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DOMENIS 1898

crystal clear tradition



What's new?

THE SEPTEMBER MUST-HAVE? OUR GINS, OF COURSE.

Until the September 30th, you can get all our gins with a

10% REDUCTION

Log in, buy and use the code **GIN10**

to get the discount on our online shop, directly in the cart.

The discount code cannot be used in conjunction with existing offers, discounts, or other codes, is valid for a one-time purchase on our online shop only. While stocks last.



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Cocktailcorner



WALK IN THE POPPIES

INGREDIENTS

- 1 1/2 oz TRUTTICO Dot gin
- 1 oz Garda citron juice
- 1/2 oz Wild poppy syrup
- Seltz made with clarified lime infusion
- Citron zest

METHOD

Cool the Collins glass, pour Garda citron juice, wild poppy syrup and Dot-gin into the cooled glass. Add ice and stir with the bar spoon. Finish the drink with seltz made from clarified lime infusion. Garnish with citron zest.



TRUTTICO Dot gin

Dedicated to bartenders and mixing amateurs to create cocktails with a capital "C". It is a clear and crystalline gin. It stands out for the delicacy of the fruity and spicy notes it gives. The delicate scents make it perfect for mixology.

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Foodtime



CHOCOLATE [BALLYKEEFE WHISKEY CAKE](#)

TYPE

Course: dessert
Difficulty: easy
Serves: 8
Time: 15' prep + 60' cooking

INGREDIENTS

- 5 eggs
- 380 ml coffee, lukewarm without sugar
- 1 tbsp cocoa powder
- 500 gr flour
- salt, a pinch
- 200 gr dark chocolate, chopped
- 130 ml Ballykeefe whiskey
- 3 gr cinnamon
- 400gr sugar
- 3/4 bag of baking powder
- butter

DIRECTIONS:

STEP 1 - Grease a circular baking pan with a little butter, sprinkle with cocoa and set aside. In a bowl, mix the Ballykeefe Whiskey, coffee and chocolate together until the chocolate has melted. Add the sugar.

STEP 2 - In another bowl combine the flour, salt, cinnamon and baking powder with the eggs and pour the chocolate and coffee mixture. Stir until the mixture is smooth.

STEP 3 - Pour the mixture into the baking pan and cook for about 80 minutes at 356°F. After 60 minutes of cooking, do the "toothpick test" to understand at what point the cooking is. Once ready, let it cool in the pan and serve.

Serves: 8
Time: 15' prep + 60' cooking

- 100gr cocoa powder
- 500 gr flour
- salt, a pinch
- 200 gr dark chocolate, chopped
- 130 ml Ballykeefe whiskey
- 3 gr cinnamon
- 400gr sugar
- 3/4 bag of baking powder
- butter

DIRECTIONS:

STEP 1 - Grease a circular baking pan with a little butter, sprinkle with cocoa and set aside. In a bowl, mix the Ballykeefe Whiskey, coffee and chocolate together until the chocolate has melted. Add the sugar.

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We are looking forward to meet you up at SANA 2022!

@BolognaFiere| 08-11 September

This year you can find us in the collective space of the Consorzio "Il Biologico". We will be there with our organic & vegan spirits, creams and liqueurs that tell the well drinking and the authenticity of the territory in every drop. Come and visit us at stand B52 / C51 in Pavilion 29.



theGINday 2022, we are ready to conquer you! | 11-12 September

The new location of the event, the SuperStudio in Milan, heralds an extraordinary two days for all spirits lovers. As every year we will be present and we are waiting for you to sip our gin excellences and buy your favourite ones.



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