

SWEETWOOD

THE INTERNATIONAL
PASTRY MAGAZINE

punto **ITALY**

YEAR 8 - NO. 18 - APRIL 2019 - € 1.00

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TRIANGLE



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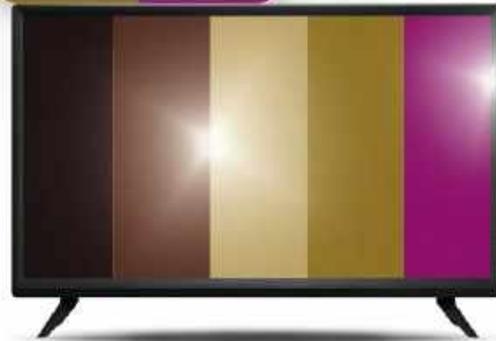


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811: Recipe n° 811 has a round, extremely well-balanced chocolate taste, and a smooth cocoa body with a pleasant intensity. It is easy to pair with a wide variety of different flavours and ingredients with a subtle vanilla note.

823: Recipe n° 823 is Callebaut's iconic milk chocolate. It stands out with its deep, warm colour, prominent roasted cocoa flavours and seductive caramelly notes. A round and balanced taste with a perfect marriage of cocoa, milk and caramel.

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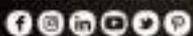


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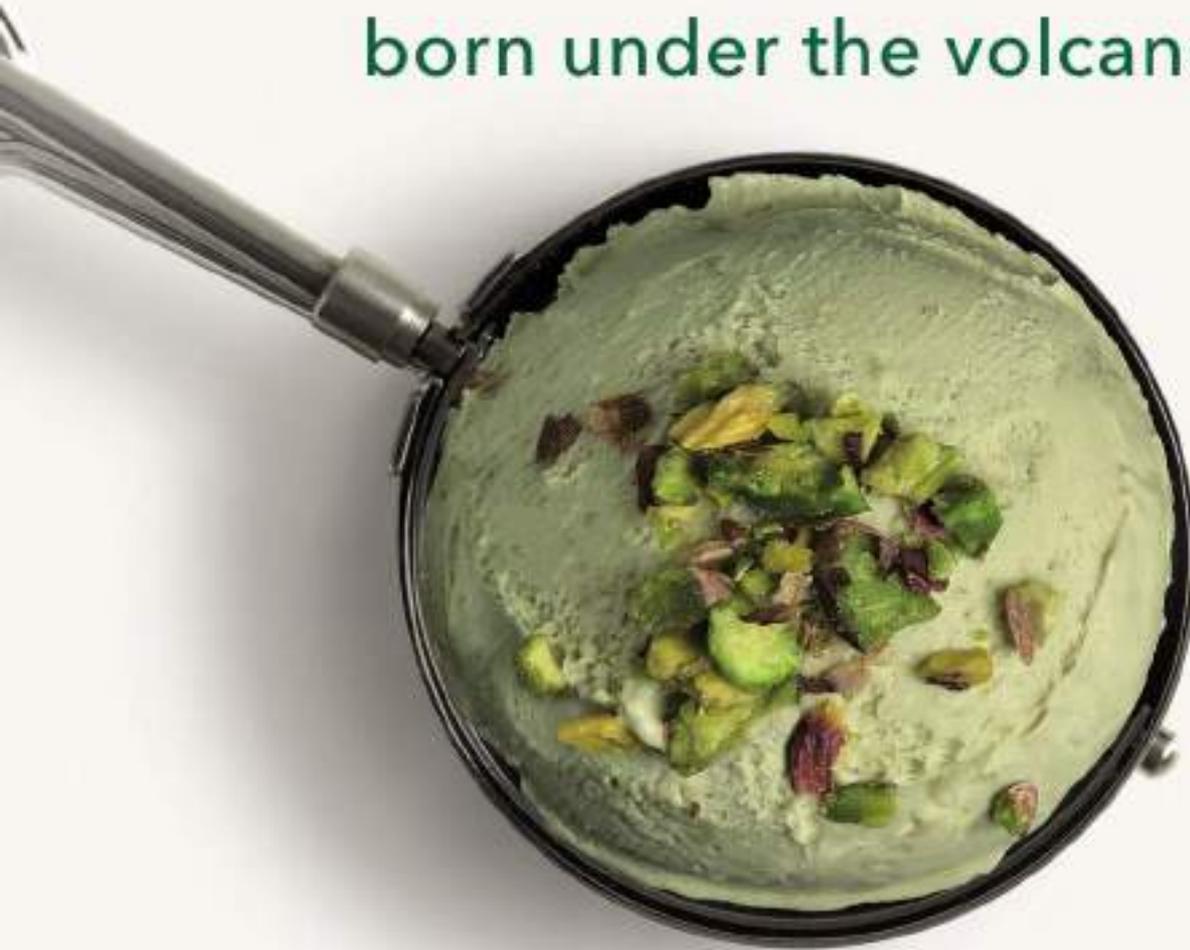
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SWEETMOOD

When beauty meets taste!

It only took two issues of SweetMood published in the past year to determine the international success for which we were all hoping. This “glamorous” approach of covering the refined art of Italian pastry and confectionery, paired with the elegant framework of the editorial pieces both graphically as well as through the pictures, have allowed the magazine to carve out a place for itself among the most authoritative and appreciated industry periodicals in the world.

In this issue, many industry professionals have “jumped on board” with SweetMood, strengthening the already prestigious team of collaborators, Maestro pastry chefs and internationally famous chefs. In particular, the cover presents a creation of Davide Comaschi, famous Maestro Chocolatier, who has accomplished the “Perfect Triangle,” uniting beauty and taste with skilful capability. Again with this dossier, we will travel the world, from China to the US, from Europe to the Middle East. Wherever there are exhibitions linked to the food service and artisanal dessert world, we will be present with a dedicated stand.

We have just come back from a very intense period, starting with Sigep Rimini in January, where SweetMood was distributed not only in the welcoming area of the foreign delegations and from our stand, but also in all of the shuttles from and to the adjacent airports: it was literally flying off the shelves! There was not one copy left-over. Following Sigep, we were present at Sirha in Lyon, at ExpoSweet in Warsaw, at Gulfood in Dubai and we concluded our travels at Hotel-ex in Shanghai. Wherever we travelled, the magazine was embraced with enthusiasm.

We would like to thank everyone who helped us in this new adventure!

See you soon!

Franco Cesare Puglisi





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FROM THE COVER



DAVIDE COMASCHI, THE ITALIAN CHOCOLATE DESIGNER

Rule number one: Be a true professional. Rule number two: Love your work. Rule number three: Work with discipline. This is Davide Comaschi's recipe for success, winner in 2013 of the World Chocolate Masters in Paris and director of the Chocolate Academy Center in Milan. A chocolatier, or rather a Chocolate Designer, who believes "in the sublimation of flavours, in the perfection of shapes, in the never-ending search for new balances to be created and recreated to



find the perfect synthesis between taste and design". In December he made the headlines by presenting the world's largest artistic panettone in Milan. A delegation of technicians from Guinness World Records in attendance to witness the endeavour gave its response: the panettone created by Davide Comaschi and his team weighed 332.20 kg, had a diameter of 115 cm, and a height of 150 cm, and therefore officially qualified as a Guinness world record! Its refined decorations replicated Milan's skyline, which is becoming increasingly popular as a city of fashion, design, food, and... chocolate!

PERFECT TRIANGLE



Visually the triangular shape recalls perfection, while on the palate it amazes for the balanced combination of chocolate in different consistencies mixed with the freshness of mandarin



Photos by Francesca Lazzarini - F2 Studio





COMPOSITION

- vanilla and mandarin Bavarian cream
- chocolate sponge cake
- mandarin mousse
- chocolate mousse
- cocoa sablée
- chocolate cream
- gianduia glaze

PASTRY CREAM

- | | |
|---------------|-------|
| • vanilla pod | 1\2 |
| • fresh milk | 250 g |
| • sugar | 70 g |
| • rice starch | 30 g |
| • egg yolk | 75 g |

Bring the milk to a boil with the vanilla. Use a whisk to mix the egg yolks with starch and sugar. Pour the boiled filtered milk over the egg yolks, continuing to mix with the whisk. Cook in a bain-marie, stirring continuously until the cream thickens at 82°C. Spread the cream on a baking sheet covered with acetate, cover with contact film and place in a blast refrigerator until it reaches a temperature of 4°C.

VANILLA AND MANDARIN BAVARIAN CREAM

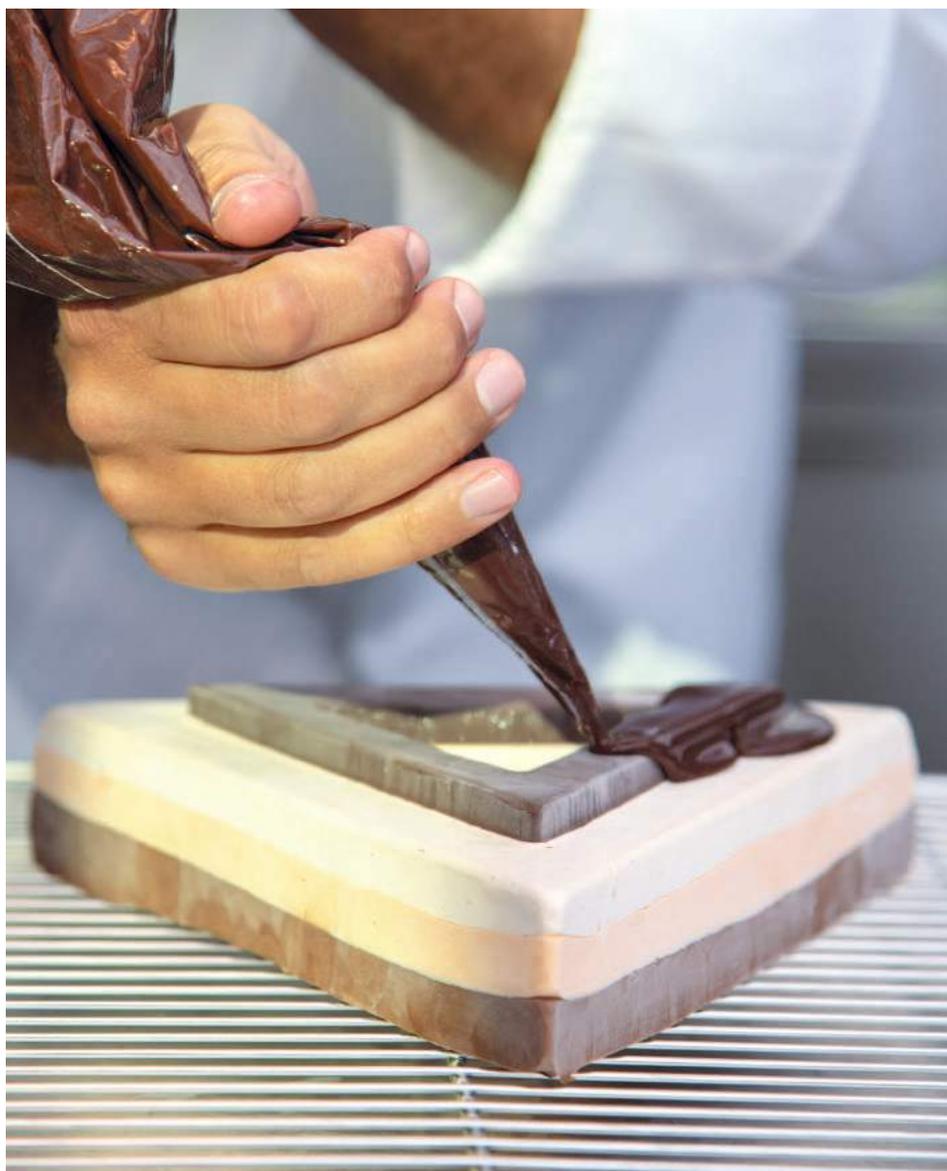
• pastry cream	150 g
• vanilla pod	2
• mandarin peel	5 g
• mandarin liqueur	15 g
• powdered gelatin	2.5 g
• cold water for gelatin	12.5 g
• 35% cream whipped until glossy	225 g
• powdered sugar	15 g

Heat the pastry cream to 30°C. Rehydrate and dissolve the gelatin in the water. Combine the two mixtures and mix for 1 minute. Add the tangerine liqueur, zest, icing sugar, and finally the cream, stirring gently from bottom to top with a spatula, being careful not to deflate the Bavarian cream.

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 flour	300 g
• white flour 160 W	120 g
• dark chocolate	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. Use a spatula to 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.





MANDARIN MOUSSE

- mandarin orange pulp 300 g
- mandarin peel 5 g
- gelatin 15 g
- cold water for gelatin 75 g
- 35% cream whipped until glossy 750 g

In a saucepan heat the mandarin pulp and the rind to 30°C. Add the previously rehydrated and dissolved gelatin and mix well with a whisk. With the help of a spatula fold in the cream, stirring from bottom to top so as not to deflate the mousse.

CHOCOLATE MOUSSE

- pastry cream 250 g
- Extra Bitter Guayaquil dark chocolate 250 g
- cream 35% fat whipped until shiny 500 g

Put the pastry cream in a bowl and heat in the microwave until it reaches 30°C. At the same time 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.



RECIPES

COCOA SABLÉE

- butter 82% fat 360 g
- vanilla pod 1\2
- mandarin peel 1 g
- salt 1.6 g
- egg 40 g
- white flour 160 W 320 g
- cocoa 22-24% 60 g
- powdered sugar 160 g

In the bowl of a planetary machine equipped with a shield, at the first speed mix the cocoa with the butter at room temperature, the vanilla, the tangerine peel, the sugar, and the flour to create a sablée. Add the sugar. Finally add the salt. Cover the sablée dough with plastic wrap and let it cool in the refrigerator for about 12 hours. With the help of a roller spread to a thickness of 2 mm. Bake at 160°C for about 12-15 minutes with the valve open. Cool and store in the refrigerator.





CHOCOLATE CREAM

• fresh milk	250 g
• vanilla pod	1\2
• sugar	70 g
• rice starch	30 g
• egg yolk	75 g
• dark chocolate 70%	200 g

Bring the milk to a boil with the vanilla pod. Mix the egg yolks with the vanilla seeds, starch, and sugar with a whisk. Pour the boiled filtered milk over the egg yolks, continuing to mix with the whisk. Cook in a bain-marie until the cream thickens. Pour over the chocolate and mix with the immersion blender at a high speed for 3 minutes.

GIANDUIA 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
• Ghana milk chocolate	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 the mix 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.

ASSEMBLY

Proceeding backwards, insert the different components of the cake following the indications of the composition. When layering, be careful not to let the lower part of the cake harden too much to prevent frost from ruining the different levels. Finish with the glaze. The finish is very accurate and highly professional.

by Monica Viani

THE NEW CAPITAL

photo from APT Basilicata archives





Matera, which has transformed from an embarrassment of Italy to a capital city of culture 2019, is relentlessly passing up other more-famous Italian tourist destinations, thanks to its hospitality, its shareworthy landscapes and its gastronomic offerings

Matera is the Italian destination that cannot be missed in 2019. There has been an incredible increase in tourist arrivals for this town that is basically an open-air museum. This gem of the Basilicata region of Italy has seen a 176% growth of both Italian and foreign tourists between 2010 to 2017, an unexpected increase that is the product of excellent communication and promotional campaigns which confirm the interest in cultural and culinary tourism. This year, visitors will be welcomed by the motto "Welcome, citizens," because every person will be considered as such. Tourists can access the nu-

merous events organized by the Matera - Basilicata 2019 Foundation thanks to the special "2019 Passport". This document will allow the tourists to acquire a temporary citizenship which, according to Paolo Verri, the general director of the Foundation, will implicate "the right to live slowly and to deepen your knowledge of the cultural offerings, as well as the duty to bring an object to Matera which is a symbol of your idea of culture. The collection of these objects will become the fifth and last exhibition of Matera 2019, Open Future, which will tell the story of the culture lovers of Italy and of Europe".



The city of rocks... a place to visit

In Carlo Levi's book "Christ stopped at Eboli," he dedicated a few pages to Matera and to the living conditions inside the cave-homes. These pages immediately became a severe reprimand, transforming the city of the Basilicata region into the symbol of the decline for all of Southern Italy. Palmiro Togliatti, secretary of the political party P.C.I., defined Matera as an "embarrassment for Italy". In 1952, the De Gaspari administration enacted a special law n. 619 for the redevelopment of the area, which initially caused abandonment of the neighbourhoods in order to reclaim them, since they foresaw the transferring of the residents into new ones. The city centre became almost entirely a government patrimony. The following years were marked by abandonment, but associations and intellectuals pro-



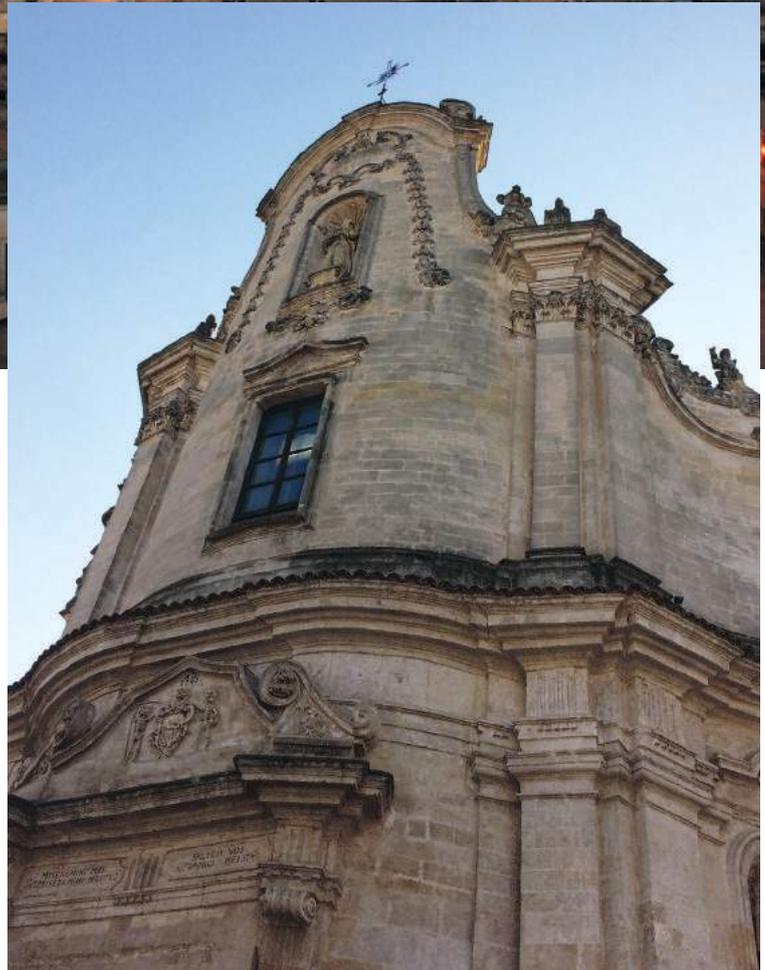
moted a cultural movement in order to reclaim the city centre of this town. Matera didn't deserve to be abandoned but it needs to return to life. In 1993, the town was nominated to become an UNESCO World Heritage site. Many laughed but the city obtained the title and to validate its recognition, the use of the expression "cultural landscape" was used for the first time.

A thousand and one postcards

For Italians, it represents a piece of history for Southern Italy. For foreigners, it a place to be discovered. The historical centre cannot be missed as it is a small gem that dates back to the Stone Age. The first settlements took advan-



tage of the natural caves, and later on, more caves were constructed by humans to take refuge from the elements. Matera strongly felt the influence of Christianity, which can be seen by the frequent places of worship. During the Middle Ages, impressive buildings were constructed: the Cathedral, the St. John the Baptist church, the Saint Dominic Church, the Our Lady of the Green Valley church on the via Appia. Surrounding the Cathedral, the city was developed, dividing Matera into two "Sassi" (the Italian word for Rocks), the Barisano Sasso to the East, and the Caveoso Sasso to the South. For the Christianity history buffs, the cave churches are a must-see attraction as they bear witness to the transition from prehistory to Christianity.



Basilicata excellency

The “Matera cornetto,” also known as “high bread,” hails from the Kingdom of Naples time period. Originally, the recipe foresaw the use of durum wheat and a lengthy preparation process that began the night before. The leavening agent (u lvet), which was stored wrapped up in a blanket in order to keep it warm, was passed from family to family just like a precious commodity. The bakery’s busboy would roam through the villages with a whistle (u fjscharjl), taking reservations for the use of the oven. One could choose from three time slots: 6:00 AM, 8:00 AM or 10:00 AM. The dough, placed on hardwood boards (tavljr), was marked by the movement of hands that were closed in a fist (trmbè) in order to combine the flour and the water into a single dough. Later, the dough was cut into lots of equal portions, as well as one smaller portion. Each portion was kneaded again, and after a final flour dusting, diagonal incisions were made with a knife making a cross. The pieces of bread weighed between three and four kilograms, and they were usually grouped into three pieces of the same size along with a smaller piece (tre pjzz e n pzzarid). Each family marked the bread with a



wooden stamp which contained the initials of the head of the family; the stamp was given to the daughter who was getting married as a dowry, or in some of the small villages tucked deep in the countryside, the mother-in-law would give the stamp to her daughter-in-law and therefore symbolically she was handing her

son over to another woman. Another distinctive marking on the bread was the addition of a walnut or almond shell before baking. The bread pieces were lined up on a long and narrow rectangle table (la tovl du pen) that was placed on two chairs, and covered with a blanket in order to keep them warm. At the scheduled time,



Interesting facts

Historically, the bread in the Basilicata region wasn't always made with wheat flours, but rather it was often integrated during times of crisis with chickpea, fava bean, wild pea or bean flours. This would often cause the bread to have a very dark colour. Tradition requires that it be baked in ovens that burned oak wood.

Today's presentation

Now the Matera cornetto is produced mostly in the city of Matera and in the surrounding villages. In the southern part of the Matera province, a round piece of bread is preferred. The bread of Matera, which got the PGI recognition in 2005, is produced exclusively with re-ground durum wheat, obtained from the mix of a variety of wheats that were cultivated on the Matera hillside and on the Murgia plateau. It is also possible to find the characteristic form as well as pieces that weigh one or two kilos. The crust, crunchy and brown, is 3 millimetres thick; the soft part of the bread, which is a pale-yellow colour, is filled with air bubbles. The upper part always has three incisions (that were made before being baked) in order to prevent the formation of air bubbles.

the bakery busboy picked up the pieces and transported them with a cart to the bakery. The pieces were placed on wooden shelves in order of their arrival and reservation. The oven would be warmed up thanks to burning of shrub (la frosch), and the baker would collect a piece of dough with a long, wooden shovel and place it on the bottom of the oven. After an hour and after having judged if the bread was done baking, the baker would extract the pieces of bread from the oven and reposition the bread on dedicated tables. Focaccia topped with tomatoes and sugar was often cooked together with these pieces of bread. The bread had a thick and crunchy crust (scherz

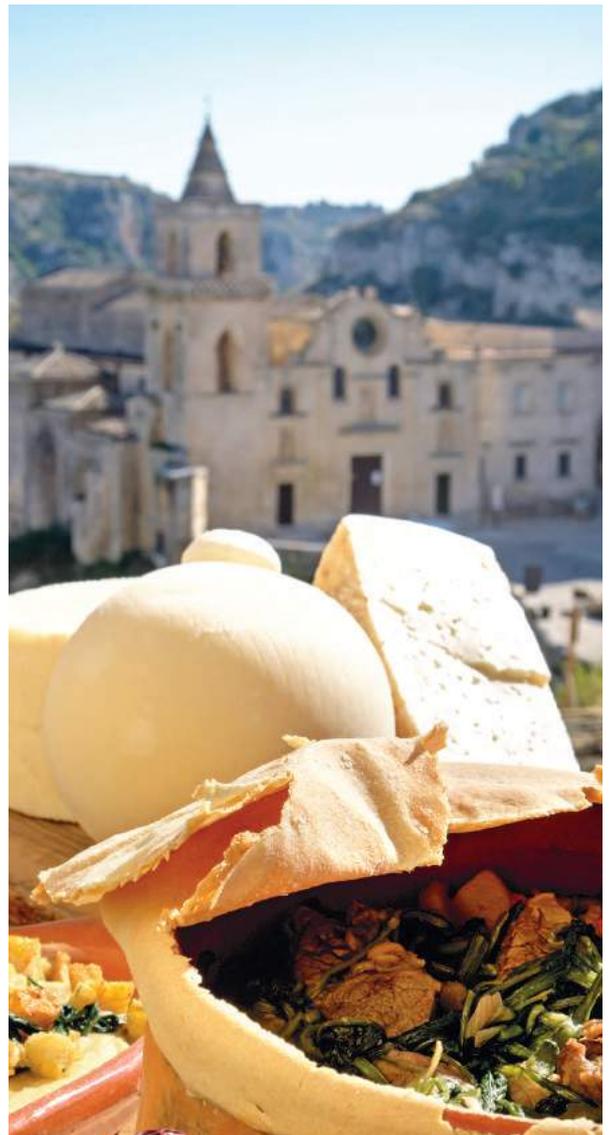
du pen), but it had a soft inner texture (mddjch) which has a yellow colour. The cornetto would usually keep for a week. During the winter, bread would also be toasted on the grill (fedda rauss), and accompanied with tomatoes and olive oil, or oil with sugar. When the bread would become too hard, it would be used to prepare the warm "cialda" (cialledd coll) in the winter, and a cooler one in the summer (cialledda fradd).



Matera cornetto recipe

- semola flour 600 g
- mother leavening agent or starter 120 g
- cake yeast 6 g
- water 450 g
- salt 12 g

Put all of the ingredients in a mixer with the kneading hook and knead the dough for forty minutes. Let the dough rest for an hour in a leavening box. After the hour has passed, retrieve the dough and fold it. The dough should obtain a smooth and compact structure. Let it rest for another hour. Create the form using your forearm. Folding is not only for an aesthetic reason, but it also works the gluten chains and therefore, it is necessary to give the right consistency and storage characteristics to the bread. With a knife, make incisions on the surface of the bread. Bake at 250°C for about ninety minutes. The bread should have a golden crust. It can be paired with high-protein foods such as bread, meats and eggs. It is perfect with some Italian cold-cuts and a glass of wine.





The dormenti recipe

Matera can be seen easily in one weekend and this allows tourists the time to discover the surrounding areas. Noteworthy is the Gravine Park in Upper Murgia, where you can admire places such as Ginosa, a mini- Matera in a wilder setting. In this area, small culinary gems are hidden and should be re-evaluated. One example is the "dormenti," a sweet bread of the Upper Murgia area, that are risking extinction. Their name, which means "the sleepers" in Italian, is due to their lengthy and natural leavening time. It takes at least 15 hours of leavening time before they can be baked in a wood-burning oven. They have always been considered a common-man's dessert; today they are made by the bakery Panificio Piccolo Forno, which has been in business since 1958.

DORMENTI

• 00 flour	1000 g
• sugar	400 g
• milk	25 g
• extra-virgin olive oil	100 g

• eggs	7
• lemon	1
• cinnamon	to taste
• salt	to taste
• baking soda	to taste

Place the flour on a wooden board and create a fountain where you will add the zest and juice of one lemon, salt, and cinnamon, then mix. Place in the fountain the eggs that have already been whisked with sugar and oil. In a small pot, heat up the milk and melt the baking soda in it. Add this mixture to the eggs. Mix all ingredients and knead in order to obtain a soft dough. Form a rectangular portion and let it rise for fifteen hours. Then, place them on a baking sheet that has been covered with wax paper, making sure that they are not too close to each other. Cover with a damp cloth and a blanket. Let it rest for an hour. Bake at 180°C in a preheated oven for roughly thirty minutes. They should be lightly golden. This dessert can be eaten plain or accompanied by jams and chocolate creams.

PATHWAY



BY SILVIA FEDERICA BOLDETTI



The elegance of this cake is derived from the velvet effect of the “hilly” surface, whose delicate colours recall the nuances of flower petals that bloom in the spring. White chocolate flowers embellish the sweet that conceals a creamy heart with overwhelming flavours



photos by Francesca Lazzarini - F2 Studio





COMPOSITION

- cocoa sponge cake
- simple syrup
- pastry cream
- chantilly
- mascarpone mousse

COCOA SPONGE CAKE

- | | |
|------------------|-------|
| • butter | 170 g |
| • powdered sugar | 60 g |
| • inverted sugar | 15 g |
| • egg yolk | 110 g |
| • weak flour | 160 g |
| • cocoa 22-24 | 20 g |
| • dark chocolate | 90 g |
| • baking powder | 8 g |
| • sugar | 75 g |
| • egg white | 190 g |

Beat the butter with the sugars. Drip in the egg yolks and the melted chocolate. Lighten with a bit of beaten egg whites. Add the sifted flour with the cocoa and baking powder and complete with the remaining egg whites.

RECIPES



SIMPLE SYRUP

- candied sour cherry syrup 200 g
- water 80 g

Heat the syrup slightly and then dilute it with the water. Use it as a simple syrup to soak the sponge cake.

PASTRY CREAM

- milk 400 g
- fresh cream 35% 100 g
- sugar 130 g
- egg yolk 150 g
- rice starch 35 g
- lemon peel 1

Mix all the ingredients in a bowl with an immersion mixer and cook in the microwave at 84°C. Transfer the mixture into a container and cover with film. Place in blast freezer to lower the temperature.





CHANTILLY

- pastry cream 300 g
- semi-whipped cream 200 g
- candied sour cherries 70 g

Whip the cream, add it to the pastry cream, and then add the candied sour cherries cut into small pieces.

MASCARPONE MOUSSE

- mascarpone 410 g
- pasteurized egg white 80 g
- powdered sugar fondant 160 g
- fresh cream 35% 350 g
- powdered gelatin 10 g
- water for gelatin 50 g

Beat the cream and mascarpone until it has a semi-whipped consistency. Mix the dissolved gelatin with a part of the semi-whipped mixture. Add the meringue and finish with the cream and mascarpone mixture.

RECIPES





3c



4b



4a



4c

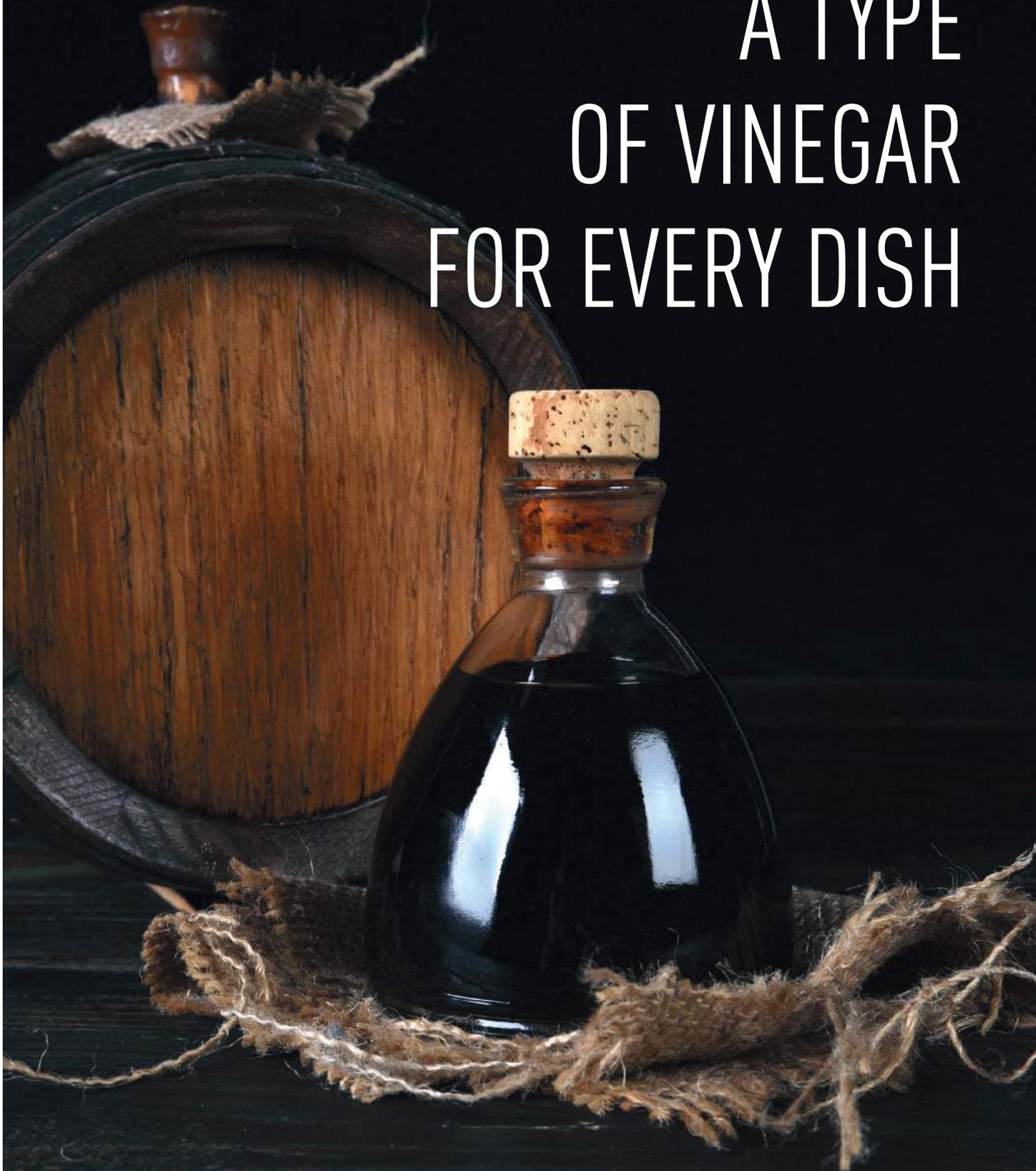
PREPARATION AND ASSEMBLY

For the interior of the cake use rings with a 16 cm diameter. On the bottom place a layer of sponge cake soaked with the simple syrup. Spread a 1.5 cm layer of chantilly on the sponge cake. Top the insert with another soaked sponge cake. Place in blast freezer to lower the temperature and then remove it from the mould.

- 1 Prepare the mascarpone mousse and fill the mould two-thirds full.
- 2 Place the frozen interior. Use a spatula to level the excess mousse. Place in a blast freezer.
- 3 For the velvet effect spray first with white and then with pink.
- 4 Decorate the edge with the band with silk-screened white chocolate and with chocolate flowers.



A TYPE OF VINEGAR FOR EVERY DISH





One vinegar doesn't exist; there are various versions of this product. Just by varying the raw ingredients, the colours and the production can change. It is an ideal product for flavouring dishes in an extraordinary way, and it can also be used for desserts

To offer a winning dish, one cannot randomly choose any olive oil, a low-quality wine or a flavour-less cheese. The secret to success is in the choice of excellent products; therefore, one cannot underestimate the value of the vinegar that is chosen. One should choose a type of vinegar that

suits its final use. In general, it can be divided into two main groups: wine-based and other origins (cider, apple, rice, etc.). The first group is one of the authentic expressions of the "Made in Italy" products. Both the white and red wine vinegars are of prestigious quality.

The most famous

The most famous Italian vinegar is the Traditional Balsamic Vinegar of Modena PDO, which has the consortium's seal. It is an anomalous vinegar in that it isn't made from wine but rather from grapes, created from the must of Trebbiano variety. As soon as it starts to ferment, it is separated from the pomace and boiled. Once it has been reduced, it is placed in different types barrels to start the process of becoming vinegar. The barrels can vary both by the type of wood (durmast oak, chestnut, cherry, ash or mulberry) or by capacity (from 60 to 20 litres). The aging method is the Solera method: it can last decades and it creates a dark brown vinegar with a dense, syrupy consistency. The bouquet of fragrances is complex with penetrating aromas rounded out by hints of sweetness. The flavour is sweet and sour, full of body and smooth. Equally famous is the Traditional Balsamic Vinegar of Reggio Emilia, which also has the PDO qualification.



Gourmet tastings

Balsamic vinegar is adaptable, but if it isn't used correctly, one risks wasting it. It is important to find the correct balance between the quantity used and the desired result. It is fundamental to taste the vinegar in order to understand its specific personality. A suggestion in order to correctly measure each portion: one must consider half of a teaspoon per person. When it is used with a cooked dish, it should be added as the last ingredient.

A few ideas

Mousse and creamy desserts, like panna cotta, are wonderfully paired with balsamic vinegar, as well as small pastries and single-portion semifreddi. However, even classic desserts can be paired with the more delicate varieties of vinegar.

- **Mixed berry puff pastry:** enhance it with layers of vanilla gelato that has ribbons of balsamic vinegar and garnish with mixed berries that have been covered in crème diplomate.
- **Puff pastry with fig semifreddo:** make a fig semifreddo flavoured with a few drops of balsamic vinegar. Place in the blast freezer. When the mixture is hardened, slice it into layers and decorate the puff pastry, alternating between the semifreddo and pieces of chocolate. Decorate with figs and a splash of balsamic vinegar.
- **Bavarian cream:** prepare a base using gelatine that has been soaked in balsamic vinegar. Line a mould. Cover it with classic Bavarian cream mixed with raspberry puree. Once it is chilled, remove the cream from the mould and decorate with a pistachio sauce.
- **Tarts:** prepare a shortcut pastry that is one centimetre thick. Bake. Once it is cooled, decorate with a filling made with sheep's ricotta, wild strawberry mousse, balsamic vinegar and sugar. Decorate with whole wild strawberries.

Ancient cuisine

With sugar, in sweet and sour dishes, as a main ingredient in marinades and pickled products: vinegar is an important product in many regional Italian recipes. It was present not only in the kitchen, but also in home-made medicine. Its name derived from the Latin word "acetum", a word that has Greek origins of which we know very little. In 1627, the physicist Salvatore Massonio, in the book "L'Archidipno", that is, "of salads", gives us a literary interpretation taking inspiration from Galen and Pliny. From immature grapes that are crushed, an acidic liquid is obtained which is similar to a liquor. Its tart flavour allows for its use in the kitchen, as lemon juice was still relatively unknown at the time. Chemistry arrived allowing for the distillation in wooden barrels and therefore for acetic acid, a component different than its wine derivative. In the past, it was mostly used to dress salads and it is a very Italian condiment. A verse of a song sung by Italian Americans of Brooklyn goes "a very salted salad, a little vinegar and lots of oil". It originates as an ingredient in recipes during the Renaissance time period thanks to its passion for the marriage of sweet and sour flavours. It was used together with valuable sugar. In marinades, it gave flavour to ingredients that were insipid or rotten. Evidence of this remains in the traditional rec-





ipes such a Venetian saor or in Escabeche (scapece, scabeccio or carpione, in Italian). In 1570, Bartolomeo Scappi, the secret chef of the Pope, suggested a recipe to flavour oily fish: "empty it, stuff it with spices and aromatic herbs, grill it and, while it is still hot, put it in a pan with a lid, covered in flavourful and boil-

ing vinegar. After three days, serve it". Today, we can find very old recipes of vinegars flavoured with tarragon, sage or garlic. It was also used the homemade preserves. In Southern Italy, it was an ingredient in the tomato sauce that was dried under the sun, and it is used in jams and pickled vegetables (capers in

the South, cucumbers in the North). Pickled cucumbers improved dishes that were over seasoned or flavourless, whereas capers provided a spicy hint. In Piedmont, it was used in relish, composed of red and yellow bell peppers, small onions from Ivrea, pieces of green beans, celery hearts and cauliflower.

Quality vinegars

Sherry

The vinegar is aged in durmast oak barrels for five years, following the solera method which requires continuous transferring and refilling. This type of vinegar is of very high quality and it has a golden colour that veers towards amber. It is a full body vinegar with significant acidity, and it is well-rounded, which reduces its aggressiveness. It is used in vinaigrettes to dress Treviso radicchio and chicory. It is excellent in marinades for lamb or grilled meats, as well as a dressing for sausages as it reduces their saltiness.

Aged red wine

This is one of the most well-known vinegars in Italy. It varies based on the type of wine that is used to produce it. It is usually a bright red colour with a sharp smell, a rich and pungent flavour marked with some rounded tones. It is used for “bagnet” sauces for boiled meats, as well as in vinaigrettes for mixed greens. It also balances the flavour of oily seafood, such as a grilled or baked eel. Young red wine vinegars can be used to dress grilled or baked squid or calamari, or they can be mixed with chopped shallots and freshly cracked black pepper to garnish raw shellfish such as oysters.

Rice

This vinegar has Japanese origins and it is derived from rice or from sake residuals. It is perfect for seasoning fish and it is fundamental for sushi.

Apple Cider

This vinegar is less acidic than wine vinegar, and it is rich in minerals. It has a golden colour and a delicate flavour. It is perfect for seasoning boiled vegetables, salads and various vegetarian dishes.

Honey

This vinegar is made from mead, that is, fermented honey that has been diluted with water. It is a delicate vinegar with a golden colour and a mild odour, and it has a pleasantly acidic flavour. It seasons perfectly fish, octopus salads and vegetable soups.

Sweet pairing

Some vinegars can be perfectly paired with certain sweet delicacies, revealing an intense and refined surprise. Balsamic vinegar proposes some eccentric combinations which are inspiration for capable artisans that work in the gelato and pastry arts. Among the more classic and simple pairings are a mixed berry gelato garnished with balsamic vinegar or a white chocolate gelato whose flavour is enhanced by the condiment. Even a classic ricotta cake, apricot tart or a traditional panna cotta can be completed with some balsamic vinegar. Pralines flavoured with this condiment are a new trend.



SYMPHONY OF LEMON AROMAS AND FLAVOURS



photo by S. Scatà

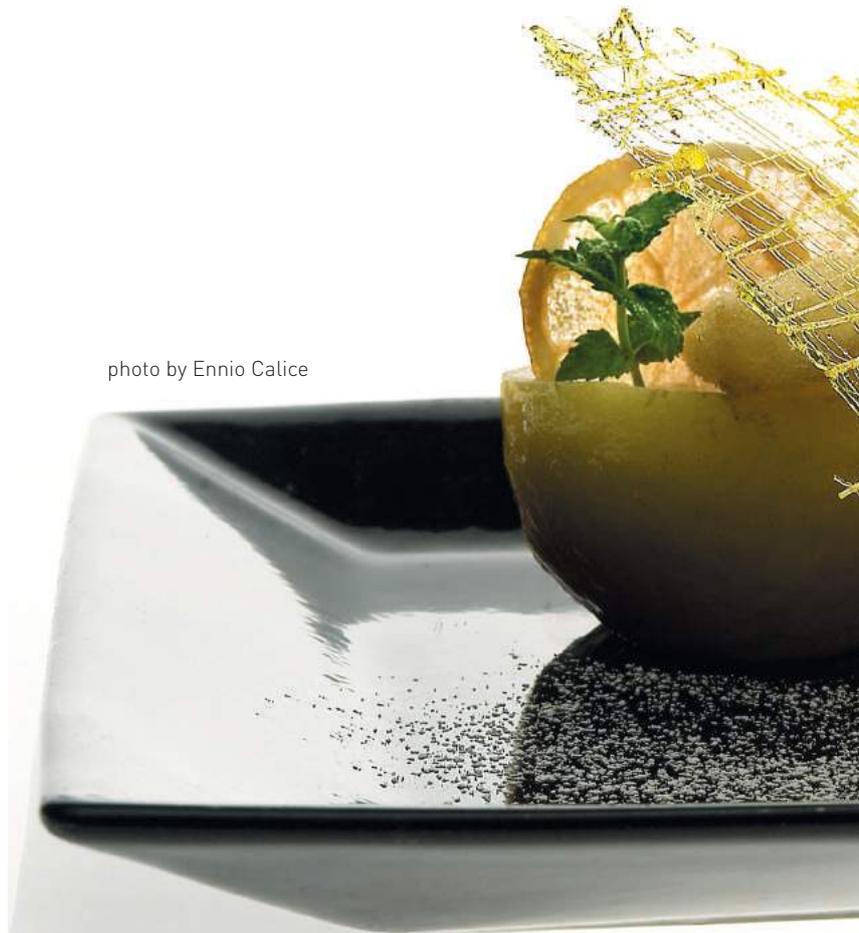
BY ALFONSO & ERNESTO IACCARINO



Two standouts of Italian cuisine are Alfonso and Ernesto Iaccarino of the restaurant Don Alfonso of Sant'Agata sui Due Golfi in the province of Naples, awarded two stars by Michelin. For them, the real innovation is to focus on Mediterranean products. A true exaltation of the ingredient in search of essence



photo by Ennio Calice





COMPOSITION

Ingredients for 4 people

- beignets
- lemon cream
- lemon frittelle
- lemons



BEIGNETS

- water 50 g
- milk 50 g
- softened butter 25 g
- 00 flour 75 g
- eggs 9-11
- bay leaf 1
- pinch of salt 1

Bring the water to a boil with soft butter in small pieces, a pinch of salt, and the bay leaf. As soon as it starts to boil, add the sifted flour. Stir vigorously

until the batter detaches from the bottom of the pan. Transfer the mix into the planetary mixer and allow to cool. Then add one egg at a time, waiting for each to be well blended before adding the next one. Put the batter in a pastry bag and squeeze a number of small balls on a sheet lined with baking paper. Bake in an oven that has been preheated to 170°C for 10-15 minutes.

RECIPES

LEMON CREAM

- milk 100 g
- yogurt 100 g
- fresh cream 200 g
- egg yolks 4
- sugar 70 g
- grated zest of one lemon

Beat the egg yolks with the sugar and add the yogurt. Bring the milk to a boil with the cream and lemon peel. Add the mixes and heat to 85°C for about 2 minutes. Pour into a container and allow to cool.

LEMON FRITTELLE

- lemon 1
- flour 60 g
- beer 4 cl
- cold water 2 cl
- egg whites 1
- spoon of sugar 1
- extra virgin olive oil

Put the flour in a bowl and then add the beer and cold water. Whisk to mix the ingredients well. Add sugar, incorporate the beaten egg whites, dip the peeled slices of a lemon, fry them in hot oil and place them on absorbent paper.



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LEMONS

- lemons 5
- sugar 80 g
- lemon-flavored pastry cream 120 g
- milk 5 cl
- candied lemon peel 4
- mint sprigs 4
- caramel
- caramelized sugar (optional)

Cut the top off of 4 lemons and empty them completely. Squeeze the pulp, strain and pour it into a saucepan. Add the sugar and cook over a low heat until achieving a syrupy consistency. Prepare a lemon sauce by incorporating the milk and the grated rind of a lemon to the pastry cream.



ASSEMBLY

Stuff the emptied lemons with lemon cream and place them in the centre of the dishes. Stuff 12 beignets (use the rest for other preparations) with the lemon-flavoured cream and place them next to the stuffed lemon. Garnish the lemon with a frittella, a peel, and a mint sprig, add the lemon sauce and the caramel and serve by decorating with caramelized sugar.



Coffe cream and zabaione impressionism

Ingredients for 4 people

Pastry cream

- milk 1 l
- vanilla pods 2
- egg yolks 8
- flour 150 g
- corn starch 40 g
- lemon peel 1
- espresso coffee 60 g

Mix the milk with the vanilla pod and lemon peel and bring to a boil. Mix the egg yolks with the sugar, flour, and cornstarch. Combine everything and mix vigorously. Then, over low heat, turn with a spatula until it becomes thick. Allow to cool.

Cylinders and spoons

- powdered sugar 190 g
- eggs 3
- flour 0 200 g

Knead the ingredients, roll out the dough on a sheet of baking paper to make four thin rectangles measuring 4 x 8 cm. Shape

20 teaspoons, using moulds if desired. Bake for 3-5 minutes at 180°C, remove the sheet, and roll each rectangle, forming four cylinders. Do this while the dough is still hot.

Zabaione

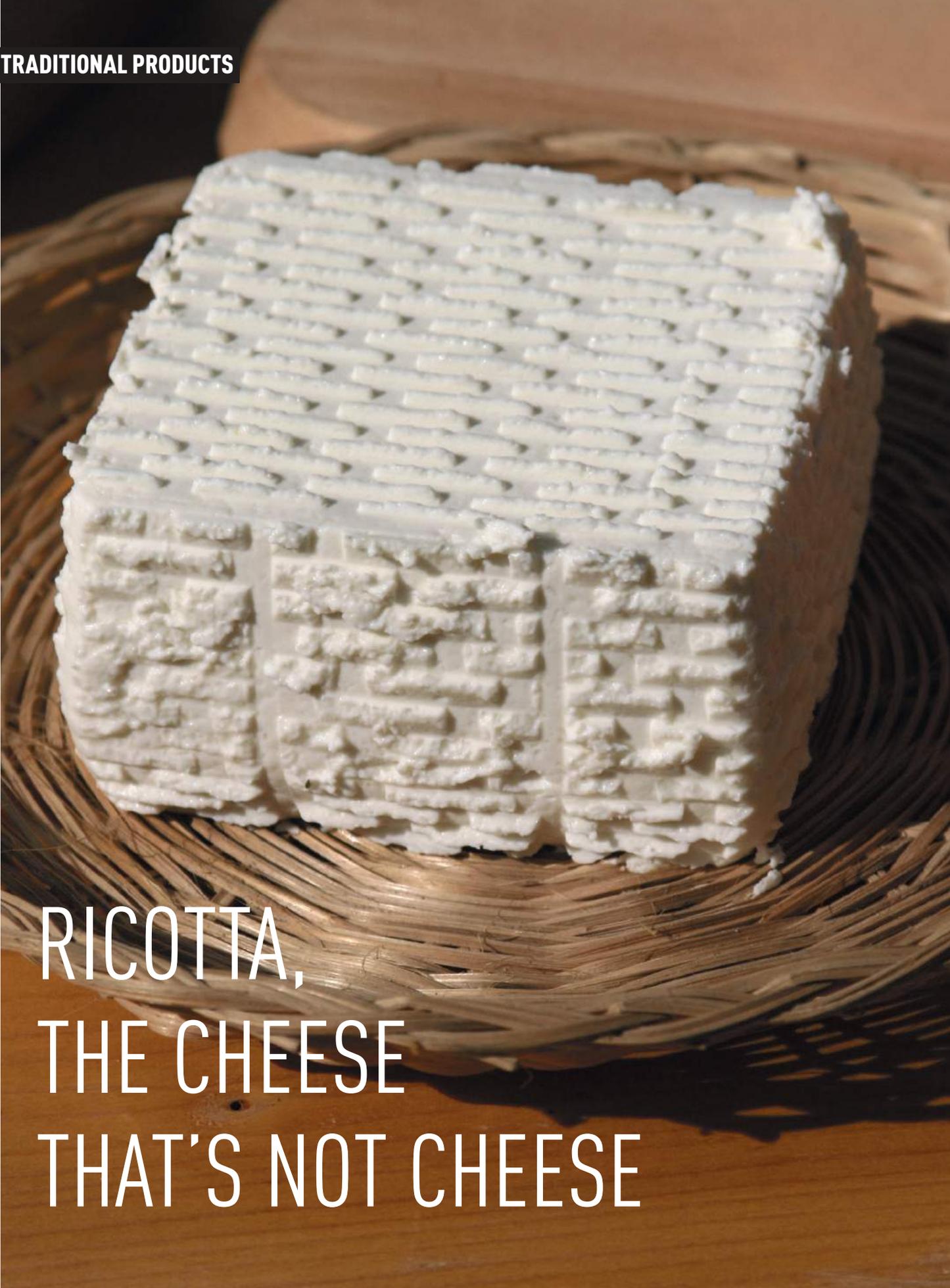
- egg yolk 100 g
- powdered sugar 50 g
- espresso coffee 10 g

Beat the egg yolks with the sugar and add the espresso coffee. Thicken by continuously beating in the planetary mixer.

Decoration

- coffee beans 12
- ground coffee 8 g

Place the baked cylinders in the centre of the four serving dishes and fill them about halfway with the pastry cream. Then add the zabaione and very gently place the baked teaspoons. Quickly serve after decorating the dish with the remaining zabaione, coffee beans, and ground coffee.



RICOTTA,
THE CHEESE
THAT'S NOT CHEESE

Fresh and delicate ricotta makes sweets soft and delicate, without sacrificing taste. The creativity of Sicilian pastry has made it the protagonist of several desserts, from cassata to cannoli



Ricotta is a dairy product, a derivative of cheese production, obtained by re-cooking the whey obtained from its extraction (in fact "ricotta" means re-cooked). While cheese is obtained by drying and/or ageing the curd,

ricotta is the result of the processing of the whey that is freed from the curd by syneresis. The differences do not stop here. The protein fraction between cheese and ricotta is substantially different. The former is produced

by the thickening and subsequent aggregation of the caseins contained in the milk; the latter is obtained from the proteins of the whey - albumin and globulin - which are denatured and coagulated, forming a small lattice that incorporates the fraction of fat still present. To be able to thicken, the whey proteins are subjected to a thermal action, heating them from 80°C to 95°C. Sometimes some acidic agents are also added, citric acid or lactic acid, obtained from the whey of the previous production lot left to acidify overnight. As a result of the motion of the heat-induced serum, the coagulated mass will separate out. This mass is collected with a skimmer and placed in "fuscelle", perforated plastic containers (formerly made of woven reeds) to allow the draining off of the liquid part.

When it is produced

The period of production differs according to the variety of milk. Cow's milk ricotta is produced all year round, while ricotta from sheep's milk takes place from December to July, the months when the "sheep go dry" (rest period) and the pastures are more arid. The characteristics of the ricotta vary according to the feeding of the animals: in the period of lush green pastures the ricotta will be more yellowish (due to the carotenoids contained in the fresh grass), while a diet of dry hay will result in a whiter colour.

Light taste

Contrary to what one might think, ricotta is a light product compared to other dairy products. 100 g of sheep ricotta has 157 calories compared to the 253 calories of classic mozzarella and 163 calories of light mozzarella. The caloric values are different for sheep's milk ricotta, as fresh milk or cream are added to the whey during production. The addition is necessary to achieve products that are smoother on the palate and with a more intense taste. The number of calories in ricotta cream is directly proportional to the amount of added sugar; for 100 g of ricotta cream made with sheep's ricotta but without milk or cream, the calories are around 285, comparable to those of cow's mozzarella and lower than those of buffalo mozzarella.



Ricotta cream and Sicilian sweets

The ricotta cream in traditional Sicilian cassata and in so many other sweets of the region, from the cannolo to the sfincia, consists of sheep's ricotta (or mixed cow/sheep ricotta) and sugar, often enriched with chocolate chips or candied fruit cubes. The percentage of sugar varies from time to time depending on the amount of fat and water in the ricotta. A high percentage of sugar leads to excessive fluidization of the ricotta making it less useful.



Chemical composition of sheep's ricotta

- water (74.10%)
- fats (11.50%) of which saturated (7.36%)
- cholesterol (0.42%)
- available carbohydrates (4.20%)
- protein (9.50%)
- minerals like calcium, phosphorus, magnesium, sodium, potassium, zinc, and copper
- vitamins A and B1

by Monica Viani with pastry chef Fabio Santi Pacuvio



A SLICE OF ITALIAN CULTURE

Elegant, sweet, rich in history in its apparent simplicity. Sicilian cassata is a super classic loved all over the world

It has long been held that the Arabs laid the foundations for the construction of Sicilian culture. As a consequence the recipe for cassata dates back to the time of their dominion. Too easy. The Arabs certainly contributed to the formation of Sicilian culture, but they were not the source of everything. Indeed, the formulation of today's cassata recipe stems from the stratification of dif-

ferent "fragments" of popular confectionery traditions. As the French historian Jacques Le Goffe taught, when paper documents are missing, all that remains is to search for information in diaries, paintings, and sermons. Once the material is collected, it is compared to the data related to socio-economic changes and then a theory is formulated. Thus it turns out that a sweet



similar to the cassata was already known before the arrival of the Arabs in Sicily; the ingredients were fresh cheese, probably tuma, and shortcrust pastry. Only later did the Arabs introduce sugar cane, citron, lemon, bitter orange, and mandarin. In the Norman period, around the end of 1100, the nuns in the convent of the Martorana of Palermo replaced the tuma with sheep's ricotta and created almond paste, a sweet dough made of almond flour and sugar to replace the shortcrust pastry as the container. The baked cassata was then transformed into the cold version. The Spaniards helped to enrich the recipe with sponge cake and chocolate. In the Baroque period, the richness of the stuc-

coes in architecture influenced the decoration of the cassata, which thus acquired many colours and flavours.

Tradition always wins

The Sicilian aristocracy organized rich banquets with food prepared according to the rules set by the great French cuisine of the 17th century. All the Palermitan aristocrats had a French chef, the monsieur, which in the local dialect became "monsù". An elegant choice to distinguish him from the ragged scullery maids and boys that animated the kitchen. Despite their professed love for the dishes of continental Europe, the Sicilian nobles continued to prefer the products of their own lands. When there were no guests around,

How to make "zuccata"

Typically the long type of squash is used, shaped like a trumpet ("Cucuzzuni" or "Cocuzza Baffa"), cut into small pieces. Elongated and cylindrical, it is heavy and grows very large. Immersion in brine and fresh water is alternated for three days. Then the pieces are rinsed in running water and, after being dried in the sun, are soaked in a hot sugar syrup. Remove from the syrup and leave to dry at room temperature. The same procedure is used for fruit, which must be of good quality and sometimes without the rind. After being washed in running water, place it directly in the syrup.

Humility and opulence

The success of the cassata is due both to its goodness and its appearance. Its sumptuousness conceals the humility of ricotta, once consumed only by farmers and shepherds. The Sicilian dessert par excellence manages to perform a miracle. As in the tale by Charles Perrault, the poor ricotta, "confined within a carriage of marzipan and genoise, adorned with candied fruit and royal icing", in the mouth transforms into a delicious treat, recalling opulent voluptuousness and artistic forms. Traces of the "art déco" style can be found in the most beautiful cassatas. The dessert seeks the perfect shape, recalling ancient magical symbols. The decorations, whose colours stand out on the white layer of the icing, are made with candied fruit – preferably mandarins, pears, figs – zuccata ribbons, cherries, and oranges, coloured wafer paper flowers and silvery candies. The fruit should be finished with sugar glaze and the cake includes sugar lacing on the edges. The cassata can be transformed into a summer version with cream gelato, filled with sponge cake, pieces of candied fruit and chocolate chips; the summer version of cassata is very popular in Palermo and northern Italy. It's called "Bbumma" or "Cassarulata" in Palermo because it's prepared in a dome-shaped casserole.



For Easter

“Tintu è cu nun mancia a cassata a matina ri Pasqua” (wretched is he who does not eat cassata on Easter morn). Sicilian cassata is a “bit of sugar” that the nuns gave to the poor at Easter. In a document of the first synod of Sicilian bishops in Mazzara del Vallo in 1575, it was declared that cassata was an essential treat for the holidays. It was a very serious “sin” not to eat it! Today, however, it’s enjoyed all year round.

A sweet that’s too sweet?

Sweet, too sweet, the usual debate. The cassata is naturally sweet due to its origins, dating back to a period when sugar was used as a natural preservative. By capturing the water, it dehydrated the food, thus creating a habitat that’s unsuitable for the proliferation of bacteria. Paraphrasing the Argentine writer Borges, the sweetness “is a necessary evil”.

they would return to a more robust cuisine with bolder flavours, asking the “monsù” to also prepare some cassata. The old recipes were revived, experiments were performed to try to solve the problem of conservation. But it was useless, it remained a dessert to be consumed immediately.

No longer a problem

The problem of shelf life was solved by a pastry chef, the Knight Salvatore Guli, whose pastry and candy shop was in Corso Vittorio Emanuele, near Palazzo Belmonte in Palermo. Here he perfected the “zuccata” or “cucuzzata”, once prepared by the Badia del Cancelliere nuns in Palermo. Zuccata was an ingredient used in many Sicilian sweets, made from a trumpet-shaped squash, the “virmiciddara”. The pastry chef used it to decorate the Sicilian cassata, to which he added the candied fruit. The sweet element helped increase the shelf life. The cake was presented with this new look in 1873 at an exhibition in Vienna. And from there it became the most famous Sicilian dessert in the world.



Secrets for perfection

- The almond paste uses quality pistachios to obtain the green colour, an absolute must.
- For candied fruit, squash with “channels” should be used for a softer candying.
- Tradition calls for the use of sheep’s ricotta, but few still use it, only a few pastry chefs located inland. Today people prefer mixed ricotta.
- If you opt for a ready-made ricotta cream, you should choose a homogeneous choice. To make it by hand, the ricotta cheese must be placed under sugar for a full day and then creamed.
- It’s best to use a cassata mould made by coppersmiths. It has the shape of a maxi tart and along the edge there are inlays and grooves. For restaurants a rectangular mould is also acceptable, to facilitate cutting and thus preserve the look.

BAKED SICILIAN CASSATA

A traditional Sicilian dessert, this is the oldest version prepared with almond paste. Made with sheep's ricotta, it's served in Palermo at Easter.

SHORTCRUST PASTRY

- flour 00 500 g
- sugar 200 g
- butter 200 g
- egg yolks 4
- Marsala ½ glass

Quickly knead the flour, sugar, and cold butter cut into cubes. Add the egg yolks one at a time, and drip in the cold Marsala to avoid a dough that's too hard. Form a ball, wrap it in plastic wrap, and let it rest in the fridge for about 30 minutes.

SPONGE CAKE

- flour 00 90 g
- potato starch 90 g
- sugar 160 g
- eggs 6
- a few drops of lemon
- rind of 1 lemon
- salt

Separate the egg white and yolks and place them in two separate bowls. Beat the yolks with the sugar and then add the flour, the juice, and the lemon zest. In the other bowl, whip the egg whites with a pinch of salt until stiffened. Gently combine the two mixes. Grease a baking sheet with butter and pour in the mix. Bake at 180°C for 35 minutes.



RICOTTA CREAM

- sheep's ricotta 700 g
- sugar 300 g
- chocolate chips 100 g
- "zuccata" or candied squash 100 g

Put the sheep's ricotta in a colander to drain and place it in the fridge. Sieve. Mix it in a container with sugar. Add the chocolate chips, "zuccata" or candied fruit.



Freelimage-Chad Spaulding



ASSEMBLY AND DECORATION

Roll out the dough with a rolling pin to obtain a thin layer. Line the bottom and edges of the mould with the pastry. Cut out a circular layer of sponge cake and place it on the bottom. Soak it with a solution of Marsala and water. Mix the ricotta cream and level it in the cake tin. Cover with another layer of sponge cake and soak with the water and Marsala solution. Finally, cover with a layer of shortcrust pastry, sealing the edges well, cutting out the excess pastry and punching holes to let the air out of the cassata. Bake at 180°C for about 45 minutes, until the surface is browned. Sprinkle generously with powdered sugar.



CLASSIC SICILIAN CASSATA



BY SANTI FABIO PACUVIO



This is the traditional Palermitan recipe. Sublime sweetness, an explosion of colours, a flavour that goes well with a regal shape. The history of Sicily in a dessert loved by all





COMPOSITION

(1 kg mould)

- almond paste with pistachio
- sponge cake
- sheep's ricotta cream
- fondant
- candied fruit

ALMOND PASTE WITH PISTACHIO

- | | |
|--------------------------|---------|
| • powdered sugar | 425 g |
| • brown sugar fondant | 250 g |
| • Bronte pistachio paste | 33.75 g |
| • almond flour | 250 g |
| • honey | 87.5 g |
| • water | 12.5 g |

Soften the fondant with the water in a covered planetary mixer. Add the honey, powdered sugar, and almond flour. Add the pistachio paste and mix. Roll into a bar, cover with plastic wrap and keep it in a cool place out of the fridge.

RECIPES

SPONGE CAKE

- whole eggs 500 g
- egg yolk 250 g
- sugar 475 g
- flour 325 g
- potato starch 132.5 g
- white wine vinegar 11 g
- salt 2.5 g

In a planetary mixer mix the eggs with sugar, salt, and white wine vinegar. Beat by dripping in the yolks during the operation. Add the sifted dry ingredients and mix gently with the aid of a rubber spatula. Pour the mix into a pan (60 x 40 cm - h 4 cm) lined at the bottom with silicon paper and with the edges greased with spray. Bake for about 25 minutes at 170-175°C, keeping the valve closed until 5 minutes from the end; then open it and finish baking. Allow to cool. It is better to make the sponge cake a day before the cassata. The slight stiffening will facilitate the subsequent covering operation with the fondant. An fresh sponge cake is likely to break when spread with the spatula, resulting in evident imperfections.



SHEEP'S RICOTTA CREAM

- sheep's ricotta 1000 g
- sugar 250-450 g
- dark chocolate chips 20 g

Drain the ricotta on a wire rack in the refrigerator at +4°C. This operation can take up to 48 hours. At the end of the process the ricotta should be soft but firm. Mix with sugar at a low speed in the planetary mixer and sieve. Add the chocolate chips.

ASSEMBLY

- 1 Dust the mould with powdered sugar
- 2 Roll out the almond paste to a thickness of 0.5-0.7 cm

3 Cut the sponge cake and the almond paste, forming trapezoids with very steep sides

4 Arrange them, alternating the trapezoids of sponge cake and almond paste along the edge of the mould, joining the edges well, without leaving any cracks



5 Cut some strips of sponge cake and cover the bottom of the mould, laying them side by side without leaving any cracks. You can also use sponge discs cut to size. The ends of the strips must run slightly up the edges

6 Trim the excess part of the trapezoids with a knife

7 Fill the lined mould with ricotta cream, then level and sprinkle with "sacripantina" (pieces of sponge cake scraps)

8 Place a cake plate that is two sizes larger than the diameter of the mould (e.g. mould Ø 18 cm - plate Ø 22 cm), and apply pressure to the center. Flip and firmly press the mould with the cassata inside. Clean any ricotta cream that comes out from the edges of the mould. Any leakage means that too much cream or "sacripantina" (the sponge cake scraps) was used. Carefully remove the mould. Check joints and sticking points, carefully replace the mould and leave in the refrigerator for at least a couple of hours

9 Melt the fondant in a bain-marie or in the microwave and cover the cassata

10 Decorate with candied fruit



REVISITED SICILIAN CASSATA



BY SALVATORE BUTTICÈ



The traditional Sicilian dessert in a gourmet version. Salvatore Butticiè, chef of the Il Moro restaurant in Monza, offers a modern transposition of the dessert that is so beloved in its original version that its reinterpretation is an arduous undertaking





RECIPES

COMPOSITION

- ricotta madeleines
- Marsala reduction
- candied fruit compote
- cocoa crumble
- crispy wafer with almonds
- quenelle of fresh ricotta

RICOTTA MADELEINES

- | | |
|--------------------------|-------|
| • whole eggs | 120 g |
| • sugar | 225 g |
| • flour | 200 g |
| • baking powder | 10 g |
| • almond flour | 80 g |
| • ricotta cheese | 120 g |
| • water | 120 g |
| • seed oil | 60 g |
| • extra virgin olive oil | 60 g |
| • salt | 2 g |

Combine the eggs and the sugar. Sift the dry ingredients and add them a little at a time to the egg and sugar mixture. Mix the ricotta with the water. Add the ricotta to the mixture. Combine the oils until a smooth, uniform batter is obtained. Pour the mixture into a previously greased pan. Bake at 170°C for 10-12 minutes.

MARSALA REDUCTION

- | | |
|-----------|-------|
| • water | 100 g |
| • Marsala | 100 g |

Combine the water and Marsala in a saucepan. Allow to reduce over low heat.

CANDIED FRUIT COMPOTE

- | | |
|-----------------------|-------|
| • candied orange peel | 100 g |
| • honey | 35 g |
| • water | 17 g |
| • sugar | 17 g |

Combine all the ingredients. Blend until pureed.





COCOA CRUMBLE

- rice flour 150 g
- butter 100 g
- cocoa 35 g
- powdered sugar 70 g

Combine all the ingredients. Blend. Spread on baking paper. Bake at 165°C for 8-10 minutes.



CRISPY WAFER WITH ALMONDS

- cream 81 g
- sugar 125 g
- starch 30 g
- flour 25 g
- sliced almonds 100 g

Mix the ingredients. Spread on a silicone mat. Allow to rest for 10 minutes. Sprinkle the wafers with sliced almonds. Bake at 153°C for 10 minutes.

ASSEMBLY

Recompose everything on the dish and serve the dessert with a quenelle of fresh ricotta.

THE CHARACTER

by Luciana Polliotti



CAST
ALIMENTI

I DO NOT DARE
SPEAK...

photos by Cast Alimenti and CMG



... about the Maestro Tonti. A man, a teacher, a pastry chef and chocolatier of utmost calibre. Even today, his eyes still sparkle with love and passion towards this fantastic profession

When I asked Eliseo Tonti to tell me about the most important moments of his professional career because I intended to write an article about him, he smiled at me but he didn't respond. A few days later, I received a huge package. It was a mound of letters and emails that over time, as the courses ended, his students had sent to him. Indeed, we know almost everything about his career: from creating the radical turning point in decorations for pastry arts, for having creating a new look and for the technical innovations related to it... and then, his love story for chocolate which over time has become a reason for living as well as cause for his passionate teaching to new generations, all with an awareness that Italy was doing time for "decades of powerful emptiness in this area".

Meaningful testimonies

We know much less about the impact of his teachings on his students, especially now that he has left teaching. In fact, in January at Sigep Rimini, Cast Alimenti organized a going-away party in his honour. One last passionate lesson. And here I am, leafing through the letters, at first listlessly, then with more and more interest. "I do not dare speak of Maestro Tonti, because whatever he does is pure art; not

only that, but he would be able to hypnotize an entire classroom of students, even if all he was doing was brushing his teeth". Or rather a young girl who I assume is from Calabria writes: "The first day of school I read a phrase: to know, to know how, to know how to be; only afterwards, during his chocolate class, would I understand the meaning. Day after day, I learned tangibly from you the meaning of professionalism: precision, rigour, discipline, creativity, sensibility, passion, energy, generosity. I would like to think that your 'knowing how' and 'knowing how to be' are like a melody that is harmonious and rich of nuances, and never off-key". Many high-profile people have also written about and to Eliseo Tonti; people that are celebrities on the international scene, and that have also committed themselves to a lifestyle and to a profession that are possibly out of style, yet (and I am utterly convinced) winning. An example? "It was an enormous pleasure to attend your lesson. I learned a lot, and not only about chocolate, but also about the man



THE CHARACTER

and the teacher. (...) I see in you the same spirit (...) of Gabriel Paillason, Yves Thuries, Marcel Derrien, the spirit of who has a similar attitude towards their work, of who doesn't need frills and sequins. During my long professional journey, I have seen many "Maestros"; those that dress themselves up with medals as if they were generals from the old USSR, but they don't have eyes that sparkle. They do not transmit the true passion for our profession".

The simplicity of giving

And who would have thought that a small, young emigrant from the Romagna region of Italy, one of the emigrants that escaped from Italy to Switzerland during the Second World War searching for a job and a respectable life, would become an important Maestro of international patisserie and chocolate arts? After having read the large package of letters, I believe to have understood why he is loved by his students and esteemed by his colleagues. He never sold illusions about the "simplicity" of the pastry chef's job: he showed his students the reality of the profession: the harshness of the work schedule, the sacrifices, the trials and errors. But he also transmitted a method for dealing with all of this: passion, rigour, rationality, courage, having with both feet flat on the ground, continuous education, an open mind, studying.

Different from the others

Eliseo Tonti has shared the culture that he has accumulated over the years; he didn't keep anything to himself and the more he studied, the more he travelled around the world to share it. With each new discovery, a book followed. He really did write a lot of books. He definitely went against the current: he didn't participate in television shows, he doesn't yell, he doesn't scold, he doesn't boast. And yet he possesses endless medals that he could show off. But, as the best do, he prefers that others do the talking. Like when Charlie Chaplin was a regular client of his small, exquisite chocolate shop in Vevey, Chaplin had become Tonti's most influential referral. The great, famous writer Andrea Camilleri said that those who possess culture should distribute it like the rain, and not keep it for themselves. Culture itself, in all fields of knowledge, is just that, or it isn't culture.



His career

Competitions

- Since 1988 designated by the commission of professional education as the trainer for Swiss candidates for official UIPCG competitions
- 1989 Bronze Medal Ringsted - Denmark
- 1992 Gold Medal, World Championships Lisbon - Portugal
- 1994 Bronze Medal Tokyo - Japan
- 1995 Vice World Champion (Teams) Milan - Italy
- 1996 World Champion Milan - Italy
- 1997 Vice World Champion (Teams) Stuttgart - Germany

Recognitions and positions

- Winner of Intersuc of Paris of Ruban Bleu 1991 for the book "Decor 2000"
- Founding member of the Gelato World Cup
- Founding member of the European Pastry Cup
- Elected "Chevalier de la Confrérie du Bon Pain" in 1981
- Jury President of "La truffe d'Or" of Culinary Arts - Lausanne, Switzerland
- Member of the International Jury UIPGC
- Honorary President of the Pastry Chefs Confederation of the Czech Republic
- Certificate of Merit of gratitude from the Pastry Chefs Confederation of Poland
- Honoris Causa Certificate of Merit from Basel (Switzerland)
- Member of the UIPGC Commission for International competition rules
- Elected "Pastry chef of the year 2000-2001" from the Italian Academy of Maestro Pastry Chefs
- Honorary President of the Gelato World Cup 2010
- President of the Jury for the Master International du Dessert Glacé Paris
- Diploma from La Confrérie Internationale du Goût Paris



CHOCOLATE AND LEMON DESSERT



BY ERNST KNAM



A fresh, original single portion. The strong flavour of dark chocolate is blended with Sorrento lemon cream, energized and flavoured with green cardamom. The whole is then enhanced by the fresh, unmistakable exotic taste of mango





COMPOSITION

- Marquise
- Dark chocolate cream
- Lemon cream
- Mango gelatin
- Mango cubes

MARQUISE

- | | |
|---------------------|-----------|
| • egg yolk | 100 g |
| • powdered sugar | 100 g |
| • egg white | 225 g |
| • powdered sugar | 200 g |
| • unsweetened cocoa | 90 g |
| • potato starch | 30 g |
| • sugar | as needed |

Beat the egg yolks with the powdered sugar. Separately, beat the egg whites with the powdered sugar. Gently mix the two compounds with the cocoa and potato starch to incorporate all the ingredients well. Pour the mix onto a baking sheet lined with the appropriate paper and use a spatula to make a 5 mm layer. Bake it in an oven preheated to 200°C for 8-9 minutes. Finally sprinkle with sugar.

RECIPES

DARK CHOCOLATE CREAM

- dark chocolate 72% 250 g
- semi-whipped cream 350 g
- whipped cream 50 g
- gelatin 3 g

Rehydrate the isinglass in cold water and completely dissolve it (in the microwave or in a saucepan with a little milk or cream). Melt the dark chocolate in a bain-marie (its temperature must not exceed 55°C), then add the gelatin, egg yolks and semi-whipped cream. Emulsify everything with a whisk. The mixture must be smooth and creamy.

LEMON CREAM

- lemon (juice and grated rind) 100 ml
- whole eggs 150 g
- sugar 180 g
- melted butter 120 g
- fresh thyme 5 g
- cardamom powder (teaspoon) 1

Mix eggs and sugar. Add the lemon juice and butter. Cook over a low flame in a saucepan, taking care to stir well until boiling. Allow to cool. Add the fresh thyme and cardamom.



MANGO GELATIN

- mango puree 500 g
- sugar 50 g
- isinglass (sheets) 3

Rehydrate the isinglass in cold water. Heat the sugar in a saucepan and add the previously softened and squeezed gelatin. Continue stirring until the gelatin has completely dissolved. Add the mango puree.



MANGO CUBES

- mango puree 200 g
- agar agar 5 g
- glucose 100 g
- sugar syrup 50 ml

In a saucepan heat the mango puree with the sugar syrup, glucose and agar agar to 90°C. Pour onto silicone or silpat. Allow to cool then cut into cubes using a knife or other specialized utensil.

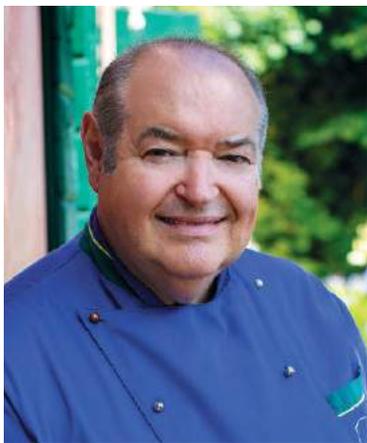
DECORATION

- black garlic as needed
- thyme as needed

COMPOSITION

Fill the rectangular silicone mould for single portions, layering the creamy dark chocolate, lemon cream, mango gelatin, creamy dark chocolate and cocoa marquisse, cutting it to the right size to make it compatible with the mould. Leave to rest in the refrigerator for at least two hours. Before serving, remove the treat from the mould and decorate it with cubes of agar agar mango, black garlic, and thyme.

A SQUASH MASTERPIECE



By BEPPO TONON



A shower of roses on a bed of leaves. Here is the subject of a “painting” made with different types of squash carved with skill. An idea for refined catering





photos by Studio Phototechnica



The colourful effect of this carving is achieved by choosing different qualities of squash, an “odd” vegetable with a hard skin that is excellent for modelling and shaping. Choose different types of squash like the Mini Kawaii Lady, Delica, and Iron Cup, with pulp and peel having different shades of colours. Avoid squash that has small holes that might allow bacteria to enter and make them get mouldy.

RECIPES

INSTRUCTIONS

First of all wash the squash very well with fresh running water, rubbing off any soil residues. It's best to create flowers of different sizes. To make the little roses, cut the squash into wedges and with a smooth blade engrave a few discs of pulp of the desired diameter, sinking the blade at least 2 cm. For the corolla, use an appropriately sized corer and make four semicircular cuts around the disc. Continue with these types of cuts towards the inside of the circle and remove the excess part. Repeat the operation.

The previously cut peels must be shaped like leaves, some with smooth edges and others with serrated edges. For this type of notch use a smooth knife and serrate the edge with V cuts, then remove the excess part. Continue in this way on the two sides of the leaf. Once the jagged cut is finished, slice it with a knife horizontal to the axis of the leaf to get more leaves with different colours. With a corer, first cut the central vein, then proceed with other small incisions from the outside to the inside. Once this procedure is completed you will have leaves complete with veins.





ASSEMBLY

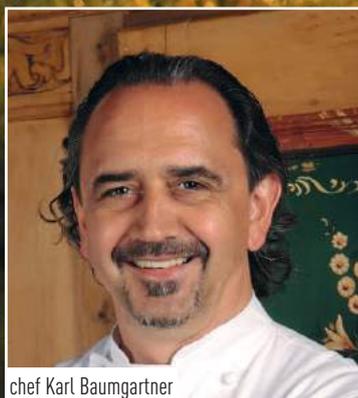
Place a bed of leaves of *Ficus benjamina* on a platter that recalls the frame of a painting. Lay the carvings, carefully interweaving the different colours of the flowers. Complete the work with small sprigs of rosemary. Sprinkle with a solution of water and lemon to keep the squash fresh for a longer period of time.

WHERE MORE STARS SHINE

Michelin stars are falling in Alto Adige. There are twenty-seven stars within twenty restaurants. This province has confirmed its title as the land of flavour



chef Nicola Laera



chef Karl Baumgartner



chef Manfred Kofler

chef Norbert Niederkofler
and his brigade



chef Peter Girtler

It could surprise a lot of people, but the area in Italy where more Michelin stars are shining is the South Tyrol/Alto Adige area. This bilingual land close to Austria should be considered a true gastronomical paradise. The origins of its internationally renowned success are possibly explained by its vicinity to the Austrian border. Indeed, the fusion of Italian and Austrian recipes has created a gourmet cuisine. Alto Adige is a territory rich in steep vineyards, orchards, wild herbs and edible flowers. It is formed by

numerous villages consisting of wooden houses and castles, and it attracts numerous tourists who search for uncontaminated nature, art and gastronomic culture.

Recognized throughout the globe

Without a doubt the gourmet cuisine has grown also thanks to the respect for unspoiled nature which allows for extremely high-quality ingredients. Another element that should not be overlooked is the presence of tourism that searches for authenticity and wellness. The hotel facilities have high standards and all of these elements contribute the international success.

Excellence in food service

Among the points of excellence throughout the province, the restaurant Sissi in Meran stands out thanks to the Michelin-star chef Andrea Fenoglio, famous for his offerings that find the synthesis between traditional Italian and Austrian cuisines. It is impossible to not cite the "phenomenon" of Alta Badia area, Unesco World Heritage site, which confirms its gastronomic record. Within its territory of only 15 square kilometres, there are 6 Michelin stars! The third Michelin star was confirmed for the champion chef Norbert Niederkofler of the restaurant St. Hubertus located in the Rosa Alpina Hotel in San Cassiano. His project "Cook the Mountains" allows for the rediscovery of seasonality and cultivation techniques that respect nature. Another hospitality gem of Alto Adige is Stüa de Michil in Corvara; the young executive chef Nicola Laera, whose fa-



Andrea Fenoglio



Norbert Niederkofler





Norbert Niederkofler

ther comes from the Puglia region of Italy and whose mother is Ladin, and who was formed under the prestigious guidance of Norbert Niederkofler, maintained his Michelin star. At this restaurant, the cuisine is an excellent example of the motivations that make this area a paradise for those who love to taste dishes that can tell the story of a territory: a flower, a seasonal vegetable, selected materials, organic ingredients that have been elaborated as if it was a fairy tale.



Nicola Laera



Manfred Kofler

A more modern take can be found in the menu offered by the Michelin-star chef Manfred Kofler at Culinaria im Farmerkreuz nearby Meran; his cuisine starts with in the territory, but it the journeys towards the sea and towards Mediterranean flavours. In fact, it's no coincidence that the tasting menu is named "from the Alps to the sea".



Manfred Kofler





Peter Girtler

Our journey into the gourmet gastronomy of Alto Adige concludes with two chefs that offer a particularly researched cuisine. Peter Girtler, chef of the Romantik Hotel Stafler in Vipiteno, has always been convinced that "the product is the star, not the chef" and Karl Baumgartner who since 1986, in a tranquil, dreamlike corner of the Val Pusteria, uses innovation as a precious tool to reclaim the local culture.



Peter Girtler

by Monica Viani

CHOCOLATE MEETS FASHION





Fashion and patisserie, a winning combination. The Florentine fashion house Salvatore Ferragamo “dresses” the chocolates of the famous French pastry chef Sébastien Gaudard



For years, many craftsmen adorned fashion shows with models that strut the catwalk wearing clothes made by maestro pastry chefs. Now, some high fashion houses have decided to start collaborations with celebrity chocolatiers to create luxury lines of pralines and candies. Then again, fashion and pastry arts both seek taste and try to satisfy the sensorial perceptions. The pastry arts can especially be considered a decorative art that is capable

of uniting beauty with taste. Therefore, it isn't a surprise that the Florentine fashion house Salvatore Ferragamo presented a series of partnerships for pop-up events in February and March in collaboration with the pastry and food service world to celebrate its new monogram, Gancini. If in London on March 13 a multisensorial cocktail event was organized at the iconic Italian Lina Stores, in France, it was decided to let fashion and chocolate meet.



Haute couture

In France, Salvatore Ferragamo undersigned a sweet collaboration with the pastry chef Sébastien Gaudard. The famous Italian luxury fashion company approached the pastry arts on the suggestion of the new artistic director, Paul Andrew; that is, in Paris for three weeks in the windows of Sébastien Gaudard, the “little prince of French patisserie”, known for wanting to restore to the past the splendor of the present. In fact, in his offerings, he brought alive traditional pastries, offering madeleines and the childhood memories of Proust.





**LES
CHOCOLATS**

SEBASTIEN GAUDARD
PARIS

*Créations exclusives
réalisées pour la maison*

Salvatore Ferragamo

*à l'occasion de la sortie du Gancini, le nouveau monogramme
inspiré d'un des symboles intemporels de la maison
réinterprété et dessiné par le directeur créatif Paul Andrew*

<p>En habit de chocolat noir</p>	<p>En habit de chocolat au lait</p>
	
<p><i>comme un gianduja noisettes, délicat citron confit</i></p>	<p><i>comme un gianduja amandes-noisettes torréfiées, éclats de café</i></p>

Guadard created for Ferragamo a collection of chocolates that reinterprets the shape of the Gancini monogram, the symbol of the brand. It is based on a double-hooked closure inspired by the ironwork on the side walls of the Palazzo Spini Feroni, the historical headquarters of Ferragamo in Florence. Two recipes were created to give life to the visual codes of the Italian brand: a hazelnut- gianduja enriched with a delicate candied lemon, and a toasted almond- gianduja with coffee pieces. The chocolates are enclosed and presented in elegant packaging which recall the Gancini monogram.



AN IDEA

by Monica Viani



THE SOUNDS OF FLAVOUR





Music, food, and wine converge at the restaurant. Protagonists of an unconventional experience able to open new perspectives in experiencing and appreciating flavours

Recent studies on the combination of wine and music at the University of Edinburgh have shown a relationship between wine tasting and listening to music. A combination that is able to enhance the aromas of wine. If you then add an excellent gourmet dish, you create a multi-sensoriality that helps create the right atmosphere for a truly special evening. An experience that when proposed in a restaurant can open new frontiers for the construction of truly original tasting menus.





Food, wine and music

The restaurant Les Petites Madeleines of the Turin Palace Hotel organised an experiment with the combination of food, wine, and music, giving life to the initiative “The sounds of flavour”. For the celebration of the centenary of Leonard Bernstein’s birth and the organization of the #Soundframes exhibition in the city (26 January 2018 - 7 January 2019), it was possible to choose three dishes from the menu, combined with a wine and music specially selected by a sound sommelier. Stefano Sforza, executive chef of Les Petites Madeleines and member of Euro-Toques, selected and created the dishes, Luca Gigliotti, sommelier of Les Petites Madeleines, selected the wines, and the sound sommelier Paolo Scarpellini sought the best musical combination. Each diner had headphones to listen to the music and at the end of the dinner received as a gift a USB pen drive with the songs heard in order to replicate the experience at home.

Harmonic menu

- Risotto, parsley, bottarga, candied lemon paired with Langhe Doc Arneis 2017 Blangè from Ceretto and accompanied by “A taste of honey” by Herb Alpert.
- My version of Bouillabaisse accompanied by Nebbiolo d’Alba Doc 2016 from Bernardina di Ceretto with the song “Max” by Paolo Conte.
- Chocolates, cocoa and meringue with a core of kiwi sorbet matched with Barolo Chinato Cocchi and “Life” by Ludovico Einaudi.





Designer hotel

The Turin Palace Hotel, witness of the history of the Piedmontese capital, enhances the value of art, mixing contemporary design with art deco style. Many meetings have taken place here between different personalities of the national and international intelligentsia. Women and men of culture have fallen in love with its exclusivity, people like Guglielmo Marconi, Arturo Toscanini, Maria Callas, and Louis Armstrong. Guests include royalty like King Charles Gustav of Sweden and Queen Elizabeth, but also stars of the entertainment world like David Bowie, Sting, Liza Minelli, Madonna, and Mick Jagger. What makes the Turin Palace Hotel unique is the grand staircase of the 1920s-1930s, the large living room, the ballroom with its elliptical dome, the hand-blown glass chandeliers and the silk-screened decorations in gold on the stained glass at the back. A hotel where you can savour the colours, flavours, and culture of a city rich in history, and where a philosophy of hospitality focused on the traveller is key.

The right symphony

The idea comes from the harmonies between food, wine and music. The two arts are united by the desire to find a balance between different notes that magically know how to offer pleasure. Food, wine, and music create a perfect symphony! Chef Stefano Sforza is convinced of this: "When creating the menu I chose dishes able to integrate flavours or counterbalance them always in a balanced

way, thus generating unexpected and surprising sensations, yet pleasing to the palate". For his part, working with the chef the sommelier Luca Gigliotti preferred to suggest wines linked to the local area, focusing on selections that are well-known and popular abroad like Vermouth. "I focused on those labels that would bring out the best of every dish," he explained, "enhancing its 'notes' and defining its rhythm".



by Isabella Santoni



THE SWEETEST

COMPETITIONS



Sigep, the most important Italian event for discovering new trends and developments in the artisan sweets industry, celebrated its 40th birthday. One of Sigep goals has always been to promote the talent of professionals and to support the entire production chain of the art of sweets. It accomplishes this objective by organizing competitions and events that prove to be internationally important engagements for the sweets industry

The fair in numbers

- **200,000 visitors** of which 32,848 were foreign buyers coming from 185 different countries
- **1250 exhibitors** took up the entire fair space of 129,000 square meters
- **1294 events** in the official program calendar
- **925 registered journalists**, of whom 138 were foreign-based
- **Over 200 million media contacts** during the days of the trade fair
- **Over 10,000 pictures** posted on **Instagram** with the hashtag #Sigep2019
- **Over 9000 downloads** of the Sigep 2019 app



Exceptional competitions

Italy wins the Juniores Pastry World Cup. The winners are the under-23 years old Filippo Valsecchi from Lecco and Vincenzo Donnarumma from Napoli, both trained by the pastry chef Davide Malizia. The title returns to Italy after it was won by Japan two years ago. Eleven countries fought for the title: Australia, China, Croatia, the Philippines, France, India, Russia, Singapore, Slovenia, Taiwan and Italy. The theme that was judged was "the flight", and the pastry chefs had to pass seven trials. France took second place and Singapore took third. Roberto Rinaldini, the maestro pastry chef who created the competition, commented, "Education always creates excellent results. Even the other teams worked at a very high level: from cleanliness, to the sculptures, even up to the tasting".





There was also significant participation in the selection round for the Pastry Queen competition, which will take place in 2020. Sharon Coppola from Salerno will represent the Italian flag as she won the trials inspired by "The Queen Butterfly" theme. "The Pastry Camp" has become an international project – it was created nine years ago to help develop young, talented Italian pastry chefs and to guide them in the important competitions in the world. For the first time, the project has been expanded to the rest of the world. This year, it demonstrated the



evolution of the international pastry schools of eight countries. China, Croatia, Philippines, India, France, Russia, Australia, and USA presented their best, young pastry chefs with traditional sweets from their native country. It was a moment to deepen knowledge and to share stories, as well as an opportunity that was full of reciprocal professional inspiration.



Gelato d'Oro

The long-awaited event selected the Italian team that will participate in the Gelato World Cup 2020. The winners were the gelato chef Eugenio Morrone, the pastry chef Massimo Carnio, the chef Marco Martinelli and the ice sculptor Michela Ciappini, who gave up her spot for next year's important competition to Ciro Chiummo. Twelve gelato chefs, twelve pastry chefs and twelve chefs competed at the event, who earned their spot at the Sigeep-round of the competition by winning one of the many selection rounds that were organized throughout Italy. This year's edition saw some new developments in the trials, which will be presented again at the World Cup. For example, the execution of a single-portion of gelato in a glass cup replaced the decorated sundae glass. Together with Italy, the countries that are already confirmed participants in next year's World Cup are Mexico, Singapore, Japan, Malaysia, and Germany. In the upcoming months, there will be selection rounds in Poland, Spain, Argentina, Australia, Canada, Morocco, and France, which is the reigning champion.



Pastry
Collection

by
 **ITALY**

DOWN





PERFECT
TRIANGLE

THE INTERNATIONAL
PASTRY MAGAZINE

SWEETS



 **AGUGIARO & FIGNA**

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.

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AGUGIARO & FIGNA



The winners of the Agugiaro&Figna's Design Awards

Double awards for design of the point of sales

With Agugiaro&Figna Molini, the world of flour meets design. The Italian company, which is already established in the pastry world with its line of flours "Le Sinfonie," promoted two international competitions with the goal to support the most innovative projects in creation of the point of sales. They are the "International competition 'Flour stories' – New spaces for Bread" and the "International competition 'The Five Seasons' – for pizza parlours." The contests were organized in collaboration with ARD&NT Institute, Accademia di Art Design e Nuove Tecnologie (the Art Design and New Technologies Academy) created by the Design department of the Politecnico of Milan college and



the New Technologies School of the Accademia di Belle Arti (art school) of Brera.

The two initiatives involved over one hundred architects, entrepreneurs and designers from four continents and from fourteen countries, all called to add value and to redesign the spaces of existing points-of-sales through innovative solutions while effectively responding to the new requests of the market. The awards ceremony was held this past February 13th, 2019 at the Brera Art School in Milan. The competition dedicated to bread shops saw first place given to Elena Groppo, designer of the shop "Boulangerie MD" in Marseille (France), followed by Studio Mabb for the shop "Il Fornaio della Pizza" in Borgo San Giacomo (Brescia, Italy) and by Sondra Pantani for the shop "Star Bakery"



in Livorno (Italy). The competition dedicated to pizza parlours declared Renato Arrigo the winner for the "Pcomepinsa" restaurant in Messina (Italy), followed by Anatoly Mosin, who signed the project of "Casa Italia" in Rostov on Don (Russia) and Valentin Sanz Sanz, author of "Pizzeria 330°" in Soria (Spain).

Nine honourable mentions were also determined, given to new points of sales that were particularly distinguished in the work they presented.

Agugiaro&Figna Molini has always been on the forefront of valorising excellency as well as in investing in projects that go beyond its core business, placing particular attention on the spaces where the product is made and sold. "We are aware," declared Giorgio Agugiaro, President of the Generale Molini company, "that excellency cannot be limited to the product and to the valorisation of ingredients, which are and will remain obviously fundamental. The architecture and the innovative characteristics of the space play a growing and important role in the success of a restaurant or shop, and from a certain standpoint, for the growth of the entire industry."



The pastry chef Claudio Gatti

Exquisiteness under the stars

Agugiaro&Figna Molini is partner of the fifth edition of “La Notte dei Maestri del Lievito Madre” (The night of the Mother Yeast Maestros), an evening dedicated entirely to famous bakers and to the most important artisanal leavened products. The event, scheduled for 8:30 PM on Monday, July 22nd in Parma, Italy under the “Portici del Grano” of Garibaldi Square, will see this Italian company as a protagonist with its line of technical flours designed specifically for pastry arts, “Le Sinfonie,” and with its line of original Agugiaro & Figna flours. This line, which includes Grano Franto, Mora and Grani Antichi, is ideal for the preparation of gourmet leavened products, both sweet and savoury, characterized by the wheat flavour while maintaining the best nutritional values. Let’s not forget that Agugiaro&Figna is the only Italian flour mill that creates a dried mother yeast from its own live mother yeast. The initiative was born from the idea of the pastry chef Claudio Gatti, with the objective to promote the consumption of artisanal leavened products all year round. The goal is to remove the seasonality of those specialties that are often associated only with the holidays: the first among all of them is the Italian panettone, a product that symbolizes Italian pastries throughout the world.

Roughly thirty maestro pastry chefs hailing from every corner of the Italian peninsula will be busy preparing delicious delicacies, using their knowledge which has roots in a deep history and high-quality

ingredients. Throughout the evening, the general public will be able to taste over 50 types of leavened products, all rigorously produced with artisanal methods.

“We are extremely happy to be a part of the Night of Mother Yeast Maestros again this year,” declared Riccardo Agugiaro, CEO of Agugiaro&Figna. “It is an opportunity for us to have a valuable cultural exchange. In the past few years, we have been able to offer yeasts of extremely high quality to the market, and not only that. It is all possible thanks to the value that we give to the exchange and discussion with the artisans throughout the industry. Only in this way we can guarantee innovative and high-quality flours that can respond to the needs of the contemporary baking arts and, at the same time, can exalt the ancient flavours of the most traditional recipes.”





Irresistible crunchiness



Tradition, innovation, research, dedication: Babbi is a company in constant evolution. It has always had the goal to reach flavour perfection for master-gelato and pastry-chefs.

The “Golose Babbi” represent a line of gourmet creams realised with selected quality ingredients and they can be used in various ways in the creation of pastries. Two new creations expand the already vast range of Golose Babbi: Golosa Krok Gianduja and Golosa Krok Pistachio. These two new creams join the already numerous options of the Golose Babbi line: Pistachio, Dark Chocolate, White Chocolate, Classic, Gianduja, Milk&Hazel-nut and Toffee Mou Caramel. The particularity of the Golosa Krok Gianduja and the Golosa Krok Pistachio is the crunchy component in the name. These two creams are enhanced by crunchy and delicious nut pieces, respectively with hazelnuts and pistachios, which combine harmoniously with the gianduja and pistachio creams in a pairing that is extremely satisfying for the palate.

In the world of cold pastries, the Golose Babbi are perfect fillings for gelato- and semifreddo- cakes. In particular, Golosa Krok Gianduja can be used as a glaze to coat cakes, semifreddo and mousses. Paired with gelato, they can be used as creamy and silky ribbons or for the creation of delicious Cremino by layering them in the pan.

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for professionals



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Bravo spa history is founded on 100% made in Italy successful products such as Trittico, the first multi-function machine for artisan gelato, pastry and chocolate, and the continuous tempering machine of the K duo line. Furthermore, in order to be closer to its customers, Bravo avail itself of the cooperation of a wide sales network with distributors both in Italy and abroad and of subsidiaries such as Bravo France, Bravo Deutschland, Bravo Asia, Bravo Middle East and Bravo North America.



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CARPIGIANI



Fabrizio Fiorani: between dreams and reality

Named Asia's Best Pastry Chef in March 2019 by the prestigious World's 50 Best, Fabrizio Fiorani is known for his style and his creativity that are constantly being balanced "between dreams and reality," just like the title of his latest book. His idea of gelato pastry has been at the centre of two moments organized by the Carpigiani Gelato Pastry University of Tokyo, which has captivated both professionals and foreign press. The pastry chef has sped up his creativity in a dialogue between artistic inspiration and a sweet visionary, in a game where magic is given by the flavour intensity. In a productive exchange with Alessandro Racca, technical director of the Gelato Pastry University, Fiorani used Carpigiani technology to narrate and to produce his most innovative recipes.

Structured like laboratory of ideas oriented towards gourmet quality, the Gelato Pastry University offers an excellent educational program, employing some of the methodologies and objectives of the Carpigiani Gelato University, the international gelato school with 12 campuses throughout the world. The educational offer is aimed towards professionals that want to expand their training, with the goal to develop new and creative product lines. The headquarters is integrated into the Carpigiani Japan offices in Tokyo, with the precise location choice in Japan, a country where pastry arts reach the maximum levels of perfection and innovation. The challenge is to develop a new segment of the pastry industry, where the culture of artisanal gelato can take flight.

For information regarding scheduled courses, visit the website: www.gelatopastryuniversity.com



There is nothing more necessary than the superfluous



Japan effect, sweetly Japanese



Mr Art Plus

The new technology that fills*
your business with life

* fillings in cakes, single portions and many other ideas.





Soft and versatile,
even below zero



Sigep Rimini, four more flavours were presented: Rosa, which has an appealing colouring and a light fruity flavour thanks to the use of red fruit pulp, together with Peanuts, Almonds, and Almond Crock, a crunchy version with almond pieces.

The new flavours are increasingly successful with the artisanal maestros, reinforcing the important interest that this range of products has had since its start. The secret of the Otella products is in the high-quality ingredients used to make them and in their adaptability to various uses. In fact, without any extra processes, the cream can be placed directly into the pan and frozen, obtaining the "Ice" version. Or it can be layered with other flavours of the same line to create a "Cremino."

It also has great results when used for pastries, especially for the preparation of ganache, mousse and fillings for cakes; it can also be used for cold pralines. It is can be added to the batch freezer to create a creamy gelato, or it can be used to ribbon any flavour of gelato.



The Otella creams by Elenka have a fluid consistency and they are perfect for various pastry and gelato creations.

Their flexibility guarantees an excellent product performance at both high and low temperatures, maintaining its consistency, its flavour and its ease of processing.

The Otella range is comprised of 8 flavours. To the original "Classica" version made with chocolate and hazelnuts, the Dark Chocolate, White chocolate and Hazelnuts versions were added. This year at

Otella



Fine gelato
and pastry ingredients

CLASSICA

BLACK

PEANUTS

PINK

HAZELNUTS

WHITE

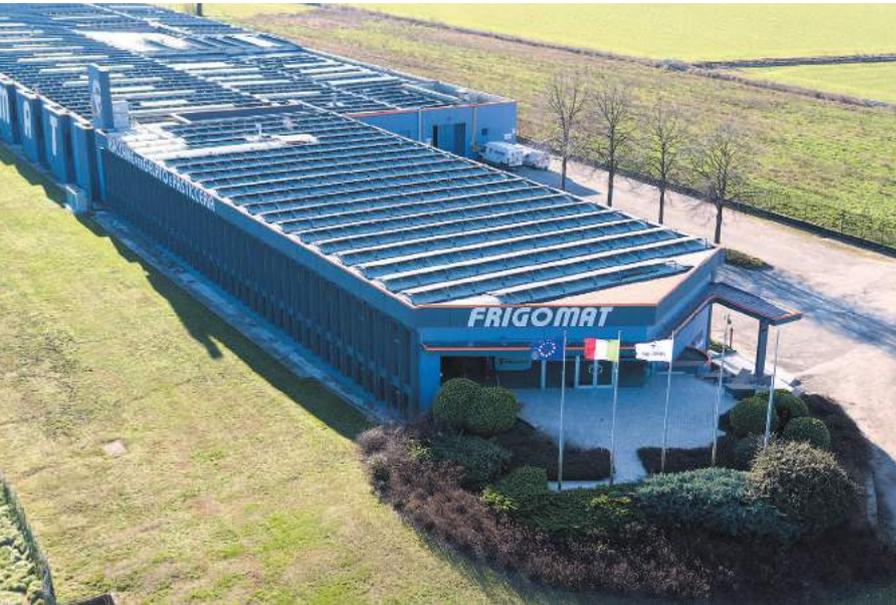
ALMOND CROCK ALMOND

You can do whatever you want with the creams of the Otella line, because their taste and consistency remain intact even below zero. You can prepare creamy ice creams or creamy layered creams, or you decide to whisk or pour them directly into the tub or use them to variegate. You can make excellent ganaches, mousses and fillings for cold pralines or soft icings for semifreddo. Whatever you want to do with Otella creams your creativity gets wings.



www.elenka.it | info@elenka.it

FRIGOMAT



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. Finally, to promote the Gelato culture worldwide, Frigomat created GPS - the Gelato Professional School. This school offers basic courses for future gelato and pastry makers, as well as advanced and dedicated courses addressed to its partners and professionals.

The purpose is to provide our partners and operators with all the technical and strategic tools to stand out from the competition and to start their business with the best available knowledge on equipment and processes.

Innovation for the
“Sweet Made in Italy”



50

50 YEARS OF SWEET TECHNOLOGY

GRAZIE! THANK YOU! **MERCI!** DANKE! GRACIAS!
OBRIGADO! TAKK! GRAZZI! DANK! DIKY!
ARIGATOU! ASANTE! SPASIBO! CHOUKRANE!
XIEXIE! MULTUMESC! DANKIE! SHUKRAN!
HVALA! MAHALO! DZIĘKUJE!



frigomat.com



FRIGOMAT



and store them. In addition, the “Together into the Pastry” recipe book, produced exclusively for Frigomat by the Boscolo Etoile Academy, contains recipes and information aimed to obtain the best performance from the machines. It allows great versatility for the operators in the production and customization of their sweet specialties.

Among the technological advantages that guarantee excellent results there are: the glycol bain-marie system for the maximum respect of the product organoleptic characteristics; the possibility of regulating the temperature of the bain-marie fluid for the treatment of delicate products; the IES electronics (patented) eliminating the phenomenon of thermal inertia and allowing extreme precision at the desired temperatures; the inverter to program up to 10 different agitation speeds.

These machines, developed and designed to support the operator's daily work, represent the expression in the Pastry world of an important combination between experience and innovation, values that have always distinguished Frigomat.

Frigomat: the power of experience, the passion for the future.

A technological Chef at your service

The wide range of Frigomat products includes machines dedicated to the pastry world: the “Twin Chef” series (combined machines) and the “Chef” series (cream cookers).

These machines - equipped with simple and functional technology, solid and strictly Made in Italy - have been designed to expand the operator's choices and, at the same time, to simplify the production activities inside the laboratory.

In particular, the “Chef 12 LCD” model stands out for its great flexibility that allows the pastry chef to easily create various specialties and obtain an always fresh product.

Pastry creams, ganaches, jams, fruit jellies and puddings are only some of the specialties that this machine can produce - quickly and in moderate quantities - for your pastry shop, in order to offer an high quality and always freshly made product.

The ease of production is guaranteed to the pastry chef by an interactive recipe menu with pre-set working programmes and functions, that allow him to create and/or modify recipes, to customize



**Behind a great gelato
there's always a great machine**

 **FRIGOMAT**

 **FRIGOMAT**
macchine per gelato e pasticceria

50 Years of sweet technology

frigomat.com



PREMIUM



frigomeccanica
TECHNOLOGY THAT FURNISHES

TECHNOLOGICAL HEART
THE MOST BEAUTIFUL FRAME
FOR YOUR PASTRY

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.

FUGAR



The products are daily made in small batches, because it is extremely important that an artisanal pastry - or gelato - chef receives this kind of products no more than a few days after they have been produced in order to conserve their flavour, crunchiness and traditional aromas. Indeed oleaginous nuts are particularly predisposed for easily turning rancid. Fugar can count on the experience of two artisanal confectioners that have been working in this department for years. They measure the nuts and mix with wooden blades to regulate the crunchy coating made from liquid sugars. Some of the seeds such as flax, pumpkin and sunflower, are made into pralines thanks to a technique that is called "stancheggiatura," which requires the operator to quickly and skilfully remove the seeds from the incandescent walls of the kettles. In so doing the product gets a thin and fine sugar coating, almost a thin layer of crunchiness. The confectionery world constantly asks for more roasted ingredients which crunch while you enjoy them, giving a pleasant sensation of freshness and extending the taste sensation.

Like an ancient confectionery



Inside Fugar's production facilities, on the Verucchio hills (nearby Rimini, Italy), there is a department that recalls an old-fashioned confectionery from the 1900s, thanks to the traditions it follows as well as its creative style. It is the nougat factory of the company, where the fire-heated copper kettles are the key players, perfect for almond-, hazelnut-, pine nut- and pistachio- pralines. After being through this process these nuts become suitable for gourmet patisserie products.

Fugar, as always, guarantees a selection of nuts used as ingredients in their products that do not allow the word "compromise." It only uses nuts that meet the rigorous criteria of organoleptic and microbiological analysis, and that have been meticulously examined in a laboratory to check that they do not have any dangerous aflatoxin.

With Fugar, you can enjoy the deliciousness of sweets with the guarantee of the food safety.

THE EXCELLENCE



HAZELNUT PASTES



From the best hazelnuts, a line of excellent natural products: a perfect union between Italian home-made tradition and technological innovation.

All our hazelnut pastes are 100% pure and realized starting from the real fruit, an important process that entirely takes place in our own premises.

L'élite della Qualità

FUGAR
PRODUZIONE

Fugar Produzione S.p.A. - Italy
T. +39 0541 679470 - www.fugar.it - estero@fugar.it

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 SWEETENERS



FREE FROM
TRANS FATS

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

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.





HOONVED

PEOPLE · PASSION · INNOVATION

HOONVED ALI Group Srl

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us on





Hizone, hi-professional interior equipment

Hizone is an innovative system of multifunctional blast freezers, reach-in refrigerators and freezers, worktop refrigerators and work tables, designed to equip the professional workspaces of pastry, gelato and professional chefs. Presented for the first time at the last edition of the Sigep Rimini tradeshow, Hizone is the meeting between the creative vision of the designer Antonio Citterio and the technical experience of Isa company.

The Hizone concept is equipped with the most advanced technologies which maximizes management efficiency and the use of the space and allows for integration over time. It is a true system of integrated furnishings which foresees various aesthetic solutions. From anti-fingerprint stainless steel to transparent glass, from screen-printed black glass to the version with a wooden frame: there is a vast collection of materials and finishes which invite you to consider Hizone as a real aesthetic component of the project. It provides a new opportunity to characterize the general image of the production kitchen or the sales area, while rejecting traditional layout configurations. Discover more at www.hizone.it



Who is Antonio Citterio

Born in 1950 in Meda, Italy, he graduated in architecture from the Politecnico di Milano university in 1975. Between 1987 and 1996, he worked in association with Terry Dwan, with whom he designed buildings in Europe and Japan. In 1999, together with Patricia Viel, he founded Antonio Citterio and Partners. The firm works at an international level developing complex projects in residential, industrial and commercial contexts. He was given the "Compasso d'Oro" design award twice, and he currently teaches architectural design at the Mendriso Academy of Architecture (Switzerland).



HI-PROFESSIONAL ZONE

HIZONE is an innovative suite of blast chillers, refrigerated and ambient upright cabinets and prep counters designed to fulfil the needs of artisanal gelato makers, pastry chefs and professional trend setters of the food industry. The **HIZONE** concept, being highly reliable, flexible and built to last, features advanced technologies that allow the user to optimise product flow and space efficiency. Find out more on Hizone.it

HIZONE

Design **Antonio Citterio**
and **Sergio Bozchi**

MAZZONI



Only the best fruit

The frozen foods division of the Mazzoni 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 Mazzoni 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, Mazzoni 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



Perfection needs recipes

you find them here: www.mazzonigroup.com/recipes





Gelatisserie: The creative evolution of patisserie

“Gelatisserie” was developed to offer the modern pastry chef the possibility to create an irresistible, delicious and attractive showcase, always different with a wide range of specialities, which also includes negative temperature delicacies.

The line consists in high-performance bases for various uses, delicious fillings for both cold and baked desserts, modern glazes that are ready for use and perfect when cut, and original and eye-catching chocolate, and flower decorations. There are two families of the base products: Semifreddo bases, designed for desserts that need to be stored and served at negative temperatures with a high-performance natural solution thanks to the innovative Baobab fruit pulp. The second family, Cremfix bases, made for desserts that require refrigeration (mousse and Bavarian creams) in many flavours, including a new high-quality chocolate spray. Farcy is the range of products dedicated to refined fillings that have a fresh flavour and an extremely high fruit content (in pieces, 70%), designed to be used in all kinds of desserts: frozen, refrigerated or baked. Mirror is the name of the line of the artistic glazes that guarantee an even coating of the desserts, they have a clean and trendy flavour and are ideal for coating semifreddo, Bavarian creams, mousse and single-portion delicacies.

To complete the proposal a line of beautiful, ready-to-use decorations perfect for transforming and making desserts even more inviting. The selection available is sure to satisfy every need: modern discs, su-



perfine waves, refined curls, elegant spheres and dynamic triangles. All of the decorations are made with high-quality chocolate and they give the perfect touch to complete any dessert. Sugar flowers, marzipan roses and macaron shells add a romantic vibe to the showcase.

These highly innovative and practical solutions facilitate the work of the professional and increase the attractiveness of the creations. They are new proposals that aim to create a showcase that catches the client’s eye and delight the palate with cakes, semifreddo and single-portion treats saleable at any time of the day and suitable for every type of consumer.

For example, the “Fruttolotti,” fun and elegant 3D fruits, are visually pleasing as well as delicious, dedicated to those who don’t want to limit themselves but want to amaze with simplicity.

Another example is the “Barattolotti,” delicious treasures with endless flavour combinations, a simple and elegant way to enrich a vertical showcase.

This line includes many ideas to release your creativity and to increase business in each point of sale in an intelligent and innovative way.

For information: www.mec3.com





The creative evolution
for your gelato shop



QUICK AND EASY PASTRY MAKING TO INCREASE YOUR OFFER.

La Gelatisserie® is the choice for modern gelato makers who want to amaze their customers with a wide offer of positive and negative pastries. With our bases, fillings, glazes and decorations you can easily create delicious **cakes, fruttolotti and barattołotti** - our special fruit desserts and dessert in jars - for a showcase that attracts the attention and delights the palate!

CAKES



FRUTTOLOTTI



BARATTOLOTTI



FOR FURTHER INFORMATION CONTACT US AT



+39.0541.89411



mec3@mec3.it



mec3.com



The Genuine Company



Tower in Brown: one for all!

To give an original and natural touch to pastry products, Medac has created the new vertical container Tower in Brown. Its brown Kraft-colour recalls the world of the most authentic, artisanal specialties, made of genuine ingredients, worked with high skills. Developed in vertical direction, this is the perfect solution to contain any excellence: freshly baked cream puffs and cream horns, cream - or fruit - tartlets, fragrant croissants, crunchy amaretto biscuits...

Tower in Brown is also very practical: one take-away container for three uses! No more trays, no wrapping papers and no ribbons: Tower in Brown will be just enough. Moreover it does not need a lid: thanks to its special system with flaps, it can be closed with a simple touch.

That's not all: its ergonomic structure allows to hold it with one hand, to enjoy the content by walking. Tower in Brown is available in three sizes, from 500 to 1000 ml and it can be used for any type of culinary preparation, hot (up to 70°C for an hour), cold or frozen.

Previewed at the last Sigep edition in Rimini, it has become a must-have for bakery products as well. Tower in Brown is the natural evolution of Tower, the vertical container created in various elegant and refined versions. Always available in the "total-white" version, to be customized with any graphic you want.





Medac
Tower in Brown.
The sweet taste
of tradition.

Medac has created the new vertical container, exalting your patisserie specialties: **Tower in Brown**. Its "kraft" colour reminds the taste of old desserts, of handmade cakes, of the natural ingredients. Even more, it is very practical: suitable for hot and cold food, without lid, closable with a simple touch on the upper wings. **Tower in Brown** next to its white version, to give a touch of authenticity to your goodies.



protegge la qualità, rispetta l'ambiente



MONTEBIANCO



Tenace: an ally in the professional workshop



With Tenace Pastry, Montebianco offers a solution to the problems that are common in the greatest pastry kitchens in Italy and throughout the world. The production of cold pastries, which is a slower process, and which requires more technique than gelato production, generates high costs. This is especially due to the need to have qualified personnel which is increasing difficult to find. Furthermore, the limited storage period causes lots of production waste, which decreases overall profit margins for the business.

Often, the natural response is to reduce the range of products offered and to enter the paradigm of "I only produce what I know I can sell." Obviously, this impacts the general appeal that the products create for the clients, which will trigger a vicious cycle within the business.

To address this situation, the Montebianco revolution proposes:

- Mass production to optimize the work in the kitchen
- Storage/display at -20°C
- Rapid defrost time to allow for quick service

The key is Tenace Pastry, an easy-to-use product that is extremely versatile in its applications. It can make the difference in both production and in sales, because it allows for the maximum preservation of the product's properties and because it gives the correct structure to the products allowing them to resist above-zero temperatures.

So therefore, the Pastry Revolution has already begun!

Follow it on our social media @montebiancogelato #pastryrevolution

PASTRY Revolution

Produzione in serie.
Esposizione a -20°C.
Servizio immediato.

Production de masse.
Exposition à -20°C.
Service immédiat.

Mass production.
Exposure to -20°C.
Immediate service.

Producción en serie.
Exposición a -20°C.
Servir de inmediato.

Produção imediata.
Exposição a uma
temperatura -20°C.
Servir imediatamente.

Serienproduktion.
Austellung bei - 20°C.
Sofort bedienbar.



الإنتاج الضخم
التعرض لـ -20°C
خدمة فورية

ORION



The measurement of perfection



In less than 90 centimetres, "Nine," the new highly-professional showcase by Orion, exalts in a sublime manner the creations that are displayed in it. It accommodates two rows of gelato pans or cake trays: performance that has not been reached before now.

Beautiful to look at, enjoyable to touch: Nine is something close to art, where spirit and beauty coexist. Its sinuous form offers a high level of customization, allowing for a harmonic integration into any type of space.

It is very quiet so that it does not disturb the environment and it is also very attentive to its consumption values.

In the refrigerated version, the plateau with ventilated refrigeration caresses the pastries in the showcase, guaranteeing uniform storage for all 75 cm of available depth. The characteristics of Nine's pastry storage coincide with the standards that Orion has reached thanks to the collaboration with the maestro Iginio Massari, who endorses and is a client of the brand for years.

Regarding refrigeration models, the range also includes a praline version, which guarantees the perfect storage conditions for chocolate creations.

ORION



9
NINE

AESTHETICS. CONSISTENCY AND STYLE.

The new Orion cabinet is a space enclosed in less than 90 cm, completely dedicated to the professionalism of those who showcase their products.



orionstyle.com

PREGEL



Five Star Chef Pannacrema: your culinary imagination gone wild

Available in more than thirty classic and fruity flavors, Pannacrema-Pastry Compounds are concentrated pastes, perfect for flavoring cold or baked pastries and mixing with different types of doughs, whipped creams, butter creams, and spoon desserts.

At SigeP 2019, new flavor novelties were presented, including everything from the delicious nuances of pistachio and coconut to the spicy notes of basil and rosemary. These novelty flavors are ideal for the creation of sweet and salty applications that provide fresh sensations to the palate.

The basil & rosemary variants are sweet secrets, and when paired with fruits such as strawberry, lemon, orange, pineapple, chestnut and ricotta, they intensify the fruit's acidity and contrast the flavour.

For example, imagine a ripe strawberry enriched with an insert of basil cream; an apricot tart with rosemary shortcrust; or a fruit semifreddo with savory-flavored inserts... the result? A tasty contrast of flavors and emotions!

Discover all the flavor combinations and culinary applications of Pannacrema-Pastry Compounds in the recipe book at: www.pregelfamily.com.

Upgrade your skills and let your imagination run wild in pastry.

Pannacrema-Pastry Compound is adaptable for creative pastry recipes ranging from savory croissants to sweet muffins. Aromatic herbs are ideal not only for enriching and diversifying recipe options but also to improve dishes and propose new solutions.



PASTRY

Five Star Chef

PreGel



Pannacrema-Pastry Compounds

Five Star Chef Pannacrema-Pastry Compounds are sweet and enveloping novelties for pastry, ideal for mixing with ganache and with any type of cream. Try them to create desserts with an innovative look and unique taste.



SCHOOL OF GELATO & PASTRY
WWW.PREGELTRAINING.COM

from our family to yours



www.pregel.com
info@pregel.com



ROGELFRUT



Download our recipes

Benefits in making your own jam

Where there is nature there is health, and health stands in fruits. When you are in abundance of fruits it is always the perfect time to harvest the fresh berries around you and why not to make your own jam. Jam making is not only simple to do, it means that you know exactly what you are putting into your food and, therefore, what you are feeding your customers.

Here are just some good reasons why we believe homemade jam is great...

- Jams are naturally high in sugar, so it is even more important that there are no added preservatives or unnecessary sugars added.
- It is a great way of ensuring that you have freshly made jam available anytime you need it.
- Making jams is a great way of getting good quality professional products with specific and innovative recipes with the perfect raw ingredient as frozen iqf fruits and purées, available @rogelfrut.com.

Come and visit us, find out our dedicated recipe section and let us introduce you the secret of one of them, made just like you would.

Carrot and Apricot Tart

A recipe by Alessandro Racca

PREPARATION

Line a pastry mould, pour in apricot jam and carrot jam, bake at 195°C for 14', cool.

SHORT PASTRY

- | | |
|-----------------------|-------|
| • Butter | 600 g |
| • Sugar | 300 g |
| • Salt | 5 g |
| • Vanilla pod (1 pc.) | |
| • Egg yolk | 190 g |
| • Flour | 100 g |
| • Cornstarch | 100 g |

METHOD

Mix the butter with the sugar, the salt and the vanilla bean. Then add the egg yolks and finally the flour. Leave for 4/5 hours in the fridge.

APRICOT AND CARROT JAM

- | | |
|---|-------|
| • Rogelfrut 10% sweetened apricot puree | 500 g |
| • Rogelfrut carrot puree | 500 g |
| • Sugar | 650 g |
| • 42DE glucose syrup | 200 g |
| • Pectin | 20 g |
| • IGP Sorrento lemon juice | 20 g |
| • Salt | 1 g |

METHOD

Heat the purees at 30°C then add 1/2 of sugar mixed with pectin and salt at 40°C. Bring up to 90°C and add the remaining sugar and the glucose syrup mixed with the vanilla. Cook up to 105°C, (65° min. Brix), Add the lemon juice, mix for 3' and pour directly into the jar.

ASSEMBLY

Roll out the short pastry, height 4.5 mm, line the dedicated stainless steel rings, fill with cold jam, cover with a shortcrust grid, bake in a static oven at 205°C for 16/18 minutes. At the end of cooking, positive cool to ensure the fragrance during window display. If necessary, polish with cold jelly and decorate as desired.

SUGGESTION

For filling of the tart you can also use our range of jams in practical 1.5 kg tins, calibrated for the production of 6 18-diameter tarts. Our jams do not contain pectin or added thickeners so the oven temperature must not be less than 205°C.



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The equipment was designed to produce, showcase and store 6 litres of gelato for each tub (which corresponded to 4,5 kg). It allows you to serve your client directly from the appliance. It can be installed in shops that have limited space because in one piece of equipment there is both the production laboratory and the showcase for the product.

The range has five models: the single tub model, available in both counter-top and floor-standing



versions, or the two-, four- or eight-tub versions. Each tub functions independently with a beater that has long-lasting polyethylene scrapers. The beater speed is variable which allows for creating gelatos that have different structures. Changing the beater speed allows for the production of gelato with different overruns. The beater speed during production and the temperature control during storage have been designed to consistently guarantee the perfect structure of the gelato (consistency, density and scooping texture). There are five production and storage programs, and each program can be run in a simple manner by using the automatic settings that have pre-programmed parameters, or it can be used in the manual mode.

The lid serves as a protective barrier for food safety, and when it is opened, the beater automatically stops. As optional accessories, the GLS Gelato Live Show can come with a sun shade and/or a cone holder.

For information: www.staff1959.com

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SÜDBACK



The trade fair for bakers and confectioners

21 - 24 September 2019 - WWW.SUEDBACK.COM

The unique flair of südback attracts visitors and exhibitors from all over Europe to Stuttgart, Germany. Specially oriented towards the requirements of bakers and confectioners, it is the driving force for ideas, know-how and the exchange of opinions. In 2019, südback will dedicate a separate area to hand-crafted gelato. The newly designed area is called: "hello! Gelatissimo" and will be supported by the only real specialist trade fair for gelato professionals north of the Alps "Gelatissimo".

At the exhibition, about 38.000 visitors from over 80 countries use the opportunity to obtain information on trends and novelties. Concentrated curiosity meets extensive know-how and expertise - the best foundation for intensive dialogue and new contacts.

More space, better flow

In 2019, in addition to Halls 5, 7 and 9, the Oskar Lapp Halle (Hall 6) and the Alfred Kärcher Halle (Hall 8), südback will also occupy the new Paul Horn Halle (Hall 10). The exhibition area will thus increase by 10,000 m². This means more variety. Furthermore, the arrangement of the halls will allow the visitor flow to circulate. This will be additionally encouraged by the mixture of themes offered by südback. Use südback to conduct your discussions in a modern ambience with an international audience. The geographic location of Messe Stuttgart in the heart of Europe is virtually predestined for a successful, international trade fair. It is located in one of Europe's most important and strongest economic regions, which is characterised by innovative strength and market potential. The extensive grounds with spectacular architecture, modern technology and a distinctive flair continue to impress both national and international visitors and exhibitors time and again. Reaching südback is quick and convenient, no matter where you come from and what means of transport you use. The infrastructure found directly on the trade fair grounds and in the Congress Center is also well planned and clearly laid out.



Key to markets

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SIGEP



A world of innovations

18 - 22 January 2020 - WWW.SIGEP.IT

Just ending a fantastic 40th edition, with over 200.000 attendees, of which 32.848 foreign buyers from 185 countries, Sigep continues its pace along the path of adding value to the dessert food service sector in the world.

The next edition of the International Exhibition for Artisan Gelato, Pastry, Bakery and Coffee World organized by Italian Exhibition Group (IEG) is scheduled at the Rimini expo centre from the 18th to the 22nd of January 2020.

The themes that will guide the next edition have already been decided: Internationality and innovation, which will accompany the development of the entire industry of artisanal sweets throughout the world. Sigep remains a platform of the international business where the five industries connect, integrate and are continuously represented, including also the countries of origin of many products.

Internationality and innovation will be developed also within the main events of Sigep, starting with the Gelato World Cup, a spectacular competition created by Sigep and Gelato e Cultura, which summarises the best of the international schools of artisanal gelato. France's victory in 2018 and the change in the rules which allows for the winning team to apply to compete in the subsequent edition provokes the challenge between Italy and their neighbours over the Alps. The Italian team was selected at the Sigep Gelato d'Oro competition and it is composed of the Maestro gelato chef Eugenio Morrone, the pastry chef Massimo Camio, the chef Marco Martinelli and the ice sculptor Ciro Chiummo. For the pastry world, the female pastry chefs from all over the world will compete for the title of "Pastry Queen." Representing Italy is Sha-

ron Coppola, the winner of the Italian selection of Sigep 2019. Other competitors will be selected from the traditional Italian pastry competitions both Juniorers and Seniores, as well as Sigep Giovani along with all its dedicated initiatives at the professional schools.

The world of coffee awaits the challenge of the Italian Barista Championship, which at Sigep will encompass all the expected categories.

For the baking industry, the international profile is guaranteed by the organization of Bakery Events (International contests), where bakers will express themselves by representing the traditions of their native country.

In conclusion, chocolate, with a rich program of exhibitions and demonstrations will attract the attention of professionals.

It is worth remembering that Sigep 2020 will be held in conjunction with A.B. Tech Expo, the 6th International Exhibition of Technology & Products for Bakery, Pastry and Confectionery.



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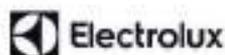


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