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THE INTERNATIONAL
PASTRY MAGAZINE

punto **ITALY**

YEAR 7 - NO. 16 - OCTOBER 2018 - € 1.00

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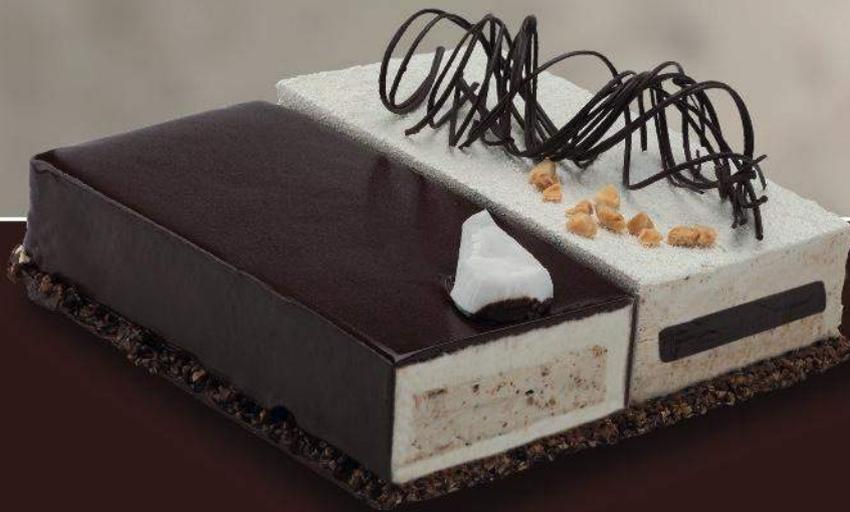
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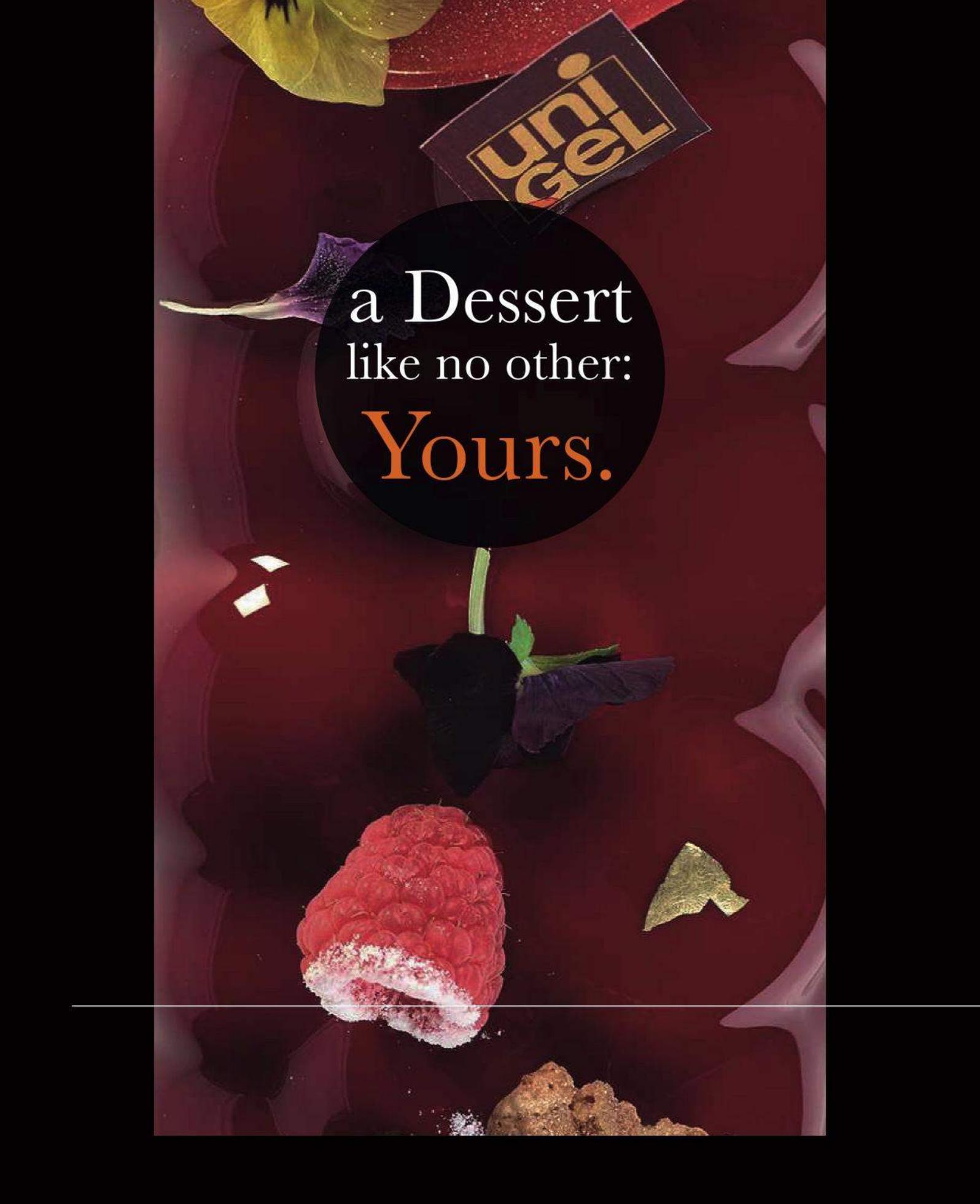
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SWEETMOOD

SweetMood, second act!

The curtain is raised and here we are with the second issue of SweetMood. After the success and very positive reception of the magazine's first issue, which appeared on the international publishing scene last April, today this new issue debuts, much more "hefty," with more pages, more columns, more information and with contributions from many new master pastry chefs.

In these six months we have received many comments, almost all very positive and satisfying. The glamorous and fashionable look of the magazine, its unique layout, and its contents were able to achieve the goal we had set for ourselves: get involved in the pastry segment in our own way, different from usual. In fact the magazine has ended up in the shop windows of two Italian boutiques, a historic jewelry store in Rome and a men's clothing store in Varazze, Savona, both using it as a decorative accessory.

Many professionals have joined the SweetMood project, with the confirmation of Ernst Knam, author of this splendid cover, Pierpaolo and Riccardo Magni, and Massimo Carnio, and the new arrivals Davide Comaschi, Silvia Federica Boldetti, Marco Sacco (award-winning chef), and Salvatore De Riso. All great professionals, the pride of the most authentic products Made in Italy.

With this issue we will travel around the world, from China to the United States, from Europe to the Middle East. Shanghai, Dubai, Chicago, Hong Kong, Warsaw, Lyon, Cologne are some of the cities where important trade fairs will take place and where we will be present with our own exhibition space.

In January we will also be at Sigep in Rimini, and SweetMood will be distributed in the corners of the reception areas for foreign delegations and in our booth, not to mention in all the buses/shuttles to and from the airports, offering "a good read" to visitors to our country, which is debated, discussed, and criticized... but always the most beautiful in the world!

See you soon!

Franco Cesare Puglisi





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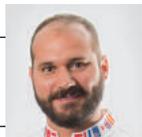
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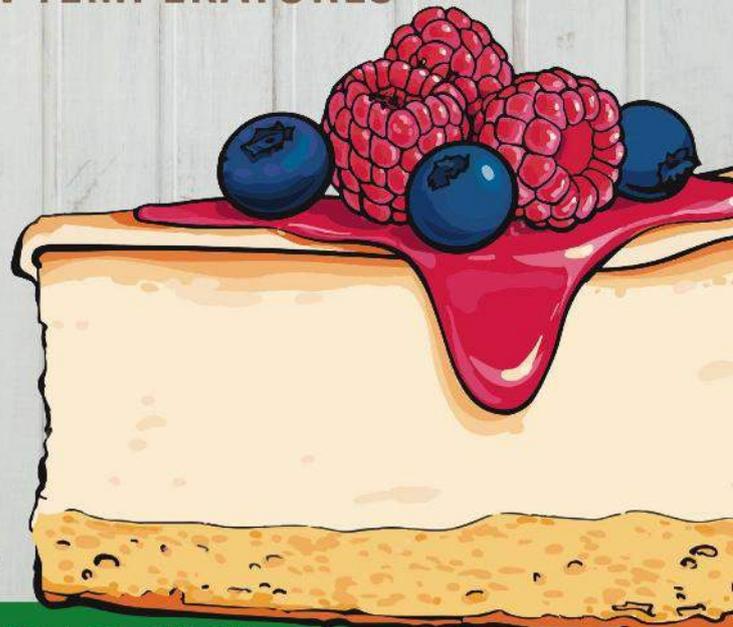
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ORANGE PASSION



BY ERNST KNAM



Mangoes and oranges together with strawberries and raspberries are reminiscent of summer heat, enclosed in a bright-coloured ring. Inside, the light acidity of the fruit goes well with the sweetness of chocolate, vanilla, and almond, a perfect balance of consistencies crowning the irresistible pairings



photos by Francesca Lazzarini - F2 Studio





RED RASPBERRY GLAZE

- raspberry pulp 400 g
- fresh cream 100 g
- glucose 300 g
- sugar 200 g
- trehalose 200 g
- red lipo dye as needed
- Tahiti vanilla 1 pod
- isinglass 6 sheets
- white chocolate 100 g
- chocolate 64% 50 g

Bring cream, glucose, raspberry pulp, sugar, trehalose and vanilla to a boil. Pour the mixture into the two chocolates and emulsify. Add the isinglass. Use at 32°C.

MANGO MOUSSE

- mango puree 1000 g
- pasteurized egg white 300 g
- sugar 200 g
- gelatin 20 g
- half-whipped cream 1000 g

Put the isinglass in cold water and allow it to soften. In the meantime beat the egg whites, adding the sugar little by little to make a meringue. Whip the cream until it has a semi-whipped consistency. Dissolve the gelatin in a saucepan with 100 g of mango puree. Add all the puree to the gelatin, mix well. Add the mango puree to the meringue and mix with the help of a spatula. Finally, add the semi-whipped cream to make a smooth and uniform mixture.

RECIPES

DARK CHOCOLATE GANACHE

- chocolate 64% 125 g
- white chocolate 125 g
- inverted sugar 25 g
- fresh cream 230 g
- grated orange peel 2

Bring the cream to a boil with the sugar. Combine all the other ingredients and emulsify. Use at 35°C.

TAHITI VANILLA BAVARIAN CREAM

- fresh cream 250 g
- fresh milk 250 g
- sugar 100 g
- egg yolk 100 g
- half-whipped cream 750 g
- isinglass 25 g
- Tahiti vanilla 3 pods

In a saucepan, bring the milk, cream, and vanilla pods to a boil. In a pan, mix sugar and egg yolks until the sugar melts. Once the cream and milk are boiling, pour into the pan and mix with the help of a spatula and cook all at a temperature of 75°C. Filter, add the isinglass, mix well until completely dissolved and allow to cool. Once the mixture is cold, add the semi-whipped cream to make a Bavarian cream. Pour the mixture into the moulds and place in the blast freezer.



STRAWBERRY AND ORANGE GELÉE

- strawberry pulp 1050 g
- orange juice 600 g
- raspberry pulp 300 g
- sugar 300 g
- grape sugar 300 g
- glucose 60 g
- isinglass 60 g

In a saucepan, combine the two fruit pulps with the sugars, the orange juice and cook to a temperature of 55°C, always stirring. Add the isinglass and mix until completely dissolved. Pour the mixture into the moulds and chill in the blast freezer.





MARQUISE

- eggs 3
- egg whites 2
- powdered sugar 160 g
- unsweetened cocoa 60 g
- potato starch 20 g
- sugar to sprinkle as needed

Beat the egg whites with a whisk together with 140 g of powdered sugar until stiff, then, continuing to mix, add the cocoa, potato starch and egg yolks slightly mixed with 20 g of powdered sugar. Gently mix the mixture. Pour the mixture onto the oven sheet, lined with the appropriate paper and levelled with a spatula to obtain a layer about 2-3 cm thick. Bake it in an oven preheated to 200°C for 8-9 minutes. Finally, sprinkle with sugar.

RASPBERRY AND STRAWBERRY COULIS

- strawberry puree 225 g
- raspberry pulp 225 g
- inverted sugar 60 g
- grape sugar 50 g
- glucose 50 g
- raspberry liqueur 25 g
- yellow pectin 5 g

Mix sugar, pectin, grape sugar, glucose, and half of the puree. Heat to 80°C, add the remaining puree and the raspberry liqueur. Pour into the moulds and freeze.

RECIPES

ORANGE SPONGE CAKE

- powdered sugar 200 g
- egg yolk 340 g
- honey 40 g
- flour 180 g
- almond flour 260 g
- candied orange in cream 50 g
- egg white 450 g
- sugar 140 g
- Maldon salt as needed

Beat the egg yolks with the sugar and honey. Beat the egg white with sugar. Combine all the ingredients gently and spread on baking paper. Bake at 180°C. Cool and cut. Insert into the cake and sprinkle with orange simple syrup.

ORANGE SIMPLE SYRUP FOR SPONGE CAKE

- Prime Orange 100 g
- orange juice 100 g
- dextrose 30 g

Boil for about 3 minutes.

BACIO DI DAMA (LADY'S KISS) WITH ALMONDS

- slightly salted butter 200 g
- powdered sugar 100 g
- flour 00 240 g
- almond flour 100 g
- grated orange peel 2
- Maldon salt as needed

Knead the butter with the flour and then all the ingredients and form a cake. Cool in the fridge, pull and bake at 160°C.

ASSEMBLY AND PREPARATION

Cover the mould with mango mousse. Make the insert with the Tahiti vanilla Bavarian cream, the strawberry and orange gelée and the orange cake with Prime Orange simple syrup. Dip the insert into the 64% dark chocolate ganache. Insert it into the mould on top of a layer of marquise. Add the raspberry coulis, the mango mousse, the apricot jam and the bacio di dama with almonds. Sprinkle with orange cocoa butter. Insert the raspberry glaze into the ring on the surface of the cake. Decorate with plates in white chocolate and orange cocoa butter.



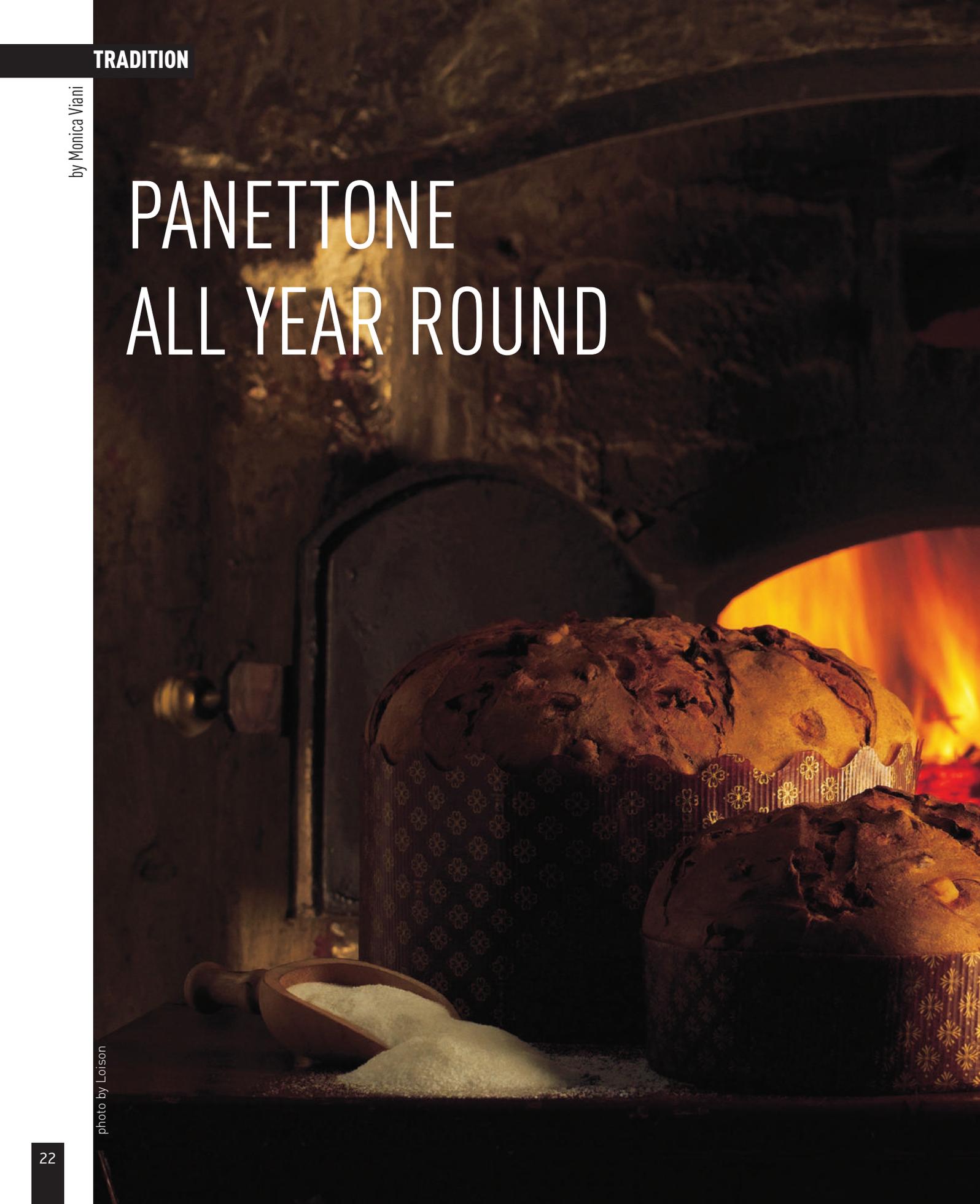


TRADITION

by Monica Viani

PANETTONE ALL YEAR ROUND

photo by Loison





Foods Made in Italy include many sweets. In particular, there is a leavened product that is very popular, so much so that it is eaten abroad all year round

The first panettone, the Italian sweet par excellence increasingly loved and enjoyed abroad, were made in Lombardy, Milan to be exact. The most substantiated legend is that on Christmas Eve the chef of the kitchen of Ludovico il Moro burned the dessert prepared for the ducal banquet. The kitchen boy Toni sacrificed the starter dough he had jealously guarded for his festive lunch. He worked it several times with flour, eggs, sugar, raisins and candied fruit until he had a soft and very leavened dough. The result was so good that Ludovico il Moro gave the sweet the name

“Pan de Toni” (Toni’s bread). There is also a more romantic version. Ughetto degli Atellani, a noble Milanese knight, pretended to be an errand boy of Toni the baker to win over his beautiful daughter Adalgisa. It was the knight who invented the first panettone recipe out of love, preparing a sweet bread full of raisins and candied orange and citron peel. In contrast, a third legend tells of a convent of young nuns saddened by the idea of a poor Christmas. One of them, Sister Ughetta (“ughett” in Milanese means “raisins”), then thought of adding sugar, eggs, butter



and pieces of citron to the bread dough. Not satisfied, she used a knife to trace a cross on the crust which, when cooked and browned, formed some reliefs. Aside from the legends, there are traces of the panettone even in Roman times, and according to the jurist Pietro Verri a similar dessert already graced the tables of the rich 13th century lords. It was the centerpiece of the rite of the "ciocco", when the head of the family offered large loaves of wheat bread in front of the logs that burned in the fireplace. We owe a more precise description to Francesco Cherubini, who in 1606 describes "the panatton de Natal" as a kind of wheat bread enriched with eggs, butter, sugar, and raisins. "The bakers make it for Christmas and for the whole year they call it panattonin". And here we have an interesting surprise: in the past the panettone was not just a Christmas sweet but it was eaten all year round. In summer and winter it was offered in a small format, while





photo by Loison

at Christmas it weighed over 500 grams. An important finding for those who in Italy have been fighting for years to have the panettone sold throughout the year. Abroad, the king of leavened products is successfully sold all 12 months, especially for breakfast.

The traditional sweet of today

Originally, therefore, the panettone was just a big piece of bread, baked without using a mould. In the second half of the 1800s, yeast and candied citron were added. But the panettone as we know it today didn't reach the market until the early 1900s. It was Angelo Motta who changed the history of the Milanese sweet when he decided to enrich it with fat, wrapping it with straw paper, to give it a vertical shape. Alemagna also helped to make it famous by experimenting with natural leavening. The ingredients of traditional panettone, established by an official specification approved in 2003, are: water, flour, sugar, fresh eggs and/or pasteurized yolks, milk, cocoa butter, butter, raisins, candied orange



peel, candied citron, natural yeast and salt. Other ingredients allowed are: honey, malt and malt extract, vanilla and natural flavourings. The characteristics defined by the specification impose the typical cylindrical shape, the soft dough made with 20% of raisins, candied orange peel and citron and 10% of fat mass. Moreover it is mandatory that the leavening be natural and the upper crust must not be uniform but cut, in technical language "scarpata". The different phases include:

- Preparation of starter.
- Preparation of leavening dough.
- Shaping, which includes breaking into pieces; "pilatura", i.e. the rounding of the portions of dough; and the "laying of the pirottini", i.e., the placing of the dough in the baking moulds.
- Final leavening.
- Baking.
- Cooling.

The importance of the yeast

Natural yeast made in a bag or in a water bath? The two different methods are effective both for softness and aroma. Both must be refreshed every day at a temperature between 15 and 18°C. For longer preservation, the yeast should be placed in the refrigerator at 4°C, refreshing it at least once a week. Of the two methods, the most used is starter yeast in a bag that consists in kneading the yeast to be preserved with flour and about 45% of water in proportion to the added flour. The mixing time must allow the yeast to be oxygenated without being excessive, to avoid overheating. The dough should then be closed in a clean cloth made of strong fabric and wide knit to allow the yeast to breathe. It must then be tied with a string and left at room temperature for two hours, or at the beginning of fermentation. Then put it in the fridge until the next refreshing. With the water bath method, after refreshment the yeast must be wrapped in a cloth and placed in a tall, narrow container and covered with fresh water (20°C). Sugar can be added if desired. The bowl should be refreshed the next day or refrigerated and refreshed after a week. When it has come to the surface it is left to rest at 18°C for about 24 hours. Once kneaded, the yeast will be put back in water at 20°C, then when it rises to the surface it will be kept in the fridge to slow down the fermentation.

Much valued abroad

Panettone is one of the most popular sweets abroad, especially in Japan. And not just at Christmas. While Italy is reluctant to de-seasonalize the dessert, in the rest of the world it is bought and consumed all year round. Known as a typical cake, it is not linked to the Christmas holidays and is used by many great chefs for sweet and savoury dishes. Thus Italian food is famous for its 3 Ps: pizza, pasta and panettone.

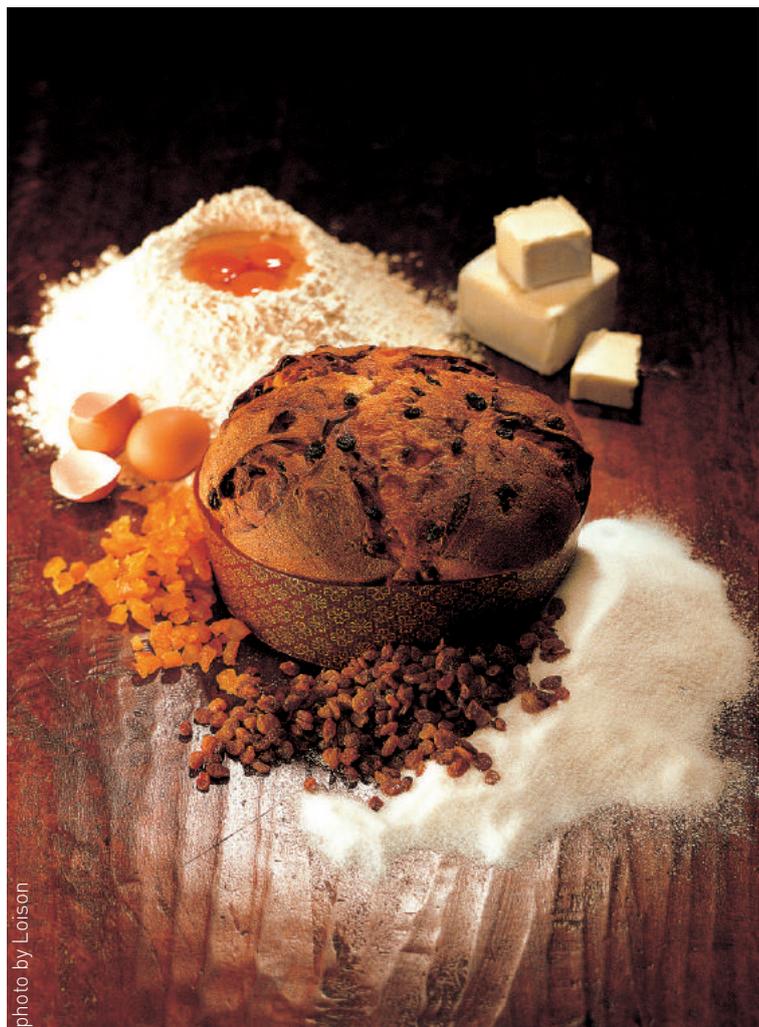


photo by Loison





Which came first?

There's no doubt. Panettone came before pandoro. The golden bread (pan d'oro), later called pandoro, was born in 1884 in Verona. The first to offer it to Italians was Domenico Melegatti who filed the patent with the Ministry of Agriculture and Commerce of the Kingdom of Italy, presenting it as a Christmas cake. He called it pan d'oro in memory of the Venetian tradition of embellishing loaves with golden leaves. It was probably based on Nadalin, a traditional star-shaped Venetian dessert. Or perhaps to an ancient tradition: in Verona, on Christmas Eve many women gathered to knead Levà, a sweet leavened cake covered with sugar and almonds. Melegatti eliminated the covering to avoid problems during rising and added eggs and butter to make the dough soft. While the recipe of the dessert was his work, for the shape we must go back to the painter Angelo Dall'Oca Bianca who designed the eight-pointed truncated pyramid mould. As with many traditional Italian sweets, there is another version of its origin story which prefers that it was the result of a reworking of the Vienna bread recipe, similar to brioche. Whatever its origin, it was surely an immediate success, so much so that the challenge of the thousand lire was launched by Domenico Melegatti himself. Anyone who was able to write the recipe correctly would win a sum that at the time was a real treasure. For the record, nobody won it!



by Alessandra Poni

NEW FRONTIERS



A limited production lot of Panettone ai Grani Antichi, the result of a partnership between two great masters, flies to Australia to celebrate Christmas



This leavened cake made with flours from the Italian milling company Agugiaro&Figna Molini is a new product designed and produced exclusively for the Australian market. It is the result of a partnership between the famous chef and entrepreneur of Melbourne Johnny Di Francesco and the Italian master Claudio Gatti, internationally known for his pastry and especially for his clean label panettone, without preservatives and made only with starter yeast. Together the two professionals experimented with various doughs and recipes to make a panettone with ancient grains, a semi-whole soft wheat stone-ground flour, and high nutritional values, rich in fibre, vitamins, and antioxidants. This is not a classic leavened cake but rather a special panettone, dark in colour, very soft and with an intense flavour.

Pastry joint venture

The product represents a return humanity's origins as the ancient grains grown in Italy are the result of a careful selection made by farmers over 9,000 years of history. A limited production run of about 10,000 panettone cakes will



be made in Italy and shipped by air to Australia in early December to ensure their freshness. In fact, since they contain no preservatives they will have a shelf life of 60 days. In

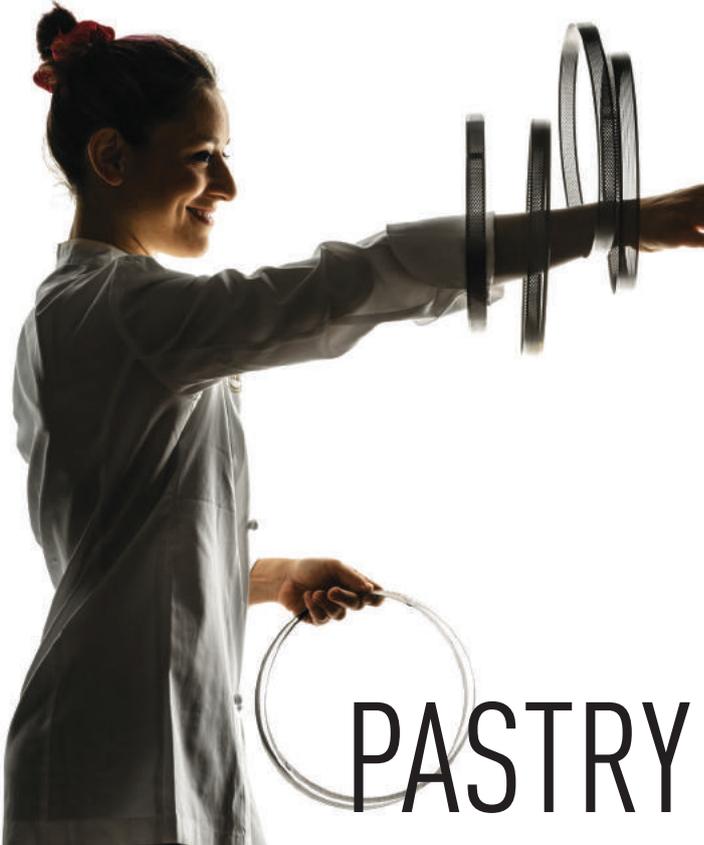
the future production will be shifted to Australia. Johnny Di Francesco, owner of the restaurant that launched the initiative, discovered and imported in Australia the starter yeast the Italian pastry chef Claudio Gatti has been working with for 30 years.



For all seasons

A few years ago Claudio Gatti created the event Night of the Masters of Starter Yeast. It is a group of pastry chefs and friends who take to the streets to present their leavened artisanal products and to promote their consumption all year round. Every July in the city of Parma 30 pastry chefs from all over Italy - the leading experts on leavened products - offer over 60 different types of leavened baked goods for tastings.

by Monica Viani



PASTRY IS FEMALE





Small cakes by Silvia Federica Boldetti

In the world of the sweet art women are still a minority, but things are changing fast. Here are the thoughts of four famous Italian women pastry chefs

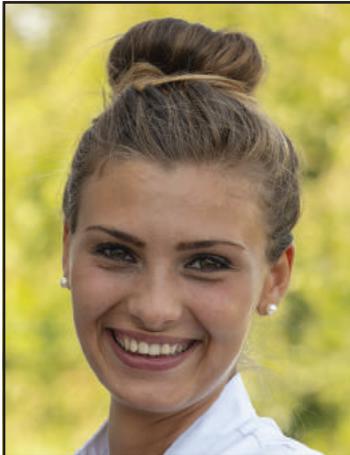
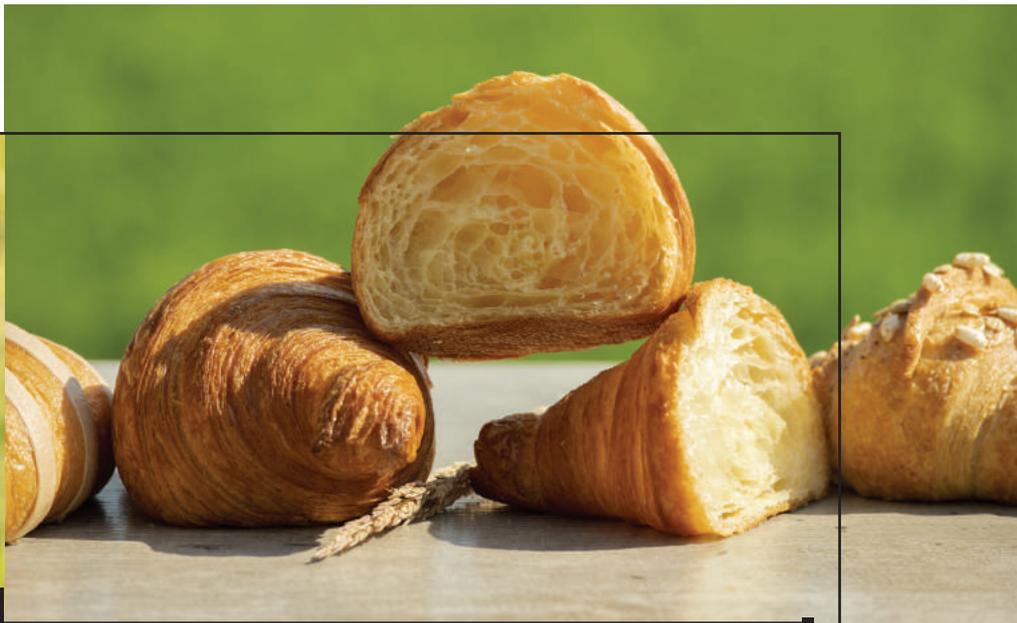
It has always been argued that making pastry is a masculine art, but there are many signs indicating that in the future it could be dyed pink. Women's determination seems to be a winning quality, and while until a few years ago women spent most of the time serving at the counter and rarely in the production area, today they are taking a more central role. Members of the fair sex are shaking off their subordinate role, making a career for themselves and winning Michelin stars. Several recent experiences tell a different story that testifies to the existence of a feminine pastry. It seems that for some years now women pastry chefs have become brave and granted themselves

the right to make themselves heard, demonstrating that even in the world of sweets there are two halves. Tired of remaining in silence in production spaces learning the secrets of the sweet art, they have created feminine pastry.

Still struggling to emerge

Television doesn't help. There people see almost only male chefs, underscoring the belief that the cooking world is masculine. This leads to a disparity in salaries. A male pastry chef earns an average of 16% more than a female. How do men defend themselves against the accusation of chauvinism? In general, as with other professions, they justify themselves by emphasizing the heaviness

of the workload. Others point out how difficult it can be to have to sacrifice the family and question the possibility of becoming a mother. Some critics point to ghettoization in competitions, rankings and prizes. But young women pastry chefs are strong, prepared, and self-aware with a great desire to emerge in a world that resists opening up to new things. On the other hand, the pastry business shares some characteristics of the female universe: elegance, complexity, apparent fragility, beauty, and rigor that accompany boldness. The presentation of desserts benefits greatly from an extra touch on the plate or with a shape that acquires harmony. And women know how to manage conflicts, they know how to listen, mediate, maintaining balance in the production area or among the kitchen staff. In a word, they manage not with force, but with authority. Where men and women work together there is a higher level of respect and good manners. There is still a long way to go. It will require tenacity, courage and a bit of luck, but today's women pastry chefs show they have these qualities.


Erika Biancucci


Twenty-one year old from Frosinone, Erika Biancucci is the female face directing the breakfasts of Italian and foreign customers of Love IT Milano. For Erika, pastry is a woman, recalling a female image. And not just today. "Luisa Spagnoli is a person who links pastry and style, an entrepreneur with a fervid mind, an imagination focused on innovation. A daring woman, able to combine fashion and pastry". In fact, the famous Perugian designer turned a Perugia grocery into a pastry shop. She then began to produce chocolates and candies. Sensing the cultural and economic value of the pastry world, together with other entrepreneurs she founded the Perugina Company for the production of candy. The outbreak of war led Luisa Spagnoli to convert the company into a chocolate manufacturer. When she noticed the large amount of scrapped hazelnut and gianduja, she created a chocolate with a particular shape containing a whole hazelnut and covered with dark chocolate called "Luisa". Thus

was born the Cazzotto, a name which the partner Buitoni later changed to the better known Bacio. On the other hand, many recipes of traditional sweets are linked to women whose personality are expressed in them. "They are sweet thoughts that women also interpret in their erotic meaning". Erika is very young so she hasn't experienced feminism and the sometimes harsh contrast between the male and female world, she sees the "pink" aspect of the confectionery art and is convinced that even when it is made by men it remains "woman". She doesn't limit her work to the production area, but also organizes the entire confectionery production for a food experience store. It means studying the production lines of a whole year, certifying the supply chain, simplifying a profession that has "impossible" schedules. Erika is studying that laboratory of the future that will bring down the last taboo, that of pastry not allowing a woman to build a family. In reality it's only a matter of organization!



Silvia Federica Boldetti

Silvia Federica Boldetti discovered her passion for pastry art after graduating in business. She enrolled in the school of Gastronomic Sciences, entered as an intern at Cast Alimenti and transformed her dream into a profession practiced in the production area, but also writing. In 2016 at Sigep in Rimini she representing Italy, challenging competitors from seven other countries. Supported by three coaches - Davide Malizia, Gianluca Fusto and Mario Romani - she won the golden palm of "pink" pastry, becoming Pastry Queen. She then became the first woman named as an AMPI Maestro. Creative and bold, she experiences pastry as a tool to express one's personality and attitudes. "For me femininity manifests itself in harmony with the rest of the personality". She doesn't believe that there are gender dif-

ferences, as both men and women seek to establish themselves in order to realize their dreams. The secret lies in never limiting yourself, believing in yourself, engaging with other professionals to develop your own original and unmistakable style. "There may be discriminatory attitudes based on the fact that women have less physical strength, but this handicap can be offset by perseverance and tenacity". Her pastry is feminine, but Silvia Federica wants to focus above all on her "search for originality with respect to techniques, quality, and the healthy nature of the ingredients". In the future she hopes there will be greater participation of her female colleagues in international competitions, overcoming the obstacles associated with hard work that takes them away from their family commitments.



Giorgia Di Egidio



Giorgia Di Egidio, owner of the Giorgia pastry shop in Atri, claims to have brought her femininity to work with her as a pastry chef. After discovering the beauty and goodness of licorice sweets, she decided to produce them with a feminine touch skillfully adding some spices. All her sweets - from cantucci cookies with raisins, cinnamon, and chocolate chips to ravioli cookies with lemon and cardamom and gnocchi with saffron - bear her signature: a bow. Giorgia

managed to become a pastry chef thanks to a feminine quality: stubbornness combined with creativity and always knowing how to find resources that help overcome possible deficiencies. "I have celiac disease, but this was not a problem for me. It's true I can't taste many of my desserts, but I managed to overcome this weakness by enhancing my ability to find the right balance of ingredients using memory. Mine is a pastry of memory!"

Cooking and women in history

"I have only one passion in life: cooking", wrote Virginia Woolf in a letter to Vita Sackville-West in 1929. A passion that the writer shared with many women of the time, recluses within impassable domestic walls. No wonder; food for women has always represented power, seduction, play, creativity. Over the centuries men have procured it and women have cooked it. The home has long been the undisputed kingdom of women. Women decided the menu, the courses, the seating arrangement of the guests at the table. Food became a weapon for rebelling, for claiming a freedom that was often denied by

society. It could be refused or banquets could be used to participate in political life. It was a tool for acquiring a social role, therefore the beatification of many female saints involved a choice to fast. Domestic power was transformed into public power also thanks to food. In several tragedies Shakespeare described women's attempts to become protagonists in politics. An example for all is Lady Macbeth, who organizes both a banquet and a political plot. It is Lady Macbeth who offers drugged drinks to the King's guards, a gesture that emphasizes her control over food.



Marcella Moutte



Equally skilled is Marcella Moutte, just 25 years old but already in charge of “Contemporary Recipes” at the Martesana pastry shop in Milan. “Pastry is still the domain of men. Despite the skills you demonstrate on a daily basis, if you are a

woman it will longer for them to be recognized. Fortunately, the women who are getting into this profession are increasingly standing out thanks to their ability to employ two critical characteristics in the pastry shop: precision and cleanliness”.

Female food and wine publishing

Numerous cookbooks have been published, refined and complex for chefs, all men, and simple and easy for cooks, all women. The first book published in Italy by a woman was written by Katharina Prato (pseudonym Pratovebera). The text, *Die süddeutsche Küche*, was written in German in Austria in 1858. It was an immediate success, even outside the Hapsburg borders. In 1893 it was translated into Italian with the title “Cookbook for beginners and for experienced cooks”, translated by Attilia Visconti-Aparnik, cooking instructor for the home economics course at the civic women’s high school in Trieste. In reality, the text is not a simple translation as it was expanded and rewritten to please Italian tastes. The first recipe book written by an Italian woman was published in 1900: *How can I eat well? Cookbook with over 1000 recipes for common foods, easy and cheap for healthy and delicate stomachs*. The author was Giulia Ferraris Tamburini,

a countess who was already well known thanks to a text on how to keep the house tidy. But the first bestseller wasn’t published until 1925. With “The talisman of happiness” Ada Boni interpreted Fascist thought: the woman cooks delicacies, satisfies her husband sexually, and gives the country the lineage that will make Italy victorious. In the Fascist era, Petronilla, the pseudonym of Amalia Moretti Foggia della Rovere, succeeded with various ideological aims. With her multiple university degrees she got involved in journalism, writing two columns for *Domenica del Corriere*. One column on medical subjects she signed as Amal, and the other on cooking she signed as Petronilla. In 1935 she published a recipe book advising how to cook dishes rich in taste with low-cost ingredients, avoiding waste. With Petronilla publishing was opened to women. Today there are numerous very successful cookbooks written by women.

by Monica Viani

A THOUSAND VIRTUES

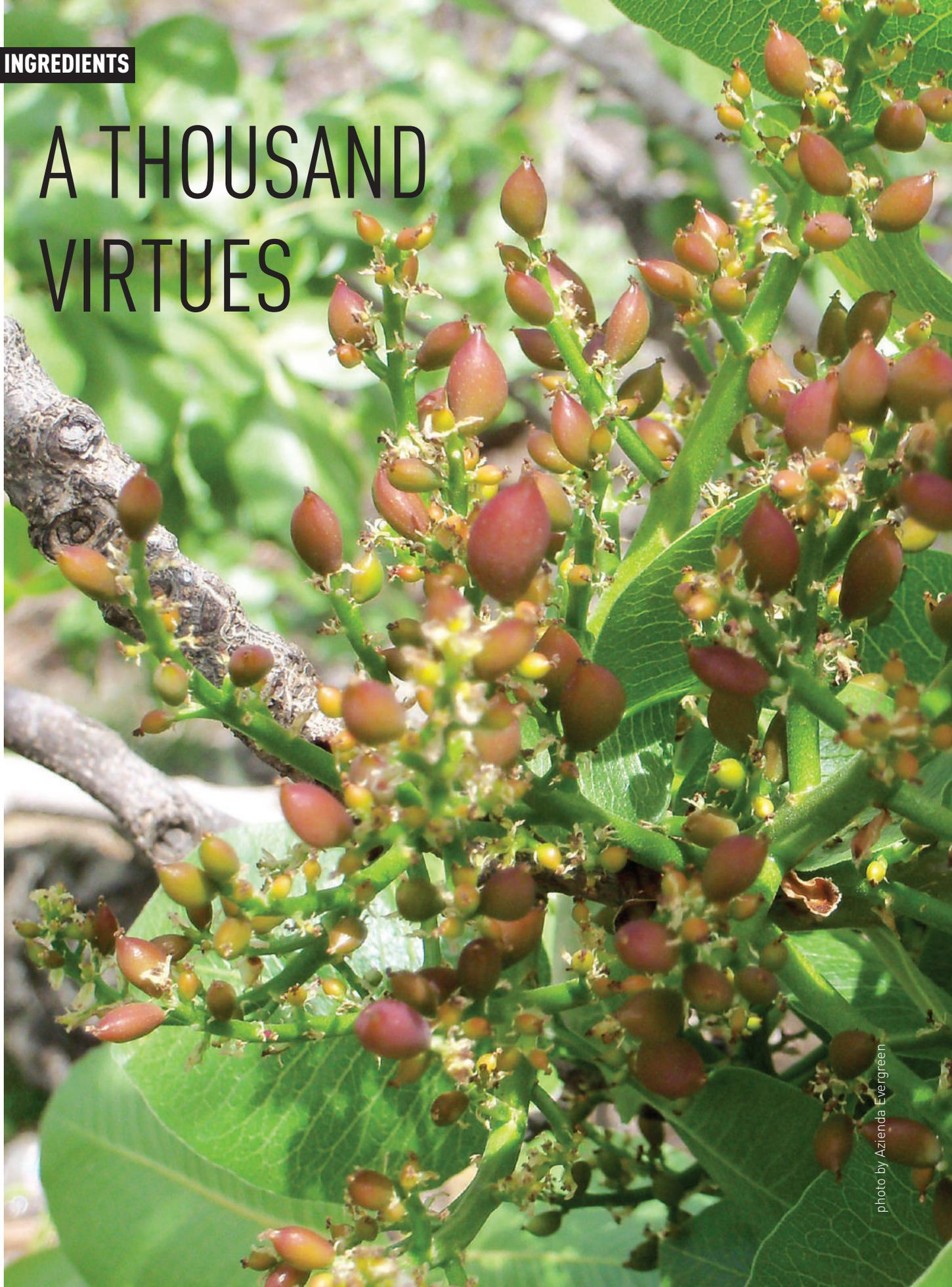


photo by Azienda Evergreen



Pistachios are packed with health and goodness, rich in protein but low in saturated fats. They are the key ingredient of Sicilian pastry, but not only. To be enjoyed in sweet and savoury recipes, fanciful and creative. From appetizers to desserts

Italy is one of the most famous countries for the production of pistachios in the well-known variety of Bronte, a small town at the foot of Etna. A symbol of Sicilian cuisine and pastry, the pistachio arrived in Sicily with the Arabs and found a home in the territory of Bronte, at the foot of the volcano, where the lava soil allows the plant to

thrive. Green gold, as it is often called, is harvested every two years, so that the tree can absorb those nutritive properties from the earth that allow its nuts to release the scents and aromas that make them unique. To enhance them and make sure that the essential oils that give them crispness and aroma are released, they

photo by Gelateria MiSciologo



A PDO brand

With over 3,000 hectares of dedicated cultivation (equal to 86% of regional pistachio groves), Bronte is the leading Italian producer of pistachios. In June 2009 its pistachio obtained PDO product recognition with a European Union certification. Since then it has been identified and protected against abuse and counterfeiting with the European Community symbol reproduced on its packaging and labels.



are toasted, paying particular attention to the temperatures. Beside being used in pastry and in the kitchen, they are just as tasty when eaten alone. In fact, they are an important source of antioxidants and polyphenols and help to reduce the levels of bad cholesterol in the blood, raising the good cholesterol. Rich in vitamin E and carotenoids, pistachios fight the action of free radicals, protect skin, eyesight and counteract high blood pressure.

Full details

The most prized variety is grown in Bronte and Andrano, on the slopes of Etna, even if the largest producers are Iran, California, and Turkey. However, the Sicilian variety has received the certification of Protected Designation of

Origin - PDO. The pistachio tree, whose scientific name is "Pistacia vera", was cultivated in the Middle East in ancient times. The plant has a very long life (from 200 to 300 years) and is quite robust. It is a strong shrub that does not suffer heat, wind, drought or salt-



water, has roots capable of breaking rocks and stones in order to open up a growth path even in the most arid and uncultivated lands. In fact, in Sicily it is called "spaccasassi" (rock splitter). This explains all the energy that is enclosed in the fruit. Normally we eat the seed that is dried, toasted and sometimes salted. Compared to other varieties grown in the Mediterranean and the USA, the Bronte pistachio has characteristics that make it unique in the world. The main difference is the uniformly bright green colour of its body, as well as its pronounced aroma for which it is undoubtedly preferred for the manufacture of nougats, confectionery products and gelato, but also of cured meats and fine savoury foods. Its uniqueness is not only the result of its particular natural habitat, but also of the cultivation techniques that the farmers of Bronte have handed down from generation to generation. The nuts are harvested once every two



photo by Azienda Evergreen



years, between August and September, and is still done by hand. The branches are struck with rods and the nuts rain down on sheets spread on the ground. The following year the trees are left to rest and the buds are removed by hand. This green pruning - a tradition that is lost in the mists of time, probably dating back to the Arab domination - is evi-

dence of a culture according to which, thanks to the period of rest, the plant absorbs the substances necessary to produce a nut that is richer in aromas and full of unmistakable flavours.

Pretty much everywhere

Thanks to its aromatic and pleasant flavour pistachios have always been a key in-



photo by Azienda Evergreen





gredient in refined recipes, both sweet and savoury. They are used in fillings to flavour game, fish, soups, to prepare condiments (very popular pasta with pork belly, cream and pistachio nuts) and pesto. Pistachio paste is very common in pastry for the flavouring of creams, leavened desserts and gelato. Some of the best known recipes include pistachio cake made with sponge cake layered with chocolate, pistachio

pastes made using the same procedure as for almond paste, and “filletta”, the traditional Bronte sweet garnished with the precious nut. Chopped pistachios are used mostly in the south of Italy for the decoration of cannoli, cassata, pastas, and cakes. They are commonly used in nougat and brittle, as a garnish for chocolates, for snacks and chocolate bars garnished with dried, dehydrated, and candied nuts. You can also find pre-packaged pistachio milk, but you can make it on your own by flavouring almond milk with toasted pistachios, to be blended and poured the next day, or you can flavour fresh milk with pistachio paste to make smoothies and coloured coffees.

International recipes

Pistachios have become a fundamental ingredient of many traditional recipes throughout Europe. In northern Germany, for example, the inhabitants of Lübeck, who have made marzipan a sweet symbol for their city, add almonds and pistachios to the filling. The magical mixture has been produced since 1800 in the historic factory of Niederegger, in a race of quality that creates a tacit competition between Sicily, with its martorana fruit, and the northern city. France uses pistachios to create cakes, sweets, gelato, to fill and decorate chocolates, as well as to soften the flavours of its cured meats with a note of almond. And then there are Switzerland and Belgium, the other two praline kingdoms, which use pistachios to enrich a thousand different chocolate specialties.

photo by Azienda Evergreen



GREEN GOLD TILES



BY PIERPAOLO AND RICCARDO MAGNI



All the goodness of the Sicilian pistachio is expressed in a refined and surprising “cool sweet” with a velvet consistency. The critical ingredient to make the various layers of shortbread, semifreddo and gelato



photos by Francesca Lazzarini - F2 Studio



The recipe is taken from the book "Reverse fusion" published by Editrade

COMPOSITION

- Italian pistachio semifreddo
- Sicilian pistachio gelato with lemon zest
- Crystallized pistachios and Trapani fleur de sel
- Pistachio velvet
- Reconstructed pistachio shortbread base

ITALIAN PISTACHIO SEMIFREDDO

- milk 350 g
- egg yolks 90 g
- sugar 85 g
- rice starch 22 g
- pistachio paste 150 g
- pasteurized egg whites 160 g
- sugar 200 g
- whipped cream 950 g

Combine the milk, egg yolks, sugar, and rice starch. Cook and chill quickly. Add the pistachio paste and emulsify. Prepare a meringue by beating the egg white with the sugar. Combine the whipped cream with the pistachio cream, then fold in the meringue and use.

SICILIAN PISTACHIO GELATO WITH LEMON ZEST

- fresh whole milk 615 g
- cream 35% fat 33 g
- nonfat dry milk 35 g
- sugar 170 g
- dextrose 13 g
- glucose syrup 38 De 29 g
- pistachio paste 100 g
- carob flour 4 g
- salt 1 g
- lemon zest 2 g

Mix sugar, dextrose, and glucose syrup with carob flour and salt. Add the fresh milk, cream, and nonfat dry milk. Pasteurize the mix at 85°C. During the cooling phase, at 50°C add the pistachio paste. Finish the pasteurization. When the mix is cold add the zest of two lemons, mix, and allow to stand for a couple of hours. Then freeze in the batch freezer.

- fresh whole milk 615 g
- cream 35% fat 33 g
- sugar 148 g
- glucose syrup 38 De 29 g
- pistachio paste 100 g
- milk base 100 75 g
- lemon zest 2 g

RECIPES



CRYSTALLIZED PISTACHIOS AND TRAPANI FLEUR DE SEL

- sugar 110 g
- water 40 g
- chopped Sicilian pistachios 180 g
- Trapani fleur de sel 1 g

Heat water and sugar to 118°C, combine the chopped pistachios and continue stirring until the syrup is fully dry. Add the melted cocoa butter and mix gently. Add the fleur de sel, stir, and immediately pour out on the silicone mat. Refrigerate. Store in airtight containers.

RECONSTRUCTED PISTACHIO SHORTBREAD BASE

- butter 135 g
- brown sugar 150 g
- almond flour 135 g
- wheat flour 135 g
- white chocolate 160 g
- almond pralines 50 g
- pistachio paste 140 g
- puffed cereals 50 g
- salt 1 g

Combine butter, sugar, almond flour, and wheat flour. Mix until uneven and cool. Bake at 160°C valve open, cool, and combine with the chocolate melted at 40°C, the pistachio paste, with pralines and puffed cereals. Spread in the 40x30 cm pan and portion.

PISTACHIO VELVET

- cocoa butter 150 g
- white chocolate 350 g
- pistachio green fat-soluble natural coloring

Melt the cocoa butter and chocolate at 40°C. Add the coloring. Use in a spray gun on the sweet at -18°C to obtain the velvet effect.



photo designed by xb100 / Freepik

ASSEMBLY AND DECORATION

Spread the pistachio gelato to form an insert the size of the rectangular molds. Add crystallized pistachios, press lightly, and chill in the blast freezer. To assemble the dessert add the semifreddo, then the pistachio gelato, fill to the rim with semifreddo, and chill in the blast freezer. Remove from the mold and complete with the velvet effect. Place on the reconstructed shortbread. Finish with white chocolate decorations, isomalt and pistachio strands, gold confetti.

MY SUNSET



BY SILVIA FEDERICA BOLDETTI



A sweet with bright shades of colour that recall a late summer sunset. Raw almond mousse accompanies the delicate flavours of mango, apricot and raspberry that wave goodbye to the summer, while dark chocolate greets the oncoming fall



We would like to thank Amanda Buzzi and Buzzi pastry shop for making available their production space for the photos

photos by Francesca Lazzarini - F2 Studio



Her story

A free and creative spirit, Silvia Federica Boldetti loves the world of pastry because it allows her to express her imagination and emotions. In February 2018 she was the first woman to join AMPI, the Italian Academy of Master Pastry Chefs. In 2016 she won the title of Pastry Queen at Sigep. She also had a program on the Gambero Rosso Channel and participated as a competitor in the first edition of the television program "Il Più Grande Pasticcere" (The Greatest Pastry Chef). A multifaceted person who also enjoys writing.

COMPOSITION

- brownie
- apricot creamy sweet
- mango and apricot jelly
- almond mousse
- glaze

BROWNIE

- | | |
|----------------------|-------|
| • fresh butter | 220 g |
| • brown sugar | 150 g |
| • inverted sugar | 40 g |
| • dark chocolate 70% | 165 g |
| • whole eggs | 170 g |
| • fresh cream 35% | 30 g |
| • potato starch | 100 g |
| • fresh raspberries | 100 g |

Chop all ingredients except the raspberries, then pour the mixture into 16 cm diameter rings. Finish by placing the raspberries on the surface. Bake at 160°C for about 20 minutes.

RECIPES



APRICOT CREAM

- fresh cream 35% 230 g
- apricot pulp 290 g
- milk chocolate 220 g
- gelatin 200 bloom 4 g
- water for gelatin 24 g

Heat the cream and add the rehydrated gelatin. Pour the mixture over the melted milk chocolate and emulsify. Add the apricot pulp and pour into the molds over the brownie.

MANGO AND APRICOT JELLY

- mango pulp 400 g
- apricot pulp 200 g
- glucose syrup 100 g
- inverted sugar 40 g
- gelatin 200 bloom 10 g
- water for gelatin 60 g

Heat the pulps with the juice and sugars. Add the rehydrated gelatin and pour into the molds over the creamy sweet.





ALMOND MOUSSE

- whole milk 120 g
- gelatin 200 bloom 5 g
- white chocolate 150 g
- fresh cream 270 g
- salt 1 g
- raw almond paste 150 g
- orange peel 1

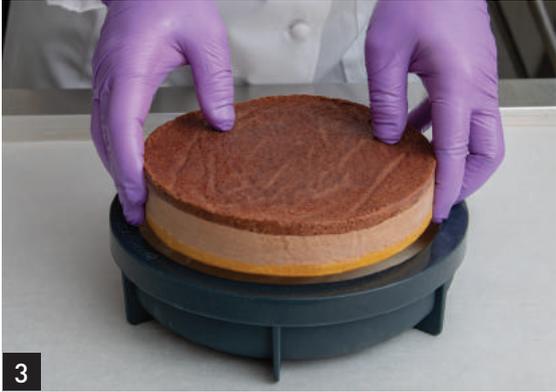
Heat the milk with the peel in infusion, drain and dissolve the rehydrated gelatin. Pour over melted chocolate, salt and almond paste and emulsify to make a ganache. Lighten with semi-whipped cream.

GLAZE

- sugar 410 g
- milk 430 g
- dextrose 160 g
- glucose syrup 140 g
- inverted sugar 100 g
- gelatin 200 bloom 20 g
- water for gelatin 120 g
- dry milk 20 g
- cocoa butter 200 g
- dioxide colouring
- pink colouring
- orange colouring
- red colouring

Cook the first five ingredients at 104°C, pour them over the cocoa butter and the rehydrated gelatin, then divide into four, colouring them with the four different water-soluble colourings. Leave to rest for one night.

RECIPES





ASSEMBLY

- 1** Fill the moulds to two-thirds with the almond mousse.
- 2** Level the mousse well with the help of a spatula.
- 3** On top of the mousse place a three-layer insert made of brownie, creamy sweet, and gelatin.
- 4** Level with a spatula to remove the excess mousse, then freeze in the blast freezer before removing the mould.
- 5** Flip the dessert onto a grill and cover with white glaze.
- 6 (a, b, c)** Pour the orange, red and pink glazes over the white coating, then add a touch of white to finish.
- 7** Level and smooth the glazes.
- 8** As a final touch, decorate with tufts of white chocolate.



by Federica Serva

photos by Brambilla-Serrani



PASTRY MAKES AN ENCORE



Fair Trade Sacher



Gian Luca Forino



At Identità Golose in Milan this year two sessions were dedicated to the world of sweets, bringing to the fore the latest experiments of established masters and promising youth

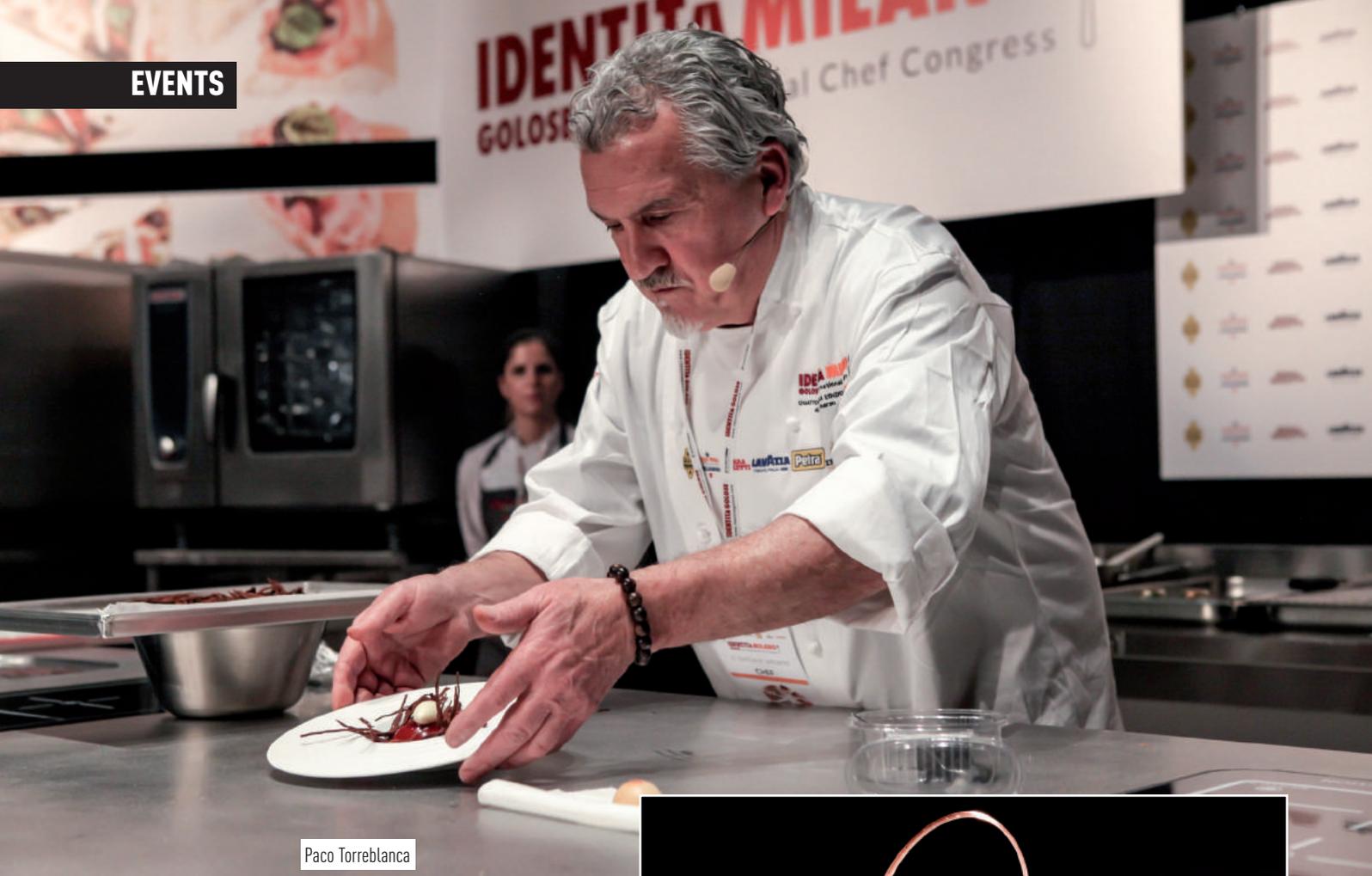


Cheese and pears

One of the new developments at Identità Golose, the international food conference that took place in Milan last March, was a doubled focus on confectionery. Dossier Dessert was joined by a day on contemporary Italian Pastry to shine some light on today's pastry chef, engaged in the creation of desserts in line with the latest trends but also paying attention to the relationship with colleagues, customers, and suppliers. In fact, "The Human Factor" was the theme of the event discussed by more than 120 invited speakers including chefs, pastry chefs, gelato artisans and hospitality professionals.



Gianluca Fusto



Paco Torreblanca

Savoury combinations

For Dossier Dessert chocolate was present in all the confectionery creations, but combined with a triumph of “salty” ingredients - from vegetables to spices, truffles, and cheeses - to show that plated sweets can be different from classic desserts because they are the result of personal reflections that travel in alternative directions. This was clearly demonstrated by a star of world pastry, Paco Torreblanca. Alba, in Piedmont, was his source of inspiration, using black truffle, Barolo, and hazelnut in his Savarin with praline glaze. Andrea and Giacomo Besuschio, father and son, played on their generational exchange with the former proposing a Roll of apricots stuffed with Gorgonzola and the latter a Lettuce



Savarin with praline glaze

cream, beetroot mousse, and snail slime. Thanks to his experience as a chef and pastry chef, with his Sweet with peas Luca Sacchi showed how to conceive pastry in a different way using ingredients that are normally found in the kitchen. More blending of pastry and savoury recipes with Ascainio Bronzetti because the two



Andrea and Giacomo Besuschio, father and son

mix together when working in the kitchen. Thus we have the leaves of collard greens that are dried and meringued with the whipped cooking water of chickpeas. Finally, Gianluca Fusto recalled the classic combination of cheese and pears in a sweet made with liquorice, pears prepared in different ways, and aged bitto cheese.



Giacomo Besuschio

Roll of apricots stuffed with Gorgonzola



Lettuce cream, beetroot mousse, and snail slime



Corrado Assenza



The true Sicily

Beyond the past

The new section of contemporary Italian Pastry placed nine masters on the stage who mapped the direction the industry is going with the creation of “natural” sweets, i.e. tasty and well balanced, light and able to satisfy the desire for daily sweetness. Corrado Assenza presented the true Sicily featuring wheat, honey, almonds, and pink grapefruit, while Andrea Tortora reinterpreted typical sweets from South Tyrol like strudel, blueberry and buckwheat cake, and bread cake. Carmen Vecchione went beyond tradition by turning Santa Rosa pastry into an almost savoury dish,



Andrea Tortora



Blueberry and buckwheat cake



The Raviolo di Santa Rosa



Carmen Vecchione

the Raviolo di Santa Rosa. With Massimo Pica, the panettone became a sort of brioche to eat every day. In contrast it would take eight bites to eat the brioche proposed by Lucca Cantarin, changing the image of Italian breakfast. Simone Finazzi focused on the pure and essential shape of dessert

with his Snowball, while Gian Luca Forino chose ingredients that recalled his travels, like Fair Trade Sacher. Finally the exhibition by Rolando and Francesca Morandin for whom yeast starter has no secrets, presenting an original puff pastry Meraviglia with a cascade of pink curls.



Snowball



Simone Finazzi

100% GIANDUJOTTO



BY DAVIDE COMASCHI



The classic chocolate candy in the shape of an upside-down boat is a specialty that is famous all over the world and is one of the symbols of the city of Turin. A modern and personal interpretation for a refined single portion consisting of sponge cake, a creamy Bavarian cream and a soft mousse. A circle of chocolate and a golden hazelnut add a touch of elegance to the presentation



photos by Francesca Lazzarini - F2 Studio





COMPOSITION

- gianduja Bavarian cream
- chocolate sponge cake
- chocolate mousse
- gianduja glaze

GIANDUJA BAVARIAN CREAM

- pastry cream 130 g
- milk chocolate 41% 90 g
- hazelnut paste 20 g
- 35% cream whipped until glossy 220 g
- powdered gelatin 2 g
- cold water for gelatin 10 g

Put the pastry cream in a bowl and heat in the microwave until it reaches 30°C. At the same time melt the milk chocolate at 45°C, add the hazelnut paste and mix with the high speed immersion blender for 1 minute. Add the previously rehydrated dissolved gelatin. Mix the mixture again for 1 minute then add the whipped cream, stirring gently with a rubber spatula from the bottom up so as not to deflate the mixture.



RECIPES



CHOCOLATE SPONGE CAKE

• butter	300 g
• powdered sugar	180 g
• egg	150 g
• egg yolk	240 g
• egg white	300 g
• sugar	120 g
• almond powder	300 g
• white flour 160 W	120 g
• dark chocolate Ghana	360 g

Add butter and powdered sugar to a covered mixer and whip at medium speed. When the mixture begins to foam, gradually add the eggs and yolks that have been mixed previously. At the same time, in a mixer beat the egg whites and the sugar with a fine beater. Sift the almond powder and the flour at least twice. Melt the chocolate at 45°C. With the help of a rubber spatula add the chocolate to the mix, stirring well. Add a part of egg white and then the flour little by little, alternating small amounts of egg white and the flour, in order to keep the dough

always shiny and firm. Always finish with a bit of egg white. Spread the sponge cake batter to a thickness of 5 mm on a sheet of silicone and bake at 200°C for about 15 minutes with the valve closed. Cool and stop the cooking in the blast freezer.

CHOCOLATE MOUSSE

• pastry cream	300 g
• chocolate	50 g
• powdered gelatin	8 g
• cold water for gelatin	40 g
• 35% cream whipped until glossy	200 g

Heat the pastry cream in a bowl in the microwave to 30°C. Simultaneously melt the chocolate at 45°C and mix with the high speed immersion blender for 2 minutes. Add the cream, stirring gently with a rubber spatula from the bottom up so as not to deflate the mousse. Pour into a pastry bag.

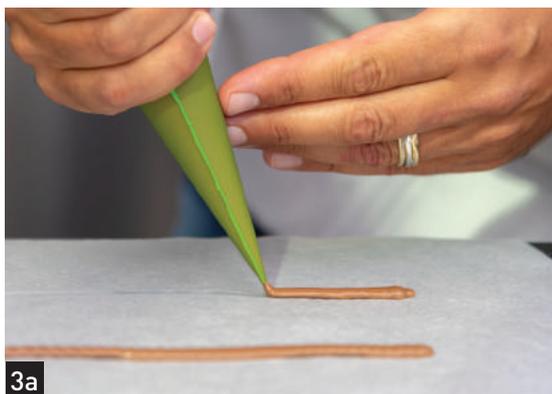
GIANDUJA GLAZE

- vanilla pod 1
- cream 1125 g
- inverted sugar 160 g
- sugar 135 g
- glucose 62 DE 160 g
- cocoa 22-24% 65 g
- powdered gelatin 37.5 g
- water for gelatin 185 g
- hazelnut paste 135 g
- milk chocolate Ghana 450 g

In a non-stick pan, heat the cream, sugars, and vanilla to 70°C. Add the sifted cocoa and bring to a boil. Filter and pour over chopped chocolate and hazelnut paste. Mix for one minute with the high-speed immersion blender. Once the mixture is below 70°C add the rehydrated gelatin. Cover with plastic touching the mixture and allow to cool in the refrigerator for 24 hours. Use at a temperature of 35-36°C.



RECIPES





6



7

ASSEMBLY

- 1 **(a, b)** Assemble in moulds for giandujas in this order: sponge cake, mousse, another layer of sponge cake and close with the Bavarian cream. Freeze in the blast freezer and remove from the mould. Place the single portions on a grill and glaze.
- 2 Lay the treats on a marble surface.
- 3 **(a, b)** With a pastry bag make some strips of mousse on a baking sheet. With the help of a small spatula, smooth them and allow to crystallize.
- 4 **(a, b)** Create some strips a few millimetres in height with a sharp knife.
- 5 Line the gianduja base with the strip.
- 6 Place a circle of chocolate on the top of the single portion.
- 7 Place a golden hazelnut inside the circle of chocolate.



GRADUATION PARTY



By MASSIMO CARNO



Chocolate sculptures can be used as centerpieces for special events. They can represent any subject, from a floral composition to an abstract sculpture. Modelling chocolate in a pièce is an original idea to make a graduation party unique and amazing

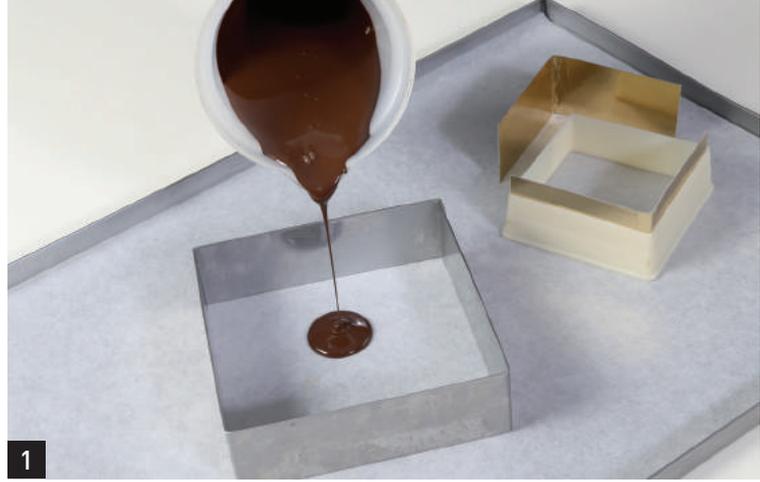


The recipe is taken from the book "Battiti di cioccolato" published by Editrade





photos by Mauro De Rocco - Mauro Milan



1

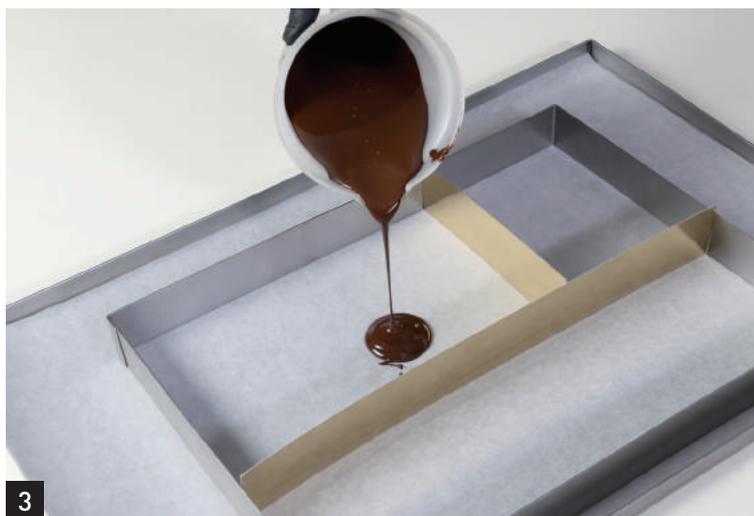


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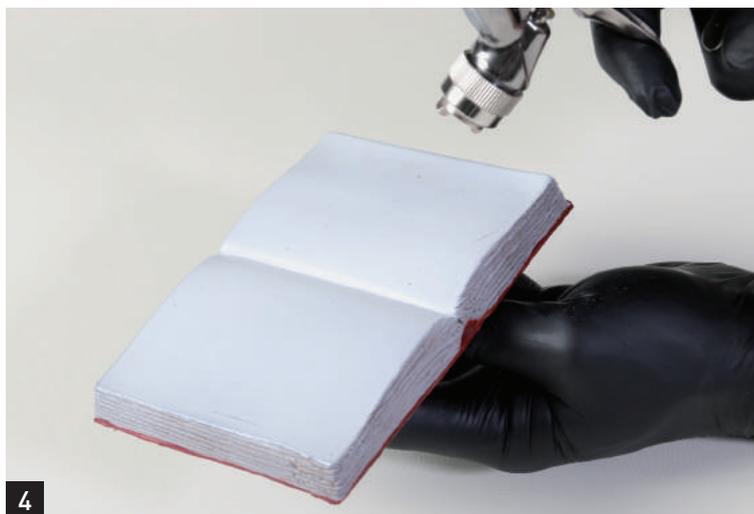
1 Prepare the two parallelepipeds placed at the base of the pièce, pouring the tempered chocolate on a wax paper base inside a 12x12 cm steel framework with a height of about 3 cm. For the second cube measuring 10x10 cm, raise the steel framework, using a piece of cardboard as a wall in order to reach a height of 10 cm. The structure has no internal cavities to support the sculpture. Spray the crystallized pieces extracted from the mould with dark chocolate. Using tempered chocolate, glue the smaller cube on top of the larger one so that its corners are perfectly centred on the middle of the base's sides.

2 Reproduce the book cover with two sheets of chocolate and the inside pages with a rectangular block of chocolate. For the cover, pour the tempered chocolate between two special sheets in transparent plastic with embossed decorations. Spread the chocolate with a spatula at a uniform height of 1 cm. After crystallization, remove the acetate, making sure that the decorations are in relief on the surface of the chocolate. Cut the slabs obtaining the desired rectangular size. Make at least three different sizes. You will have seven covers (14 plates plus 7 small rectangles for the spines).

CHOCOLATE SCULPTURES



3 Pour the tempered chocolate inside a steel frame that is 3-5 cm high to make the pages of the books. To make different sizes, use cardboard strips to reduce the surface of the steel framework. Having obtained the rectangular block in chocolate, brush the sides with an abrasive brush, always moving in the same direction to ensure horizontal grooves. Reproduce the pages of the book by spraying the white titanium dioxide on all the edges. Glue the block of pages between the two covers and the spine with the tempered chocolate. Airbrush them with different colours to achieve a uniform colour, hiding the welds. Glue the books on top of each other, slightly offset.



4 If you don't have an open book mould, make a single coloured cover. Place a chocolate rectangle on top of it and manually produce a rounded effect on the top. Brush the sides to create the ridges of the pages. Airbrush white and roll out the stencil with the letters. Make two open books. Place them on top of the lectern with the cap.

5 Get a mould of a fountain pen and place some near the books to further enrich the pièce. Pour the tempered chocolate in the mould and remove the pen when the chocolate has hardened. Paint the fountain pen with a brush and colours, reproducing the details.



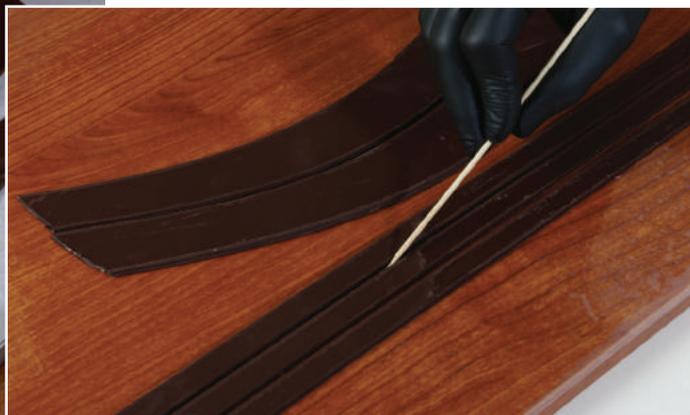
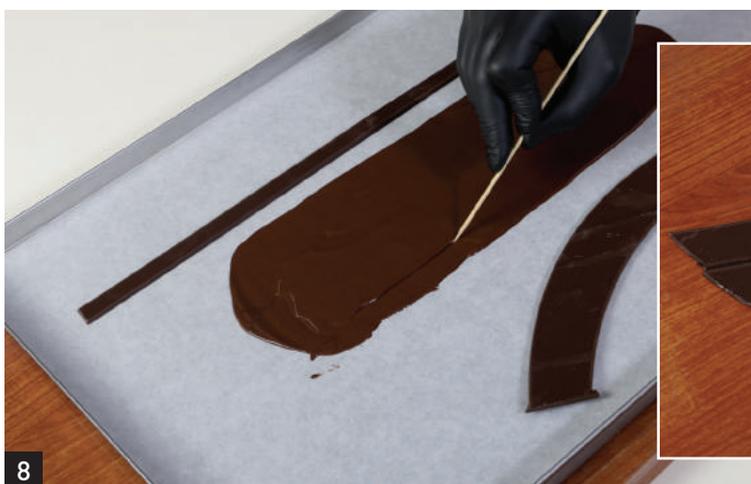
6 To build the lectern, start from the table, pouring the tempered chocolate into a steel frame placed on wax paper measuring approximately 35x50 cm with a height of 2 cm. And then place the plate on top of the four legs.



7 Tilt the lectern to approximately 25°. For the legs of the table make different lengths: about 40 cm for the rear legs, about 30 cm for the front. To make them, lay two silicone strips on a sheet of acetate at a distance of 4 cm and give them a slightly arched shape. Pour the tempered chocolate into the strips until it reaches a height of 2 cm. Repeat the operation to have two legs with the same shape. Reproduce two more of the same shape but 10 cm shorter.



8 To enrich and strengthen the legs, attach profiles in shaped chocolate, but slightly smaller with a thickness of about half a centimetre. Pour the chocolate on wax paper and use a spatula to spread it to a thickness of half a centimetre to use for the profiles. Place the leg near the poured chocolate and with a toothpick reproduce the same shape before the chocolate crystallizes. Once hardened, peel off the piece and glue it with liquid chocolate to the wider side of the leg. When positioned on the pièce, turn it outwards. Make four legs. Prepare four rectangular slats the length of the four sides of the table and apply them as edges to the table. Attach the four legs to the books respecting the inclination of about 25°.

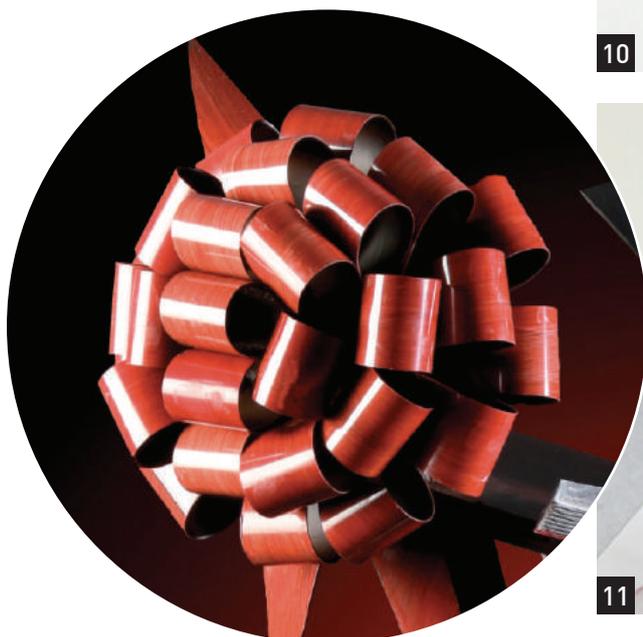
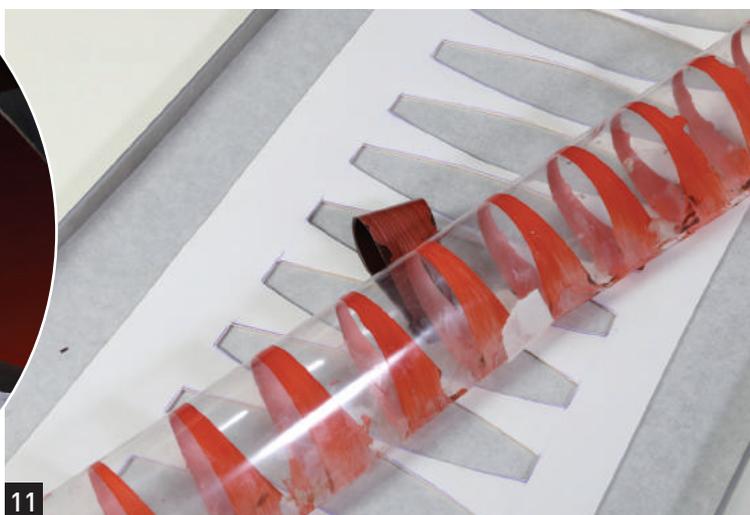


CHOCOLATE SCULPTURES

9 To obtain an elegant and lightweight bow, create thin loops. Use a strip of acetate previously coloured with red cocoa butter and applied with a sponge.

10 Once the colour has dried, place on top of a chablon shaped like a specular petal (20 cm long side x 4 cm short side). Spread a thin layer of tempered chocolate on the surface of the chablon with the spatula and scrape off the excess.

11 Quickly remove the chablon, shake slightly and join the two ends of the petal as soon as the chocolate begins to harden. Secure the acetate with adhesive tape until the chocolate crystallizes. Once hardened, gently remove the loops. Make 30 pieces.



- 12** To finish the cap's bow, make elongated triangles and curls. With a sponge, colour a sheet of acetate with red cocoa butter and pour a thin layer of tempered chocolate on top of it. Before crystallization, use a toothpick to carve the external decorations of the bow, forming three very long triangles. With the same system, create the strips for the decoration of the cap. Roll them on a tube to get a curled shape.



- 13** Cut another sheet of acetate measuring 30x10 cm, also sponged in black. Spread a layer of chocolate on it. As soon as it begins to harden, roll the acetate into a 14 cm diameter steel cylinder. Glue the cylinder to the diamond.

- 14** For the cap, apply the black colour cocoa butter on a sheet of acetate with a sponge and pour a thin layer of chocolate, spreading with a spatula. Before crystallization, cut out a diamond.



by Federica Serva

A TEMPTING COMBINATION





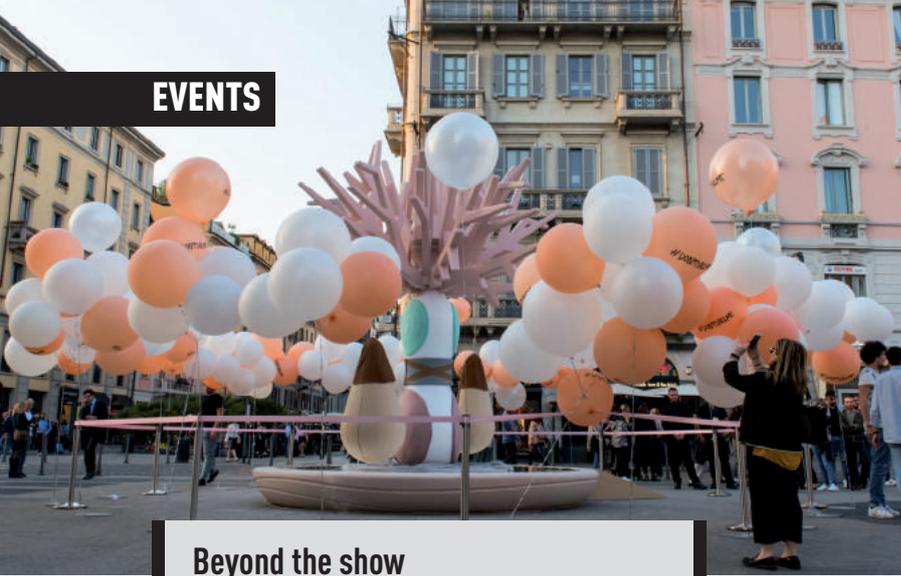
The pairing between confectionery and design staged in Milan during the Fuorisalone featured some spectacular creations

Milan's big week is Design Week in April. The furniture trade show in the Rho exhibition centre and the Fuorisalone in the city transform the Lombard capital into the design capital of the world attracting thousands of visitors from all over the globe. More open, more alive, more cool... that's how Milan presents itself with its creative effervescence that extends to many areas in the name of design, including food

and pastry design. Exhibitions, cooking shows, projects and special menus take centre stage and inspire an endless stream of photographs. From Montenapoleone - the famous "fashion quarter" - to the historic district of Brera, from the post-industrial Tortona area to the more traditional Sant'Ambrogio district, there is a multiplicity of events that are a feast for the eyes and the palate!



EVENTS



Beyond the show

For the city of Milan, Design Week - with the Salone del Mobile furniture trade show and Fuorisalone - is a "golden week" thanks to the total turnover it generates. According to the Chamber of Commerce, it involves about 23,000 businesses and 150,000 employees of restaurants, cafés, hotels, shops, pubs and tourist and business assistance. Half of the sum is spent on accommodations and food, a quarter in shopping and another quarter for related services. Half of the shopping is for clothing, 20% is spent on food. Over 70% of the services is represented by transportation.



Dgusto - Mondì paralleli - Designer Gum Design



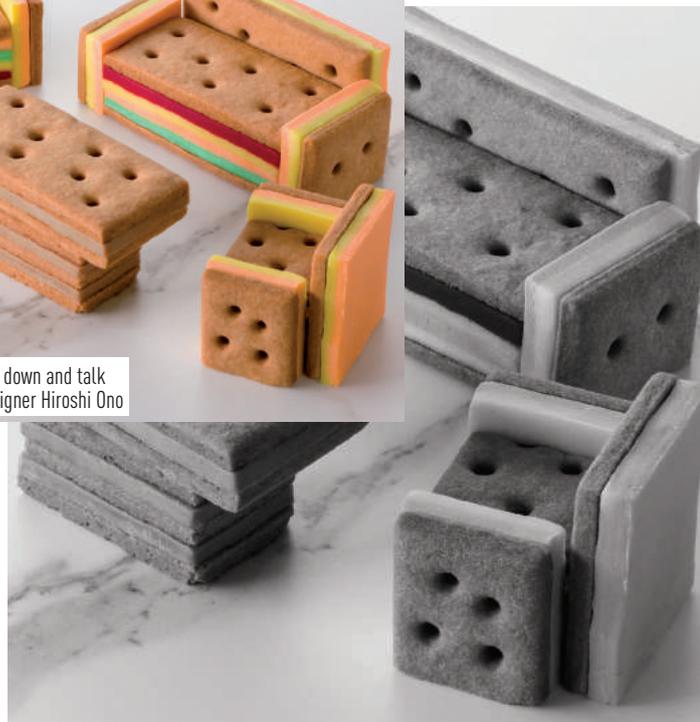
Dgusto - Kuro Shiro - Designer Andrea Dichiarà



Dgusto - Sputnik - Designer Kanz Architeti



Dgusto - Please sit down and talk about sweets - Designer Hiroshi Ono



A sweet debut

The first pastry design exhibition-event organized by Studio Buzzo Lambertoni Design was hosted in the three stores of the Martesana Pastry Shop. On the one hand there were 20 designers who were asked to design a dessert (fresh, praline, cookie) without getting into too much detail; on the other hand was the pastry chef Alessandro Comaschi who with chocolate, shortbread and sugar gave substance to the ideas. A multi-disciplinary endeavor to combine two compatible worlds - pastry and design - in a special and unique batch of sweets. Some of their work will become part of the Martesana range of pastry products. The designers let themselves be inspired by memories, personal whims and influences of their native lands. Some worked on the task at hand with irony and a convivial spirit, while others introduced new methods, and still others created new paradigms. Thus Marta Laudani recalled childhood tales with Aladdin's carpets; Tomoko Azumi replicated solid geometry; Setsu & Shinobu Ito transformed recurring Japanese motifs into traditional sweets; Antonella Andriani designed miniatures of iconic pieces from the history of furniture...



Dgusto - Furoshiki - Designer Denis Guidone



Dgusto - Armonia - Designer Ilaria Marelli



Dgusto - Always on my mind - Designer Veneziano Team



A surprise for the eyes and the palate

The Rigolo restaurant located in the heart of the Brera district partnered with the event organizer We R Food on a project that combined good food and good design. "Form is Substance" was the title of the initiative that redesigned the special menu of Design Week under the banner of Mario Trimarchi. His moulds were used for the "Party Time"

collection designed for Alessi. He also designed the place mat for the mise en place, recounting a semi-fantastic story about the shapes found on the table. The restaurant's kitchen staff had the task of creating the menu to spark pleasant sensory discoveries by revisiting traditional recipes. From the appetizer based on asparagus, carrots, and anchovies to the Isle of Arancino rice balls served as the first course, followed by the second course of meatballs with porcini mushrooms and polenta, and then dessert. The combinations offered were raspberries with pineapple wedge, pistachio with passion fruit, and coffee with Chinese lantern. A final dish that sweetly played with geometric shapes and flavour combinations.

We R Food for Rigolo - ph. Andrea Predretti



L'ISOLA CHE NON C'È

TESTO E ILLUSTRAZIONI DI ALBERTO TOMALINI

CONALE DI SICILIA, 2 ORE DI NOVI

NEL SOSTENTO DI UNA NOTTE QUALUNQUE, A METÀ ANNO, TRA CONCA E PANTOFOLA, COME SE SI PRESSEN ACCORRARE PRIMA, TUTTILE E INFINITE, PESSIME, SI CONFINANO IN UN FORATE PRECISO

PER PRIMA SCELTA PIANTARONO DA UN'ISOLA A MANIFESTA, SCELTA COMA PIÙ ALTA E PROTETTIVA, "SIBIRIA" NELLE IMPREVISTE PELLE DI TERRA EMERSA

DI FERRMANO DI SIBIRIA, CHE FURZE POTTA VANTAGE MANIFESTO DI SCELTA, PER SCILARE, CHE TULLA MANIFESTA SULL'ISOLA E LA CHIAMO "FERRMANO" IN SUO ONORE.

A TORNA

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A TORNA

E SE MANIFESTA INFERNA MA A TORNA

HISTORY AND TRADITIONS





Limuncello is an alcoholic infusion whose main ingredient is lemon peel. Perfect citrus fruits from the Sorrento peninsula, with an oval shape and a thick skin

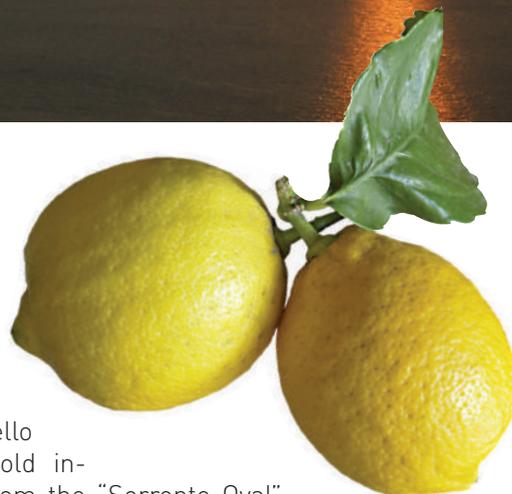
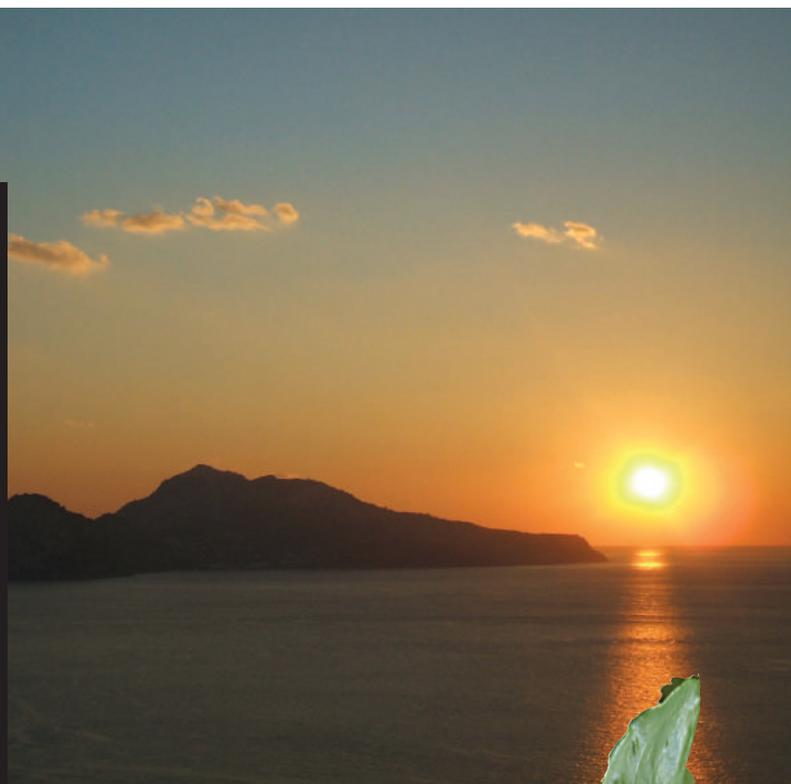
Limuncello is a very aromatic natural alcoholic infusion obtained by macerating the peels in alcohol. As a digestif you can drink it at the end of lunch, very cold just out of the freezer. You can also use it as an ingredient in cocktails, in confectionery, as an aroma for flavouring

sweets or for soaking babas. Limuncello lemon cream is often used as a filling for profiteroles. Indeed, no part of the lemon is thrown away, even the leaves can be used for food, to wrap scamorza and mozzarella cheeses before roasting them on the grill.



Culture and gastronomy

Lemons, lemons, lemons... like the one painted by Edouard Manet or those represented in the paintings of the Flemish and Dutch school. But above all the sea, a sea that had already fascinated the Greeks, who considered it the home of the Sirens. The Sorrento coast has become an inspiration for several masterpieces of pictorial and literary art. In particular, Sorrento was one of Goethe's stops on his trip to Italy. It was chosen as a residence for long periods by many Russian writers, including Gorky. Furthermore, many celebrities have chosen it as a destination to spend their holidays. How can we forget the summer spent here by Marilyn Monroe and Jack Lemmon or the films shot by Sofia Loren? The tenor Caruso drew his inspiration from its landscapes, aromas and colours. Sorrento is a timeless luxury that never grows old.



Nebulous origins

Limoncello's origins are shrouded in mystery. It seems that it was born in the early 1900s in a small guest house on Azzurra Island in the stretch of sea between Capri and the Sorrento peninsula. But some say that limoncello was a drink enjoyed in the morning by fishermen and farmers to beat back the heat of summer days. Still others claim that it was invented in monks' convents. It is certain that its paternity is claimed by natives of Sorrento, Amalfi, and Capri. The main ingredient is lemon. The cultivation of citrus fruits was brought to Italy by the Arabs, and since then these plants have become typical of the Amalfi Coast. Amalfi lemons, like those of Sorrento, are valued for their thick peel which is much sought after for liqueurs. The best limoncellos are made with massese (or "femminiello") and sfusato varieties of lemon. The former has a round shape and is cultivated in Sorrentino, while the latter has a more elongated shape and is grown in the Amalfi area.

Made in Sorrento

Sorrento limoncello is obtained by cold infusion of peels from the "Sorrento Oval" lemon species, which has obtained the European certification of product with Protected Geographical Indication (PGI). In 2008 the liqueur that uses this type of lemon also obtained a similar recognition and for this it is called: "Sorrento Lemon Liqueur". The lemon has a rather thick peel, acidic juice, and an intense aroma produced by its essential oils. The plants are grown under the "pagliarelle", straw mats supported by poles.

Amalfi Coast

Terraces overlooking the sea, vineyards that alternate with lemon groves. This is the Amalfi coast, praised in every language. Here you can taste the flavours of a simple and genuine cuisine and pastry, often featuring the Amalfi lemon, originally called "citro". The "sfusati"

variant in particular is grown on the terraces and in the gardens of Positano, Amalfi, and Praiano. With their elongated elliptical shape and smooth, yellow peel, they are similar to the citron. They have a very intense flavour, few seeds and plenty of juice. The cultivation takes place under scaffolding of chestnut poles to protect them from bad weather.



Ligurian limoncino

From its western border to the Cinque Terre, since the 1600s and 1700s Liguria has been populated by lemon groves that make it possible to produce fresh, delicate limoncino that can be enjoyed with canestrelli, traditional Ligurian cookies. Excellent for preparing a slush with crushed ice and mint. It was even celebrated by the poet Eugenio Montale in *I Limoni*: "When one day, through a half-closed door among the trees of a court, we saw the yellow of the lemons; and the chill in our hearts was dispelled, and the sunny golden trumpets resounded in our chest".

Lemons in the kitchen

For their aroma: use the rind without the white part, whole or grated. For example, to prepare a risotto, never use lemon juice but rather zest from the rind.

For their acidity: use the juice and pulp, together or separated. The lemon pulp must be supremed.

For their consistency: we use the rind to supreme, getting the rind with the white part.



AMALFI LEMON DELIGHT



BY SALVATORE DE RISO



Sponge cake with lemon-flavoured custard, covered with a limoncello glaze. A triumph of flavours and aromas of “Amalfi PGI lemons”





INSTRUCTIONS

- Sponge cake
- Lemon cream
- Lemon-flavoured pastry cream
- Whipped cream (infused with lemon peel)
- Limoncello simple syrup
- Filling for limoncello delights
- Glaze for limoncello delights

SPONGE CAKE

- whole eggs 2200 g
- egg yolk 400 g
- sugar 1600 g
- flour 00 1200 g
- starch 400 g
- Bourbon vanilla 1 pod
- grated lemon peel 2 lemons
- salt 12 g
- white vinegar 20 g

Beat the eggs (ideal temperature of the eggs 25°C) in a planetary mixer with the sugar, white vinegar, grated lemons, salt and vanilla. Combine flour and sifted flour. Pour into moulds. Bake at 160°C for 8-10 minutes. Whip the sponge cake to 85%.

RECIPES



LEMON CREAM

- egg yolk 1000 g
- sugar 900 g
- vanilla sugar 100 g
- Amalfi Coast PGI lemon juice 1000 g
- softened butter 1000 g
- limoncello 400 g
- Bourbon vanilla 1 pod
- lemon peel 5 lemons

Leave the lemon juice and peel to infuse in a vacuum for about 3 hours. Boil the mixture with the peels, filter. Energetically mix the yolk with the sugar, vanilla sugar and the pulp of the vanilla pod. Add the filtered boiling lemon juice and cook the cream to 82°C. Cool quickly to a temperature of 35°C and add the soft butter in small pieces and the limoncello. Emulsify with a mixer until you have a smooth and shiny cream. Store in the fridge.

WHIPPED CREAM

(infused with lemon peel)

- fresh cream 1000 g
- lemon peel 15 lemons

Add the peels of Amalfi Coast PGI lemons to the liquid cream to infuse in a cool vacuum for at least five hours. Filter.

LEMON-FLAVOURED PASTRY CREAM

- milk 2800 g
- cream 1200g
- egg yolk 1440 g
- sugar 1200 g
- corn starch 290 g
- Bourbon vanilla 3 pods
- salt 30 g
- lemon peel 10 lemons
- alcoholic vanilla flavouring 60 g

Boil milk and cream with the vanilla pods and lemon peels. Mix the egg yolks with sugar, starch and salt. Add the boiling milk and cream. Cook the cream to a temperature of 86°C and cool quickly. Add the alcoholic vanilla flavour.

LIMONCELLO SIMPLE SYRUP

- water 1000 g
- sugar 1000 g
- limoncello "Sal De Riso" 2000 g
- lemon peel 5 lemons

Boil the water with sugar and lemon peel for one minute. Cool, filter, and add the limoncello.

FILLING FOR LIMONCELLO DELIGHTS

(for 80 treats)

- pastry cream 1100 g
- lemon cream 700 g
- whipped cream 750 g
- limoncello "Sal De Riso" 50 g

Mix the lemon cream with the pastry cream and limoncello. Combine the cream and use to fill the delights.





Limoncello recipe

- water 1.5 l
- pure alcohol 1 l
- large lemons 10
- sugar 1200 g

Wash the lemons thoroughly and remove all residues. Peel the lemons by removing only the yellow part and cut the peel into small pieces. Take a glass jar and put the peels inside to macerate with 700 ml of alcohol for about 20-30 days. It is very important that the jar be closed hermetically and then left to macerate in a cool place away from light. After maceration, pour the water in a pot, bring to a boil and add the sugar until it dissolves. Allow to cool and pour it together with the other 300 ml in the jar where the peels were left to macerate. Close again tightly and set aside for at least a month. Subsequently filter the mixture obtained, eliminating the peels and lumps. Pour into one or more bottles and place in the freezer before use. If well preserved, limoncello can last almost one year.

GLAZE FOR LIMONCELLO DELIGHTS

(for 80 treats)

- cream 4000 g
- lemon-flavoured pastry cream 650 g
- milk 1000 g
- lemon cream 400 g
- sugar 350 g
- vanilla sugar 100 g
- limoncello "Sal De Riso" 100 g

Mix the lemon cream with the pastry cream and limoncello. Add the semi-whipped cream. Dilute with fresh milk to the right density. Glaze the delights and decorate with whipped cream and lemon zest.

ASSEMBLY

Cook the dome-shaped sponge cake, dampen with the Amalfi Coast limoncello, fill the lower part with the filling creams: pastry cream, lemon cream, and whipped cream. Finally cover with lemon glaze and decorate with a tuft of cream and fresh lemon peel.



THE ICE AGE



photos by Adriano Mauri

BY MARCO SACCO



Marco Sacco, two-star chef, presents a surprising dessert that shows a skilled balance of contrasts. A harmony interrupted only by creative notes



photos by Paolo Picciotto



DESSERT COMPOSITION

(ingredients for 10 servings)

- fennel sauce
- hazelnut snow
- hazelnut creamy sweet
- hazelnut cream
- heart of hazelnut cream
- sweet covering
- rice madeleine and Sichuan pepper

PLATE COMPOSITION

- | | |
|------------------|--------|
| • hazelnut acorn | 10 pcs |
| • fennel sauce | 500 g |
| • hazelnut snow | 20 g |
| • fennel | 50 g |



RECIPES



FENNEL SAUCE

- fresh fennel 300 g
- milk 500 g
- sugar 35 g
- salt 2 g
- star anise 2
- xanthan gum 1 g
- sambuca 10 g

Finely chop the fennel and cook it in a pot with milk, sugar, salt and star anise. When cooked and the milk reduced, remove the star anise and blend everything together. Add the xanthan gum, and then drip in the sambuca. Spread on the silpat and freeze. When cold, shape the sauce and store in the freezer.

HAZELNUT SNOW

- maltodextrin
- roasted hazelnut oil

Mix the ingredients to form snow.

HAZELNUT CREAMY SWEET

- cream 250 g
- sugar 42 g
- egg yolk 55 g
- isinglass 1 g
- hazelnut paste 52 g
- salt 1 g

In a bowl add the sugar and egg yolk, beat in a bain-marie and drip in the tepid cream. Heat the mix to 85°C, remove from the heat and add the previously hydrated isinglass, the hazelnut paste and salt, whisk well until the mixture is uniform. Place in a bath of water and ice.

HAZELNUT CREAM

- hazelnut pralines 500 g
- hazelnut PGI paste 250 g
- milk chocolate 40% 100 g

Dissolve the ingredients and mix in the thermomix at 40°C for 10 minutes. Store in a container.

HEART OF HAZELNUT CREAM

- hazelnut cream 100 g
- milk 100 g

Mix the milk and the hazelnut cream. Fill the ball moulds and place in the blast freezer.

SWEET COVERING

- Biskelia chocolate 80 g
- cocoa butter 30 g

Melt the chocolate and cocoa butter and heat to 45°C. Cool to 30°C and then glaze the creamy sweets.

RICE MADELEINE AND SICHUAN PEPPER

- butter 50 g
- rice flour 50 g
- dry yeast 2.5 g
- whole egg ½
- sugar 32 g
- acacia honey 7.5 g
- Sichuan pepper 5 grains

Finely chop the pepper and fry it in the butter over low heat. Leave it in infusion for 20 minutes. Mix the flour with the dry yeast. Beat the egg with the sugar, honey and salt. Once beaten, add the flour and then the melted butter. Bake in the moulds at 210°C for 10 minutes.



ASSEMBLY

ACORNS

Fill the moulds with the cream and then let them harden in the freezer for 10 minutes. Place a ball of "heart of hazelnut cream" in the centre of each mould. Freeze. Once ready, remove from the mould and top with the coating. Shape it lightly with your hands and put back in the freezer. Dig out the rice madeleine and attach them to the acorn with a drop of coating. Defrost 30 minutes before serving.

FINISHING AND PRESENTATION

Randomly place the fennel sauce ice on the plate. Sprinkle the hazelnut snow, place the acorn and garnish with fennel leaves.



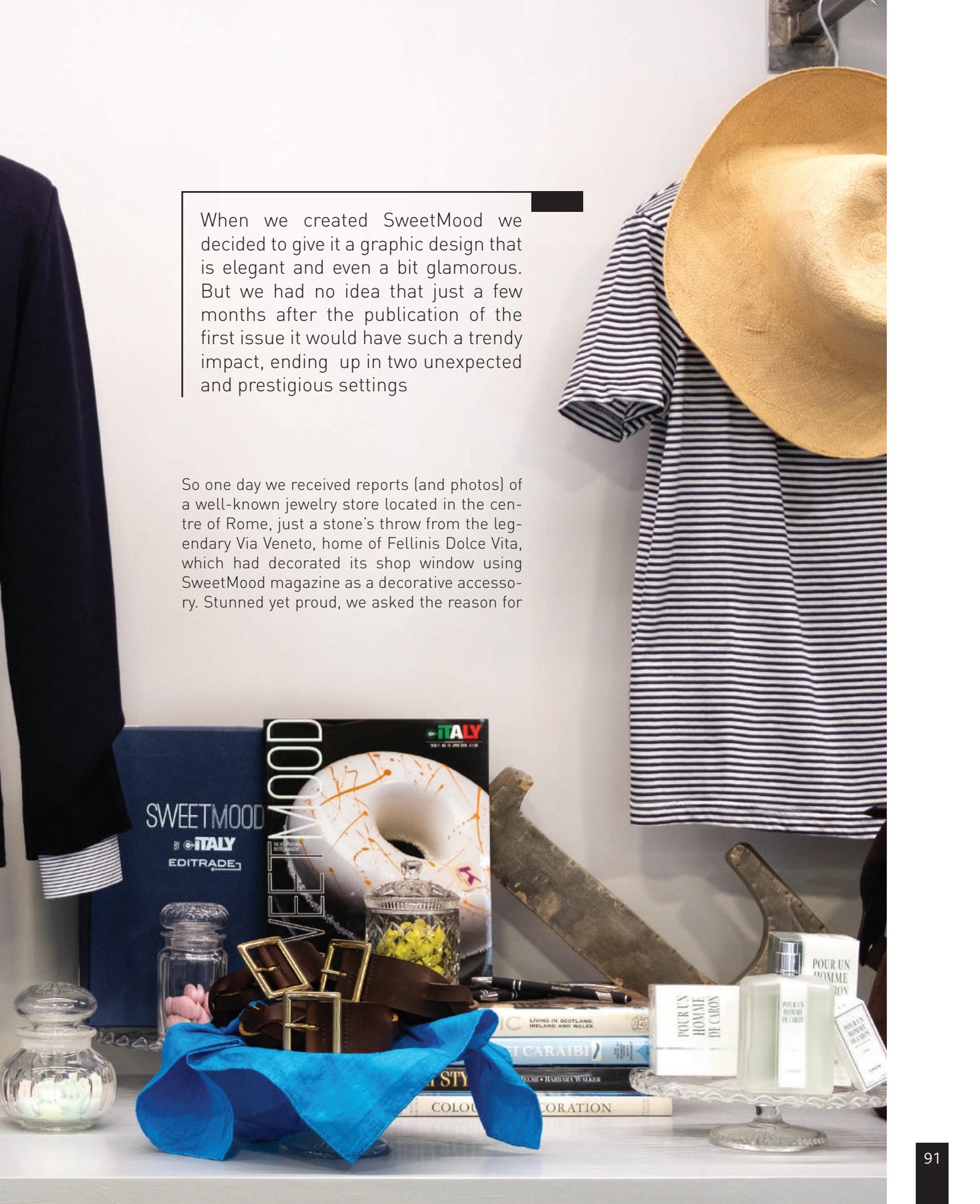
by Franco Cesare Puglisi

UNEXPECTED APPEARANCES



When we created SweetMood we decided to give it a graphic design that is elegant and even a bit glamorous. But we had no idea that just a few months after the publication of the first issue it would have such a trendy impact, ending up in two unexpected and prestigious settings

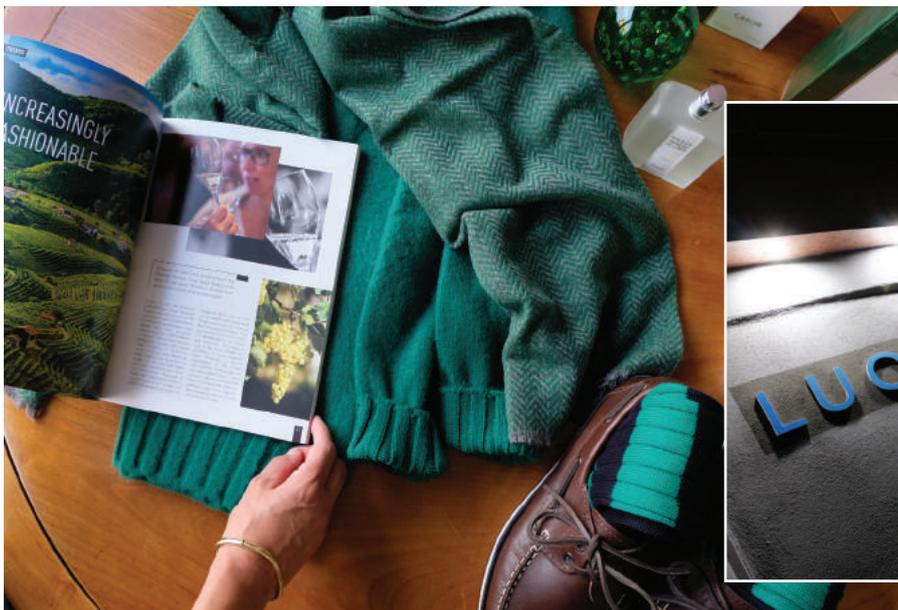
So one day we received reports (and photos) of a well-known jewelry store located in the centre of Rome, just a stone's throw from the legendary Via Veneto, home of Fellinis Dolce Vita, which had decorated its shop window using SweetMood magazine as a decorative accessory. Stunned yet proud, we asked the reason for

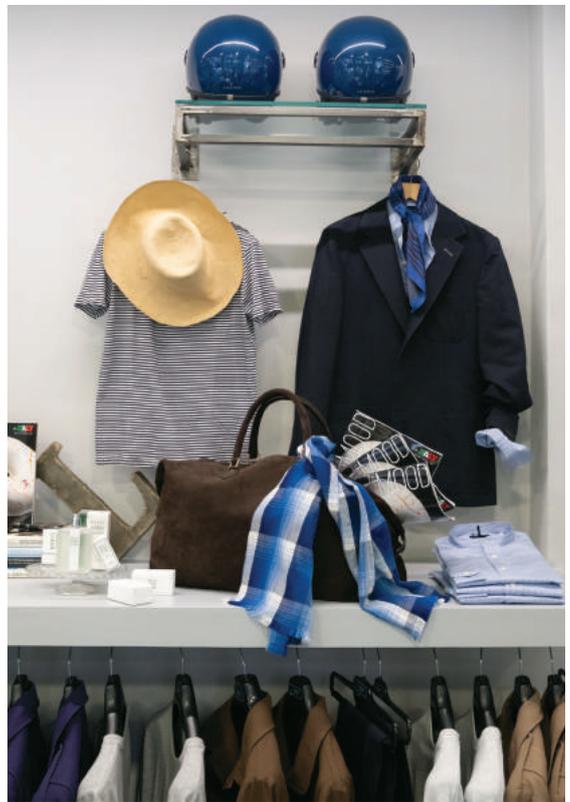


IN THE SHOP WINDOW



this choice. The answer was: "The elegance of the magazine and its gift box, combined with the cover image that looks so much like a jewel recalling both a ring and a bracelet, goes perfectly with our high fashion jewelry, another example of excellence Made in Italy."





A short time after the jewelry store in Rome we learned that the magazine had appeared in a fashion boutique! Once again it was used as a decorative accessory, this time for an elegant men's clothing shop in Varazze in the province of Savona called "Luomo". More evidence of the magazine's quality, seen as an object that communicates fashion... a sweet fashion!



A PRESTIGIOUS PARTNERSHIP





Arte Dolce, a Professional Training Centre opened in 1991 for the confectionery, gelato, chocolate, bakery, and restaurant sectors, organizes prestigious courses in Rimini for professionals and foodies with top chefs and professionals of international renown. The courses cover a wide range of topics, meeting the demands of the market and focusing on new trends, always seeking to stay on the leading edge of innovation.

Every year Arte Dolce establishes new partnerships with the most important schools in the world. For the third consecutive year the centre is honoured to exclusively host the renowned French school Ecole Lenôtre, with which it has established a special, strong partnership. Research, innovation, attention to new trends without losing sight of confectionery tradition are just some of the aspects that unite the two organizations.

Based in Paris, Maison Lenôtre was founded by Gaston Lenôtre in 1947, when he opened the first shop in Normandy. Ten years later, in 1957, a second store was opened in the French capital, and from there the success continued. Today Maison Lenôtre is indeed one of the most prestigious schools in the world for pastry and more, building what has become an actual empire featuring highly qualified MOF and award-winning instructors, opening numerous points of sale ("boutiques"), and also developing an online shop



and organizing banquets for events and ceremonies of the highest calibre.

So why host such prestigious faculty at Arte Dolce?

Ecole Lenôtre is one of the main points of reference in the world of pastry for the avant-garde and innovative products that it develops and that set new trends in the trade. Arte Dolce, always intent on offering its customers new courses that are current and interesting so that its students can always keep up with the times and guarantee original display cases, leapt at the chance to work with the pastry

chef and new director of Ecole Lenôtre, Frédéric Bourse. He is a special person, not only for his skills as a pastry chef but also for his human qualities. With his calmness and willingness to be of assistance, he knows how to answer all the questions of the students and to clear up any confusion they might have, and he explains the production procedures and techniques by getting them directly involved.

A course that has now become an absolute must at Arte Dolce and an event not to be missed by all those who want to taste a little bit of France!



Pastry
Collection

by
 **ITALY**

DOWN



ORANGE
PASSION

SWEETS

THE INTERNATIONAL
PASTRY MAGAZINE



MOLE
AGUGIARO & FIGNA
S.P.A.

Storie di farina



Once upon a flour...

The most beautiful tales are created by wisely blending imagination with reality.
 Because every story is a mix of prime ingredients and talent: that of the pastry chef.
 Agugiaro & Figna dedicates Le Sinfonie to them.

AGUGIAROFIGNA.COM



AGUGIARO & FIGNA



Flour stories



The story of Agugiaro&Figna is six generations long and demonstrates its commitment to quality and innovation. The company was founded by two historic Italian families of millers, who with the beginning of the new millennium decided to share their skills and experience and reinterpret the future of flour with renewed foresight.

Organized in three production sites, Agugiaro&Figna has 5 mills and 2 experimental centres. It employs, among others, 13 quality managers and has earned 16 international certifications.

In the 1980s it was the first milling company to propose a specific line of pizza flour, taking its place among other global products. Continuous research carried out over time has resulted in dried yeast starter (the only mill to produce it) and specialized products for every food sector, producing over 400 different items with high technical performance.



Le Sinfonie is a high quality line dedicated to artisanal confectionery production. It consists of seven functional, stable, natural flours with well-defined processing

characteristics that allows for the best compatibility with other ingredients. The line includes Biscotteria, which is able to amalgamate the fatty ingredients adding crispness to the finished product, and Pandispagna, which expands mixes and improves retention capacity when wet. Then there is Sfoglia, which produces extreme layering without resting and makes flaky puff pastry. Croissant ensures a strong leavening and favours the softness of the croissant, while Sottozero is elastic and stable in case of freezing. The range is completed by Manitoba, the powerful flour made with North American grains that is both plastic and safe for the maintenance of starter yeast,



and Lievitati, a robust flour for large leavened products that maintains the characteristics of the finished baked goods stable over time. From October 2018 Lievitati will also be available in the 60-day aged version, where the yield and stability of the flour for large leavened products improve thanks to a period of aging in the bag, as it was done in the past. We also note the flours produced with Integrated Milling, a method developed by the company combining different techniques and processes such as the selection of grains with cutting-edge optical tools, custom decortication for each grain, stone milling, and gentle progressive cylinder rolling. Recognizing its responsibilities in terms of environment, work, and health, the company is committed to doing business in a sustainable manner: it has signed a code of ethics for the protection of labour, the worker, and of suppliers, acquires energy only from renewable sources, prefers communication and marketing activities that have beneficial effects or social impact, and is active in support of artisanal craftsmanship.

It believes in the values of that which is good, clean, and right and for this reason it decided to become a supporting partner of the Slow Food movement, rethinking the future of food starting from the field and not from economic interests.



Sostenitore Ufficiale  Slow Food® Italia
Pensare insieme il futuro del cibo - www.slowfood.it

BABBI



Tasty and delicious



“Golose Babbi” is a family of fine creams flavoured with high-quality ingredients that can be used for both pastry and gelato creations.

7 flavours are available: Chocolate, Pistachio, Milk-Hazelnut, Dark Chocolate, Gianduia, White Chocolate and Toffee Mou.

Pastry: Golose Babbi can be used to fill croissants, shortbreads and tarts, as well as chocolate candies and pralines; they are great also as glazes and coverings for semifreddo cakes.

Gelato: Golose Babbi are perfect as creamy variegates and for the creation of delicious cremino gelato and ganaches.

Babbi Golose can also be used in chocolate fountains.

You can also add to them granuels, meringues, puffed cereals and other crunchy ingredients: a wide range of chances for customizing your ideas of pastry and gelato.

BABBI

PICCOLI PIACERI QUOTIDIANI

1952

THE SECRET BEYOND
A GOOD GELATO

Visit Us at:

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30th October - 1st November

MIG

2nd -5th December
Hall 1, Stand 1-3

Sigep
RIMINI

19th - 23th January
Hall C7, Stand 154 -160

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BRAVO

Equilibrio is your new exclusive digital working system, all the know-how and the management of gelato and pastry just a click away.

Equilibrio is an App, a scale and a connectivity. Equilibrio is a free application on the App Store: it allows you to access to exclusive packs containing both gelato and pastry recipes.

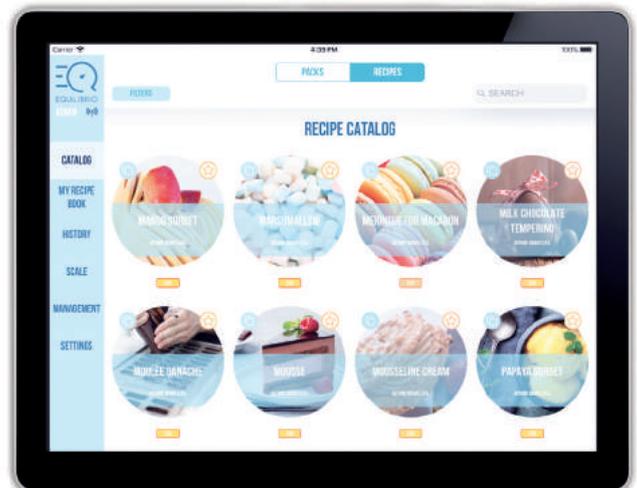
Equilibrio Smart Scale is a panted scale that, via App connection, follows you step by step, gram after gram in the whole preparation of the chosen recipe... with no margin of error!

This scale is also a useful management system allowing you to upload and unload the ingredients in stock, monitor inventories, check the stocks in the real time and check the daily report.

App and scale can work in perfect harmony with Trittico, the multifunctional machine for pastry, gelato and chocolate. By connecting the scale and the machine, you can get a complete working system.



Equilibrio, your new exclusive digital working system



EQUILIBRIO[®] is

AN APP

Equilibrio[®] is a free App available on the App Store: it allows you to access to exclusive packs containing both gelato and pastry recipes. In the Equilibrio[®] App you can find a lot of recipes, some of which come from great professionals such as Angelo Grasso and Luc Debove. Many other packs are coming.

FREE DOWNLOAD



FIND OUT MORE



A SCALE

Equilibrio[®] Smart Scale is a patented scale that, via App connection, follows you step by step, gram after gram in the whole preparation of the chosen recipe...with no margin of error! It is also a useful management system allowing you to upload and unload the ingredients in stock, monitoring inventories, check the stocks in real time and check the daily report.

NEW GENERATION MANAGEMENT

FIND OUT MORE



A CONNECTIVITY

FOR NOW... WITH TRITTICO[®]

The App and the Scale can work in perfect harmony with Trittico[®], Bravo[®] multifunctional machine for pastry, gelato and chocolate. By connecting the scale and the machine, you can get a complete working system, thus minimizing manual intervention. Once you pick a recipe, the scale guides Trittico[®] in the chosen program, in the processing and production phases, up to the finished product.



FIND OUT MORE



YOUR NEW AND EXCLUSIVE
DIGITAL WORKING SYSTEM JUST A CLICK AWAY

www.equilibrioapp.com

CARPIGIANI



Gelato pastry
scales new heights



Taking a cue from a rising trend, the world's first Gelato Pastry University (gelatopastryuniversity.com) opened in 2015 in Tokyo in Japan, and over the years it has enjoyed one success after another. As in the past, a special seminar will take place in 2018 on October 30th and 31st, this year featuring Fabrizio Fiorani, the young - just over 30 - pastry chef of the prestigious Bulgari - Luca Fantin restaurant in Tokyo. The exclusive recipes proposed during the lesson - October 30th in Japanese and October 31st in English - are inspired by his latest book "Tra l'Onirico e il Reale" (Between the Oneiric and the Real) in which the pastry chef employs maximum creativity to create a conver-

sation between artistic inspiration and visionary sweetness of memory, adding a contemporary flair to tradition, letting himself be driven by visions and insights in a game where the magic comes from the intensity of the flavours.

Structured as a quality driven laboratory of ideas, Gelato Pastry University offers a superior educational program based in part on the methods and objectives of Carpigiani Gelato University, the international gelato school with 12 campuses worldwide. The curriculum targets a professional audience seeking to expand their training so they can develop new and creative product lines. The main campus is situated in the headquarters of Carpigiani Japan in Tokyo, in a country where the art of pastry reaches its highest levels of perfection and innovation. The challenge is to develop a new segment in the pastry sector, to further spread the culture of artisanal gelato. "The tradition of excellence in Pastry and Gelato is in the DNA of Italian craftsmanship, its fame has spread throughout the world thanks to examples of excellence past and present," explains the Director of Carpigiani Gelato Pastry University in Tokyo, Alessandro Racca. "The special seminars organized in 2016 and 2017 with the 2015 world champions of pastry and with their coach Pier Paolo Magni have aroused great interest and offered new inspiration to Japanese gelato and pastry chefs. With this new experience in the United States we are confident that we can further expand the horizons of gelato pastry."

To see the courses scheduled for the coming fall and winter visit the website: www.gelatopastryuniversity.com



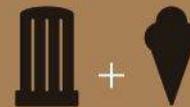


Courses:

Gelato Business for Pastry Chefs
by Alessandro Racca



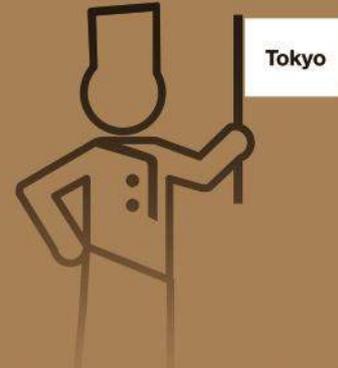
Italian Mini Pastries
by Alessandro Racca



Advanced Gelato Cakes
by Hiroyuki Emori

Develop new ways to fuse
traditional Italian gelato and
high-level pastry

French Style Mini Pastries
by Shigekatsu Kimura



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T. +81 3 5779 8850 • sportello@carpigianijapan.co.jp
gelatopastryuniversity.com



Sponsorships and Partnerships





EMMEDI



Creativity to admire

Frame is the new design achievement by Emmedi, a display case for pastry shops and cafés. Elegant in its simple lines, Frame represents the best of design Made in Italy, a perfect balance of class and functionality.

From a technological point of view, all the shelves of the display case are refrigerated, thus allowing the perfect conservation of the products. This exclusive system allows to reduce the size of a traditional display cabinet by a third.

Thanks to the careful selection of the raw materials we created a structure that combines the crys-

talline transparency of tempered glass with the strength of steel, guaranteeing maximum strength and durability over time.

In its various shapes, Frame offers a wide range of combinations that work well with every type of interior design. The elements are available in square, round or rectangular shapes and can be inserted as desired in counters, back counters and along the wall. Their modularity makes possible to design a space that is both functional and customized.

Frame is the culmination of extensive experience achieved by Emmedi in over 30 years of design and manufacturing. With its three production facilities, the company is able to produce all the manufacturing components and can also provide a wide range of solutions with top aesthetic and functional quality in just a short time. It also offers the possibility of adapting each type of product to customers' needs. Upon request we offer customized solutions for cafés, pastry shops, ice cream shops and bakeries.

Emmedi research and development department not only engage in the study of new products and solutions, but also in partnerships with external organizations such as universities. These collaborations have contributed to the constant evolution of the products and to the growth of the refrigeration sector in general.

FRAME

your own
set-up showcase

emmedi



Customized stainless steel products for café, pastry shop, gelato shop and restaurants

Quality, technology and versatility 100% Made in Italy, since 1988.

We will be present at Sigep 2019



Coatings meet flavour

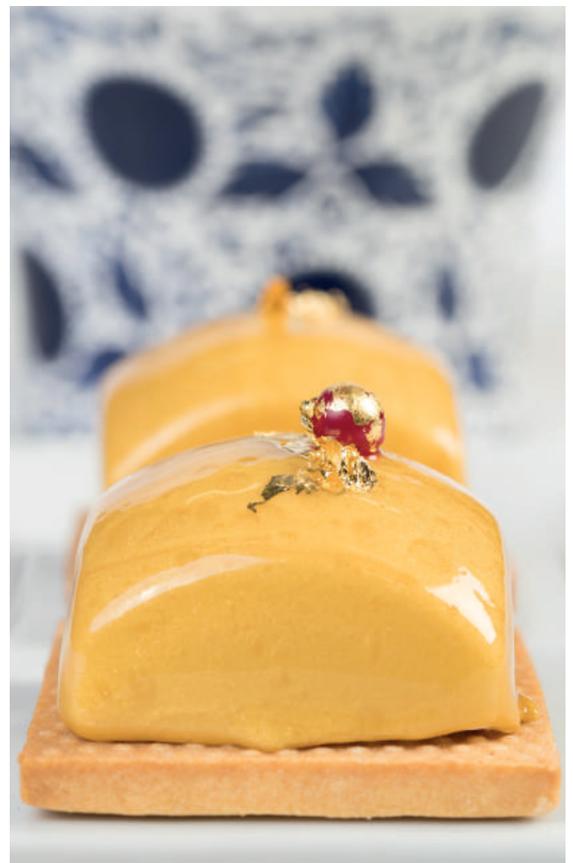
Ideal for creating shiny coatings for cakes and semi frozen desserts, Fabbri Icings and Nappage are truly exceptional.

Tasty but delicate, for years they have been the secret weapon of master pastry chefs who want to give their creations brilliant coatings and bright colours. They are always reliable and perfect to cut into and and maintain their shininess from -20°C to 4°C.

The line offers a wide range of flavours, and was recently expanded to include two new products. The first is Amarena Fabbri Royal Nappage. It is an evocative cherry red coating with an intense metallic effect that satisfies the increasingly popular desire for colour in international confectionery and features the unique taste of Amarena Fabbri.

The second new product is Gold Nappage, a gold glaze with an intense metallic gilding. With a neutral flavour and a slight hint of vanilla, it makes any semifreddo a precious masterpiece that looks absolutely scrumptious.

Just like the others, these two new products adhere perfectly to the surface of the cake, whatever its shape, making the lives of pastry chefs a bit easier. All coatings are gluten-free, lactose free, and vegan, and are offered in a wide range of flavours: the inimitable Amarena Fabbri, Apricot, Caramel, Chocolate, Strawberry, Lemon, Passion Fruit, Pistachio, Cotton Candy, and the Neutral version.



FABBRI
1905

AMARÉ

THE CRUNCHY MIGNON PASTRY
WITH THE SOFT HEART



Preparing **Amareé** is easy with our **Kit of Fabbri products**.

The Kit contains:

- Gourmet Sauce Amarena Fabbri with pieces
- Nappage Amarena Fabbri
- Mascarpìu
- Pate à bombe
- Amarena Fabbri - tin of 1,250 kg
- Silikomart molds
- Martellato molds
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To find out more please call +39 051 6173111

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FABBRI
1905
A Family Company
MADE IN ITALY

FRIGOMAT



Innovation for the
“Sweet Made in Italy”

Since 1969, the year of its foundation, Frigomat has been one of the market leaders in the production of professional gelato and pastry machines. Based in a small town, south of Milan, the Italian company has distinguished itself from the beginning for its international activity, supported by a widespread network of distributors and service centres.

Its range of products is among the most extensive available and it is a point of reference for master gelato artisans and pastry chefs around the world. In fact, the range includes everything from classic gelato and pastry machines (pasteurizers, batch freezers, combined machines, cream cookers, whipped cream machines, heaters, aging vats) to the most innovative machines for fresh gelato (GX series), not to mention the soft gelato machines. In the pastry shop, the combined machines of the Twin Chef series and the Chef cream cookers allow to create specialties quickly and in limited quantities (when needed), so to offer always fresh products.

These are extremely flexible machines that, thanks to the interactive recipe menu and the “Together into the Art of Pastry” recipe book, guarantee the production of a wide range of sweet specialties.

These machines are the result of experience and innovation, the values that have always distinguished Frigomat.





80 Models 250 Versions

(Mix treatments, Batch freezers, Machines for fresh gelato, Combined Machines, Ageing vats, Cream cookers, Cream whippers, Soft/frozen yogurt machines, Machines for self-service shops)

Pastry, Gelato or Restaurant: whatever your activities, Frigomat has everything it takes to give you the right, tailor-made solution. Top quality. Always. Each machine is designed to grant the maximum productivity, safety and solidity. Just like the combined machine **Twin Chef LCD**, which is designed to satisfy the different needs of the gelato and pastry Chefs who want to create their own specialties rapidly, in limited quantities, in order to have an always fresh product.

Extremely flexible, also thanks to the interactive recipes menu and the Cooking guide "Together into the art of pastry", this machine allows to offer, next to ice cream and sorbets, also a wide range of products such as creams, ganache, chocolate tempering, jam, fruit jellies and puddings, letting the operator free to express his own imagination and to create tasty delights.

*Such an equipment can only be found at Frigomat.
Of course*



Twin Chef LCD

www.frigomat.com



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FOR YOUR PASTRY

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info@frigomeccanica.com

Numero Verde
800-312302



MADE IN ITALY

FRIGOMECCANICA



Delicacies on display

For over 40 years the display cases created by Frigomeccanica Group have been an excellent synthesis of technology and aesthetics. They are genuine jewels designed to deliver cutting-edge performance while being pleasant to look at.

With its brands Frigomeccanica, Stiltek, and Officine 900, the Group is completely Italian. In its facilities located on the outskirts of Teramo, a production space of over 40,000 square meters, the Group produces a full range

of display cases for gelato, pastry, food and furnishings for cafés, bakeries and restaurants. Solutions developed to meet the needs of its customers, to whom it offers a complete and customized design service.

Among its many products, of particular note is Premium, an exclusive line of professional display cases for gelato, pastries, and pralines. The perfect synthesis of technology and design, it is available in two heights and three lengths, all intercon-



nectable. The flush display surface without barriers allows a perfect view of the product, even from a distance. Thanks to the All Season function, the gelato shop model offers the possibility of choosing between positive and negative temperatures, thus allowing for use during all months of the year.



With its eye firmly on the future, Frigomeccanica created "Next", a collection of modular cabinets available in refrigerated, heated, or neutral versions, in different heights. Designed to occupy minimal space, they have glass walls on four sides with a transparent Plexiglass load-bearing structure, providing a 360° view of the product.



Designed for pastry, "Just" is a complete and versatile range of refrigerated, neutral, heated, and hot/cold display cases. The models feature LED lighting inserted into the lateral and upper profiles, facilitating a perfect view of the display surfaces.



Sweets soft as cream



even after two hours without refrigeration. It also prevents the formation of ice crystals within the whipped mixture and resolves the taste imperfections of Italian meringue.

Finally, only small quantities are required.

Biancherò is also available in a vegan version, in which Fugar has replaced animal proteins and skimmed milk powder with vegetable proteins and freeze-dried coconut milk.

Just add water or fruit puree or a non-dairy milk together with non-dairy cream to make 100% vegan semifreddos, puddings, chocolates, gelato on a stick and mousses.

For more information: www.fugar.it - fugar@fugar.it

Biancherò is an exclusive Fugar powder base that allows you to make cakes and semifreddos with a soft texture even at low temperatures.

It is an extremely versatile neutral base, particularly recommended for gelato pastry. It contains no vegetable fats of any kind or sugar, using fructose instead, and it is incorporated and whipped with cream, preferably fresh and from cow's milk.

The result is a creamy semifreddo with a rare balanced flavour, not oily, and with a pleasant taste. It can be flavoured with the paste your prefer (hazelnut, gianduja, strawberry, mascarpone, and so on). Its softness on the palate enhances the clarity of flavours. Thanks to a perfect balance of starches and sugars, Biancherò provides a full-bodied consistency



BIANCHERÒ

YOUR BEST FRIEND
IN YOUR LABORATORY



Exclusive powdery base for cakes and semifreddo
with a soft texture, also at low temperatures.

Elite quality

**FUGAR®
PRODUZIONE**

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GALATEA



A delicious revolution

Golosa, the latest edition to the Galatea product line, includes a complete range of functional ingredients. Each product is designed to revolutionize sweet and savoury pastries to offer a 100% natural sense of wellbeing. The range includes natural cream stabilizer, binding agents and anti-mould for all baked goods; gluten-free nuclei for shortbread, puff pastry, cream puffs, sponge cake and plum cake.

These products reflect the company's desire to support professionals who choose to offer their customers authenticity and safety even in the case of gluten and lactose intolerances: they are free of chemical ingredients and additives without sacrificing taste.

The new Galatea Golosa preparations and mixes are ideal for stabilizing products both during freezing - essential for maintaining the aroma and quality of artisanal treats - and for increasing shelf-life, thus improving quality while reducing production costs.

Golosa doesn't forget the traditional principles of the "Clean Label" protocol, labels that clearly state every element present in the preparation.

Like every Galatea product, Golosa is the result of continuous research on essential imperatives like safety, the selection of raw materials, attention to the world of organic products and respect for timeless tradition. All this allows the company to offer natural, genuine and good products free of GMOs, palm oil, hydrogenated fats, flavours, synthetic colouring and cochineal red. As demonstrated by its certifications, Galatea embraces an ethic that places a high priority on wellbeing.



IT DOESN'T DISAPPEAR IT IS NATURAL



GLUTEN
FREE



FREE FROM
ARTIFICIAL THICKENERS



FREE FROM
ARTIFICIAL EMULSIFIERS

GLUTEN-FREE ROYAL ICING
FOR LEAVENED BAKERY PRODUCTS,
WITH OR WITHOUT EGG WHITE.

Powder product ideal for bakery goods with 100% high quality natural ingredients with no food additives. Thanks to an innovative recipe, the product stays on the surface of the leavened product for more than 80 days without being absorbed, thus maintaining its structure unaltered. Naturally by Golosa.

galatea
Golosa
pasticceria



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THE FIRST
AND ONLY
CERTIFIED
COMPANY



The range includes Tonda di Costigliole Apricot, Pineapple Segments, Diamante Citron 9x9 cubes, Strawberries, Berries, Apple 12x12 cubes, Blueberries, Blackberries, Pear 12x12 cubes, Orange peel 9x9 cubes, Lemon peel 9x9 cubes.



A love of fruit

Giuso presents Amordifrutta, a line of semi-candied fruit in a totally natural syrup. Ideal for filling and decorating, it offers a wide range of uses both at hot and cold temperatures and maintains its softness in any type of application, allowing you to achieve surprising results thanks to its exclusive characteristics. It is available in cubes or whole fruit and is distinguished by intense flavour and bright colours. It contains no preservatives, and the aromas and colourings, where present, are all natural.

Each product is made with IQF fresh fruit (Individually Quick Frozen) frozen individually, piece by piece, immediately after harvesting when the fruit is at peak ripeness.

The semi-candying process with a sugar content no higher than 65° brix allows preserving the original sensory characteristics of the fruit, in particular the freshness of its taste.

The "French-style" slow candying process with subsequent packing in syrup in pasteurized cans keeps the colours bright and maintains the right degree of humidity and softness at every temperature. The shelf life is up to three years after the production date.

Amordifrutta semi-candied fruit can be used to make leavened products for celebrations, for breakfast, cakes and muffins, fresh pastries, dry pastries, chocolate candies, modern pastries, and gelato.

#CONGIUSOPUOI

FILL, DECORATE AND FLAVOUR WITH THE FRESHNESS OF FRUIT.



Discover the new flavours of the **Semi-candied fruit in Syrup**
and the complete range of **Amordifrutta** at giuso.it

GRANULATI ITALIA



Experts in quality



Since 1982 Granulati Italia is specialized in the production of high-quality semi-finished products in powder for the Ho.re.ca, vending, gelato and pastry branches.

In the Ho.re.ca branch, Granulati Italia is known in Italy and worldwide with the Boston & Co brand, and it is also specialized in the production for Private labels, by offering to the most important companies in Ho.re.ca field, products that satisfy the specific needs and fully match the quality standards of each customer.

Granulati Italia produces a wide range of products for the Ho.re.ca channel: hot drinks, hot chocolates, thick creams, cold creams, sorbets, slushes, teas, milkshakes, desserts, bakery products, plate desserts, garnishments, spoon desserts and many others.

Among the news launched in 2018 the brilliant Glitty toppings stand out. It is a range of glittered toppings that can be used in gelato shops, pastry shops, cafès, catering and in several applications: ice cream in trays and in bowls, spoon desserts, cakes, "semifreddi", crepes, mousse, base coffee's preparations, cocktails and everything that your imagination suggests.

Glitty sparkling toppings, packaged in practical 1 kg bottles, are available in different flavours: Red (strawberry flavour), Brown (chocolate flavour), Blue (vanilla flavour), Silver (vanilla flavour), Gold (caramel flavour).



Glitty



sparkling toppings



info@glitty.eu | www.glitty.eu

HOONVED



The HD series consists of four electronic washers designed for maximum ergonomics. They have a double-panel structure in AISI 304 steel, tank filters and rotating wash and rinse arms in the same material. The split counterbalanced door facilitates opening, providing accessibility for daily cleaning. Each component is designed for maximum hygiene: from the rounded interior to the easily removable stainless steel tank filters. The range offers four washing cycles, with the possibility of automatic operation when the door is closed. All models have IP53 protection and are designed with the Break Tank system that ensures constant rinsing temperature and pressure. These features are also found in the five models of the ED series, which offer the additional function of programming washing and rinsing phases, as well as internal self-cleaning. Furthermore HACCP standards are guaranteed on all these models.

C68E and C90E series have a structure in 18/10 satin stainless steel, a 50 x 60 cm basket and a door clearance of 40 cm in the C68E and 50 cm in the C90E. The boiler and heating elements are made of incoloy anti-corrosion steel and the moulded tank guarantees total hygiene. An electronic control with display allows monitoring machine temperatures and operations. The C90E has four wash cycles while the C68E has three.

A partner
for all washing needs

For over 50 years Hoonved has offered to the international market a complete range of washing machines featuring the highest technological standards. Its entry into the Ali Group in 1996 allowed the company to further broaden its horizons, confirming its leading role in the industry. Today Hoonved offers a complete range of equipment made entirely in its factory in Italy: glasswashers, dishwashers, utensilwashers and conveyor machines for pastry shops, gelato shops, restaurants, cafés, bakeries, butchers and foodservice.



PROFESSIONAL WASHING SOLUTIONS



HD 130 BT

CE 43



EDI 4

HOONVED®

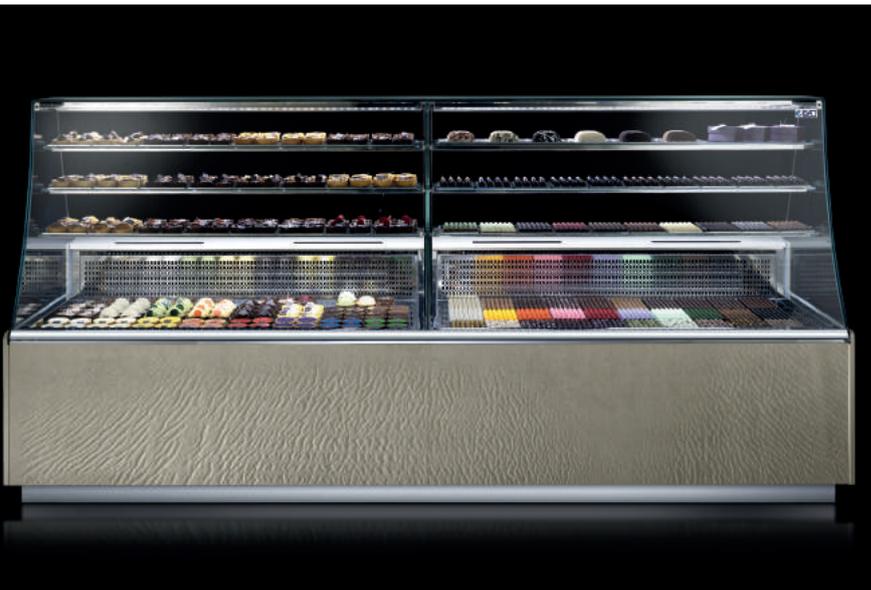


HOONVED ALI Group Srl
Via U. Foscolo 1 - 21040 Venegono Sup. (VA) Italy - Tel. +39 0331 856 111 - Fax +39 0331 865 223
e-mail: info@hoonved.com - www.hoonved.com

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ISA



The section dedicated to the display of products has been designed with total transparency: the extra-clear concave structural glass and full-led lighting enhance the specialties on display, allowing optimal visibility from every point of view.

Available in both a static and a ventilated version with chocolate humidity control, Pagoda K incorporates an array of features that make a difference: adjustable shelf depth, generous serving counter, tilting glass, specific display kits for chocolates, curtains with magnetic fastener, extractable drawers and technical compartments for maximum organization of operational spaces.

Always eco-friendly, Isa has chosen to use R404A refrigerant in the Pagoda K because of its very low environmental impact.

Masterful transparencies

Pagoda K is Isa's new creation destined to leave a classy mark in the world of pastry shop display cases.

Developed in partnership with Maestro Ernst Knam, it is the perfect synthesis of design and technology. It has an elegant and inimitable style, aimed at representing the new archetype of the professional display case. The covering in "soft fabric" in jute gives it a timeless appearance, and the front and sides can be customized to make it fit with any interior design.





Pagoda K,
pure elegance.

PAGODA K



www.pro.isaitaly.com

Pagoda K, created by ISA with **Ernst Knam**,
is the new archetype of a professional confectionery display.
Elegant, transparent, technological.



your visible value

MAZZONI



Only the best fruit

The frozen foods division of the Mazzone Group (one of the leading fruit and vegetable Italian companies with 50 years of experience) has enjoyed a long history studded with continuous innovations. It offers a complete range of 100% Italian quality products, including 40 fruit purees, frozen fruit, cubed fruit, slices and halves: many specialties that allow you to bring all the freshness of blueberries, blackberries, sour cherries, cherries, apricots, peaches and so much more to the pastry shop all year round.

The fruit is selected in the fields owned by the Group and, once arrived at the plant, is subjected to strict quality controls. The company is highly involved in the strawberry supply chain: it selects the most suitable varieties, reproduces certified seedlings and directly follows the entire production process according to specific protocols.

An exclusive product designed specifically for the artisanal pastry chef is the fruit shell. Thanks to a patented system, the fresh product is processed, separating the pulp from the external part. The shell can then be garnished with creams and other fruits to create original recipes that help differentiate the shop. Ideal for the preparation of jams, yogurts or as decorations, cubes are cut from fresh fruit by automatic machines with millimetric precision.

The puree, available in containers weighing 1 kg or 10 kg, is completely natural and additive free. To achieve a product that is always uniform in taste and in its main characteristics, it is necessary to start from a high quality raw material and to manage the entire production process with expert professionalism.

Among the new developments for the pastry shop we note Dry Fix - Coated Fruit, a line of frozen fruit that is prepared using Mazzone Dry-fix™ technology to drastically reduce the loss of water: it is thus possible to decorate cakes, tartlets, mousses and panna cotta without the risk of ruining them due to the moisture usually produced by standard frozen fruit. In harmony with current health trends, Mazzone recently introduced Ketty Frulla, a mix of frozen fruit in small pieces available in single-dose 150 g bags so you can easily make fresh, healthy smoothies.

Mazzoni

GROUP

...from our fields to your sweet ideas

*passion...
for fruit!*



100% Made in Mazzoni - Made in Italy
50 years experience - 40 flavour of fruits purees



Info for distributors.

Phone +39 0533 607820 - ordini.surgelati@mazzonigroup.com

Mazzoni S.p.a. - Via del Mare 4 - 44039 Tresigallo - Ferrara - Italy - www.mazzonigroup.com



La Gelatisserie: the irresistible display case



A successful professional knows that in order to win over customers it is necessary to make products that are always new, intriguing and unexpected.

Mec3's La Gelatisserie, the complete line of products selected to reinvent fresh and frozen pastries, has precisely this goal: to offer gelato artisans and pastry chefs the opportunity to create an irresistible, delightful, attractive and constantly different display cabinet!

La Gelatisserie features bases and supplements to simplify and improve the quality of the desserts; ready to use glazes impeccable when sliced or ingredients to create a range of colours and your favourite flavours; delicious smooth or crunchy fillings and all the original flavours that have made Mec3 successful for over 30 years in the gelato shop.

Simple recipes, with many flavours have been developed by master pastry chefs both to offer the consumer a proposal of scrumptious, enticing and unusual pastries, and to give professionals the opportunity to expand their business with high quality, versatile products that are easy to prepare. Mec3 has enriched the line even further with a wide range of decorations: sugar and wafer flowers and figurines, dyes for glazes, supplements and coatings. Also sugar pastes in various colours and sizes; articles for special occasions, countless chocolate decorations that can be customized with your own logo.

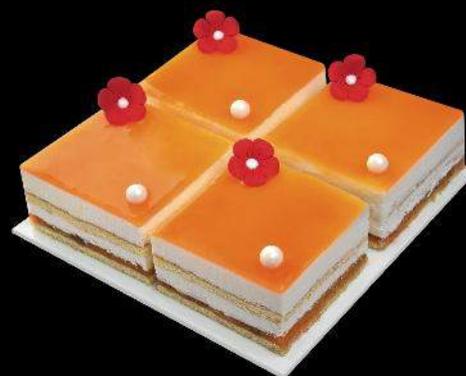
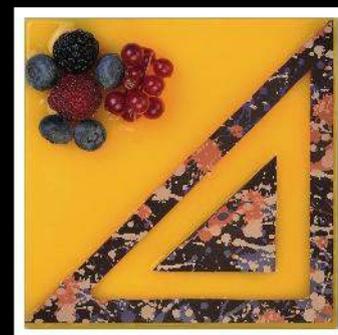
With the cakes, semifreddi and single portions of La Gelatisserie each display cabinet will be unique and irresistible...

For information: www.mec3.com



La Gelatiserie®

A complete line of products for creating a seductive, delicious and always different showcase.



FOR FURTHER INFORMATION CONTACT US AT:



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mec3@mec3.it



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The Genuine Company

MEDAC



It's always spring

The Flower line of Medac containers brings a breath of fresh air into the pastry shop in all seasons. Planned down to the last detail, it is a jewel of design and creativity: just think that it won the Comunicando prize in the Unica category in 2012. When closed, Flowers containers look like beautiful blossoms, safeguarding their contents carefully. When opened, their petals spread and they become truly beautiful flower by magic. Ideal for sweet and salty specialties, they are suitable for contact with frozen and chilled food at room and hot temperature (up to 70°C for one hour). They can also contain candies and chocolates, becoming an elegant gift box. The range is available in two volumes, 200 and 570 ml, and in six coloured versions (pink, red,

yellow, rose, sky, face) as well as neutral white. The containers can be personalized in your chosen design as well.

Continuing the production philosophy that distinguishes Medac's products, Flower containers have a low environmental impact. In fact, they are realized with cardboard from virgin cellulose pulp, a material that can be regenerated to obtain recyclable paper for packaging.



Flower

THE FLOWER OF CONTAINERS

The only flower cup to bring elegance and freshness to the best of your patisserie.



CATERINA FERRE



MODECOR



Sweet little jewels

Modacor Italiana, born in 1960 from the passion for pastry decoration, quickly became a standout in the market of cake decorations. The company has just presented an updated look for the new series of 2019 Catalogues. The "Brown - Red - White" Collection launches its first issue with an unprecedented playful and emotional look. In the Brown Catalogue, ample space is dedicated to our chocolate decorations, both those for every day cakes, and those for theme holidays, primarily: Valentine's Day and Easter, as well as the winter holidays, Christmas and Halloween.

The chocolate decorations, never like this year, will meet the most different aesthetic tastes. The collections developed are: "Chocolate colours", "Nature", "Love", "Less is more", "Colour takes shape", "A touch of light", in addition to the classic proposals for the "Special occasions" and "Easter". Wide space is dedicated to customizations in chocolate, the company's crown jewels.

The Red Catalogue - published in January - offers products for special occasions like baptisms, communions and confirmations, along with flowers and figurines, food colours and raw materials (like sugar paste), new Brand products and everything related to food printers. The White Catalogue - distributed in March - is mainly focused on products for weddings and anniversaries and those for the Horeca channel, finger food and the gelato shop. The catalogue also features customizations made with wafer, ideal for bakery and gelato products. For more information: modacor@modacor.it - www.modacor.it





The Art of Decoration

Since 1960 we create and produce cake decorations.



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www.moddecor.it



MONTEBIANCO



Le Ninette: every day
a different one

So unleash your imagination to create a potentially infinite range of combinations. Many ideas for completion and decoration can be found in Montebianco's Variegati Gourmet range and in the Caleidoscopio, an inspirational tool that is always available to the gelato artisan in the download section of the website www.montebiancogelato.com

With Le Ninette, Montebianco allows you to quickly and easily make artisanal puff pastry tartlets with an unmistakable flavour and aroma in less than 3 minutes.

Ideal for take-out, Le Ninette are born to combine several sweet fantasies in a single composition to satisfy the tastes of the whole family, offering the possibility to compose a multi-cake that is both beautiful to look at and good to eat.

Nina-Mix, the gluten-free pastry preparation in line with the Life Trail project (www.lifetrail.global), and Nina-Matic, the professional machine to easily make Le Ninette, are what Montebianco makes available to create an offer that is suitable for all seasons!



FANTASIE DI FROLLA
— gluten —
free

le ninette

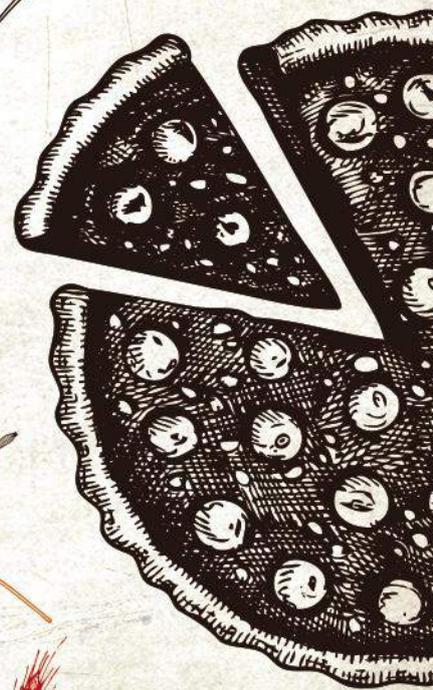
EVERY DAY A
DIFFERENT ONE!

With Nina-Mix and Nina-Matic you can easily make gluten-free shortcrust tartlets with unmistakable taste and aroma in less than 3 minutes.



MULTI-CAKE
FOR ALL TASTES

Perfect for take away, "Ninette" are made to let you combine in a single composition different sweet fantasies; in this way your customer will undoubtedly satisfy the tastes of the whole family.



www.montebiancogelato.com

OLITALIA



Revolutionize your frying

Finally you can leave all your problems outside the production area and enjoy frying with a smile. No more foam, bad odours, or waste: now you can get perfect results quickly and easily. In fact, Frigoloso is the frying product with revolutionary performance that frees you from problems and allows you to fry without worries all year round.

The result of Olitalia's naturally innovative character and its partnership with AMPI and CAST Alimenti, Frigoloso is a product developed, tested, and made specifically for pastries. Stable during cooking and resistant to high temperatures, it allows the creation of crunchy and dry desserts with a light colouring and taste. Finally you can leave all your problems outside the production area and enjoy frying with a smile.

Made from raw materials grown and processed in Italy and palm oil free, Frigoloso has a unique recipe: sunflower oil with a high content of oleic acid, vitamin E, and bergamot essential oil. The presence of an antioxidant like vitamin E increases the shelf-life of the oil bath, while the bergamot essential oil enhances stability and gives the frying

oil a pleasant fragrance without altering the taste of food in any way.

Olitalia has been synonymous with excellence for professionals for more than 30 years.

Continuous investments in cutting-edge technology, a constant commitment to research and development, a wide range of products with unique characteristics and guaranteed quality: these are the reasons why the company is the partner chosen by chefs and bakers all over the world.

Moreover, its products are born from a dialog with those same professionals who make it possible to achieve objectives never reached before by sharing opinions and needs with them.

Imagine the future by selecting the best that nature has to offer: this is the recipe behind Olitalia's most reliable innovative solutions.



DEEP-FRYING PASTRIES AND SWEETS HAS CHANGED FOREVER.

Visit us
SIGEP- RIMINI
 Hall B5 stand 171
 19th - 23rd January 2019



Tested and approved by



A REVOLUTIONARY PRODUCT FOR DEEP-FRYING SPECIALLY DESIGNED FOR BAKERY AND PASTRY-MAKING.

Frigoloso ensures crispy and dry deep-fried pastries, light in colour and taste.

No more foaming oil, no more bad smell, and no more waste: now you can have perfect results easily and quickly. It is stable in deep-frying with good resistance to high temperatures: such features can enhance the texture and flavour of products without altering the taste of ingredients!



www.olitalia.com



At School with Massari

After working together recently to open a shop in Milan, Orion and Iginio Massari partnered once again to share their knowledge and experience in the masterclass “At School with Massari.” This networking refresher course, which took place at the Cast training institute in Brescia, saw the participation of 50 Orion customers selected from over 200 applications received on the company’s Facebook page. Over the cost of a day participants were able to learn the latest trends of product presentation and conservation.

During the course, Iginio Massari demonstrated how to achieve the dream of every pastry chef: create unique products of “super-excellent” quality in every detail and with unrivaled flavour.

The centrepiece of the event was the Jobs display case, chosen by Maestro Massari to present his creations and to show professionals the most advanced techniques of conservation at temperatures above and below freezing.

Perfect from every point of view

Jobs is the display case that makes it possible to take full advantage of the space and total lighting without areas in shadow to show each of the displayed products at their best.

Jobs is also comfort: it offers the same display capacity as the display cases available on the market, but with reduced overall dimensions. Everything is more convenient, both for artisans and customers, bringing them closer together.

The 90 cm is sufficient for professional pastry trays thanks to a



fully usable depth of 70 centimetres. Moreover, the 40 cm glazed shelving allows the insertion of an intermediate shelf to further increase the display capacity.

To make everything more visible and express the best design, Jobs has eliminated the super-structures to increase the available space, all with the superior reliability of the Orion brand.

The excellent performance of the display case is further enhanced by the IOT system for remote management of the various functions through a dedicated remote control.

These are just some of the reasons that have convinced the Master to choose Jobs for his shop and his courses.

ORION



“Orion
is my choice.”

Luigi Massari



orionstyle.com



tures, rigid coated boxes, PVC boxes, self-assembling, die-cut, ribbons, and labels. All production stages are carried out within the company, with products that are always in stock and continuously produced. Customers can have products customized for free with minimum quantities. In addition to the wide range of packaging in the catalogue, on request it is possible to create any shape in the desired material and colour. In fact, Orvem's graphics studio is available to find the right solution for every need.

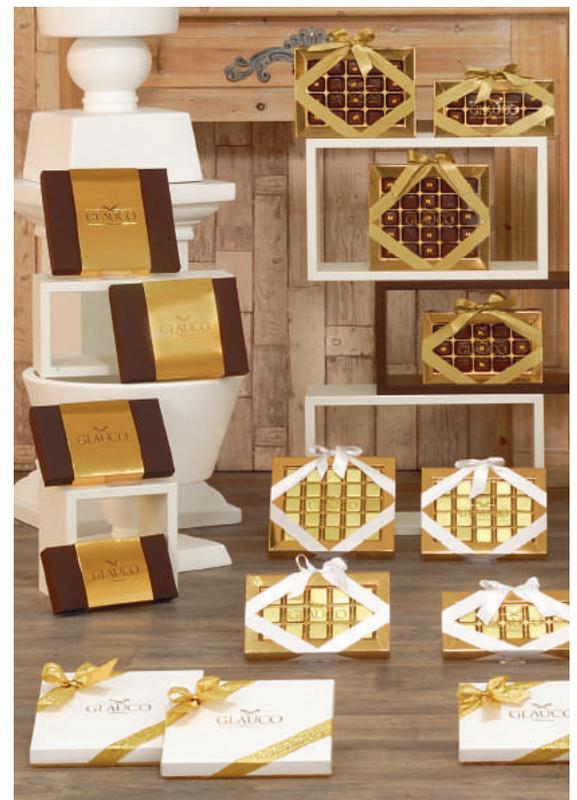
The importance of the customer's brand is reinforced with a hot artisanal print and a coordinated image that closely links all packaging items: boxes, ribbons, labels.

Maximum attention is paid when creating customized ribbons and labels. The ribbons are made exclusively in Italy and guarantee superior printing and cutting. You can choose from double satin, cotton, taffeta, polypropylene, and organza. For a truly impeccable effect only high-quality metallized and opaque papers are used for the labels.

Packaging, your business card

Since 1981, Orvem has been preserving specialties of artisanal pastry with exclusive, original, and innovative packaging.

Its catalogue includes a complete range of boxes of different shapes, colours, materials and tex-



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PREGEL

Elegant, delicious, and innovative: these are the keywords that describe the new frontier of pastry that tempt us utilizing the irresistible fillings produced by PreGel.

The Pastry Fillings line is distinguished by its high-fruit content ranging from 60% to 90% in the flavour variants of sour cherry, pineapple, berries, apple, pear and strudel: the robust pieces of fruit are processed with care and professionalism, giving the final product an explosion of flavours thanks to the gluten-free and vegan fillings.

The authenticity of the fruit also makes the product light and delicate due to the low sugar content in the fully natural flavours.

Pastry Fillings are a particularly versatile product for the pastry shop since they remain stable when baked in the oven and can be used in all desserts served at temperatures above freezing. Moreover, desserts made with Pastry Fillings can be frozen with the guarantee that the original structure will remain unchanged during thawing, such as when making mousse or Bavarian cream.

The secret of autumn in your creations: Pastry Fillings

PreGel offers its customers support and recipe inspiration with a recipe book filled with quick and easy ideas for using Fillings. It's the ideal solution for those who don't have a lot of spare time but need innovative ideas... a real lifesaver for your pastry shop!

The new Apricot, Blueberry, and Strawberry Fillings PreGel previewed during the IBA trade fair held in Munich in September 2018 showcase the diversity of this high quality line.



PASTRY

Five Star Chef

PreGel



©PreGel

Pastry Fillings

Processed with care and professionalism, our pleasant, high-quality fillings offer a high fruit content and real fruit pieces to give your creations an explosion of unique flavors.

*from
your
family
to
yours*

www.pregelfamily.com

www.pregel.com
info@pregel.com



SCHOOL OF GELATO & PASTRY
www.pregeltraining.com

PRODOTTI STELLA



A cascade of gluten-free stars

The famous chocolate shortbreads are among the most popular and loved cookies, especially by children, attracted by their good taste and the stars that distinguish them. Prodotti Stella has created three completely gluten free products that are inspired by the taste of the famous cocoa shortbreads, ideal also for confectionery recipes. In fact their stars have inspired the scrumptious Kookie Stella cake suitable for gluten intolerant people of all ages.

To prepare these tasty treats it is necessary first to combine crumbled Kookie Stella Biscuits with the Prestige Milk Chocolate Coating and press the mixture into the bottom of a mould to create the base of the semifreddo.

Next, fill the mould half way with the Kookie Stella semifreddo, made by flavouring the whipped semifreddo with Kookie Stella Paste. Then place the Kookie Stella Variegato insert inside the mould. The variegate's intense cocoa taste and cookie crunch make it a delicious ingredient that adds crunch to the dessert.

After filling the mould with the remaining Kookie Stella semifreddo, it is possible to

decorate the cake. Then cover it completely with the glaze prepared with Nutgel Cocoa and Prestige Milk Chocolate Coating and then use Nutgel White to draw the stylized stars that set these cookies apart. In the end, finish the lower edge with crumbled Kookie Stella cookies and place a single full cookie on the edge of the dessert as a decoration and to underline the semifreddo's inspiration.

All the products used for this recipe are both delicious and gluten free. To keep it that way, for the whipped semifreddo choose the product that satisfies your tastes and needs from Prodotti Stella's wide selection, all certified gluten free.

Kookie Stella Semifreddo

<i>Kookie Stella Semifreddo</i>	
Whipped Semifreddo	1000 g
Kookie Stella Paste	50 g
<i>Kookie Stella Insert</i>	
Kookie Stella Variegato	to taste
<i>Biscuits Base</i>	
Crumbled Kookie Stella Biscuits	120 g
Prestige Milk Chocolate Coating	55 g
<i>Decorating Glaze</i>	
Nutgel Cocoa	70 g
Prestige Milk Chocolate Coating	30 g



Kookie Stella



PRODOTTI STELLA S.p.a.
Tel. +39 0444 333600 - www.prodottistella.com - info@prodottistella.com



I Want
Kookie

PRODOTTI STELLA



The authentic taste of Sardinia

From the uncontaminated nature of Sardinia, a selection of noble and exclusive ingredients that blend flavours capable of satisfying even the most refined palates and inspiring countless creations. The fresh and wholesome taste of sheep's milk ricotta in Ricotta Paste meets the decisive taste of myrtle, a fruit found on the island of Sardinia, which is enriched in the Variegato Sardinia with pralined almond crunch and a refined note of pompia, a rare and unique Sardinian citrus fruit. The Pistoccos, a light and crumbly Sardinian ladyfinger, completes this selection of refined ingredients that inspired the Sardinia Cake. To create the Fondo Sardinia, the crust of the semifreddo, combine crumbled Savosardo, White Chocolate Coating and Pralined Almond Crunch to create a pleasant contrast between the softness of the crumbled ladyfingers and the crunchiness of the almond crunch. Then fill half of the mould containing the crust with the ricotta semifreddo, created by flavouring classic whipped semifreddo with Ricotta Paste.

Sardinia Semifreddo

<i>Ricotta Semifreddo</i>	
Whipped Semifreddo	1000 g
Ricotta Paste	120 g
<i>Sardinia Gelée</i>	
Hot Water (40°C)	500 g
Variegato Sardinia	500 g
Jelly mix	180 g
<i>Sardinia Base</i>	
Savosardo	40 g
Pralined Almond Chips	20 g
Coating White Chocolate	30 g

Decoration

- Ricotta Semifreddo in tufts
- Crumbled Savosardo
- Chocolate threads



Prepare the Sardinia Gelée by dissolving Jelly Mix in hot water, and then add the Variegato Sardinia. Add the insert to tastefully balance the flavour of sheep's milk ricotta cheese in the semifreddo. Then complete the Cake, filling the mould with the remaining Ricotta Semifreddo. To finish the Cake, glaze it completely with Transparent Glacage and decorate the surface with drops of Variegato Sardinia to add a hint of colour and taste to the semifreddo.



SARDINIA

INSULA SMERALDA



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ROGELFRUT



A tradition that has been renewed for 40 years

Making a recipe is a bit like revealing the secret of a story. Our story started 40 years ago, stemming from the Piedmont area, inspired by its flavours and its traditions.

Such a story is the result of a mixture between past and future, a combination of natural ingredients and the new technologies that work and freeze the fruit, preserving its quality and flavours over time. All of these are the perfect ingredients for a successful story, which we intend to tell through our pastry shops all over the world. The innovative fruit preservation techniques allow it to be used in any season, for exclusive recipes and in high pastries.

The secret of Rogelfrut's history lies in the genuineness of the products, which do not contain preservatives, flavourings or dyes.

The freshly picked fruit is immediately processed and frozen to keep all its flavour and natural freshness. Our purees are so ready to be used to prepare delicious recipes based on fresh fruit.

For the fall to come we thought of a warm mix between the taste of freshly harvested Piedmont chestnuts and the fresh and exotic taste of mango. Such mix is able to amaze anyone, because it unveils all the genuineness of the fruit Rogelfrut.

The shortcrust pastry, combined with the flan of exotic flavours and chestnut cream, awakens the desire for high pastries and enchants with its soft character with intense pleasure.

This is a touch of originality that embellishes the history of the Italian culinary tradition, which Rogelfrut has been telling its customers for more than forty years.

Chestnuts and exotic fruits tart

A recipe by Alessandro Racca

COMPOSITION

- Butter shortcrust pastry
- Exotic fruits flan
- Sautéed mango
- Chestnuts cream

MUST HAVE

- Rogelfrut Mango Puree
- Passionfruit juice
- Chestnuts puree
- Rogelfrut IQF Mango Chunks
- Rogelfrut Hazelnuts Flour

If you wish to read the whole recipe, please connect to the link:
sweetmood.rogelfrut.com



Rogelfrut®



Goodness is in the hidden heart
of a recipe from masters.

www.rogelfrut.com



SIMONE GATTO

All the flavours of Sicily

The Simone Gatto company has included all the genuine flavour of citrus fruits from Sicily and Calabria in a complete range of high quality juices and essential oils. Ideal for making sorbets, granitas and cocktails, they are produced with carefully selected fruits picked by hand in Sicilian and Calabrian groves.

The processing is then carried out in the Sicilian plant by Sicilian extractors that use the traditional method of the "Birillatura" (just like a home juice presser) and American extractors that offer high yield and quality.

Simone Gatto citrus juices are pure, natural and unpasteurized. They are free of added sugars, preservatives and colorants, as well as gluten free and GMO free.

The range includes a wide variety of flavours: Blood Orange, Mandarin, Lemon, Pink Grapefruit and Bergamot. All flavours are packaged in 500 g Tetrarex, and lemon is also available in a 3 kg bag for high volume production needs, like in the summer.

Specific for food use, the citrus essential oils are cold extracted directly from the peel of the fruit. They are completely pure and natural and are available in a wide range of flavours: Lemon BOE, Lemon Sfumatrice, Blond Orange, Blood Orange, Yellow Mandarin, Red Mandarin, Bergamot and Bergamot bergaptenfree.



Located in the province of Messina, the Simone Gatto plant in San Pier Niceto covers an area of 57,000 square meters, of which 12,000 square meters indoor, and employs about 60 employees.

The company is certified UNI EN ISO 9001:2015 and BRC and operates according to the HACCP system. It has BIO EU, NOP and JAS certifications.



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Sigep and Intersicop

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thesharkproject.com



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Blood Orange, Mandarin, Lemon, Pink Grapefruit and Bergamot.

- Cold pressed Citrus Oils. Available flavours: Lemon Oil BOE, Lemon Oil
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STAFF ICE SYSTEM

The RHT2/15 is one of the latest developments by Staff Ice System, the Italian company specialized in cold equipment since 1959.

An advanced combined machine that expands the already innovative SmartMIX line, that can be distinguished by its ease of use and its reliability in the production of every recipe.

The machine offers countless benefits, starting from the two tanks that can work simultaneously: the upper tank has the sole function of heating, while the lower is a batch freezer that can be set for your preferred gelato consistency. The transfer of the mixture from the upper to the lower cylinder goes through a stainless steel butterfly valve, because attention to details and the choice of top quality materials are in the Rimini company DNA. The upper tank is equipped with a double transparent lid, useful to add ingredients while the beater is moving. Beautiful in its design and built with attention to every detail, the RHT2/15, thanks to the integrated inverter technology developed in partnership with Toshiba, offers you significant energy savings.

For more information:
www.staff1959.com



The small combined machine
for your pastry shop



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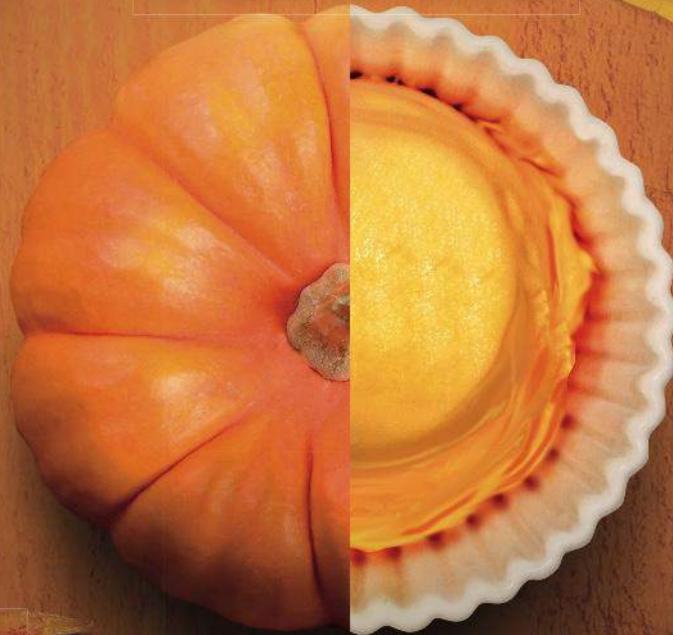
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Zucca PUMPKIN



Delicious

The delectable Gelato Bakery line enriched with a freshly baked flavour! **Zucca Pumpkin** the classic American pie with a pumpkin cream filling, spices and shortbread pastry, in a gelato version that will remind the palate of one of the most authentic star and stripe traditions, Thanksgiving.



Gelato
Bakery
Gelato inspired
by traditional desserts

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