



June. No. 43

Product Focus: Pont-l'Évêque | 艾维克奶酪



First mentioned in history in 1230 in the "Roman de la Rose", an allegorical masterpiece written in the 13th century, Pont-l'Évêque's refined, complex taste satisfies even the most demanding gourmets.

Its soft body begins to reveal its subtleties after a ripening process that lasts a month and a half. Once mature, the square-shaped Pont-l'Évêque has a smooth and round flavour. Today's cheese makers have kept alive the time honoured and well kept secret techniques used to produce Pont-l'Évêque by the monks who invented it in Pays d'Auge country.

In bygone times, Pont-l'Évêque was made with milk, fresh from the cow. Even today, it is still made in the same way in small-scale dairy farms.

Salting, washing and brushing are what determine the ultimate aspect and flavour of the cheese.

Pont-l'Évêque is a generous cheese: when shopping around, look for its soft and supple yellow-brown or golden rind. Pont-l'Évêque sometimes oozes out of its box and could slightly stick to the wrapping paper but without adhering. It should be soft to the touch and its strong aroma should always be harmonious.

As for any Designation of Origin cheeses, the producers who make Pont-l'Évêque are subject to regular controls which guarantees its authenticity.

艾维克奶酪在历史上第一次被提及是在 1230 年一本写于十三世纪名为“玫瑰的故事”的寓言中，它细腻的多层次的口感能满足即使是最挑剔的美食者。

它柔软的饼身在一个半月的成熟期后开始显现它的精妙之处。一旦成熟，方形的艾维克奶酪便有着柔滑的口感。如今的奶酪制造者仍很好地保持着由来已久的神秘奶酪制作技术。这种技术是由法国 Auge 地区乡村修道士们发明的。

过去，艾维克奶酪由新鲜的牛奶制成。直至今日，一些小规模奶酪厂仍以同样方法制作艾维克奶酪。盐浸，水洗是决定奶酪最终外观和味道的关键因素。

艾维克奶酪是一种风味浓郁的奶酪：当其成熟可以购买的时候，请留意它柔软的黄棕色或金色外皮。艾维克奶酪有时会从它的包装盒中渗出并轻微粘到包装纸，但不会粘牢。艾维克奶酪触感柔软，并且它的香味浓郁持久。为了维持原产奶酪的地位，艾维克奶酪的生产者仍秉持着常规的生产监控以保障它的纯正口感。



Product Focus: Feta Cheese | 飞达奶酪



DODONI

FETA CHEESE / 飞达奶酪

Crumbly, salty white Feta Cheese with tomatoes, cucumbers and black olives, sprinkled with a rich, green extra-virgin olive oil: a delicious and nutritious salad for this Summer!



- * DODONI SA is the largest producer of Feta PDO in Europe. And it also was the first branded Greek Feta ever exported. Global strong brand, synonymous with premium and stable quality.
- * DODONI complies with the most strict specifications of the E.U legislation for the production of its FETA P.D.O.

- * Feta cheese from Dodoni is one of the most balanced cheese, the best quality and taste, the most representative, authentic Greek cheese.
- * Produced with pure hygienic sheep's and goat's milk, collected exclusively from Epirus region, the most environmentally sound region of Greece.
- * Guarantees authenticity to both consumers and traders, with the company's logo on all the 2-kilo blocks of feta.

口感松软，略带咸味的白色**飞达奶酪**配以西红柿、黄瓜和黑橄榄，淋上初榨橄榄油……这就是夏日里美味又营养的希腊色拉！

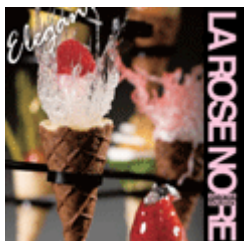
- * 多多尼是欧洲最大的飞达奶酪指定原产地保护生产者，同时也是希腊飞达第一个出口的品牌。多多尼是全球知名品牌，是优质产品的同义词。
- * 多多尼的飞达是指定原产地保护的产品，符合欧盟法规最严格标准。

- * 原产地保护的希腊飞达奶酪，最好的品质和口味，最具代表性，最正宗的飞达奶酪。
- * 用最天然纯净的绵羊奶和山羊奶制成，从希腊独一无二的天然无污染地区——伊皮鲁斯地区采集奶源。
- * 向消费者和贸易商提供版权保证，所有的2公斤装飞达奶酪包装上都有公司注册标志。



June. No. 43

Elegant Cones: LA ROSE NOIRE | 经典锥形冰激凌脆皮



The bakery and pastry field is an ever-changing world. Sticking to its ability to be a pioneer in the market, La Rose Noire worked very hard over the past 4 months to develop a trendy, innovative and elegant “CONE” concept, using only the finest ingredients and latest techniques available.

All the Cones are handpicked and selected to seal in the quality that built La Rose Noire's reputation over the years. They are all hand-coated to provide you with the most convenient help, instantly:



- White Coated Cone – Sweet
- Dark Coated Cone – Sugarless
- Black Sesame Cone – Savory

Beautiful stands will be offered free of charge with your order of 10 boxes of Cones (single or mixed flavors). Sets A / B / C / D are available for your choices: ask our sales rep for a detailed leaflet.

La Rose Noire's entire team is proud of this latest achievement, and we'd love you to try our Cones: contact our sales rep for a free on-site demonstration from our bakery team, or for free samples to experience on your own.

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

面点烘焙领域是一个不断变化着的世界，作为在此领域以先驱存在的黑玫瑰品牌很顽强地在过去的四个月中用最新最上乘的材料和技术开发出这个时髦、新颖又典雅的“锥体”概念。

所有的锥形冰激凌脆皮都是经过精心挑选纯手工制作的，并完全密封的优质产品，他们纯手工涂层工艺将为使用者提供最大的便利。

- 白色巧克力涂层锥形冰激凌脆皮——甜味
- 黑色巧克力涂层锥形冰激凌脆皮——无糖
- 黑芝麻锥形冰激凌脆皮——咸味

作为黑玫瑰品牌的经销商西诺迪斯，将会根据客户的订单来提供漂亮的产品展示架，单次订购 10 盒锥形冰激凌脆皮（单一或不同口味皆可），就能免费得到一个产品展示架，如宣传册上 A/B/C/D 皆可选择。

黑玫瑰团队对自己这一最新成就充满自豪并很乐意能为客户提供免费样品。如有需要，请您与西诺迪斯销售代表联系，提供现场演示或以西诺迪斯提供的免费样品来亲自感受。

[请点击此处查看所有产品](#)



SINODIS™

西诺迪斯

The Food Professionals

NEWSLETTER

www.sinodis.com.cn

June. No. 43

Aperitif a la Francaise by Sopexa | 开胃品时间



Sopexa

这就是开胃品时间!



Beauty Apéritif!
Enjoy a wonderful party!

5th June, 2009

6.30 pm - 9.30 pm

2009年6月5日

晚6点30 - 9点30





Jenny Lou Raffle promotion June 1- July 31, 2009 | 婕妮璐促销活动 2009年6月1日—7月31日



SINODIS™
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Participating Brands / 参与品牌有:



From June 1, it is high time to go shopping in all Beijing Jenny Lou's retail stores: purchase 300RMB worth of goods distributed by Sinodis and you will be able to join their monthly lucky draw: one Nokia cell phone, one Sony PSP and a voucher for free shopping to be won every month!

6月1日起,是时候到北京所有婕妮璐零售店购物啦!只需购买300元西诺迪斯旗下产品,您就有机会赢得每月送出的大奖,诺基亚手机一台,索尼PSP一台价值,另有凭收银条免费购物奖。



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西诺迪斯

The Food Professionals

NEWSLETTER

www.sinodis.com.cn

June. No. 43

Intercontinental Westin Acrobatica Pizza | 北京威斯汀酒店比萨杂技

There are many different ways to make pizza: chef Pasqualino Barbasso has become Master in tossing and twisting pizza dough to gigantic proportions, and was even crowned as the Pizza Acrobatics World Champion in 2002! He will come and perform right at the table of guests in Westin hotel, from June 10 to 14th, and Sinodis is proud to sponsor this exciting event.

制作比萨有许多不同的方式：厨师 Pasqualino Barbasso 是在不断的摔打，揉搓比萨面团及研究配比过程中成为大师的，他甚至在 2002 年夺得过“世界比萨杂技”的冠军！他将在 6 月 10 日-14 日，北京威斯汀酒店为客人们进行表演。西诺迪斯非常荣幸能够赞助这一激动人心的活动。



acrobatica pizza 杂技+比萨

Watch in amazement as expert pizza chef Pasqualino Barbasso tosses and twists pizza dough to gigantic proportions, crowned as the Pizza Acrobatics World Champion in 2002. Traveling the world he stuns and amazes fans with his pizza acrobatics style show performed right at your table.

Welcome him on 10 June at 7pm, rmb 100 net per person including snacks and drinks. For more information or reservations, please call 6629 7815.

难得一见！荣获2002年世界杂技比萨比赛冠军。身怀绝技的比萨大师Pasqualino Barbasso先生远道而来，观赏其享誉世界、令人眼花缭乱、叹为观止的特技比萨表演并馨饕您的味蕾。

6月10日晚7点始庆典酒会拉开序幕，每位人民币100元净价，包含精美小食及饮料，更多信息或预定，请致电6629 7815

tel/电话: 6629 7815
10 - 14 june / 6月10日 - 14日



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June. No. 43

5th Annual 'Cuisine for a Cause 2009' by IHG Beijing & 'Project Hope'

第五届“2009 烹饪大赛”和“希望工程”在北京洲际酒店



June 19th 2009, Friday – Crowne Plaza International Airport Beijing.

After last year's enormous success in our charity drive, IHG (InterContinental Hotels Group) hotels in Beijing have joined hands once again to provide funding support for "Project Hope", a public welfare undertaking initiated and organized by the China Youth Development Foundation (CYDF). The foundation enlists extensive support from home and abroad to assist dropout students and those at risk, to continue schooling in China's rural and underprivileged areas. In addition to funding students and building schools, "Project Hope" has also sought to

improve the educational conditions in these rural areas, including teacher training and strengthening the government's efforts in implementing the nine-year compulsory education law.

SINODIS will be joining the hotels of the group on this 5th Annual 'Cuisine for A Cause' as a co-sponsor for a whole day of culinary demonstration, where each hotel will show its best talents.

2009年，6月19日，星期五 - 北京国际机场皇冠假日酒店

经过去年募捐活动的巨大成功，北京洲际酒店集团将再次携手提供资金支持“希望工程”这一公共福利事业发起和组织“中国青少年发展基金会”(CYDF)。在我国农村和贫困地区，来自国内外广泛的基本赞助，帮助了辍学学生和那些有可能辍学的学生能继续接受教育。除了给学生资金和建设学校，“希望工程”也设法改善农村地区教育条件，包括教师培训和政府努力加强实施九年制义务教育法。西诺迪斯也将荣幸的参加并赞助皇冠假日酒店举办的第五届年会“A级料理”活动，全天为来宾演示烹饪技术，同时参加活动的酒店也将演绎他们最优异的烹饪技艺。大家共同为“希望工程”奉献自己的绵薄之力。



Sinodis at SIAL China 2009 | 第十届中国国际食品和饮料展览会



Sinodis at SIAL China, May 19 to 21.

Shared with Carrefour, Metro and City Shop, Sinodis' booth in the buyers' meeting area was busy with suppliers from different countries and various product categories, and helped accelerate the selection process by providing a common platform between importers and China's key retailers.

As one of the partners of the culinary association Escoffier China, Sinodis also sponsored their Cooking Trends Area, where our ingredients were used for a series of demonstrations ranging from molecular cuisine to the final stage of the Young Hope Asia Contest.

A big hand to both SIAL and Escoffier for their great job!

西诺迪斯在 2009 第十届中国国际食品和饮料展览会

在与家乐福，麦德龙和城市超市的沟通洽谈之后，在买方会议区的西诺迪斯展位也忙于与来自不同国家的供应商洽谈不同类别的产品，这样的方式有助于加速甄选过程，提供了一个进口商和中国主要零售商之间共同的沟通平台。作为西诺迪斯合作伙伴之一的中国烹饪协会埃斯科菲耶，获得西诺迪斯赞助其“烹饪趋势地区”活动，提供产品用于最后阶段的“亚洲希望美食青年比赛”的演示及制作。

让我们共同为 SIAL 和埃斯科菲耶的出色工作热烈鼓掌！





June. No. 43

IREKS at Bakery China Shanghai, May 12-14 | 爱焙士出席中国国际烘焙展, 上海, 5月 12-14



IREKS participation in Bakery China was a good success again. Mr. Peter Becker, the President of the German Bakers Association, unveiled on May 12 Ireks' new Chinese logo, pronounced "Ai Pei Shi" 爱焙士.

During the 3-days fair, Master Baker Mr. Ingo Wenserritt and Technical Adviser Mr. Sandy Xu, helped by Sinodis team, presented to the visitors new mixes that will be soon launched in China: MULTI MALT and CROCCANTE.

- IREKS MULTI MALT mix for grain bread with malty taste and a dark color, stands out due to its excellent fresh-keeping qualities, volume and delicious flavor and taste.
- IREKS CROCCANTE mix, ideal for making crispy snacks and Florentines.

Our customers were invited to stop by at Ireks booth to taste bread rolls and raisin toast bread prepared with MULTI MALT, Florentines and cereals snacks prepared with CROCCANTE, as well as other breads such as German Rye bread, Austrian Bread, Healthy bread, Ciabatta, Focaccia, Organic four-grains bread, French baguette and many more. The variety and quality of Ireks freshly baked breads encountered the taste and arouse the interest of many Chinese and foreign bakers, and attracted lots of end consumers too.

爱焙士再次成功出席第 12 届中国国际烘焙展, 在 5 月 12 日, 德国面包师协会主席 Peter Becker 先生为爱焙士中文标识揭幕。

在为期 3 天的展会中, 高级面包师 Ingo Wenserritt 先生和技术顾问徐剑先生及整个西诺迪斯团队, 给所有参观者展示了即将推出的新产品:

- 爱焙士多谷麦芽面包预拌粉, 是一种黑色并带有麦芽香味的多谷面包预拌粉, 可以保持面包较长的新鲜度, 品质, 风味和口感.
- 爱焙士脆皮焦糖预拌粉是一种做佛罗伦撒脆饼和风味小食的预拌粉.

西诺迪斯邀请了客户在爱焙士的展位上品尝了用爱焙士多谷麦芽面包预拌粉制作的各式面包和提子土司, 用爱焙士脆皮焦糖预拌粉制作的佛罗伦撒脆饼和风味小食; 还有德国黑麦面包, 奥地利面包, 健康面包, 嘉吧哒, 福卡夏, 有机多谷物面包, 法棍等……许多国内面包师和外籍专业人士都为品尝到各式高品质的新鲜面包而感到荣幸。





June. No. 43

VALRHONA Hands-on Training in Tokyo, May 19-21, 1ST Session 2009 | 法芙娜东京培训之旅



This year Valrhona School in Tokyo opened its doors again to our China group for an impressive training conducted by Valrhona Chef Fabrice David, assisted by Chef Lou Campagna.

The participants enjoyed making new recipes focused on entremets and tarts, with a touch of Summer fruits and light flavors including passion fruit, pineapple, coconut, apricot, lemon, lime zest and red poppy flower. The most interesting concept was an Alpaco version of the recipe

“New World”: a chocolate ball made of Guanaja 70%, then magically filled with almond streusel, Alpaco 66% soft jelly with lemongrass, raspberry compote and cocoa nibs nougatine; and finally the last touch: served with chocolate sauce so to melt the dome and slowly reveal the surprising world inside. On behalf of everybody, we are thankful to Valrhona very professional team in Japan, Mr. Koh Kyoto [is “Kyoto” Koh’s name?] and the Valrhona Chefs as well as all participants who shared these 3-days experience in Tokyo.

今年法芙娜东京学校再次为来自中国团队打开培训之门，特别委派主厨 Fabrice David 先生、助理主厨 Lou Campagna 先生为培训者传授专业的、高超的烘焙技能。

培训的参与者们欣赏到最新蛋糕及挞壳类产品制作工艺及食谱，运用到的食料包括有热情果、菠萝、椰子、杏果、柠檬、苦橙皮及红色罂粟花。其中最有创意性的甜品是“新世界”，它是用圭亚那 70%巧克力制作的球体，填充杏仁黄油酥粒、阿帕可 66%软果冻配柠檬香草，树莓复方汁和碎可可牛轧糖，最独特的一幕是将热的巧克力汁浇淋，使它的圆顶融化，慢慢地展现出里面的奇妙世界。在此西诺迪斯代表大家，感谢法芙娜日本团队的黄先生和法芙娜出色主厨们的热情款待，同样也感谢所有参与者们共同分享这三天的独特经历。





June. No. 43

Fromi sponsor: Cakebread Wine Dinner by ASC Fine Wines | 卡布瑞酒庄晚宴

On May 15th, Sinodis partnered with ASC Fine wines to participate to the Cakebread Wine dinner. Held in the Napa restaurant-Wine Residence in Shanghai, this event gathered 25 VIP guests to enjoy great wines from the Cakebread winery and French cheeses from Sinodis' Fromi brand.

It was a great occasion for these guests to discover Fromi cheeses and their pairings with wines, and everybody really enjoyed this wonderful evening!

5月15日，西诺迪斯与美酒学会共同参加了卡布瑞酒庄晚宴。这次晚宴，在上海的NAPA餐厅举办，有25位贵宾享用了卡布瑞酒庄的美酒及西诺迪斯旗下Fromi品牌提供的法国奶酪。

这是个非常好的机会，能让客人们发现Fromi奶酪和葡萄酒的完美搭配。大家共同享受这美好的夜晚！



JW Cheese & Wine Party | 建外万豪酒店奶酪与美酒派对

Last May 15, after all these months spent indoors, JW proposed to cheese lovers to come and enjoy their new Cheese & Wine Club party "al fresco". As usual, the selection of cheese was very sophisticated for the greatest pleasure of all cheese fans. Guests discovered a range of AOC French cheese such as Valancay, Ossau Iraty, Charollais along with the typical Swiss Tete de Moine, shredded like a monk's head! A regular event of Beijing scene not to be missed.

5月15日，北京万豪酒店邀请奶酪爱好者们一起来享受他们新推出的精美奶酪和葡萄酒俱乐部派对。像往常一样，对于奶酪迷来说挑选上乘的奶酪是一道及其复杂的过程。来宾们可以通过每款奶酪表面的AOC标识（即法国原产地保护标志）来鉴定奶酪的品质，例如Valancay奶酪, Ossau Iraty奶酪, Charollais奶酪，另外还有一种特殊的瑞士奶酪Tete de Moine，切丝后就如同monk's head！





Sinodis Sponsor: China Hi-end Retail Summit | 西诺迪斯赞助: 中国高端零售 2009

CHINA HI-END RETAIL **2009**

Stimulating the purchase & Increasing the efficiency!

中国高端零售2009

May 26th-27th | InterContinental Shanghai Pudong | CHINA

2009年5月26-27日 | 中国 上海 | 锦江汤臣洲际大酒店



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Coffee Break Sponsor
茶歇赞助



Strategic Support
战略支持





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NEWSLETTER

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June. No. 43

President sponsor: Cheese & Wine Tasting | 总统品牌赞助：奶酪与美酒品尝会

Top Cellar
The finest wine collection

PRÉSIDENT

VILLARD WINE TASTING

7PM - 8:30PM
22nd May 2009

Bento & Berries
Kerry Centre Hotel
嘉里中心缤味

伊比莎苏维翁布朗干白葡萄酒 Expresión Sauvignon Blanc	148.00
哈米娜珍藏/加本利苏维翁卡蒙乃2006 Expresión Pinot Noir	168.00
博蒂贵族干白葡萄酒 El Noble Botrytised	178.00
阿萨布拉高级干红葡萄酒 Grand Vin L'Assemblage	218.00

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www.topcellar.com.cn

PRESIDENT sponsored TOP CELLAR wine tasting in Beijing – May the 22nd

Eating cheese while sipping a good selection of wines imported from Chile might definitely be the best way to understand the basics of cheese tasting and wine pairing. PRESIDENT was proud to sponsor TOP CELLAR event to bring a full experience to the guests who joined that nice tasting evening.

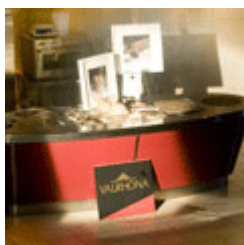
总统品牌赞助北京新城国际酒店品酒会 - 5月22日

吃奶酪要选择搭配口味纯正的葡萄酒,选择智利进口的葡萄酒应该是了解奶酪与美酒如何搭配的最好方式。总统品牌为能够赞助新城国际酒店品酒会感到自豪,同时也为能让客人们享受品酒之夜的体验而感到自豪。



June. No. 43

Valrhona at Academia Barilla | 法芙娜在百味来学校



Again this year, Valrhona, a leading chocolate producer – from the cultivation of cacao to the final product – chose to present its new irresistible preparations at Academia Barilla.

As a matter of fact, the Valrhona meeting, entitled *Il Gelato sotto i riflettori* or "**Gelato Highlight**," was held at the Academia Barilla headquarters in Parma, Italy. Here, Valrhona shared with their clients their new selection of summer recipes: from gelato cakes to desserts served in a glass. Obviously, all of the recipes were based on chocolate!

After this sweet prelude, the meeting moved to the fantastic Academia Barilla Auditorium, where Alain took over the show, in front of numerous guests and Academia Barilla's video cameras.

The demonstration lasted 3 hours, during which Alain made various chocolate preparations – all of which were truly fantastic.

For his first recipe, Alain presented a dessert called Mojito. Based on an original recipe, the treat is combination of lime sorbet and vanilla with a light white rum mousse with a chocolate gelato. The recipe took 40 minutes to prepare, but we can assure you that it was worth it! Alain demonstrated, with expertise and professionalism, all of the steps necessary for making a perfect Mojito. And here is the final result.

A hard shell of shiny chocolate containing lime and vanilla sorbet that surrounds a white rum mousse with a heart of soft and creamy chocolate. Beautiful presentation and sublime flavor!

Another recipe that Alain presented was Sante, a glass of sorbet composed of an orange-carrot mousse, carefully placed on a soft layer of Coeur di Guanaja, a delicious chocolate produced by Valrhona.

The dessert was presented in a glass glazed with Coeur di Guanaja with a small transparent strip so that you could see the contents. The finishing touches were very fine strips of dried carrot. Excellent work Alain!

To prepare the desserts for all of the guests, Alain was joined by Chef Marco Canevari and Chef Fabrizio Pantani, who also assisted him during the demonstration.

From the left: Master Pastry Chef Gianluca Fusto, Chef Marco Canevari, Chef Fabrizio Pantani and Master Pastry Chef Alain Chartier.

The meeting ended with a tasting session of all of Alain's fantastic preparations and a toast to a job well done! Congratulations to everyone! Academia Barilla is very happy to have had you as our guests!





June. No. 43

What do you know about coconuts? | 你是否了解椰子?



Noix de coco
de Côte d'Ivoire
Coconut
from Ivory Coast



The coconut is the fruit of the coconut palm, of the genus *Arecaceae*. There are more than 2,500 species which grow in tropical, subtropical and hot temperate regions of Africa, the Americas and Asia. Botanists classify them among the monocotyledons, as if they were giant grasses and not, as you might imagine, among trees! Even if certain species grow to 60 meters in height or have a diameter of more than a meter.

In the plant world, this “grass” is among the oldest known to man. Fossilized palm trees have been discovered in Europe on land dating from millions years ago. The fruits of the various types of palm are to be found throughout the food industry (dates, sugar, copra, palm oils...), for therapeutic uses (areca nut), in industry (waxes, fibers, textiles, rattan...), as ornamental trees (in parks and avenues...), and in medicines (some berries are used in the treatment of various tumors).

The palm which produces the coconuts we eat belongs to the genus *Cocos Nucifera* and probably originates from the Indo-Malaysian region, Indonesia, the Philippines and India which represents 3/4 of the world's production. The coconut has a high fat content, but is also rich in potassium, iron, magnesium, phosphorus, copper and zinc.

[Click here to see products.](#)

椰子是棕榈树或棕榈科植物的果实。有超过 2500 个品种分布在非洲，美洲和亚洲的热带，亚热带和温带地区。植物学家将他们归类于单子叶植物，他们应该是最大型的植物草了，有一些品种能长到六十米高或直径超过一米，更有更大的直径。

在植物世界中，这种“草”是最先由原始人所知的。在欧洲就曾发现过数万年前的棕榈树化石，棕榈树的果实可以制作成多种食品，在食物领域中最常见的有枣椰子、椰糖，干椰肉，棕榈油等，在医疗领域中最为广泛运用的是槟榔；而在工业领域中，它可以被加工成蜡、纤维制品、纺织品及藤条；棕榈树还可以绿化环境供人们欣赏；在医药领域中，人们运用有它的果实来治疗肿瘤疾病。

盛产人们食用的椰子的棕榈树是属于 *Cocos Nucifera* 地区的品种，大致起源于印度和马来群岛地区，全世界 3/4 的椰子是出产于印度尼西亚，菲律宾和印度等果。虽然椰子拥有较高的脂肪含量，但同样也富含钾、铁、镁、磷、铜和锌等微量营养元素。

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June. No. 43

With President, Children's day is everyday! | 拥有总统，每天都是儿童节！



For kids' breakfast, dessert or just to have a break after a tough day at school, the President 8 portions (we call it the "8P") is the perfect healthy snack for anytime of the day!

Kids love its delicious taste and parents are happy to give their little sweethearts a dairy product, good for health, and rich in calcium, vitamins and proteins.

Children finally have a delicious funny snack that they can bring everywhere with them while parents are reassured by a high quality and nutritious product!

The small triangle processed cheese portion is so good that no one can resist: children, parents, grand parents...everyone loves it! So come and join the club: just try the 8P and share a funny and delicious moment with President!



无论作为儿童早餐点心，还是一天辛苦课程结束之后的零食，总统加工奶酪都会是孩子们的最佳选择。

孩子们钟情于它的美味，家长们也十分愿意将这些富含钙质、维生素和蛋白质等多种营养奶制品给孩子们作为零食。在大人们享用高品质天然奶酪的同时，终于有一款属于孩子们自己的美味奶酪了。总统加工奶酪易于携带，可以随时随地让孩子们享受奶酪的乐趣。

可爱的小三角形包装，让任何人都无法拒绝它的诱惑：孩子，父母或是长辈，所有人都会被它吸引。快来加入奶酪乐园吧，试试小巧的加工奶酪，与总统一起分享幸福美味时光。



June. No. 43

Auberigine & Veal with Feta | 飞达茄子小牛肉

Ingredient:

DODONI Feta Cheese 200g, diced cut
Onion, chopped
Meat, cut to piece
Tomato, potatoes, eggplants, parsley, mint
2 tbsp tomato sauce
Pepper, salt, sugar, white wine



Preparation:

1. Put oil in the pan, add onion and meat, heat them for 3-4mins, then pour the white wine in.
2. Add tomatoes, tomato sauce, salt, pepper, sugar and water, and braise about 1 hour.
3. Add potatoes, eggplants and pepper into (2.) above, add parsley and mint, and braise for 15-20 mins.
4. Finally, add feta cheese cut into dices.

配料:

洋葱，切碎
肉，切块
西红柿、土豆、茄子、欧芹，荷兰薄荷作为配菜
2勺番茄汁
胡椒、盐、白糖，白酒少许
多多尼飞达奶酪200克，切块

准备过程:

1. 在平底锅中倒入油，加入洋葱和牛肉，翻炒 3-4 分钟，再倒入白酒。
2. 加入西红柿、番茄汁、盐、胡椒、白糖和水，小火炖 1 小时左右。
3. 再把煎好的土豆，茄子和胡椒，放入炖锅中，加入欧芹和荷兰薄荷，炖 15-20 分钟。
4. 最后加上切成块状的飞达奶酪。



May. No. 42

Deep Fried Bega Stringers | 油炸干酪条

Ingredient:

- 8 BEGA Stringers
- 2 cups breadcrumbs
- 2 eggs, lightly beaten
- Flour for coating
- Oil for deep frying



Preparation:

1. Coat stringers in flour and dip into egg.
2. Roll in breadcrumbs.
3. Repeat steps 1 and 2.
4. Chill well.
5. Deep fry in hot oil until golden, removing before cheese melts and oozes. Drain well.
6. Serve immediately with any of your favorite dips or dressing. If you are out of ideas, try them with sweet chilli sauce, mango chutney, or redcurrant jelly.

配料:

- 8 根必佳儿童干酪条
- 2 杯面包粉
- 2 个鸡蛋, 要轻轻打散
- 面粉
- 油

准备过程:

1. 在干酪条外裹一层面粉, 蘸一下蛋液。
2. 在面包粉里滚一下。
3. 多次重复步骤 1 和 2, 将所有干酪条裹上一层外衣。
4. 最好冷藏一下。
5. 放入热油中炸至金黄色, 在奶酪溶化溢出前拿出, 把油沥干。
6. 食用时可配甜辣酱, 芒果酸辣酱或者浆果冻甜品。

