



November. No. 48

**Sinodis Western Food Party 2009 in Shanghai | 西诺迪斯 2009 年西式派对, 上海**



A big thanks to all our professional partners for joining us at the annual Sinodis party this November 18 in Shanghai!!

Coming to its 6th edition, this time's event was held at the flamboyant Pavillion Costes in Xintiandi. Cradled by glamorous velvet, soft lights, culinary treats and good music, we hope you all enjoyed this exclusive atmosphere and simply had a great time (we surely did!), and we look forward to having you with us again next year!

非常感谢所有的合作伙伴参加西诺迪斯年度派对!

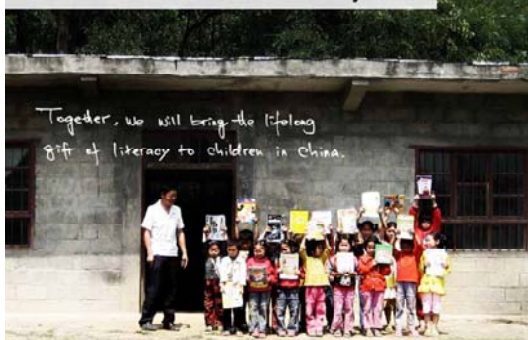
了解西诺迪斯的朋友都知道今年已是第六次举办了。西诺迪斯每次想把派对变得更独特、更精致、更隆重,今年也不例外。11月18日在上海新天地的 Pavillion Costes 餐厅一场时尚高雅的派对在美丽的夜色中拉开帷幕。只能这样形容:优雅的氛围、独特的庭中楼阁、柔软的光线,饕餮的盛宴统统融合在美妙的音乐声中。

我们期待明年的派对更加精彩!



**Thank You - 2009 Charity Dinner and Auction | 2009 年慈善拍卖答谢晚宴**

Fall 2009 Charity Dinner and Auction  
a benefit event for  
The Library Project  
Friday, November 27, 2009



The students and alumni of the University of Maryland, Robert H. Smith School of Business, organized a charity auction dinner last November 27, 2009, at Hyatt on the Bund. Sinodis participated in this event with the pursuit of contributing in its own small way to the development of the Library Project. The Library Project donates books and libraries to under-financed schools and orphanages in China. The event gathered more than 220 participants, with a total amount raised of Rmb91,731.00. Media coverage can be found at:

<http://life.sina.com.cn/50/2009/1201/470.html>,

while further details of the project can be found at:

<http://www.library-project.org/smith/index.php>.

2009年11月27日,马里兰岛的史密斯罗伯特商务大学的毕业生们在外滩凯悦酒店举办了一次慈善拍卖答谢晚宴。西诺迪斯荣幸的成为宴会的赞助商之一,并用自己的方式为图书室计划尽自己的绵薄之力。图书室计划就是为中国资金不足的学校和孤儿院捐赠图书及建图书室计划。此次活动有超过220人参加,总计捐赠人民币91,731.00元。

您可以在以下网站查看详情:

<http://life.sina.com.cn/50/2009/1201/470.html>

<http://www.library-project.org/smith/index.php>



November. No. 48

**Hand Made Bite-Size Cones with Coating: La Rose Noire | 手制锥形冰激淋脆皮**



**Elegant Bite-Size Cones: 5 new flavors!**

La Rose Noire has created a brand new line of bite-size Cones designed for the high-end markets to suit your needs. You will notice that this range has been extended to provide a broader assortment of tastes, flavors and varieties to your guests.

Entering the busy festivity season, we invite you to discover the full range of 3 sweet and 5 savory types.

- SWEET: White chocolate, Dark chocolate, and now Green tea too!
- SAVOURY: Black sesame, plus Tomato, Curry, Spinach Black Sesame and Bamboo Charcoal!

All the Cones are handpicked and selected. They are all hand-coated and will provide the most convenient help instantly. La Rose Noire has also added nice wrapping papers around each cone, with 2 colors to differentiate sweet (gold) and savory (silver). These beautiful Stands will be offered complimentary with your order.

Order 10 boxes of Cones (single or several flavors) and get 1 set of Stand free of charge. As shown below, Sets A / C / D / E / F / G are available for your choices. If extra stands are needed, we will be glad to sell these at cost together with the cone order.

[Click here to see all products.](#)



**5 款新冰激淋脆皮风味上市啦!**

La Rose Noire 特意为高端市场设计了一系列全新的冰激淋脆皮。您将会发现这款系列有着不同的风味及多样化的口感。圣诞节即将来临，我们诚意为您推荐 3 款甜味和 5 款咸味的冰激淋脆皮：

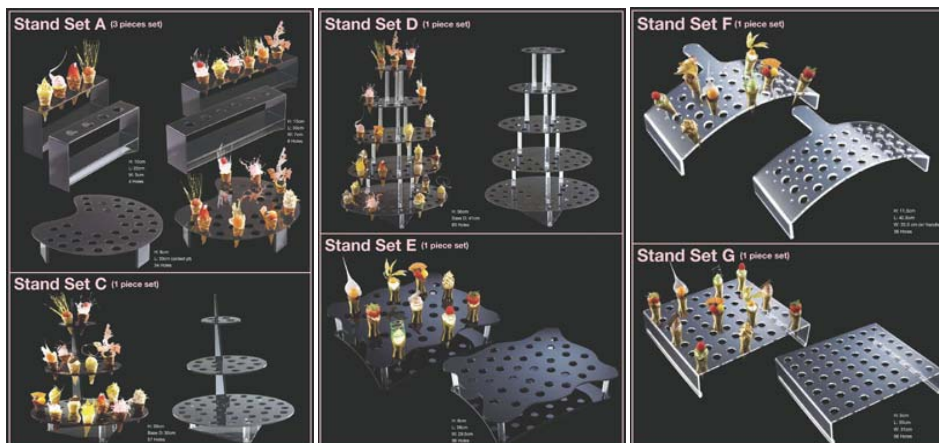
- 甜味：有白巧克力和黑巧克力风味，现在又新推出了绿茶风味
- 咸味：有黑芝麻风味，现在又特别推出番茄味，咖喱味，菠菜黑芝麻味和竹炭风味

所有冰激淋脆皮都经过精挑细选，手工制成，当你制作点心时，它将带来非常大的便捷。La Rose Noire 也细心在脆皮周围包上精致的包装纸，有金银两种颜色，分别代表甜味及咸味。

快来订购冰激淋脆皮吧，即刻订购还赠送精美脆皮托架。

订购 10 盒冰激淋脆皮（含一种风味或多种风味）您将免费获得一个脆皮托架。正如以下图片，有 A / C / D / E / F / G 五款可供选择，我们也非常乐意以给您最优惠的价格。

[请点击此处查看所有产品](#)





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**Chocolate Nibbling: Valrhona | 巧克力珠：法芙娜**



Happy Holidays Season! Ideal for your gifts, hampers, on your gourmet counter shelves, in your rooms' mini-bar etc...

[Valrhona unwraps its 2009 Collection!](#)

In honor of its new image, Valrhona reinvents its Equinoxe collection through a myriad of innovative creations and unique flavors.

Original, elegantly-stylized and up-to-the-minute formats, created for delightfully decadent moments of pure pleasure: offer, share, taste or nibble, Equinoxe, a sublime indulgence anytime, anywhere!

We wish you an intensely enjoyable gourmet journey of discovery through our new collection!

[Click here to see all products.](#)



每逢过节，您是否为送什么礼物或礼篮而烦恼呢？

[法芙娜为您带来 2009 年巧克力精选](#)

为了庆贺法芙娜最新的品牌形象，巧克力珠也以全新的面貌为大家带来创新独特的风味。

从最初的优雅风格到现在追求崇尚创新，何时何地都能分享巧克力珠的喜悦！

希望您能尽情享受这最精美的旅程，探索最新一季产品！

[请点击此处查看所有产品](#)





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**New Eclats: Valrhona | 新款咖啡巧克力棒：法芙娜**



[Turn your coffee break in a luxurious event with Valrhona new chocolate!](#)

Offer a unique moment of pleasure at Coffee Break: the mystery of something new and the surprise of discovery, combined with the pleasure of tasting.

Éclats ask to be tasted: their original and exclusive design is carefully shaped for accompanying coffee (easy to hold and easy to dip), and on top of it an extremely sober packaging, as they are individually flow-packed and come along with a practical dispenser box

(1KG), which can be placed on the bar of your café or restaurant.

Valrhona just extended the Éclat range with 2 new recipes, for a total choice of 3 chocolates:



- **Éclat Noir:** dark chocolate 61%, with slight bitterness, well-balanced flavor and length on the palate. Ideal for chocolate lovers!
- **Éclat Lacté:** milk chocolate 39%, with milky smoothness, creamy fusion. Milk-coffee blend makes it a creamy treat!
- **Éclat Ambré:** white chocolate 39% with cinnamon and caramel, it's just voluptuous and buttery. A unique recipe of chocolate-biscuit with notes of speculous

[Click here to see all products.](#)

[搭配咖啡休闲时刻品尝的新巧克力!](#)

提供您咖啡休闲时刻独一无二的享受：您将会发觉这惊喜的口感带来的愉悦心情。

巧克力棒的口感：它最初的形状设计就是为了适合搭配咖啡，适合拿捏的造型，方便将它浸泡在咖啡中享用。1 公斤的盒装里有独立的小包装，更适合咖啡厅或餐厅酒吧使用。

- 黑巧克力棒：61%黑巧克力，微苦，口感适当。深受巧克力爱好者的喜爱！
- 牛奶巧克力棒：39%牛奶巧克力，口感柔滑。它是牛奶与咖啡混合的上佳之选！
- 风味牛奶巧克力棒：39%白巧克力融合在肉桂、焦糖之中，独特的香滑口感，是搭配巧克力饼干的独特之选！

[请点击此处查看所有产品](#)



November. No. 48

**Marrons Glaces: Sabaton | 冰糖栗子: 沙巴顿**



We are bringing you a new range of delicacies from Sabaton: let yourselves indulge in the delicious temptation of premium Marron Glaces!

Sabaton selects only the best and biggest fruits from the French region of Ardeche, renowned for its chestnut production. The fruits are then transformed by expert artisans through a long and meticulous process, to obtain the typical shiny, vanilla-flavored candied chestnuts. Every marron glace is then wrapped in a golden aluminum foil to preserve its original taste and moisture for several weeks. Sabaton treats each fruit with utmost care to offer you an unforgettable eating experience - which totally justifies the price! In Europe, Sabaton marron glaces are sold at more than 100 Euro per kg, targeting people who like to treat themselves to some luxury.

What is the best way to eat marron glaces? These precious fruits can be simply enjoyed as a sweet treat, perfect with a glass of champagne, an afternoon tea, or after dinner with a good liquor. A selection of marron glaces fits perfectly on the shelves of gourmet stores and gift shops. You can choose among a selection of elegant boxes in wood or carton, perfect to make a classy and luxurious gift during the Holiday season!

[Click here to see all products.](#)

我们为您带来了一个全新美食：让您沉醉于沙巴顿冰糖栗子的美味与诱惑！



沙巴顿只选择法国最好、最大的盛产板栗的阿尔代什地区。经过专家通过漫长而细致的加工之后制作成的外皮光洁，带有香草味糖渍栗子。每个冰糖栗子裹在金色铝箔中以确保其原有的口感及水分。沙巴顿为您提供的每个产品都是令人难以忘怀的美食体验！在欧洲沙巴顿冰糖栗子的售价是每公斤 100 欧元以上，喜欢沙巴顿冰糖栗子的人已经把其当成自己的奢侈品之一了。

什么是最好吃的冰糖栗子呢？这些珍贵的果实可以作为甜食享用，可以搭配一杯香槟酒、当做下午茶点或者晚餐之后享用。沙巴顿冰糖栗子系列产品适合在精美食品店或者礼品专卖店售卖。该系列产品有多种精制的木盒或纸盒的包装供您选择，节庆期间是您奢华礼品的最佳之选！

[请点击此处查看所有产品](#)



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**Fresh Oyster: Saint Kerber | 新鲜生蚝**



In Cancale, the oyster capital of Northern France, Parcs Saint-Kerber has been in existence since the 1930s. The oyster is a bivalve mollusk which grows up in salted water (sea) or in "claires". "Claire" is a clayey pool, not too deep, where the oysters grow.

Sinodis offers you the best choice for oysters:



- Deep Oysters Fine de Claire: oysters grown in "Claire".

Good quality of shells and level of flesh higher than flat oysters from high seas.

The Taste is soft, lightly crunchy, velvety and mellow in mouth, smooth, iodine



- Flat Belon oysters: the traditional native oyster from Cancale, in Mont St Michel bay (Brittany region, North-West of France). The taste is less salty and nuttier.



- Deep Oysters Marennes: originated from Oleron (South – West of France). They are less salty than Cancale oysters



- Deep Tsarsakaya Oysters: a name that reminds how much Russian Tsars did love oysters from Cancale, and they have been importing them from Cancale to Russia since the 19th century. Tsarsakaya's flesh has an inimitable taste: salty and sea-tasted, softer and softer, then sweet and very pleasant at the end.

[Click here to see all products.](#)

在法国北部的生蚝之乡—Cancale 地区，Saint-Kerber 公司已经有近八十年的经营生蚝的历史了。

生蚝是一种双壳软体生物，适合生长在克莱尔不是很深的咸水湖中。

西诺迪斯诚意向您推荐 Saint-Kerber 新鲜生蚝：

- 深海布列塔尼生蚝：生长在克莱尔地区，它的品质和肉质都好于深海地区的生蚝。其口感柔滑，肉嫩鲜美。

- 贝隆生蚝：是法国西北地区的布列塔尼地区的一种生蚝，口感略咸带有淡淡的坚果味。

- 深海马朗克勒兹生蚝：源于法国西南部的 Oleron 地区。它的口感比 Cancale 地区产的生蚝要淡一些。

- 深海俄罗斯生蚝：它的名字来源于俄国沙皇非常喜爱的法国 Cancale 地区盛产的生蚝。从 19 世纪开始被引进到俄国。它有着无法比拟的独特口感：有海水的咸味，入口之后感觉越加的软滑，之后又会感到一丝甜味，品尝之后愉悦之感涌见心头。

[请点击此处查看所有产品](#)



November. No. 48

**Ducks Range: Labeyrie | 鸭产品系列: 拉贝瑞**



Sinodis selects for you the best of Labeyrie products for this special Duck products launching. Three key products have been selected to celebrate this end of the year:

- The whole duck Foie Gras **mini terrines** "ready to serve"
- The mini "towel" of whole duck Foie Gras which keep quality at its best
- The 100% Duck terrine made with the traditional duck recipe

And of course our preserved range of Whole Duck and Goose Foie Gras are available too, including:

- Traditional and family packaging.
- Easy opening jar
- Easy to unmold and long lasting.

Together with Foie Gras, try our "must have" fig and onion jams too! .

[Click here to see all products.](#)

西诺迪斯为您精选优质的鸭肝&鸭肉系列产品。  
年末将至，让我们为您推荐最具吸引力的三款产品吧：

- 小罐装整只鸭肝
- 餐巾装高品质整只鸭肝
- 由原生态鸭肉制成的罐装 100%鸭肉冻

当然我们也为您提供其他整只鸭肝及鹅肝产品：

- 传统家庭装
- 方便易开的玻璃罐装
- 方便易取并可长期保存的罐装

另外无花果酱和葱香酱也是搭配鸭肝，鹅肝产品必不可少的美味。

[请点击此处查看所有产品](#)





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**Barilla Birthday Restaurant Promotion, September - December 2009**

“中意”百味来 - 生日活动, 2009年9月-12月



Bid farewell to the old and ring in the new!

Italian people like to hang a lot of decorations on their Christmas trees and children like to secretly search their gifts in the Christmas stocking from Santa Claus during this joyous occasion. Kisses under the mistletoe, of course, are not to be missed.

In China, people re-unite with their families during Chinese New Year, and hang a variety of Chinese knots on doors and walls which indicate symbols of luck and prosperity.

Just as we ring in 2010 with loads of positive expectations, let us all not forget the rich traditional food of pasta or noodles for both the Chinese and Italian, as celebrations will never be complete without the warmth of bonding and togetherness of families on the dining table.

This 2009, Barilla has launched its “中意面” (zhong yi mien) concept, where the traditional Chinese cuisine of noodles is creatively blended with the Mediterranean flavors of Italian pasta. During December 2009, currently on its 4<sup>th</sup> month of the “中意面” (zhong yi mien) promotion, birthday celebrants can still have their traditional Chinese birthday noodles replaced with the Barilla “birthday” pasta in the following list of restaurants around Shanghai. And this comes for free: compliments of Barilla!! Likewise, birthday celebrants will also have the chance to win various prizes, and of having their photos viewed by millions of web users on [www.club.kubang.net](http://www.club.kubang.net)

Buon appetito!!! and a happy...“... Barilla birthday to you, Barilla birthday to you ...”

**Birthday Restaurant List:**

**Gioiamia Café:** No.100, Xuan Hua Road (by Jiang Su Road)

**HBH:** No.1486, West Nan Jing Road (by Tong Ren Road)

**Boxha Café:**

No.1093, Xin Zha Road (by Cang Hua Road)

No.57, West Fu Xing Road

**Pizza Coolzey:**

No.1589, Hua Shan Road (by West Huai Hai Road)

No.148, West Jian Guo Road (by South Shan Xi Road)

No.670, North Shan Xi Road (by Wu Ding Road)

**L'ecrin de Recolte:** No.137, Wu Yuan Road (by Middle Urumqi Road)

**Kapali:** Room 103, No.569, Hui Tong Building, East Jing Lin Road (by South Xi Zang Road)

**O'Locck:** No.12, Xiao Mu Qiao Road (by Zhao Jia Bang Road)

**Munich Beer House:** No.118 Shanghai Bay, 1138 Pu Dong Nan Road, Pudong (near Zhang Yang Road)



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年尾将至，辞旧迎新，意大利人在葱郁的圣诞树上挂满装饰，孩子们一觉醒来便欢欣愉悦地在圣诞袜中翻找圣诞老人送来的礼物。而中国人则在元旦时团聚，在家中挂上喜庆的中国结，各种不同的精巧编法，寓意着新年的各种好彩头。正如对新年的期盼一般，中意两国的人们在此时当然也忘不了传统面食，让新年祝福面面俱到，绵长不绝。百味来为热衷面食的中国朋友奉上更多新年节庆之时的“中意”选择。

百味来继续“中意面”的概念，把中国传统面条与意大利面相连接，推出用意大利面替代传统中式面条来庆祝生日的活动。岁末之际，百味来与沪上多家受大众欢迎的餐厅合作，开展一系列的生日意面活动，12月生日的寿星们凭身份证到如下11家指定餐厅人均消费满50元，便能免费得到百味来精心准备的独家意式“庆生面”、生日贺卡、百味来生日意式大礼包等礼品，拍下用餐时的精彩照片，上传酷棒网，在照片描述中输入生日贺卡编号，还能参加“中意”大抽奖，赢取价值300元的西诺迪斯进口美食大礼包！

详见酷棒网 [www.club.kubang.net](http://www.club.kubang.net)

**指定餐厅列表：**

**Gioiamia Café:** 宣化路100号(近江苏路)

**HBH 休闲餐厅:** 南京西路1486号(近铜仁路)

**Boxha Café:** 新闻路1093号(近昌化路) / 复兴西路57号甲

**酷芝:** 华山路1589弄3号(近淮海西路) / 建国西路148号(近陕西南路) / 陕西北路670号(近武定路)

**宝实:** 五原路137号(近乌鲁木齐中路)

**卡波丽餐厅:** 金陵东路569号汇通大厦103室(近西藏南路)

**欧陆客:** 小木桥路12号(肇嘉浜路口)

**蓝堡啤酒屋德国餐厅:** 浦东南路1138号上海湾休闲广场118铺(近张杨路)



Gioiamia Café



Boxha Café



Pizza Coolzey



L'ecrin de Recolte



O'Lockk



Munich Beer House



November. No. 48

**Barilla Cooking Class, November | 百味来烹饪课程, 2009 年 11 月**



The third Barilla cooking class was held in 5 on the Bund who is the modest luxury restaurant. All the members were attracted by Barilla's image and they read the Barilla recipe book carefully like as pasta expert.

There have 26 members attended class, especially to deserve to be mentioned, the Chef who comes from 5 on the bund who was teach cooking skills to members, who has 15 years experience for Barilla products and very know the Barilla brand and trust in the high quality as well. At the class, the chef not only talked about techniques and demonstrating the pasta recipes, but also taught how to choosing the right pasta and how to decoration the pasta dish.

After class, members cooked the pasta by self and exert their creative to cooking the pasta followed by chef's direction. Under the warmth of early winter, the rich atmosphere of Italian pasta was throughout the restaurant.

百味来中意面小课堂第三课，在低调奢华的外滩 5 号餐厅举办。每位学员一进餐厅就被百味来的品牌形象所吸引。共有 26 位学员参加了本次的活动，开课学员都在仔细阅读百味来小食谱，仿佛像马上成为意面专家一样。值得一提的是外滩 5 号餐厅的大厨使用百味来品牌的产品已有 15 年了，他本身对产品已经非常之熟悉，同时也非常认可百味来一直以来的高品质。课堂上，大厨细心的为学员指导并亲手演示烹任意面的过程，以及教授大家如何挑选优质的意面的小窍门，如何装饰已烹煮好的意面。最后，是学员们亲自动手，发挥自己的创意，在大厨的指导下制作美味意面，在初冬的温暖阳光下，浓郁的意面风情充满整个餐厅。





November. No. 48

**Cheese at X'mas! Send your blessings, win a X'mas gift!**

**圣诞新芝味！速递祝福，赢取神秘大奖！**



Christmas is the Western New Year, but also the family, blessings and tasty holiday. Westerners like to use a favorite cheese to cooking dinner, send gifts to family and friends. In the coming's Christmas, why not add the creamy flavor in your holiday?

Sinodis will be satisfied with your wish, just on site forum [www.beitaichufang.com](http://www.beitaichufang.com) to attend BBS of "the Cheese at the Xmas", and upload your Xmas wishes and blessing, and get a chance to win the Sinodis Xmas gift, and together with your friends to enjoy the creamy Christmas!

Come on, express your creamy Christmas wishes to your friends and family!

圣诞节是西方人的新年，也是共享天伦、祝福和美味的节日。西方人喜欢用钟爱的奶酪烹制大餐、馈赠亲友，让这个节日焕发浓浓“芝味”，今年的圣诞节，何不让你的节日也来点新“芝味”？

西诺迪斯将会满足你的圣诞愿望，只要登陆网站论坛 [www.beitaichufang.com](http://www.beitaichufang.com)，参与“圣诞新芝味”话题讨论；上传你的圣诞祝福和愿望；会有神秘人物为你和你的朋友送上由优质食品专家——西诺迪斯提供的神秘大奖，共度甜蜜圣诞！

赶快给自己、给朋友、给家人一些新“芝”味吧！



November. No. 48

**You're the Chef Awards - November 26, 2009 | 《洋厨房》颁奖晚会 – 2009年11月26日**



The well-known "You Are The Chef" was originally launched on 7th July 2002, gathering famous chefs from different hotels to introduce gourmet food to its audience. During every shooting, a chef gets together with the Australian host Heidi Dugan to create a new recipe and demonstrate the dish.

Grand Hotels Magazine is a co-organizer to this TV program, and every year they partner with the organizer to hold an Annual Award Ceremony for the nominated chefs of the year. This year, the ceremony kicked off on Nov 26 at the Eton Hotel, with an elegant dinner and warm music, for a full-scale five-stars party.

This is the 4<sup>th</sup> time Sinodis sponsors imported ingredients to the gala dinner, and we all appreciated attending this event too, together with many of our loyal guests and chefs to enjoy these happy hours. We wish Grand Hotels Magazine and "You Are The Chef" another great success next year too!

[Click here to see more information.](#)

《洋厨房》，是 2002 年 7 月 7 日推出的一档全新理念的时尚类服务性电视栏目。栏目云集了上海一流的大厨为观众介绍美味佳肴，在每期的节目中都会邀请一位大厨和澳大利亚女主持一起制作美观可口的佳肴。

《大酒店》杂志作为该电视栏目的承办方，每年都会协助《洋厨房》栏目为大厨们举办年度豪华颁奖盛典，今年也不例外，盛典在 11 月 26 日晚，在上海欲望大饭店拉开帷幕。伴随着精美的晚宴、优美的音乐，仿佛带您进入一个五星级的派对。

作为第四次赞助晚会的进口食品商，西诺迪斯感到非常荣幸，同时也非常高兴可以受邀参加此次盛宴，特别是能够和当晚的尊贵来宾、厨师朋友们共同欢庆这美好欢乐时光。我们由衷的祝愿《大酒店》杂志、《洋厨房》栏目在 2010 年可以取得更好的成绩！

[更多信息请点击此处](#)





November. No. 48

**Planting Trees - Sponsored by Bega | 必佳赞助植树活动**



On Oct 30th and Nov 5th, as a gesture to protecting the environment, two young trees were planted at Yangjing Experimental school and Cosco Experimental School by representatives of Sinodis and Grahame Hocking from Bega. We wish all little environmentalists to grow strong and well together with these trees!

10月30日和11月5日，西诺迪斯食品有限公司的代表和澳大利亚必佳品牌的格兰姆·郝金先生分别为洋泾实验小学和中远实验学校送去了一颗环保伙伴——一颗小树苗，希望它能与环保小卫士们一起健康成长。



**Cheese Training in OLE Beijing | 北京 OLE 超市奶酪培训**



From now on, Ole supermarket will carry a more extended range of imported cheese in Beijing. Ole team attended a cheese training lead by Sinodis, to get a better understanding of this category: how to enjoy cheese, how to cook with blue cheese, which cheese to select to grate on top of pasta...

从现在开始，北京的 Ole 超市将引领你进入进口奶酪世界。西诺迪斯为 Ole 团队进行了一次奶酪培训，让大家能更了解奶酪。比如奶酪如何食用，如何烹饪蓝波奶酪，那些奶酪搭配意大利面会有更好的口感。

**ASC World Wine Tour 2009 | 第二届 ASC 环球美酒之旅**

Sinodis was glad to participate to the second ASC World Wine Tour, suggesting the right pairing of cheese and fine wines. The Tianjin market is currently booming, and an increasing number of Western restaurants and hotels opening up there follow this new trend among consumers requesting better and better food and wine.

西诺迪斯非常荣幸能够参加第二届 ASC 环球美酒之旅，它对奶酪与美酒的搭配提出了独特的见解。随着消费者不断追求美食与美酒的新趋势，天津的市场也在飞速发展，西式餐厅和酒店也相继开业。





November. No. 48

**Sinodis and the Hilton Food Wine Experience | 西诺迪斯在希尔顿美食与美酒体验展**

Sinodis joined in the action this year at Hilton Beijing's 12<sup>th</sup> annual Food and Wine Experience expo. Thousands of visitors came through the Hilton's doors, from industry insiders to end consumers. With over 1,000 world-famous wine brands present, what better place to expose our fine cheeses and gourmet foods!

西诺迪斯参加了今年希尔顿在北京举办的第十二届年度美食美酒体验展。数千名来宾参加了这次体验，并成为终端客户。有超过 1000 种举世闻名的美酒品牌，同时也搭配着我们的精美奶酪和精美食品！



**Westin Hats off, November - Sponsored by Sinodis | 西诺迪斯赞助威斯汀大酒店“星厨汇”活动**



On November 5, 2009, Westin Beijing Financial Street hosted its annual 'HATS OFF' culinary event. To create an exquisite eight course menu, Westin requested the talents of a team of great chefs: Alvin Leung, famous for blending traditional Chinese recipes and modern ingredients; Australia's Mark Best, Chef of The Year at the 2010 Sydney Morning Herald Good Food Guide Awards; Peter Kuruvita, who fled from his impressive restaurant Flying Fish in Sydney Australia; and last but not least, executive Chef Stephane Tremblay of The Westin

Beijing Financial Street, who gained his extensive culinary experience in prestigious five star hotels in France. It was simply a great honor for Sinodis to be associated to such a culinary feast.

2009年11月5日北京金融街威斯汀大酒店举办了一年一度的“星厨汇”烹饪活动。威斯汀邀请了一批最富天赋的杰出厨师为大家带来8个精致菜谱：其中有 Alvin Leung 大厨，他以完美结合现代材料与传统中国菜而闻名、来自澳大利亚的 Mark Best 大厨，他曾被授予 2010 年悉尼美食宣传奖、来自悉尼飞鱼印象餐厅的 Peter Kuruvita 大厨、最后是威斯汀酒店的行政总厨 Stephane Tremblay，他丰富的烹饪经验在法国五星级酒店享有声望。能够与众多美食家聚集在饕餮盛宴的晚会中是西诺迪斯无比的荣幸。





November. No. 48

**Tianjin Yuandong International Fair | 天津远东国际博览会**

Tianjin hosted an amazing International Fair in Yuandong supermarket. Thousands of shoppers discovered a wide range of Sinodis imported food, taste our new DR OETKER pizza and learnt how to bake Italian pasta at home. Bon Appetit Tianjin Ren!

天津远东百货举办了一次引人入胜的国际博览会。数千名参观者来到西诺迪斯展位了解西诺迪斯系列进口食品，并品尝了最近推出的欧特家博士匹萨，也学习如何在家制作意大利面。希望天津人都能品尝非常棒的美食！



**Blu Lobster Cheese week with 2 Michelin stars chef Nicolas Le Bec | 蓝韵交响**

For a week in November, the chef of the two star Michelin restaurant Nicolas Le Bec whipped up his magic at Blu Lobster together with Chef de Cuisine Jordi Villegas. Nicolas Le Bec has been cooking since he was 17. By 25, he was already running a 50-people brigade. He obtained his first Michelin star at 32 for his own restaurant, Restaurant Le Bec, in Lyon, just two months after the opening. The whole week offered great opportunities for Beijing food lovers to savor European cuisine at its best.

11月17日~22日，在上海蓝韵餐厅来自法国2星级米其林厨师 Nicolas Le Bec 携手蓝韵厨师长厨师 Jordi Villegas 开始了他的厨艺魔术。Nicolas Le Bec 从17岁开始烹饪，到25岁，他已经带领了一个50人的团队。32岁时，他已成为第一届米其林厨师，并在2个月之后，他拥有了自己在里昂的餐厅 Le Bec。这次是难得的机会，他有一周的时间来到北京为美食爱好者们带来最精致的欧洲风味。





November. No. 48

**Product Focus: Poulligny-Saint-Pierre | 产品推荐: 宝丽尼皮埃尔奶酪**



In the 18<sup>th</sup> century, cheese makers first began using moulds made from wood and rye straw to produce an unusually shaped cheese that is different from all the other goat's milk cheeses made in France.

According to the legend, the people of Poulligny-Saint-Pierre were inspired by the pyramidal shape of their town's belfry, which explains the cheese's shape. Like its neighbor from the other side of the Brenne valley, Valençay, Poulligny-Saint-Pierre cheese is made from whole and

raw goat's milk and shares similarities in taste and production.

The forested region around Poulligny-Saint-Pierre is dotted with lakes, heaths and sandstone hills. Nestled in Berry, it is the smallest Designation of Origin cheese-making region in France.

The local pastureland is particularly suited to Alpine, Saanen and Poitevine goats, whose milk offers delicate and subtle aromas.

在 18 世纪，奶酪制造商首次开始使用木质的和黑麦秆制成的模具来制造一种形状迥异的奶酪，它不同于其他法国产的山羊奶酪。

据说，宝丽尼皮埃尔地区的居民受他们镇上的钟楼的启发制作了这种形似钟楼的奶酪。像他们的邻居——来自于 Brenne 山谷的另一边的瓦伦尼萨人，宝丽尼皮埃尔奶酪也是由全脂生山羊奶制成，并有着类似的制作工艺和口味。

被丛林环抱着宝丽尼皮埃尔地区分布在湖泊、石南树丛以及沙石山地，是法国最小的奶酪原产地保护地区。

当地的牧场格外适合饲养一些叫做阿尔卑斯山羊、沙嫩山羊以及普瓦特万山羊，这些山羊奶都有着清淡芳香的气味。





November. No. 48

**Cheese Fondue Specialities: from Traditional to Original | 特别的传统奶酪火锅**



**Refine to your heart's desire**

- **Thick:** Stir in a spoonful of fresh cheese or pepper shortly before serving. Add some champagne, white wine, beer or kirsch. Add flavor to taste with paprika, nutmeg, saffron, mustard, herbs or garlic.
- **Classy:** Add some Sambal Oelek shortly before serving.
- **Tangy:** Add a dash of lemon juice to taste.

**Special delicious side dishes**

- Gherkins, pickled onions, mixed pickles, mini corn on the cobs.
- Champignons, morel mushrooms.
- Onions, olives, capers, dried tomatoes, cherry tomatoes.
- Cooked potatoes.
- Vegetables cooked "al dente" (e.g. broccoli, carrots, cauliflower).
- Fruits, fresh or from the tin (e.g. apples, pears, kiwi, bananas, pineapple, pears, lychees).
- Shelled walnuts.

**根据你的口味来定制奶酪火锅**

- 重口味：在食用之前先搅拌：可以加入香槟、白葡萄酒、啤酒或者樱桃酒，同时以胡椒、甜辣椒、豆蔻、藏红花、黄芥末、香葱或蒜调味。
- 温和口味：可以加一点蒜蓉辣椒酱调味。
- 刺激口味：加少许柠檬汁调味。

**和奶酪火锅相配的美味食材**

- 小黄瓜，盐渍洋葱，腌制品，小玉米
- 蘑菇，菌菇
- 洋葱，橄榄，月桂，晒干番茄，樱桃番茄
- 煮过的土豆
- 半熟的蔬菜，比如：花椰菜，胡萝卜，菜花等
- 新鲜水果或者罐头水果，比如：苹果，桃子，奇异果，香蕉，菠萝，荔枝
- 带壳核桃




与奶酪火锅最相配的饮品是红茶，以及干红或干白。此外，一小杯樱桃白兰地也是很不错的选择。



November. No. 48

**Christmas Gingerbread | 圣诞姜饼**

**Ingredient | 配料**

350g rye flour	黑麦粉
350g wheat flour	小麦粉
500g cane sugar	砂糖
100g honey	蜂蜜
4 eggs and 1 egg to spread	鸡蛋
1 pack baking soda	苏打粉
1 pack <b>KOTANYI Gingerbread</b>	可达怡姜饼调味粉 



**Preparation:**

1. Crush 500g of cane sugar and mix with the flour.
2. Heat slowly 100g of honey, add 4 whole eggs and mix with 10g baking soda and 1 pack KOTANYI Gingerbread and let rest.
3. Roll out the dough, but not too thin and cut into your favorite shapes. Brush dough with remaining egg and add almonds or nuts if desired.
4. Bake at medium heat (180 C), until it is golden-brown. Store in a sealed container with cloves, cinnamon sticks and vanilla beans.

**Tips:**

Gingerbread is a sweet that can take the form of a cake or a cookie, and in which the predominant flavors are ginger and raw sugar. KOTANYI Mix for Gingerbread: this ready-to-use product will save your time when preparing all ingredients for gingerbread, and will also make the flavor consistent.

**准备过程:**

1. 把500克蔗糖碾碎后，与面粉调和在一起。
2. 将100克蜂蜜先低温加热，再打入4只鸡蛋，再加10克苏打粉和1袋可达怡姜饼调味粉一同混合，最后倒入先前准备好的面粉混合物中再充分搅拌制成面团，然后静置片刻。
3. 擀面团，切勿太薄，按照自己中意的形状来做，然后把剩下的鸡蛋刷在面团上，也可根据自己的喜好加入杏仁或坚果。
4. 中温180度烘焙，直至呈金黄褐色，与丁香、肉桂枝和香草豆一起储藏在密封的容器中即可。

**小贴士:**

姜饼是一种以生姜和糖为原料，可以制作蛋糕或饼干状的甜点。可达怡姜饼调味粉，已将各种用于姜饼制作的配料按比例配好，您只需按提示操作，即可制作外形多样，美味可口的圣诞姜饼。



**Emotion | 热情巧克力圣诞蛋糕**

**Chocolate Biscuit (1000g/40x60 cm frame) | 巧克力饼干**

**Ingredient:**

710 g whole eggs	鸡液
180 g inverted sugar	转化糖
300 g caster sugar	细白砂糖
180 g ground almonds	杏仁碎粒
300 g single cream 35%	脱脂奶油 35%
300 g high gluten flour	高筋面粉
20 g baking soda	小苏打
60 g VALRHONA cocoa powder	法芙娜可可粉
240 g melted PRESIDENT butter	总统面点黄油
110 g VALRHONA Caraibe couverture 66%	法芙娜加勒比巧克力



**Preparation:**

1. Mix the eggs, the inverted sugar and the sugar. Add the ground almonds and the flour sifted with the baking soda and the cocoa powder.
2. Pour on the cream and the butter melted at 45/50c.
3. Finish by add the chocolate, melted at 45/50c.
4. Pour into two frames. Bake at 180° C for about 12—14 minutes.

1. 混合蛋液、转化糖及糖，添加杏仁碎粒及已经混合搅拌过的小苏打、可可粉和面粉。
2. 将黄油加热融化然后和奶油混合，再将混合物倒入其中，再一同搅拌。
3. 最后将溶化后的巧克力酱倒入。
4. 可以将巧克力混合物分别倒入 2 个磨具中，在 180 度的烤箱中烘烤约 12-14 分钟即可。

**Chocolate Mousse | 巧克力慕斯**

**Ingredient:**

1000 g PRESIDENT Cream 35%	总统 35%淡奶油
1200 g VALRHONA Guanaja Couverture	法芙娜圭亚那巧克力
1700 g Whipped cream	打发 35%淡奶油



**Preparation:**

Make an emulsion by pouring the hot cream over the melted chocolate to obtain a texture which is smooth, shiny and elastic. Mix to perfect the emulsion. The temperature should be 45/50c. Stabilize the emulsion if necessary by adding some of the whipped cream. As soon as the mixture is smooth, add the rest of whipped cream. Pour out immediately and freeze.

加热奶油，混合融化的巧克力后得到光滑，亮泽，富有弹性的乳化剂。该温度应为 45/50 度。稳定后加入一些打发奶油。一旦混合光滑，添加剩余的打发奶油后，立即冷冻。



**Absolu Chocolate Glaze | 巧克力淋浆**

**Ingredient:**

1000 g VALRHONA Absolu Glaze

法芙娜钻石镜面巧克力淋酱



100 to 120 g Water

水

**Preparation:**

Add the water to the glaze and heat in a microwave to 40 to 60c. Mix to loosen consistency, use immediately.  
添加水至巧克力淋浆中，并在微波炉中加热到 40 至 60 度。即可使用。

**Finishing:**

Remove the Yule logs by running hot water over the molds, cut them into the desired lengths and glaze all over with Absolu chocolate glaze. Pipe tempered couverture on a guitar sheet to make delicate tear drop shapes and spread them out lengthways with a palette knife. Once crystallized, place lengthways along the sections of Yule logs, with the shiny side visible. The logs can also be dusted with gold powder and decorated with a personal logo.

用热水擦拭圣诞原木蛋糕的模具，使模具和圣诞节原木蛋糕分离。取出圣诞原木蛋糕，切成所需要的长度放在蛋糕专用淋面架上并浇淋上巧克力淋浆，使其表面光洁纯正。一旦巧克力淋面酱结晶，用巧克力装饰片沿纵向在圣诞原木蛋糕上装饰，巧克力装饰片光泽的一面朝上。也可以撒上金粉和具有个性的巧克力装饰片。

**Vegetable Salad | 蔬菜色拉 (1-2-3 系列)**

**配料:**

200克混合生菜（巨齿菜、罗马生菜、苦叶菜、芝麻菜等任何自己喜欢吃的生菜），

黄瓜半根，洋葱1/4个，

100克小红/黄西红柿，

多多尼山羊奶酪少许（可选），

可达怡海盐少许，黑胡椒粉少许，

4克可达怡百里香，

10克小洋葱2个，

110克蒲福红酒醋，



7克砂糖2茶匙，

190克卡拉佩利橄榄油。



**准备过程:**

1. 先将混合生菜洗净晾干水分待用。
2. 做红酒醋汁：将百里香，小洋葱（切丝），红酒醋，砂糖，橄榄油，海盐，黑胡椒粉放在一起打均匀。
3. 将黄瓜切片，洋葱切丝，小西红柿对半切开和上混合生菜加上海盐，黑胡椒粉拌匀，最后放入红酒醋汁拌匀即可。