, adding clementines sliced and sauce in the last 15 minutes.



**STEP 4:** Move the chicken on a plate with fennels and clementines; sprinkle with fresh parsley and serve with a spoonful of sauce.



Liqueur rich in intense and full-flavoured orange notes. A mellow mix of sweet and bitter, wisely

4,5 cl St. Germain

3 cl [LADY Domenis Shades of orange](#)

3 cl vodka

GARNISH:

orange zest

PREPARATION:

Rim the glass with orange juice. Dip in sanding sugar. Set aside. Fill a cocktail shaker with ice. Add orange juice, St. Germain, LADY Domenis Shades of orange and vodka. Shake vigorously for a minute, then strain into the glass. Top the glass with an orange slice, serve immediately and...*"Ooh-la-la!"*

smooth, perfect with ice, surprising as ingredient for your cocktails.

SHOP NOW



Brilliant orange colour and unmistakable scent that characterises the elegant aromatic notes of this orange liqueur with a unique taste. Ideal to be tasted after meals, maybe together with dark chocolate to create the right blend of aromas and flavours. Perfect for flavouring desserts and ice creams.

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