

JAGOTA

DAIRY

Product Catalogue



SOFT CHEESES

— SOFT, RIPENED CHEESES WITH A WHITE NATURAL RIND —

Fresh or soft cheeses are very moist cheeses, which generally have a moisture content of over 60%. Soft-ripened cheeses with bloomy rinds or mould rind cheeses are made from a predominantly lactic curd with a short mechanical procedure to speed up the draining of the curd. A soft layer of bloom or mould, which is most commonly white, covers these cheeses.

Order: WED - Next FRI



Brie de Meaux AOC

Product Code : DRC0893
Weight/pc : Approx. 3 kg
Shelf Life : 28 days
Order Unit : kg



Camembert Normandie AOC

Product Code : DRC0740
Weight/pc : 250 kg
Shelf Life : 20 days
Order Unit : piece



Coulommiers

Product Code : DRC0741
Weight/pc : 400 g
Shelf Life : 30 days
Order Unit : piece



Poiret de La Meuse

Product Code : DRC0813
Weight/pc : 600 g
Shelf Life : days
Order Unit : piece

STRONG CHEESES

HARD CHEESE - CRUMBLY -

The cheeses are pressed to remove much of the moisture but because they are sold at a relatively young age - typically between 4 and 8 weeks of age - they retain a crumbly texture and a fresh flavour. They also have a stronger flavour.

These cheeses are moulded in large pieces which require many months of aging and generally keep for a long time.

Order: WED - Next FRI



Livarot AOP

Product Code : DRC0780
Weight/pc : 250 g
Shelf Life : 35 days
Order Unit : piece



Langres Champagne AOC

Product Code : DRC0745
Weight/pc : 250 g
Shelf Life : 21 days
Order Unit : piece



Petit Gros Lorrain

Product Code : DRC0760
Weight/pc : 400 g
Shelf Life : 20 days
Order Unit : piece



Epoisses de Bourgogne

Product Code : DRC0750
Weight/pc : 250 g
Shelf Life : 75 days
Order Unit : piece



MOUNTAIN CHEESES

— CHEESES SELECTED FROM THE FINEST FARMS —

Cheeses from rich milk of ancient breed, lucky cows that spend their summers grazing on grasses and herbs from the Alps to the Jura to the Pyrenes. French mountain cheeses reflect all that is wonderful about artisanal cheesemaking: use of raw cow's milk, careful attention to every detail of production, proper aging and the importance of quality over quantity. Generally large, firm, well-aged, full-flavored - and often sprinkled with holes.

Order: WED - Next FRI



Comte 24 Mois

Product Code : DRC0764
Weight/pc : Approx 1 kg
Shelf Life : 60 days
Order Unit : piece



Saint Nectaire AOP

Product Code : DRS0505
Weight/pc : Approx 1.4 kg
Shelf Life : 60 days
Order Unit : piece



Comte 36 Mois

Product Code : DRC0820
Weight/pc : Approx 2 kg
Shelf Life : 60 days
Order Unit : piece



Trappe a La Liqueur de Noix

Product Code : DRB0090
Weight/pc : 300 g
Shelf Life : 18 days
Order Unit : piece



Tomme de Savoie (Tomme Fermiere)

Product Code : DRC0778
Weight/pc : 1.5 kg
Shelf Life : 35 days
Order Unit : piece

Discontinued



Roquefort Artisanal AOC

Product Code : DRC0771
Weight/pc : Approx 1.4 kg
Shelf Life : 90 days
Order Unit : piece



Bleu de Brebis Cire

Product Code : DRC0220
Weight/pc : Approx 2.5 kg
Shelf Life : 66 days
Order Unit : piece

Discontinued



Parmigiano Reggiano

Product Code : DRC0767
Weight/pc : Approx 2 kg / pc
Shelf Life : 90 days
Order Unit : piece

BUTTER



Beurre Sel Croquant

Product Code : DRB0867
Weight/pc : 250 g
Shelf Life : 30 days
Order Unit : piece

GOAT CHEESES

Goat cheese is cheese made from goat's milk. The most traditional type of goat's cheese is produced like a fromage frais and served fresh or dried. Goat cheeses can range in taste from strong and pungent, to delicate and mild. They come in many shapes. They are sold fresh, aged or marinated in olive oil or red wine. They may get coated in herbs (lavender is fantastic), black pepper, edible flowers and yes, even chocolate. Some are even covered with a layer of ash in keeping with an ancient tradition.

Order: WED - Next FRI



Saint Nicolas Au Thym

Product Code : DRC0687
 Weight/pc : 110 g
 Shelf Life : 30 days
 Order Unit : piece



Pipoune

Product Code : DRC0818
 Weight/pc : Approx. 800 g
 Shelf Life : 21 days
 Order Unit : piece



Tomme Napoleon

Product Code : DRC0819
 Weight/pc : Approx. 4 kg
 Shelf Life : 60 days
 Order Unit : piece

*Seasonal Product : April - September



Crottin de Chavignol

Product Code : DRC0815
 Weight/pc : 70 g
 Shelf Life : 20 days
 Order Unit : piece



Sainte Maure AOP

Product Code : DRC0817
 Weight/pc : 250 g
 Shelf Life : 21 days
 Order Unit : piece



Claousou

Product Code : DRC0691
 Weight/pc : 300 g
 Shelf Life : 30 days
 Order Unit : piece



Valencay AOC

Product Code : DRC0742
 Weight/pc : 250 g
 Shelf Life : 50 days
 Order Unit : piece

PREMIUM

TRADITIONAL EUROPEAN CHEESES - FRANCE -

Soft & Semi-Soft Cheeses



Brie Royal Aux Truffles

Product Code : DRS0372
Weight/pc : Approx. 1.4 kg
Shelf Life : 20 days
Order Unit : Piece

*Order: FRI - Next FRI

Brie de Meaux AOP

Product Code : DRS0053
Weight/pc : Approx. 3 kg
Shelf Life : 30 days
Order Unit : Piece

*Order: FRI - Next FRI



Brie de Nangis

Product Code : DRS0264
Weight/pc : Approx. 1 kg
Shelf Life : 60 days
Order Unit : Box

*Order: TUE - Next FRI



Brie de Meaux AOC

Product Code : DRS0265
Weight/pc : Approx. 2.8 kg
Shelf Life : 26 days
Order Unit : Piece

*Order: TUE - Next FRI



Half Brie de Meaux

Product Code : DRS0352
Weight/pc : Approx. 1.4 kg
Shelf Life : 31 days
Order Unit : Piece

*Order: FRI - Next FRI



Camembert Chevalier Normand

Product Code : DRS0511
 Weight/pc : 250 g x 12 pcs
 Shelf Life : 26 days
 Order Unit : Box

*Order: TUE - Next FRI



Mini Bocage Cru

Product Code : DRS0375
 Weight/pc : 150 g x 6 pcs
 Shelf Life : 22 days
 Order Unit : Box

*Order: TUE - Next FRI



Camembert Rouzaire

Product Code : DRS0191
 Weight/pc : 250 g x 8 pcs
 Shelf Life : 54 days
 Order Unit : Box

*Order: TUE - Next FRI



Camembert Normandi

Product Code : DRC0700
 Weight/pc : 240 g x 12 pcs
 Shelf Life : 22 days
 Order Unit : Box

*Order: FRI - Next FRI



Petit Camembert Pasteurise

Product Code : DRS0071
 Weight/pc : 150 g x 6 pcs
 Shelf Life : 22 days
 Order Unit : Box

*Order: FRI - Next FRI



Camembert Merci Chef NOS

Product Code : DRC0909
 Weight/pc : 125 g x 12 pcs
 Shelf Life : 56 days
 Order Unit : Box

*Order: FRI - Next FRI



Petit Reblochon

Product Code : DRS0086
 Weight/pc : 230 g x 6 pcs
 Shelf Life : 21 days
 Order Unit : Box

*Order: FRI - Next FRI



Reblochon de Savoie AOC

Product Code : DRS0052
 Weight/pc : 500 g x 3 pcs
 Shelf Life : 31 days
 Order Unit : Box

*Order: TUE - Next FRI



Reblochon Fleur de Savoie au lait cru

Product Code : DRS0184
 Weight/pc : 500 g
 Shelf Life : 50 days
 Order Unit : Piece

*Order: FRI - Next FRI



Petit Pont L'Eveque Vichy AOC M.harel

Product Code : DRS0342
 Weight/pc : 220 g x 6 pcs
 Shelf Life : 31 days
 Order Unit : Box

*Order: TUE - Next FRI



Tomme de Savoie

Product Code : DRC0722
 Weight/pc : Approx. 1.7 kg
 Shelf Life : 60 days
 Order Unit : piece

*Order: FRI - Next FRI



Sainte Maure AOP

Product Code : DRC0817
 Weight/pc : 250 g
 Shelf Life : 21 days
 Order Unit : piece

*Order: FRI - Next FRI



Petit Gres Des Vosges

Product Code : DRS0348
 Weight/pc : 125 g x 8 pcs
 Shelf Life : 28 days
 Order Unit : box

*Order: TUE - Next FRI



St. Felicien

Product Code : DRS0404
 Weight/pc : 180 g x 4 pcs
 Shelf Life : 21 days
 Order Unit : box

*Order: FRI - Next FRI



Livrot AOC Pere Gautier

Product Code : DRS0062
 Weight/pc : 250 g x 6 pcs
 Shelf Life : 30 days
 Order Unit : box

*Order: FRI - Next FRI



Coulommiers

Product Code : DRC0741
 Weight/pc : 400 g
 Shelf Life : 30 days
 Order Unit : piece

*Order: FRI - Next FRI



Brillat Savarin Fermier

Product Code : DRC0738
 Weight/pc : 250 g
 Shelf Life : 24 days
 Order Unit : piece

*Order: TUE - Next FRI



Crème Fraîche

Product Code : DRC0287
 Weight/pc : 1 litre
 Shelf Life : 21 days
 Order Unit : tin

*Order: FRI - Next FRI



Banon AOC

Product Code : DRC0710
 Weight/pc : 100 g x 8 pcs
 Shelf Life : 30 days
 Order Unit : box

*Order: FRI - Next FRI



St. Marcellin in Claypot Cheese

Product Code : DRC0685
 Weight/pc : 80 g x 12 pcs
 Shelf Life : 30 days
 Order Unit : box

*Order: FRI - Next FRI



St. Marcellin in clay pot

Product Code : DRC0683
 Weight/pc : 80 g x 12 pcs
 Shelf Life : 30 days
 Order Unit : box

*Order: FRI - Next FRI



Chaource

Product Code : DRC0724
 Weight/pc : 250 g x 6 pcs
 Shelf Life : 25 days
 Order Unit : box

*Order: FRI - Next FRI



PREMIUM

TRADITIONAL EUROPEAN CHEESES - FRANCE -

Semi-Hard & Hard Cheeses



Mimolette Belfroi Noire

Product Code : DRS0051
Weight/pc : Approx. 3.6 kg (18 Moise) x 2 pcs
Shelf Life : 116 days
Order Unit : box

Product Code : DRS0349
Weight/pc : Approx. 3.6 kg (6 Moise) x 2 pcs
Shelf Life : 86 days
Order Unit : box

*Order: TUE - Next FRI



Mimolette Losfeld
6 Month

Product Code : DRS0349
Weight/pc : Approx. 3 kg x 2 pcs
Shelf Life : 60 days
Order Unit : box

*Order: FRI - Next FRI



Morbier AOC

Product Code : DRS0136
Weight/pc : Approx. 6-7 kg
Shelf Life : 45 days
Order Unit : piece

*Order: FRI - Next FRI



Comte AOC 1/8 Fromi
6 Month

Product Code : DRS0453
Weight/pc : Approx. 2 kg x 2 pcs
Shelf Life : 71 days
Order Unit : box

*Order: TUE - Next FRI



Comte St. Antoine AOC
10/14

Product Code : DRS0055
Weight/pc : Approx. 2.5 kg x 2 pcs
Shelf Life : 71 days
Order Unit : box

*Order: TUE - Next FRI



Cental Jeune AOC

Product Code : DRC0712
Weight/pc : Approx. 5 kg
Shelf Life : 45 days
Order Unit : piece

*Order: FRI - Next FRI



Ossau Iraty AOC

Product Code : DRS0157
Weight/pc : Approx. 4.5 kg
Shelf Life : 50 days
Order Unit : piece

*Order: FRI - Next FRI



Raclette

Product Code : DRC0702
Weight/pc : Approx. 7 kg
Shelf Life : 40 days
Order Unit : piece

*Order: TUE - Next FRI



Brique Du Nord

Product Code : DRS0097
Weight/pc : Approx. 2.7 kg x 3 pcs
Shelf Life : 25 days
Order Unit : box

*Order: TUE - Next FRI



Delicate blue green marbling makes this family of cheese most recognizable. The blue mold in the cheese curd comes from a strain of penicillin called "roqueforti." The aroma and taste of the cheese depend on the intensity of the cure, as well as the shape, size, composition and surface of the cheese, the climate of the curing cellar, and the length of ripening. Blue cheese is excellent as a table cheese or crumbled on salads.



BLUE CHEESES



Roquefort Aoc
Vieux Berger

Product Code : DRS0077
Weight/pc : Approx. 1.5 kg x 4 pcs
Shelf Life : 75 days
Order Unit : box

*Order: TUE - Next FRI



Roquefort Marival

Product Code : DRS0047
Weight/pc : Approx. 1.25 kg
Shelf Life : 75 days
Order Unit : piece

*Order: FRI - Next FRI



Fourme d'Ambert

Product Code : DRS0436
Weight/pc : Approx. 2.1 kg
Shelf Life : 60 days
Order Unit : piece

*Order: FRI - Next FRI



Crottin Chavignol

Product Code : DRS0099
Weight/pc : 1 kg x 2 pcs
Shelf Life : 60 days
Order Unit : box

*Order: FRI - Next FRI



Buche Maitre Seguin

Product Code : DRS0230
Weight/pc : 1 kg x 2 pcs
Shelf Life : 36 days
Order Unit : box

*Order: TUE - Next FRI



GOAT CHEESES



Bleu de Brebis Cire

Product Code : DRS0220
Weight/pc : 900 g x 2 pcs
Shelf Life : 65 days
Order Unit : box

*Order: FRI - Next FRI



Pico Affine

Product Code : DRS0060
Weight/pc : 100 g x 6 pcs
Shelf Life : 84 days
Order Unit : box

*Order: TUE - Next FRI



Crottin De Chavignol

Product Code : DRS0299
Weight/pc : 60 g x 12 pcs
Shelf Life : 29 days
Order Unit : box

Product Code : DRC0815
Weight/pc : 70 g
Shelf Life : 20 days
Order Unit : piece

*Order: TUE - Next FRI



PREMIUM

TRADITIONAL EUROPEAN CHEESES - ITALY -



Grana Padano 12 Months



Product Code : DRC0896
 Weight/pc : Approx. 35 kg
 Shelf Life : 365 days
 Order Unit : piece



Product Code : DRC0870
 Weight/pc : 4 kg x 4 pcs
 Shelf Life : 365 days



Product Code : DRC0895
 Weight/pc : 2 kg x 8 pcs
 Shelf Life : 365 days



Product Code : DRC0885
 Weight/pc : 200 g x 25 pcs
 Shelf Life : 365 days

Parmigiano Reggiano 16 / 18 Months



Product Code : DRC0897
 Weight/pc : Approx. 35 kg
 Shelf Life : 450 days
 Order Unit : piece



Product Code : DRC0868
 Weight/pc : 4 kg x 4 pcs
 Shelf Life : 365 days
 Order Unit : box



Product Code : DRC0869
 Weight/pc : 200 g x 25 pcs
 Shelf Life : 365 days
 Order Unit : box



Provolina

Product Code : DRC0876
 Weight/pc : 1 kg x 12 pcs
 Shelf Life : 180 days



Pecorino Romano

Product Code : DRC0875
 Weight/pc : 7 kg x 4 pcs
 Shelf Life : 180 days



Provolone

Product Code : DRC0882
 Weight/pc : 5 kg x 2 pcs
 Shelf Life : 180 days



Gorgonzola DOP

Product Code : DRC0884
 Weight/pc : 1.5 kg x 4 pcs
 Shelf Life : 120 days



Asiago

Product Code : DRC0883
 Weight/pc : 3.5 kg x 2 pcs
 Shelf Life : 180 days



N°1 in Italy

GRANA PADANO AND PARMIGIANO REGGIANO

A century of experience, tradition and passion for Italian cheeses: knowing how to produce genuine cheeses of days gone by on an industrial scale is a challenge overcome on a daily basis at Zanetti. Thanks to the meticulous investment in dairy, 100% Italian local milk suppliers, infrastructures and technologies, in respect of tradition and safety regulations, the control of all phases of production, Zanetti has been delivering quality cheese with uncanny ease and to achieve great customer satisfaction.



Mozzarella

Product Code : DRC0879
Weight/pc : 125 g x 12 pcs
Shelf Life : 25 days

*Order: WED - Next FRI



Mozzarella di Bufala Campana DOP

Product Code : DRC0873
Weight/pc : 125 g x 8 pcs
Shelf Life : 30 days

*Order: WED - Next FRI



Burrata Bicchieri

Product Code : DRC0881
Weight/pc : 150 g x 8 pcs
Shelf Life : 28 days

*Order: WED - Next FRI



Mini Mozzarella

Product Code : DRC0880
Weight/pc : 125 g x 8 pcs
Shelf Life : 25 days

*Order: WED - Next FRI



Mascarpone

Product Code : DRC0871
Weight/pc : 250 g x 12 pcs
Shelf Life : 110 days

*Order: WED - Next FRI



Ricotta

Product Code : DRC0908
Weight/pc : 250 g x 6 pcs
Shelf Life : 50 days

*Order: WED - Next FRI



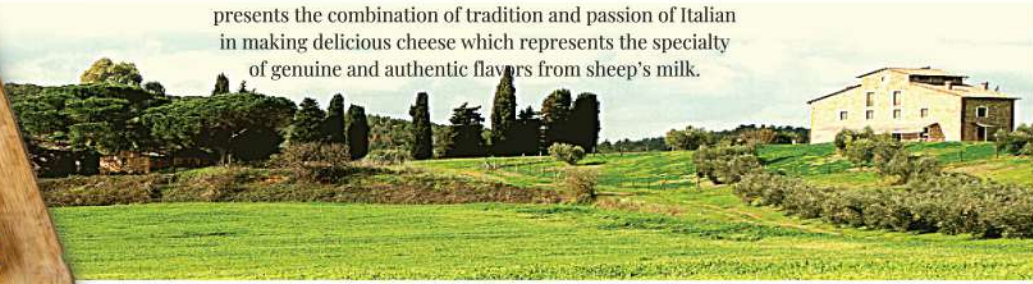
Grand Spico Hard Cheese

Product Code : DRC0886 / 0886R
Weight/pc : 4 kg x 4 pcs / 1 pc

Caseificio

MARIMMA

presents the combination of tradition and passion of Italian in making delicious cheese which represents the speciality of genuine and authentic flavours from sheep's milk.



Pecorino IL Predicatore

A special cheese that covered with Tuscan red wine.

Product Code : DRC%1285
Size/ Packing : 1.2 kg x 4 pcs



Pecorino AL Cioccolato

The thin rind keeps an ivory texture with dark chocolate drops, a delicious combination. Served with fresh bread as a sweet dessert or paired perfectly with fresh white wine.

Product Code : DRC%1286
Size/ Packing : 0.6 kg x 10 pcs

CASEIFICIO

SEGGIANO

fatto in toscana

The secret of an excellent production originated from a traditional dairy family's recipe.

Selected raw materials and dairy craftsmanship make Seggiano Pecorino exclusive and inimitable cheeses.



Pecorino Al Pistacchio

Made from fresh Italian sheep's milk and an addition of pistachio. An excellent snack usually served with a fresh beer.

Product Code : DRC%1282
Size/ Packing : 0.5 kg x 9 pcs



Pecorino Al Tartufo

A raw and sheep's milk cheese encrusted with small specks of white and black truffles.

Product Code : DRC%1283
Size/ Packing : 0.5 kg x 9 pcs



Pecorino Al Mirtillo

A cheese with a nice and lovely flavour from blueberries.

Product Code : DRC%1284
Size/ Packing : 0.5 kg x 9 pcs



1930
MORO
CHEESE REFINERS

Experience traditional cheese from the high-quality raw materials.
Moro Formaggi have been seasoning and refining their recipes to introduce new scents and flavours in the refined cheese market.



Ubriaco All'Amarona Della Valpolicella

Elaborated from pasteurized cow's milk soaked in Amarone Valpolicella DOCG wine.

Product Code : DRC%1287
Size/ Packing : 7-9 kg x 1 pc



Oro Rosso Cheese

Elaborated from pasteurized cow's milk soaked in wooden barrique with Raboso passito wine.

Product Code : DRC%1288
Size/ Packing : 3 kg x 2 pcs



Ubriaco AL Prosecco Doc

Semi Hard Cheese made from cow's milk pasteurized blended with Prosecco DOC wine.

Product Code : DRC%1289
Size/ Packing : 7 kg x 1 pc



Cuor DI Tartufo Cheese

Semi soft cheese made from pasteurized Cow's and sheep's Milk. Aged with black Truffle bites.

Product Code : DRC%1290
Size/ Packing : 5 kg x 1 pc



Barricato AL Pepe Cheese

Semi-soft cheese made from pasteurized goat's milk aged in barrels with black pepper.

Product Code : DRC%1291
Size/ Packing : 7 kg x 1 pc



Choco 21

A blue cheese made from pasteurized cow's milk soaked in chocolate liquor, sprinkled with bittercocoa with chocolate black and with chips.

Product Code : DRC%1292
Size/ Packing : 3 kg x 2 pcs

PREMIUM

TRADITIONAL EUROPEAN CHEESES - ENGLAND -

BRITISH FARMING SINCE 1861



With its mild climate and lush, green pastures for grazing, it's the best place to make cheese, specially the Cheddar. From generation to generation, the Wyke family has been following farming traditions from more than a century and a half in the heart of Somerset, and over 150 years of cheese-making craft can be experienced in every bite.

The cows in Wyke Farms will always graze the beautiful pastures that surround the farm, on grass made extra lush by the mild Somerset climate, with its long summer days and rain showers. After all, that's what makes their milk so rich and creamy.



Blue Stilton *

Product Code : DRS0458
Weight/pc : Approx. 4kg x 2 pcs
Shelf Life : 180 days
Order Unit : box



Extra Mature Cheddar *

Product Code : DRS0416
Weight/pc : Approx. 2.5 kg x 4 pcs
Shelf Life : 180 days
Order Unit : box



Mild Colored Cheddar

Product Code : DRS0446
Weight/pc : Approx. 2.5 kg x 4 pcs
Shelf Life : 180 days
Order Unit : box

**Available in smaller packing size*



VARIOUS EUROPEAN CHEESES

We offer an extensive line of some of the best gourmet cheeses selected from the finest farms in Europe. They come in a variety of forms, grades, sizes and flavors. With farmhouse and certified cheeses from France, Italy, Holland, England and Switzerland, we will always have the cheese to fit your needs.



Maasdam, Young (Wheel)

Product Code : DRS0474
Weight/pc : Approx. 13 kg x 1 pc
Shelf Life : 300 days
Order Unit : box



Smoked Cheese, Nature*

Product Code : DRC0531
Weight/pc : Approx. 2.7 kg x 4 pcs
Shelf Life : 300 days
Order Unit : box



Gouda, Young (Wheel)

Product Code : DRS0472
Weight/pc : Approx. 4.5 kg x 1 pc
Shelf Life : 365 days
Order Unit : piece



Edam (Red Ball)*

Product Code : DRS0471
Weight/pc : Approx. 1.95 kg x 6 pc
Shelf Life : 300 days
Order Unit : piece



Gruyere Swiss AOC *

Product Code : DRS0482
Weight/pc : Approx. 2.3 kg x 4 pcs
Shelf Life : 180 days
Order Unit : box



Denish Blue *

Product Code : DRC0526
Weight/pc : Approx. 3 kg x 2 pcs
Shelf Life : 300 days
Order Unit : box



Product Code : DRS0046
Weight/pc : 100 g x 10 pcs
Shelf Life : 180 days
Order Unit : box

**Available in smaller packing size*

The most refined cheese and dairy products Europe has to offer.
Made from the best milk and selected with the utmost care.



GRAND'OR



Whipping Cream

Product Code : DR1205
Size/ Packing : 1 lt x 12 packs



Mascarpone

Product Code : DRC1221 / 1221R
Size/ Packing : 250 g x 6 packs / 1 pack



Whipped Cream Spray
19% fat

Product Code : DR1296/ DRC1207
Size/ Packing : 500 g x 9 cans
250 g x 12 cans



Salted Butter

Product Code : DRB 1210/ 1210R
Size/ Packing : 200 g x 40 pcs / 10 pcs



Unsalted Butter

Product Code : DRB 1211 / 1211R
Size/ Packing : 200 g x 40 pcs / 10 pcs



Gouda Truffle Portion

Product Code : DRC1215
Size/ Packing : 250 g x 10 pack



Brie

Product Code : DRC1208
Size/ Packing : 125 g x 12 packs



Camembert

Product Code : DRC1209
Size/ Packing : 125 g x 12 packs



White Cheddar Sliced

Product Code : DRC1216
Size/ Packing : 160 g x 15 packs



The old Mill Gouda 48+ Portion

Product Code : DRC1220
Size/ Packing : 200 g x 10 packs



Edam Cheese Wedge

Product Code : DRC1088/1088R
Size/ Packing : 250 g x 24 packs
250 g x 12 packs



Lechevre Goat Cheese

Product Code : DRC1218
Size/ Packing : 200 g x 10 pack



Lechevre Goat Cheese Honey

Product Code : DRC1219
Size/ Packing : 200 g x 10 packs



Edam Slices

Product Code : DRC1092
Size/ Packing : 60 g x 15 packs



Cheddar Slices

Product Code : DRC1093
Size/ Packing : 160 g x 15 packs



Emmental Slices

Product Code : DRC1091
Size/ Packing : 200 g x 30 packs



Red Mild Cheddar

Product Code : DRC0807
Size/ Packing : 200 g x 10 packs



Gouda Cheese Slices

Product Code : DRC1095
Size/ Packing : 160 g x 15 packs



Mozzarella 45% portion

Product Code : DRC 0041/0041R
Size/ Packing : 200 g x 21 packs
200 g x 15 packs



Gouda Cheese Wedge

Product Code : DRC1089/1089R
Size/ Packing : 250 g x 32 packs
250 g x 8 packs



Mozzarella Sliced

Product Code : DRC1217
Size/ Packing : 160 g x 15 packs



QUALITY CHEESES

for

- PROFESSIONALS -

'DELIGHTS YOUR PALATE, DELIGHTS YOUR POCKET'

Wedding palate with pocket, tradition with modernity, know-how and originality, we bring you a vast array of economical dairy delights and so that you can cherish every slice without a fright. Ingenious combination series behind the success of the diverse variety of cheese we offer.

In order to provide the best that global cheese gastronomy has to offer, we work all year round with our partners to offer exclusive products and seasonal specialties ensuring that innovation doesn't cost a bomb.

When selecting the best for you, we ensure that our brains work just like that of a big cheese lover!

MOZZARELLA



Mozzarella, Block

| | |
|--------------|-------------------------|
| Weight/pc | approx. 2.38 kg x 4 pcs |
| Shelf Life | 210 days |
| Product Code | DRS%0406 |

| | |
|--------------|-----------------|
| Weight/pc | approx. 2.38 kg |
| Shelf Life | 210 days |
| Product Code | DRS%0406R |



Frozen Yellow Mozzarella Shredded

| | |
|--------------|----------------|
| Weight/pc | 1 kg x 10 bags |
| Shelf Life | 365 days |
| Product Code | DRC%0904 |

**Available in smaller packing size*

BRIE



French Brie 60%

| | |
|--------------|---------------------|
| Weight/pc | Approx. 3 kg x 1 pc |
| Shelf Life | 80 days |
| Product Code | DRC%0823 |

French Brie 60%

| | |
|--------------|-------------|
| Weight/pc | 1 kg x 1 pc |
| Shelf Life | 60 days |
| Product Code | DRC%0654 |



| | |
|--------------|-------------|
| Weight/pc | 3 kg x 1 pc |
| Shelf Life | 60 days |
| Product Code | DRS%0127 |



Emmentaler Portion

| | |
|---------------|-----------------------------|
| Product Code | DRS1091/ 1091R |
| Size/ Packing | 200 g x 20 packs / 20 packs |



Emmentaler Block

| | |
|---------------|--------------------------|
| Product Code | DRC0539/ 0539R |
| Size/ Packing | 3 kg x 4 blocks/ 1 block |



Tilsiter

| | |
|--------------|----------------------|
| Weight/pc | Approx. 3 kg x 4 pcs |
| Shelf Life | 300 days |
| Product Code | DRC%0540 |



Gouda (Block)

| | |
|--------------|--------------|
| Weight/pc | Approx. 3 kg |
| Shelf Life | 365 days |
| Product Code | DRC%0521 |



Cheesepowder Parmesan Type

| | |
|--------------|---------------|
| Weight/pc | 1 kg x 10 pcs |
| Shelf Life | 365 days |
| Order Unit | Box |
| Product Code | DRS%0509 |



**Available in smaller packing size*

Over 25 years, Prima represents irresistible taste, aroma, smell, and stretch consistently cheese. Ideal for Pizzas or any product requiring a perfect melting finish.

Origin THE UNITED KINGDOM

PRIMA[®]

CHEESE LTD



Mozzarella Block

Semi-hard mozzarella suitable for slicing or shredding with superior melt with a clean, creamy flavour

| | |
|---------------|--------------------|
| Product Code | DRC1231 |
| Size/ Packing | 2.41 kg x 4 blocks |



Mozzarella Shredded

Mozzarella from 100% milk fat Semi-hard mozzarella with a clean and creamy flavour

| | |
|---------------|----------------|
| Product Code | DRC1230 |
| Size/ Packing | 2 kg x 6 packs |



Mozzarella Pizza Topping Shredded 50:50

A blend of mozzarella 50% and Pizza top 50%. Can be used as entirely as a topping or ingredient. Suitable for both hot and cold applications

| | |
|---------------|----------------|
| Product Code | DRC1232 |
| Size/ Packing | 2 kg x 4 packs |



Pizza Topping Shredded

Pizza top 100% from skimmed milk, palm oil, salt and lactic culture -A perfect mixture which gives buttery flavour.

| | |
|---------------|----------------|
| Product Code | DRC1233 |
| Size/ Packing | 2 kg x 6 packs |



QUALITY IS IN OUR NATURE.

Luscious grass and fresh breeze from the North Sea ensure that the milk in the North West of Germany is full of very special goodness. Our popular Ammerland products are made of this milk.

What's Special about Ammerländer?

- ✓ Made exclusively with cow's milk from certified North German dairy farms
- ✓ 100% all natural
- ✓ Premium quality made in Germany
- ✓ 125 years of tradition and experience
- ✓ Modern high-tech production facilities



Gouda 48% FDM *

| | |
|--------------|---------------------|
| Weight/pc | 3 kg x 4 pcs / 1 pc |
| Shelf Life | 365 days |
| Product Code | DRC%0963 |



Edamer 40% FDM *

| | |
|--------------|---------------------|
| Weight/pc | 3 kg x 4 pcs / 1 pc |
| Shelf Life | 365 days |
| Product Code | DRC%0964 |



Swiss Cheese

| | |
|--------------|---------------------|
| Weight/pc | 3 kg x 4 pcs / 1 pc |
| Shelf Life | 365 days |
| Product Code | DRC%0965 |

**Available in smaller packing size*

KÖYLÜM

Since 1938



Mozzarella Block
45% FAT

| | |
|----------------|-----------------|
| Product code | DRC1353 |
| Packing / Size | 2 kg x 8 Blocks |
| Order Unit | Box |



Mozzarella Shredded
45% FAT

| | |
|----------------|----------------|
| Product code | DRC1354 |
| Packing / Size | 2 kg x 6 Packs |
| Order Unit | Box |

Köylüm mozzarella is made of fresh cow's milk from Turkish dairies in a unique land of wide meadows and grazing grass with a marvelous warm temperate climate for perfect agricultural/farms.

Köylüm cheeses have more of a creamier taste and a wonderful stretching effect.

Raw Materials: Pasteurized cow milk (99.982%)
Salt, Calcium chloride (0.010%)
Rennet (0.0065%)
Cheese culture (0.0015%)

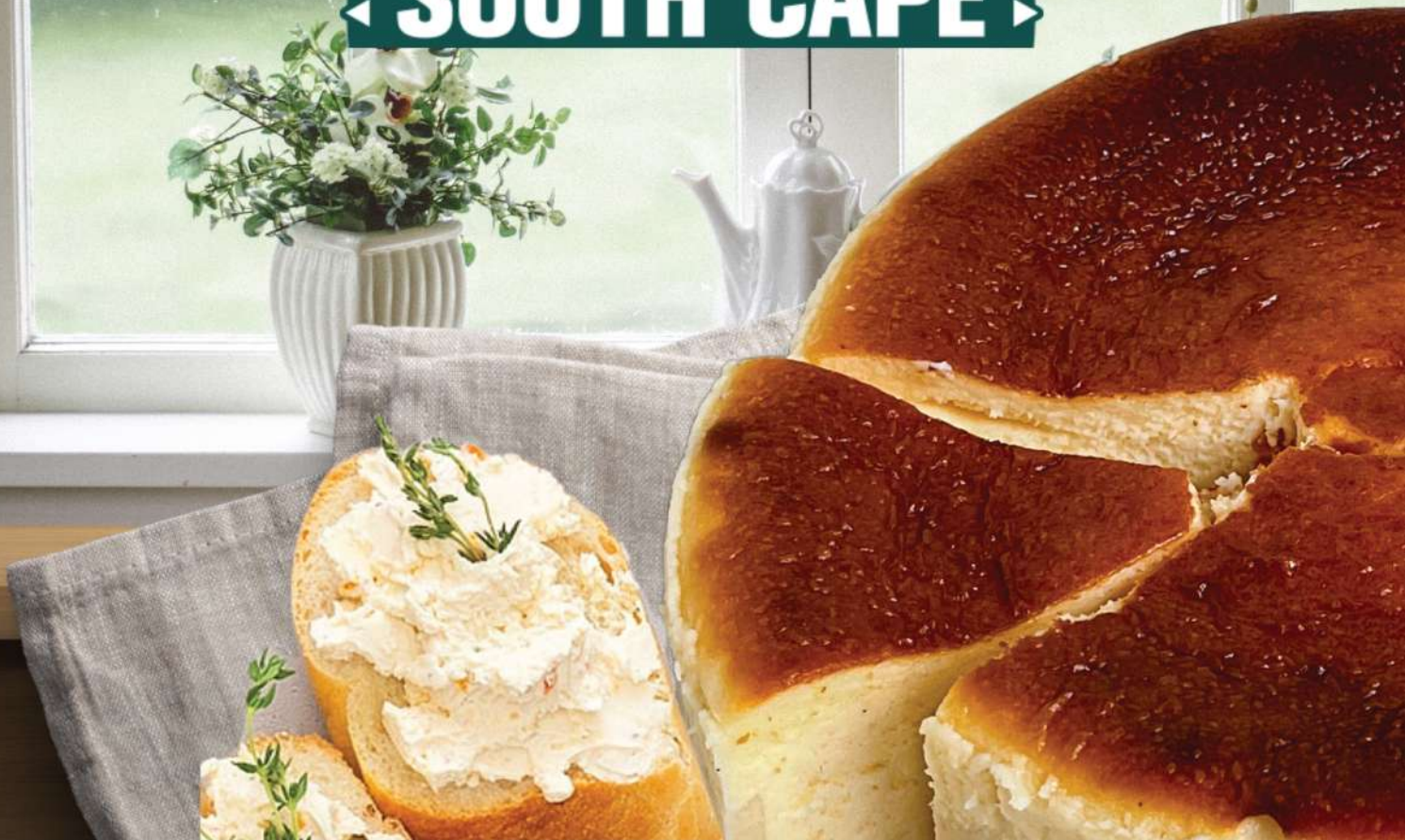
No Vegetable Oil
No Food Colouring

Keep Frozen At -18 °C
Origin Turkey

JAGOTA

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Tel. (+ 66) 02 365 8200 Fax (+66) 02 365 8299 marketing@jagota.com



Cream Cheese

Smooth, unripened cheese made of milk and cream. South Cape offers the best Cream cheese that has the white colour and mild with superior rich taste.

Product Code : DRC0846 / 0846R
Size/ Packing : 2 kg x 6 packs / 1 pack

NEW

Beurre Sec

DRY BUTTER FOR CROISSANT AND FEUILLETAGE

82% FAT



Professional Dry butter for layered dough lamination.
Ideal characteristics for laminated pastry products

Traditional wintertime milk from Normandy region, France gives a deliciously rich and deep-flavored taste of butter with concentrated nourishment from the grass and hay fed to the cows, the finest source of healthy minerals in the green pastures.

Technical Data

Fat content : 82% min
Water content : 16% max
Dry matter (no fat) : 2% max

Melting Temperature: $\pm 30^{\circ}\text{C}$
Optimal temperatures: $+12^{\circ}\text{C}/+16^{\circ}\text{C}$



| | |
|--------------|-----------------|
| Size/Packing | 2 kg x 5 sheets |
| Order Unit | Box |
| Product Code | DRC1357 |

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Bangkok 10110, Thailand Tel. (+ 66) 02 365 8200 marketing@jagota.com

For the marvelous results in any layered, flaky texture,
and the buttery taste inside of your croissants



Le Grand Tourage

French Pastry Butter Sheet with 82% fat

Ideal for croissants and pastries with excellent flattening elasticity and ease of use due to high and stable melting point. This gives the perfect croissants characteristic; honeycomb and buttery flavour.

| | |
|--------------|------------------|
| Size/Packing | 1 kg x 10 sheets |
| Order Unit | Box |
| Product | DRC1047 |
| Code | |

Keep frozen
-18°C max 



Beurre Doux

Unsalted French Pastry Butter block with 82% fat

Pure high aromatic butter for universal applications

| | |
|--------------|------------------|
| Size/Packing | 1 kg x 10 blocks |
| Order Unit | Box |
| Product | DRC1050 |
| Code | |




Butler Selection

Unsalted French Butter Blend 20:80

Economical option for universal application with a French touch

| | |
|--------------|------------------|
| Size/Packing | 1 kg x 10 blocks |
| Order Unit | Box |
| Product | DRC1052 |
| Code | |

Keep Refrigerated
+6°C max 



We share
your passion

Lactofil

LACTOFIL GOLD

Special blended cream composed of Dairy cream,
Vegetable oils (coconut oil and palm oil) and Buttermilk.

ใช้ง่าย อร่อยทุกเมนู คาวหวาน



ผลิตภัณฑ์วิปครีมประกอบด้วยแตรี่ครีม
น้ำมันพืช (น้ำมันมะพร้าว น้ำมันปาล์ม) และ
บัตเตอร์มิลค์ที่จะทำให้เบเกอรี่ของคุณอร่อย
มากยิ่งขึ้น !

JAGOTA

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Prakhanong, Klongtoey, Bangkok 10110, Thailand

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We share
your passion

Lactofil

Lactofil GOLD 34.5%

Product Benefits แล็คโตฟิล โกลด์ดีอย่างไร !

วิปป์ครีมชนิดแดรี่เบลนด์ (Dairy-Blend) นำเข้าจากอิตาลี แหล่งผลิตคุณภาพของยุโรป เหมาะสำหรับร้านเบเกอรี่ ร้านอาหาร คาเฟ่และโรงแรม สามารถสร้างสรรค์อาหาร คาว หวานและเครื่องดื่มได้ในคราวเดียว

Rich and intensive taste of Dairy cream.

รสชาติเข้มข้นที่มาจากแดรี่ ครีม

Perfect sharpness of decorations & structure of whipped product.

ผลิตภัณฑ์วิปป์ครีมสามารถตั้งยอดได้ดี บับครีมได้คมสวย เหมาะแก่การตกแต่งเค้ก และขนมขนานชนิด

Long-term freshness and flavor with an outstanding taste and light structure.

มีรสชาติที่โดดเด่นและโครงสร้างที่เบาของเนื้อครีมทำให้วิปป์ครีม อยู่ตัวได้ยาวนานและทนร้อนมากยิ่งขึ้น

Maintains appearance for longer in time: The color, sharpness of decorations and structure of whipped product are maintained for longer.

ให้สีและให้รูปทรงของงานตกแต่งที่สวยงาม ด้วยโครงสร้างของครีม จึงทำให้คงรูปอยู่ได้นานยิ่งขึ้น



HOW TO USE :

- For best whipping results refrigerate to 2-5 °C for at least 12 hours prior to use.
การใช้วิปป์ครีมเพื่อให้ได้ผลลัพธ์ที่ดี ควรแช่ในอุณหภูมิตั้ง 2-5 °C อย่างน้อย 12 ชั่วโมงก่อนใช้
- Pours contents into a clean cool bowl and whip to required consistency.
เทวิปป์ครีมใส่ชามและตีวิปป์ครีมตามต้องการ
- Typically 1 liter of lactofil gold + 100 grams sugar in a 4 liters capacity mixing bowl at high speed will take approximately 2-3 minutes. Take care not to over whip.
ควรใช้ Lactofil Gold 1 ลิตร และไอซิ่ง 100 กรัม ในชามที่สามารถบรรจุได้ 4 ลิตร และตีด้วยความเร็ว 2-3 นาที และอย่าตีนานจนเกินไป

Product Code: DRC1425

Size Packaging: 1 Liter x 12 Box

Shelf Life: 277 Days

Storage Temperature: 2 - 10 °C



Suitable for vegetarians
เหมาะสำหรับมังสวิรัต



Contains Egg
มีส่วนผสมของไข่



Contains Milk
มีส่วนผสมของนม

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TATUA

DAIRY

Finest Dairy

From Tātuanui, in the heart of New Zealand's largest dairying region – the Waikato.



Dairy Whip 20% FAT

Highly recommended whipped cream in aerosol can for any drinks and desserts.

| | |
|--------------|-----------------|
| Product Code | DRC0017 |
| Size/packing | 400 g x 12 cans |

| | |
|--------------|-----------------|
| Product Code | DRC0016 |
| Size/packing | 250 g x 12 cans |



Dairy Whip Lite 17% FAT

Dairy Whip Lite is a perfect cream for health conscious consumers. For best results, serve immediately.

| | |
|--------------|-----------------|
| Product Code | DRC0023 |
| Size/packing | 250 g x 12 Cans |



Whipping Cream 36% FAT

A versatile, premium, long-life cream suitable for all cooking, pastry and baking applications.

| | |
|--------------|----------------|
| Product Code | DRC1028 |
| Size/packing | 1lt x 12 packs |



Chocolate Mousse

A delicious whipped chocolate for dessert or drinks

| | |
|--------------|-----------------|
| Product Code | DRC1098 |
| Size/packing | 250 g x 12 cans |



Culinary Cream 38% FAT

A versatile, premium, long-life cream suitable for all cooking, pastry and baking applications. With high overrun of between 100%-120%.

| | |
|--------------|----------------|
| Product Code | DRC0411 |
| Size/packing | 1lt x 12 packs |



Mascarpone

A velvety soft Italian-style cream cheese that is rich, creamy and spreadable. Its velvety texture is similar to thickened cream.

| | |
|--------------|-----------------|
| Product Code | DRC0019 |
| Size/packing | 1 kg x 12 packs |

| | |
|--------------|-----------------|
| Product Code | DRC0163 |
| Size/packing | 500 g x 6 packs |



Sour Cream

A cultured soft and creamy long-life sour cream with a delicious tangy flavour

| | |
|--------------|-----------------|
| Product Code | DRC0064 |
| Size/packing | 500 g x 6 packs |



PROFESSIONAL



JAGOTA BROTHERS TRADING CO.,LTD
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Telephone: (+ 66) 02 365 8200 | E-Mail: marketing@jagota.com | www.jagota.com



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AVONMORE

Benefits



- Performance Whipping Cream**
 whipping cream แท้ 35.5%
- Extra Yield**
 whipping cream ที่มีความเข้มข้นสูงและปริมาณที่มากกว่าเดิม
- More Stability**
 whipping cream สามารถตั้งยอดได้ยาวนาน
- Milk from Grass-Fed cow in Ireland, Europe**
 ผลิตจากนํ้านมโคแท้ 100% เลี้ยงแม่วัวพันธุ์ดีด้วยหญ้าเขียวธรรมชาติในประเทศไอร์แลนด์



Halal Certificate
 ได้รับการรับรองจากฮาลาล



Gluten Free
 ไม่มีส่วนผสมของกลูเตน



Contains Milk
 มีส่วนผสมของนม

Product Code: DRC1492

Size Packaging: 1 Liter x 12 Box

Shelf Life: 270 Days (After opening, refrigerator within 3 days)

Storage Condition: 2 - 5 °C

IRELAND'S NO.1 DAIRY BRAND



Avonmore Performance Whipping Cream is produced from the highest quality cream and UHT process. The product has great versatility and is suitable for a range of high performance pastry and bakery applications and beverage toppings.

Our UHT production facility is equipped with the most modern technology to give its UHT milk and cream range a more refined taste with longer shelf life.

วิปปิ้งครีมเอวอนมอร์ ผลิตจากนมคุณภาพสูงและกระบวนการผลิตแบบยูเอชที ทำให้ผลิตภัณฑ์นี้มีความคงตัวสูงและเหมาะสำหรับขนมอบ เบเกอรี่ เครื่องดื่มต่างๆ และยังเหมาะสำหรับทุกการใช้งาน

โดยใช้การผลิตจากเทคโนโลยีที่ทันสมัย เพื่อให้ได้ผลิตภัณฑ์ที่มีรสชาติและคุณภาพที่ดี พร้อมอายุการเก็บรักษาที่ยาวนานขึ้น

PRODUCT FEATURE:

HOLD AT 4°C OVER 24H

This product holds volume, texture and shape

เก็บไว้ที่ 4°C มากกว่า 24 ชม
 ทำให้ผลิตภัณฑ์นี้คงตัวอยู่ได้อย่างยาวนาน

YIELD

This product has a consistently high whip yield

ให้ปริมาณการใช้งานที่เพิ่มขึ้น

FIRMNESS

Holds firm for decorating with definition

ความแน่น
 มีความทรงตัวเพื่อการตกแต่งได้อย่างดีเยี่ยม

TASTE

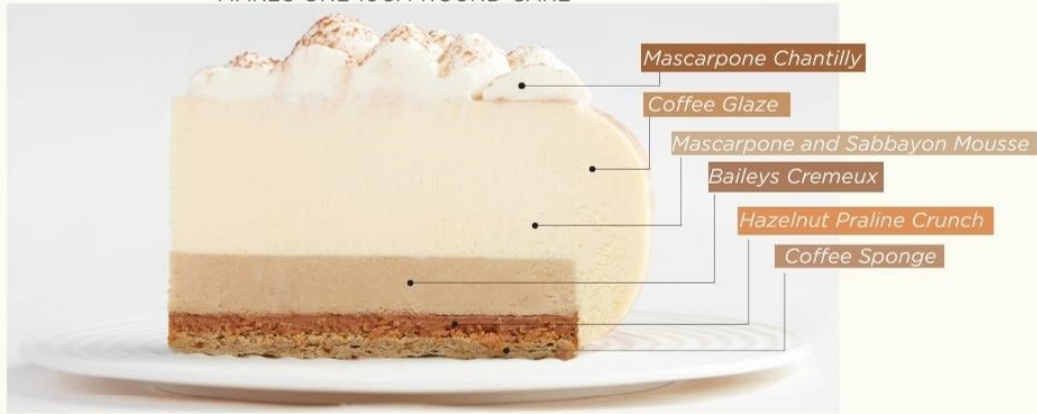
Creamy dairy flavor, natural golden color

รสชาติ
 มีรสชาติหอมนมเข้มข้น เนื้อเนียนสีเป็นธรรมชาติ

* Results obtained in optimal conditions, laboratory temperature 16°C. Using a Hobart mixer on speed setting 2 and creams of temperature of 4°C.



MAKES ONE 19CM ROUND CAKE



INGREDIENTS LIST

BAILEYS CREMEUX

- 343ml Milk
- 34g Coffee Beans
- 51g Egg Yolk
- 64g Granulated Sugar
- 13g Cornstarch
- 5g Gelatine
- 128g Butter
- 25ml Baileys Liqueur

Step 1: Boil the milk and infuse the coffee for at least 15 mins.

Step 2: Make a pastry cream with egg yolk, sugar, cornstarch and milk. Cool it down to 40°C, Add the softened butter and Baileys and blend it.

ขั้นตอนที่ 1: ต้มนมและใส่กาแฟเป็นเวลาอย่างน้อย 15 นาที
ขั้นตอนที่ 2: ทำเพสตรีครีมกับไข่แดง น้ำตาล แป้งข้าวโพด และนม รอส่วนผสมให้เย็นลงไปที่ 40°C เติมนมยลุนหมูหึ่งและใส่ Baileys ลงไป และผสมให้เข้ากัน

COFFEE SPONGE

- 103g Egg Yolk
- 270g Eggs
- 200g Granulated Sugar
- 180g Egg White
- 72g Granulated Sugar
- 90g Flour
- 45g Butter
- 7g Instant Coffee

Step 1: Preheat the oven to 180°C.

Step 2: Beat softly the egg yolk, eggs and sugar.

Step 3: Whisk egg white with granulated sugar to a meringue, fold in the egg yolk into the meringue, add the flour and butter.

Step 4: Bake in the preheated oven for 10 minutes.

ขั้นตอนที่ 1: วอร์มเตาอบที่ 180°C

ขั้นตอนที่ 2: ตีไข่แดง ไข่ และน้ำตาล อย่างเบา

ขั้นตอนที่ 3: ตีไข่ขาวกับเม็ดน้ำตาลให้เป็นเมอแรงค์ ตระล่อมด้วยไข่แดง ใสแป้งและเนยลงไป เมอแรงค์

ขั้นตอนที่ 4: อบในเตาอบเป็นเวลา 10 นาที

HAZELNUT PRALINE CRUNCH

- 50g Feuilletine
- 50g White chocolate
- 50g Hazelnut Paste
- 50g Hazelnut Praline

Step 1: Melt the white chocolate under a low heat.

Step 2: Add the hazelnut paste, praline and feuilletine and mix well.

ขั้นตอนที่ 1: ละลายช็อกโกแลตด้วยความร้อนต่ำ
ขั้นตอนที่ 2: ใส่เฮเซลนัทเพสต์ พราลีนและ feuilletine และผสมให้เข้ากัน

MASCARPONE & SABBAYON MOUSSE

- 41ml Water
- 104g Granulated Sugar
- 72g Egg Yolk
- 255g Mascarpone
- 26mls Avonmore Whipping Cream
- 8g Gelatine
- 255g Avonmore
- 15ml Baileys Liqueur

Step 1: Preheat the oven to 180°C.

Step 2: Pour in the egg yolk and 26mls of Avonmore Professional Whipping Cream then beat them to get a light sabbayon.

Step 3: Add gelatine and mix.

Step 4: Add the Mascarpone, 255mls of Avonmore Professional Whipping Cream and the Baileys liqueur and mix well to form the Mascarpone and Sabbayon Mousse.

ขั้นตอนที่ 1: เปิดเตาอบที่ 180°C

ขั้นตอนที่ 2: เทไข่แดง และวิปป์ครีม Avonmore Professional 26 มิลลิลิตร แล้วตีให้เข้ากัน

ขั้นตอนที่ 3: เพิ่มเจลาตินและผสมให้เข้ากัน

ขั้นตอนที่ 4: ใส่มาสคาปอน ตามด้วยวิปป์ครีม Avonmore Professional 255 มิลลิลิตร และเหล้า Baileys ผสมให้เข้ากัน

MASCARPONE CHANTILLY

- 500ml Avonmore Whipping Cream
- 50g Mascarpone
- 15ml Baileys Liqueur
- 30g Granulated Sugar

Step 1: Combine the whipping cream and mascarpone in the bowl of a mixer and mix at slow speed for 2 minute.

Step 2: Increase the speed to medium for another 2 minutes while adding the sugar and liqueur.

Step 3: Continue on high speed until peaks formed and well blended.

ขั้นตอนที่ 1: นำวิปป์ครีมและมาสคาปอนไปนวมผสมกัน แล้วตีด้วยความเร็วต่ำเป็นเวลา 2 นาที
ขั้นตอนที่ 2: เพิ่มความเร็วเป็นปานกลางอีก 2 นาทีในขณะที่เพิ่มน้ำตาลและเหล้า Baileys
ขั้นตอนที่ 3: ทำการตีต่อด้วยความเร็วสูงจนตั้งยอดและผสมให้เข้ากัน

COFFEE GLAZE

- 125ml Water
- 250g Granulated Sugar
- 250g Glucose
- 17g Gelatine
- 167ml Condensed Milk
- 125g White chocolate
- Instant Coffee

Step 1: Boil the water, sugar and glucose together at 103°C.

Step 2: Add the condensed milk and the gelatine and mix well.

Step 3: Pour in the chocolate and mix well until all combined. Keep overnight in the fridge before use.

ขั้นตอนที่ 1: ต้มน้ำ น้ำตาล และกลูโคสรวมกันที่ 103°C
ขั้นตอนที่ 2: เพิ่มนมข้นและเจลาตินลงไปผสมให้เข้ากัน
ขั้นตอนที่ 3: เทช็อกโกแลตและผสมให้เข้ากัน จากนั้นเก็บค้างคืนในตู้เย็นก่อนจะใช้งาน

AVONMORE *Recipe*

MAKES ONE 19CM ROUND CAKE



INGREDIENTS LIST

BAILEYS CREMEUX

- 343ml Milk
- 34g Coffee Beans
- 51g Egg Yolk
- 64g Granulated Sugar
- 13g Cornstarch
- 5g Gelatine
- 128g Butter
- 25ml Baileys Liqueur

Step 1: Boil the milk and infuse the coffee for at least 15 mins.

Step 2: Make a pastry cream with egg yolk, sugar, cornstarch and milk. Cool it down to 40°C, Add the softened butter and Baileys and blend it.

ขั้นตอนที่ 1: ต้มนมและใส่กาแฟเป็นเวลาอย่างน้อย 15 นาที

ขั้นตอนที่ 2: ทำเพสตรีครีมกับไข่แดง น้ำตาล แป้งข้าวโพด และนม รอส่วนผสมให้เย็นลงไปที่ 40°C เติมน้ำมันจืดและส่วนผสม Baileys ลงไปและผสมให้เข้ากัน

COFFEE SPONGE

- 103g Egg Yolk
- 270g Eggs
- 200g Granulated Sugar
- 180g Egg White
- 72g Granulated Sugar
- 90g Flour
- 45g Butter
- 7g Instant Coffee

Step 1: Preheat the oven to 180°C.

Step 2: Beat softly the egg yolk, eggs and sugar.

Step 3: Whisk egg white with granulated sugar to a meringue, fold in the egg yolk into the meringue, add the flour and butter.

Step 4: Bake in the preheated oven for 10 minutes.

ขั้นตอนที่ 1: ออร์นเตาอบที่ 180°C

ขั้นตอนที่ 2: ตีไข่แดง ไข่ และน้ำตาล อย่างเบา

ขั้นตอนที่ 3: ตีไข่ขาวกับเม็ดน้ำตาลให้เป็นเมอแรงค์ ตะล่อมด้วยไข่แดง ใส่แป้งและเนยลงในเมอแรงค์

ขั้นตอนที่ 4: อบในเตาอบเป็นเวลา 10 นาที

HAZELNUT PRALINE CRUNCH

- 50g Feuilletine
- 50g White chocolate
- 50g Hazelnut Paste
- 50g Hazelnut Praline

Step 1: Melt the white chocolate under a low heat.

Step 2: Add the hazelnut paste, praline and feuilletine and mix well.

ขั้นตอนที่ 1: ละลายช็อกโกแลตด้วยความร้อนต่ำ

ขั้นตอนที่ 2: ใส่เฮเซลนัทพาสต์ พราลีนและ feuilletine และผสมให้เข้ากัน

MASCARPONE & SABBAYON MOUSSE

- 41ml Water
- 104g Granulated Sugar
- 72g Egg Yolk
- 26mls Avonmore Professional 35.5% Whipping Cream
- 255g Mascarpone
- 15ml Baileys Liqueur

- 8g Gelatine
- 255g Avonmore Professional 35.5% Whipping Cream

Step 1: Preheat the oven to 180°C.

Step 2: Pour in the egg yolk and 26mls of Avonmore Professional Whipping Cream then beat them to get a light sabbayon.

Step 3: Add gelatine and mix.

Step 4: Add the Mascarpone, 255mls of Avonmore Professional Whipping Cream and the Baileys liqueur and mix well to form the Mascarpone and Sabbayon Mousse.

ขั้นตอนที่ 1: เปิดเตาอบที่ 180°C

ขั้นตอนที่ 2: เทไข่แดง และวิปป์ครีม Avonmore Professional 26 มิลลิลิตร แล้วตีให้เข้ากัน

ขั้นตอนที่ 3: เพิ่มเจลาตินและผสมให้เข้ากัน

ขั้นตอนที่ 4: ใส่มาสคาโปน ตามด้วยวิปป์ครีม Avonmore Professional 255 มิลลิลิตร และเหล้า Baileys ผสมให้เข้ากัน

MASCARPONE CHANTILLY

- 500ml Avonmore Professional 35.5% Whipping Cream
- 50g Mascarpone
- 15ml Baileys Liqueur
- 30g Granulated Sugar

Step 1: Combine the whipping cream and mascarpone in the bowl of a mixer and mix at slow speed for 2 minutes.

Step 2: Increase the speed to medium for another 2 minutes while adding the sugar and liqueur.

Step 3: Continue on high speed until peaks formed and well blended.

ขั้นตอนที่ 1: นำวิปป์ครีมและมาสคาโปนในชามผสมกัน แล้วตีด้วยความเร็วต่ำเป็นเวลา 2 นาที

ขั้นตอนที่ 2: เพิ่มความเร็วเป็นปานกลางอีก 2 นาทีในขณะที่เพิ่มน้ำตาลและเหล้า Baileys

ขั้นตอนที่ 3: ทำการตีต่อด้วยความเร็วสูงจนตั้งยอดและผสมให้เข้ากัน

COFFEE GLAZE

- 125ml Water
- 250g Granulated Sugar
- 250g Glucose
- 167ml Condensed Milk
- 17g Gelatine
- 125g Milk Chocolate
- 125g White chocolate
- Instant Coffee

Step 1: Boil the water, sugar and glucose together at 103°C.

Step 2: Add the condensed milk and the gelatine and mix well.

Step 3: Pour in the chocolate and mix well until all combined. Keep overnight in the fridge before use.

ขั้นตอนที่ 1: ต้มน้ำ น้ำตาล และกลูโคสรวมกันที่ 103°C

ขั้นตอนที่ 2: เพิ่มนมข้นและเจลาตินลงไปผสมให้เข้ากัน

ขั้นตอนที่ 3: เทช็อกโกแลตและผสมให้เข้ากัน จากนั้นนำเก็บค้างคืนในตู้เย็นก่อนจะใช้งาน