

# DOMENIS1898

crystal clear tradition



## What's new?

**ANY DISCOUNTS GOES AT CARNIVAL:  
- 10% OFF ALL DOMENIS1898 AND BALLYKEEFE GINS**

From February 1st to 28th buy all gins by DOMENIS1898 and Ballykeefe with 10% off.

You have a lot of choice: 9 excellent, fragrant spirits distinguished by refined botanicals, each eager to give its own aromatic imprint for the perfect cocktail. Seize the opportunity now: click on "BUY NOW," choose, put in your cart, enter the discount code

**10GIN**

and get ready to enjoy something truly unique.

The code cannot be used in conjunction with other offers, discounts or coupons. It is valid only for a one-time purchase in our online shop.

While stock last.

**BUY NOW**

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## Cocktailcorner



### ANISE COOPER

#### INGREDIENTS

- 1 1/2 oz White Cuban Ron
- 1/2 oz Storica Sambuca
- 1 oz Lime Juice
- 1/2 oz Sugar Syrup

#### GARNISH

Star Anise

#### GLASS

Coupe

#### METHOD

Cool the coupe with ice. Pour White Cuban Ron, Storica Sambuca, lime juice and sugar syrup into a shaker. Add ice and shake. Pour into previously chilled coupe and garnish with star anise.



### Storica Sambuca

The aroma of star anise, a plant valued since ancient times by many cultures, including Italy, is the unmistakable mark of Storica Sambuca. Loveable in the right way, this liqueur is distinguished by the perfect balance between sugars, alcohol and the main ingredient, precisely anise. One of the best ways to taste it on its own? With ice and the traditional coffee bean.

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## Foodtime



### GRAPPA DONUT

#### INGREDIENTS

- 200 g sieved spelt flour or 00 flour
- 160 g of caster sugar
- 120 g of soft butter
- 2 eggs
- 3 tablespoons of Storica Nera
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking powder
- A pinch of salt
- Powdered sugar

#### METHOD

Step 1 - Allow the butter to soften at room temperature and preheat the oven to 180° C.

Step 2 - Using a fairly large bowl, work the butter with the sugar until it's creamy. Combine with eggs, incorporating them well into the mixture, and flavour with the vanilla extract and Storica Nera. Mix together the flour and baking powder adding a pinch of salt, then add them to the mixture blending them well. Grease and flour a donut mold and pour the dough into it, leveling it with a kitchen spatula.

Step 3 - Bake the donut and cook it for 25 to 30 minutes. Before removing it from the oven, check that it is cooked by sticking a toothpick in it. Allow it to cool, remove it from the mold by letting it cool completely on a wire rack. Finally, sprinkle it with powdered sugar.



### Storica Nera

Unquestionable excellence, as a result of the mastery achieved over the course of more than a century of experience. A very elegant grappa, dedicated to those who prefer refined scents and long persistence. For connoisseurs who love to savour the pleasures of life.

**BUY NOW**

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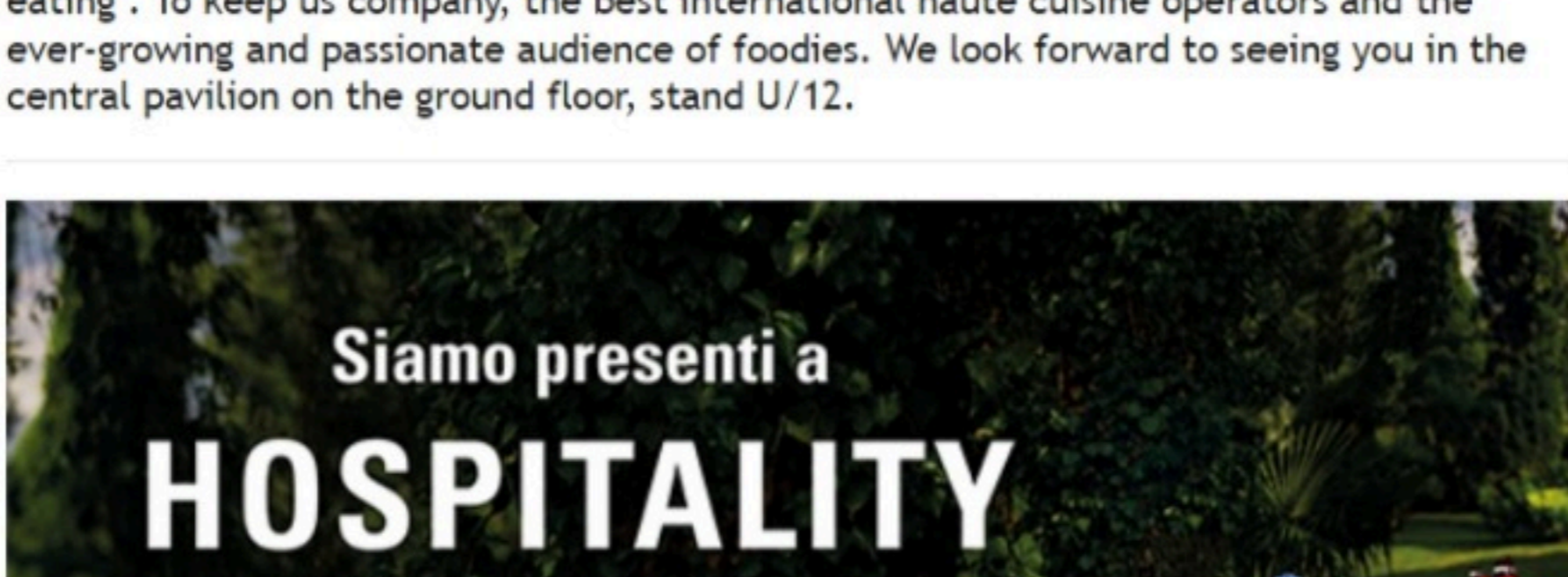
## Didyouknow?

### EVENTS



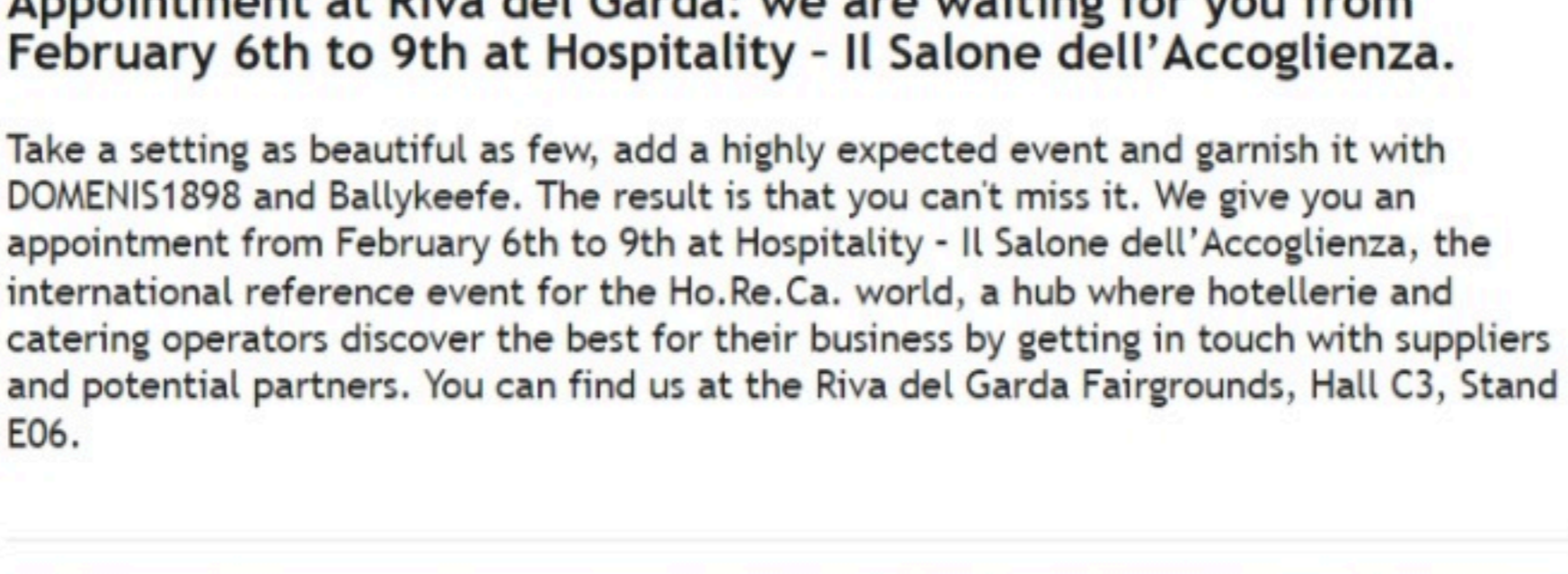
See you in Florence for TASTE, the event dedicated to the excellence of taste and food & beverage lifestyle: keep yourself free from February 4th to 6th

The 16th edition of TASTE, the flagship show of contemporary food culture is going on stage in the extraordinary setting of Fortezza da Basso in Florence from February 4<sup>th</sup> to 6<sup>th</sup>. The news is we will also be present in this renowned Italian salon of drinking and eating. To keep us company, the best international haute cuisine operators and the ever-growing and passionate audience of foodies. We look forward to seeing you in the central pavilion on the ground floor, stand U/12.



Appointment at Riva del Garda: we are waiting for you from February 6th to 9th at Hospitality - Il Salone dell'Accoglienza.

Take a setting as beautiful as few, add a highly expected event and garnish it with DOMENIS1898 and Ballykeefe. The result is that you can't miss it. We give you an appointment from February 6th to 9th at Hospitality - Il Salone dell'Accoglienza, the international reference event for the Ho.Re.Ca. world, a hub where hotelier and catering operators discover the best for their business by getting in touch with suppliers and potential partners. You can find us at the Riva del Garda Fairgrounds, Hall C3, Stand E06.



Open up some time on your agenda: from February 26th to March 1st, we will be in Carrara for Tirreno C.T. - Hospitality Italy

Another prestigious showcase not to be missed? The one with Tirreno C.T., one of the most prestigious showcases for catering professionals as well as a space for dialogue and discussion for barmen, maitres, sommeliers, pastry chefs and chefs. Could we have missed it? Certainly not, especially since this is an event of strong appeal for opinion leaders as well. We will be happy to welcome you to the Carrara exhibition complex from Feb. 26th to March 1st, Hall D, Aisle 27, parts 12-13.

### COMPETITION



### Back from ISW 2023 with 3 Gold Medals

In January, we participated at Meininger's International Spirits Award - ISW, an international competition specializing in wines and spirits that annually awards medals to the best spirits and liqueurs by submitting products from around the world to the judgment of a jury of experts. We are happy to say that this edition also gave us great satisfaction: Gold Medal to Storica Bianca, Storica Uve and Blanc Neri Schioppettino.



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**PRIVACY**

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