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THE INTERNATIONAL PASTRY MAGAZINE

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KÄLTE RUDI is an international medium-sized company with headquarters in Baden-Württemberg. Long-standing customer relationships and partnership are our foundation. From the very beginning we work closely together with future users in the development of their machines. Company founder Rudolf Rischewski himself made ice before turning to refrigeration technology and the development of ice cream coolers in the sixties. This explains a history full of innovations in the service of quality and ease of work. Currently, KÄLTE RUDI is managed by Marc Rischewski in the second generation and has remained an independent family business. KÄLTE RUDI still develops, tests and produces its own products today. Each machine thus meets the high-quality standards that make up the company’s success.
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born under the volcano

The secrets of pure sicilian excellence
Pistachios picked up in the territory of the Etna volcano, row processed for guaranteeing its fragrance, constant control and a family tradition that only few companies can count on.
If you think, your creations deserves only the best, trust in who works out of passion!
We were seen, again...and again!

Over two hundred thousand views were recorded on the puntoITALY – Sweetmood website, translating into a rhythm of over seven thousand contacts a month. Basically, all year round, and from all over the world, at any given hour of the day or night, at least ten operators, whether buyers or aficionados, enter and navigate inside the “digital home” of Made-in-Italy gelato and pastry!

We have reached nearly eight thousand subscribers to the online version of the website, with an increase of over 27 percent since we have launched SweetMood alongside puntoITALY. These are the numbers collected by our magazine in the last few months: an editorial success that has gone well beyond our best expectations.

We are about to face a very long and intense international 2019/2020 season. We will be present at many international fairs, including Host Milan, Anuga Cologne, FHC Shanghai, Mig Longarone, Sigep Rimini, Gelatissimo/Intergastra Stuttgart, Gulfood Dubai, ExpoSweet Warsaw, FHA Singapore. A fantastic tour of the world in 180 days!

In this issue, you will find recipes, trends, chronicles of events, with the involvement of Italian pastry and foodservice professionals at the highest levels of professionalism. There is also an extensive article on an all-Italian delicacy: coffee! Followed by an article to tackle the most “glamourous” moment of the day, that is, “cocktail hour”!

So many ideas and a great desire to amaze again! Happy reading to everyone

See you soon!

Franco Cesare Puglisi
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She is the first woman to join AMPI (Accademia Maestri Pasticceri Italiani - The Academy of Master Italian Pastry Chefs), and she became the World Champion of Pastry Arts in 2016, by earning the title of Pastry Queen. Thirty-two years old, a typical person from Turin (Italy), beautiful and fierce: she is already a star of the Italian pastry world. Perseverance and stubbornness brought her to the “The Pastry Queen,” a prestigious competition during Sigep 2016 that is dedicated to women pastry chefs. Today, she is a technical advisor of Callebaut, an instructor and star of her TV show “Il favoloso mondo di Silvia” [The wonderful world of Silvia] on the Gambero Rosso Channel, and an ambassador of Ruby Chocolate, the fourth type of chocolate produced from specific cocoa beans that have a natural red-pink colour. Silvia Federica Boldetti is a special pastry talent: her simplicity and her femininity have inspired her. Being a travel-lover, she conveys international experiences and appeal into the art of Italian pastry. Attentive and meticulous training taught her some of the secrets of pastry arts, even though the journey of knowledge is long and never-ending. These secrets helped her win the world championship, become an instructor of her own courses, and become a consultant for important industry companies. She offers balanced desserts that are creative and elegant, and that give movement and colour to the ingredients. Her pastry style is a game: a form of pleasure and fun. She knows to have learned a lot from professionals in the industry, and above all, she sees Stefano Laghi and Gianluca Fusto as her teachers. She isn’t afraid, and she humbly admits she still has a lot to learn. Without a doubt, she is a woman who has decided to take on the challenge, and to not give up!
Pastry thrives on infinite combinations, often by chance. It’s about rolling the dice, but you can only do it if you know the ingredients and their combinations perfectly...
COMPOSITION

- pistachio joconde
- yogurt mousse
- raspberry cream
YOGURT MOUSSE

- yogurt 500 g
- egg whites 125 g
- sugar 190 g
- water 50 g
- fresh cream 35% 375 g
- gelatin 200 bloom 13 g
- powdered yogurt 14 g

Hydrate the gelatin. Cook 170 g of sugar with water at 121°C and drip onto the egg whites beaten with the remaining 20 grams of sugar. Whip the cream, dissolve the yogurt powder in a small part of the cream, and combine all the components.

PISTACHIO JOCONDE

- egg 160 g
- sugar 100 g
- inverted sugar 35 g
- pistachio paste 35 g
- almond powder 116 g
- weak flour 35 g
- fresh butter 15 g
- egg whites 100 g
- sugar 15 g

Beat the eggs, sugars, almond powder, and flour in the planetary mixer. When the batter is foamy, add the pistachio paste and continue to beat. Separately, beat the egg with the sugar. Melt the butter, add it to the pistachio batter, and then fold in the egg white. This quantity is for one baking sheet. Bake for 7 minutes at 175°C.
RASPBERRY CREAM

- fresh cream 35%  175 g
- raspberry pulp  195 g
- lemon juice  25 g
- milk chocolate  165 g
- gelatin 200 bloom  3.5 g

Warm the cream. Add the rehydrated gelatin. Add the melted milk chocolate and emulsify. Add the pulp and lemon juice and pour into the moulds.
ASSEMBLY
Join two hemispheres to make a ball, one having joconde and the other without. Place the ball into the yogurt mousse and close with joconde. Remove from the mould, spray with neutral gelatin and cover the sides of the cube with chocolate decorations to make the sides of the die.
1. Join the two hemispheres to make a ball.
2. Place the ball in the yogurt mousse.
3. Spray with neutral gelatin.
4. Choose decorations for the cube.
5. Cover the sides of the cube with chocolate decorations to make the sides of the die.
6. The die is composed of two hemispheres. One with joconde and the other without. The ball in the yogurt mousse is closed with the joconde.
COFFEE MADE IN ITALY
Throughout the world espresso has become synonymous with Italian coffee. If prepared and served professionally it releases a particular taste. Inside a cup you can find history, culture, and passion. Some simple rules to prepare a perfect espresso.

No one knows coffee’s origins in Italy. It is presumed that it arrived in Italy through the port of Venice thanks to trade with the East. It found success thanks to the opening of the first cafés, shops that soon became meeting places, often frequented by artists and men of culture.

Black gold
Around the world espresso is considered one of the great crown jewels of products Made in Italy. Its success is linked to the history of its preparation and to the migratory flows of Italians who travelled throughout the globe to seek their fortune. Before the 1900s coffee was brewed by infusion. After being coarsely ground, it was left in contact with water for a few minutes. Subsequently it was filtered through pieces of linen. In 1900 everything changed. The first espresso machine was patented in Italy, manufactured by Pavoni based on the patent of Luigi Bezzera, who had revised the project from years before developed by Angelo Moriondo. Using a
complex steam system, the machine recalled the express trains leaving the stations. Hence the name. In the post-war period a new invention revolutionized the world of coffee: Achille Gaggia offered a machine with a lever. The water pressure on the coffee cake allowed the formation of the cream, a distinguishing characteristic of espresso. In 1961 a revolutionary machine was developed. The Faema E61, the first machine to use a volumetric pump to push the water onto the coffee cake at a constant pressure of 9 atmospheres needed to produce the espresso.

Sensory analysis
Today coffee is the most consumed drink in the world, but perhaps the least known. How many people know the rules to understand if the coffee they are drinking is made in a professional manner? And
yet, since the 1950s, a sens-
sory science has developed
that involves chemistry, psy-
chology, marketing, statistics
and philosophy and that helps
define espresso as an excel-

ten coffee. The nose and the
mouth are fundamental. The
nose receives chemical sig-
nals and translates them into
electrical signals transmitted
to the central nervous system.
Some specialized cells in the
mouth contribute to defining
the flavour. Taste buds on the
tongue perceive the sweet,
the salty, the sour, the bitter,
and the umami (savoury). So,
for example, the acid taste of
Arabica is pleasant only if it
is not excessive. In the mouth
you can also perceive the ther-
mal density or astringency
generated by the heat of the
drink, which should be tasted
at a temperature that does not
exceed 67°C. When analysing

espresso, the first step is a
visual analysis of the cream,
assessing its texture. The
cream is an emulsion of lipids,
carbon dioxide and some col-
loidal substances like water

produced by the pressure ex-
ered by the espresso machine
during extraction. The colour
is derived from the degree of
toasting, the texture from the
species and the freshness of
the product. Robusta creates a
frothy cream of a dark hazel-
nut colour; Arabica a light ha-
zelnut cream with a shiny tex-
ture. The tasting of the coffee
will tell us about its body, acidi-
city, intensity, and astringency.

Arabica and Robusta
The coffee plant is a tree, part
of the Rubiaceae family, and

is divided into two categories:

Arabica and Robusta. They are
two species that give coffee dif-
erent flavours. The former, the
most valuable, has a sweeter
taste, sometimes with spikes
of acidity, an important aroma
ranging from floral scents to
red and ripe fruit to the notes
of chocolate and nuts. The Ca-
nephora coffee species, more
commonly known as Robusta,
has woody notes of licorice, bit-
ter cocoa, tobacco, sometimes
of burnt rubber, often a bitter
and astringent taste.
Circular economy and sustainability

In the new circular vision of advanced societies there are products that more than others lend themselves to being reused or to even become something else. Coffee is certainly very well positioned in the hierarchy of these products and we can easily talk about sustainability from coffee grounds as one of the opportunities for innovation in the field of food technology. Of course there are the hundreds of uses that have become daily habits, like using them to fight odours in the bottom of trash cans and in the fridge, in the garden, and even for the production of bio-fuel. But new uses are being found all the time, from natural shampoo recipes to natural hair care treatments, even products that help you lose weight.

The first rules

Here are some simple rules to follow. But we must never forget the importance of the traditional four Ms in Italian: Miscela (the blend), Macinadosatore (the grinder), Macchina (the machine) and Mano (skill) (i.e., experience and manual skills of the barista).

• It must be prepared fresh each time.
• The correct amount for an espresso is 7-7.5 g of coffee.
• It is best to grind the coffee right before using it.
• The filter holder must always be cleaned of any previous extraction residue.
• The coffee cake must be pressed evenly.
• Before attaching the filter holder to the dispensing unit, water should be run to clean any coffee residue from the sprayer.
• Percolation time is 25 seconds.
• A cup can contain a maximum of 20-25 cc of espresso.
Is it good or bad for you?
There are many preconceived notions to dispel. For example...
• It’s not true that coffee is more addictive than tea.
• It’s not true that tea is healthier than coffee. In fact, not all teas are healthy. Sometimes there are traces of aluminum, fluorine or alkolaids in the sachets.
• “No, thanks coffee makes me jittery.” It’s not true! A study conducted by the Harvard School of Public Health showed that drinking coffee every day can prevent the risk of suicide, since caffeine seems to have the same effects as an antidepressant, increasing serotonin levels.

The winning combination
Coffee and brioche. A combination you can’t say no to. And science tells us why. It’s all due to the caffeine that stimulates your desire for sugar. Caffeine temporarily modifies your sense of taste, reducing your ability to taste sweet flavors, subsequently increasing your desire. This is the thesis of a group of scientists from Cornell University, authors of a study published in the Journal of Food Science. Caffeine is a stimulant of the nervous system that may inhibit the perception of sweet taste.
The history of coffee machines starts at the beginning of the 1900s and it is characterized by models which represent the Made-in-Italy design. They are so valuable that they are worth being exhibited in a one-of-a-kind museum.
The first espresso coffee machine dates 1901 with the registration of the patent developed by the engineer Luigi Bezzera of Milan. The project, which for a long time would be the point of reference for various producers, was created by the businessman Desiderio Pavoni in 1905 with the “Ideale” model. It is a monumental machine in a column form, with a cylinder-shaped body and a steam mechanism which required voluminous space. It was created in copper and brass which united functionality with beauty, especially since it was destined to be used in coffee shops which, at the time, were starting to become social meeting points. The attention to aesthetics and the elegance of the models characterized the monumental column machines of the time period, and they were often influenced by Art Nouveau and Deco. With the technical evolution along with the switch from a steam mechanism to a “piston” or “lever” mechanism, a revolutionary aesthetic change occurred towards the end of the 1940s.
The first prototypes
The valuable La Pavoni-brand “Ideale” machine, presented in 1906 in Milan during the World’s Fair, is a combination of Art Nouveau and industrial design with its curved lines and exotic decorations inspired by coffee plants. Another example of the monumental equipment is the 1930 Rancilio-brand “Ottagonale” model, produced by craftsmen. It is typical Deco with its geometric volumes and its chrome exterior. It is perfectly aligned with the works that were exhibited at the 1925 Art Deco Exhibition in Paris.
One of a kind museum

These machines are part of the Enrico Maltoni collection. Maltoni is a coffee machine history expert that has been collecting the most exclusive models since 1990, together with photographs, technical documents and advertising materials. The archive today counts over 25 thousand documents including designs, patents, brochures, stamps and advertising materials: enough to be recognized as unique in the world. Since 2012, the Maltoni collection has been located inside Mumac, the Coffee Machine Museum, located at the Cimbali Group in Binasco (outside of Milan). It is the first museum in the world for Espresso coffee machines, and it was founded in 2012 in occasion of the 100th birthday of the company. The objective of the museum is to safeguard the Italian heritage represented by an entire industry, an industry which also symbolizes the evolution of Italian traditions. There are also some pieces from the Cimbali family patrimony in the museum. It is divided into 6 rooms which correspond to six different time periods.
**Technological evolution**

Evolution brought the change from the “steam” method, in which the vapor burned the coffee creating a bitter drink, to the “piston” or “lever” method, in which the machines prepared an infusion of ground coffee powder with boiling-hot water. The first equipment to use the lever method is the “Classica” model by Gaggia, dated 1948. It was built in collaboration with the Officine Fae-

ma before the two companies started to produce each their own models. The very hot wa-
ter is pumped at high pressure over the ground coffee. In this way, the coffee is not burned and for the very first time the typical espresso “crema” was produced. The innovation was not only functional, but also in aesthetics since the “Classi-
ca” machine is one of the first horizontal machines.
1955
Faema
The "Urania" model

1956
La Cimbali
The "Rubino" model

1956
Faema
The "Urania" model
Italian style
Between the end of the 1940s and the beginning of the 1950s the production of espresso coffee machines became even more industrialized and the brands multiplied, especially considering the growing amount of people that could afford the daily ritual of coffee. The 1950s were a moment of economic growth, confirmed also by the number of cars that were circulating, whose production grew 5-times over. The rounded and curvy lines inspired by the American style starting growing and the designers followed suit. An example is the first machine with a horizontal boiler created by “La Pavoni,” made in 1948 in collaboration with Gio Ponti, known today as the father of Italian style. The “D.P. 47” model, nicknamed the “la Cornuta,” is chrome-plated and very shiny, with aerodynamic elements which surround the grouphead; 47 refers to the year the prototype was presented. Gio Ponti, famous architect and founder of the Domus magazine, proposed in 1956, on behalf of La Pavoni, the Domus/Casabella/Style and Industry competition for a new model. The La Pavoni-brand “Concorso” machine won, later called “Diamante.” It was designed by Bruno Munari and Enzo Mari.
1955 *La San Marco* named “Lollobrigida”

1956 *La Pavoni* – The “Concorso” model, lately named as “Diamante”, by Enzo Mari and Bruno Munari
Industrial projects
During the 1960s, the machine production switched from handcrafted to industrial and the producing companies were helped by the most famous Italian architects and designers in a historical moment filled with creativity and the desire to change. Among these architects, in addition to Gio Ponti, to whom the 1960 Pirelli skyscraper of Milan is attributed, we remember: the Castiglioni Brothers, who reached international fame and whose studio in Milan is now a museum; Enzo Mari, an avant-garde artist who dedicated his life to product design; the designer Bruno Munari; the engineer Antonio Fornaroli; and the architect Alberto Rosselli. The models of these years are the 1961 La Pavoni-brand “Brasilia” and the Faema-brand “E-61” dedicated to the solar eclipse of 1961, a continuous extraction machine that introduced the system that is still in use today.
Design award
Gio Ponti is the inventor of the "Compasso d’Oro," or Golden Compass, award, established in 1954 with the objective to highlight the value and the quality of Italian-designed products. The first edition was launched in 1954 at the same time as the 10th Triennale. At first, it was supported by “Rinascente store”, then in 1958, it was fully passed on to ADI, the Association for Industrial Design. In 2014, ADI announced the first edition of the “International Compasso d’Oro” award, introducing a series of thematic editions that will be chosen from time to time. The Cimbali-brand model “Pitagora,” designed by the Castiglioni Brothers, was the first and only coffee machine to have won the “Compasso d’Oro” award in 1962.
A EUROPEAN SWEET
Just two ingredients with four variants for a treat that is quite common in the pastry shop. Meringue - very light, fluffy, and crumbly - stands out for its versatility. It can be used as a decoration or as a base for cakes and semifreddos. A curious history.

The story of meringue’s origins is shrouded in mystery. Too many people have made claims to its invention. The most credible legend identifies its place of origin as being Meringen, the Swiss city in the canton of Bern, known for having hosted Sherlock Holmes. But even the English investigator would have great difficulty understanding whether the story corresponds to reality or is simply a work of fiction! According to legend, in the early 18th century a beautiful blond young woman with a slightly melancholy look on her face often walked the streets of the Swiss town. She wasn’t just a pretty girl, she was a princess, the daughter of the deposed King of Poland Stanislaw Leszczynski, who was wandering through Europe. It was rumoured that she was the betrothed of the Prince of Condé! This didn’t stop the pastry chef Gasparini from falling madly in love with her. Every day he looked forward to seeing her through the windows of his shop, hoping that the young woman would notice him. He spent his days dreaming of a happy...
ending for an impossible love. But all he could do was dedicate a truly regal dessert to her, with a crumbly flavour and a foamy texture. The meringue was born. It recalled the melting of snow in the first spring sun, leaving a persistent sweet taste in the mouth. The princess loved the sweet, but all she could do was take the recipe to France, where she was to be married to Louis XV. The marriage was unhappy, but the meringue was a hit at court, loved even by the future and last queen Marie Antoinette, who enjoyed eating it with chantilly cream. The success of the meringue also spread to England. Queen Elizabeth became a great fan. The first time she tasted it, she exclaimed, "Oh, that’s like a kiss!" Soon, Gasparini’s meringue evolved into four different recipes: Italian, French, Swiss and Sardinian. In turn, these four variants have allowed the creation of an infinite number of desserts.

**The four variants**

Meringue is a basic pastry recipe consisting of egg whites beaten to stiff peaks and sugar. It can be made in four different ways. The best known is French meringue, also called basic meringue. Made only with egg whites and sugar, it is left to dry for a long time in the oven at a very low temperature, so as to remain white. And then there’s Italian meringue, which is often used as a base for other desserts, like a mousse or semifreddo. It’s made using very hot sugar syrup [121°C] added while the egg whites are being beaten. This way the mix is pasteurized and can be used as a base for sweets that don’t require cooking. Some bakers prefer Swiss meringue, whose peculiarity lies in the fact that the egg whites are heated in a bain-marie while being beaten. This also

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**Italian meringue**

Ideal for butter creams, semifreddos, frozen foams. Proportions for mixes suitable for baking: 1 part egg white - 3 parts sugar. Proportions for mixes suitable for creams and fillings: 1 part egg white - 2 parts sugar.

- water: 450 g
- sugar (first part): 140 g
- egg whites: 500 g
- sugar (second part): 100 g

In a pan with a spout, heat the water and the first part of the sugar to 116°C. At the same time, beat the egg whites with the remaining sugar. The two processes must be carried out at the same time. Decrease the speed of the machine, pour half of the cooked sugar into the centre of the bowl, and, after 20 seconds, decrease the speed and pour the other half of the sugar. This prevents the sugar from remaining on the sides of the bowl. Continue beating the meringue until maximum volume is achieved. Place the meringue on a baking sheet, cover with film and quickly cool it in a blast freezer before use.
Pasteurizes the mix so the meringue can be used in other sweets without cooking. Finally, there’s the Sardinian meringue, similar to the French version, but with the addition of almonds and cooked at a higher temperature for a shorter time in order to keep the inside soft. It’s usually decorated with coloured sprinkles. But every pastry chef has his or her own little secret for each variant.

The importance of the egg whites
The beating of the egg whites plays an important role in the preparation of the meringue. There must be no traces of yolk in them as the fat prevents the whites from stiffening. Moreover, the eggs must be at room temperature to facilitate the process. Adding a few drops of lemon to the mix makes it whiter. It’s not recommended to add salt as it causes a loss of liquids and sagging of the meringue. Particular attention must be paid to the choice of the container used to beat the egg whites. It must be made of glass or metal, because plastic – even if apparently clean – retains fat.

French meringue
Suitable for baking to make meringue cookies.

- egg white 500 g
- sugar 1000 g

Beat the egg whites with half the sugar. When they are sufficiently whipped (i.e., the volume is doubled), add the rest of the sugar. Portion with a pastry bag and dry in the oven for about 2 hours at 75°C.
Swiss meringue

Similar to the French version, useful for baked meringues, in creams, semifreddos or as a primary mix on short pastry, puff pastry or sponge cake bases. The difference is that the powdered sugar saturates the egg-white solution while the table sugar remains crystal inside the beaten whites. When dried, the meringue is slightly more coloured, but also more crispy.

- egg white 500 g
- sugar 500 g
- powdered sugar 500 g

Mix the egg white with the table sugar and heat in a bain-marie or directly on the stove, stirring with a whisk so as not to burn the mix. When it reaches 60-65°C, immediately beat the mix in the mixer with a fine whisk at third speed until the mass is stable, lukewarm, and shiny. Finally, add the sifted powdered sugar, stirring gently with a spatula. Bake at 100-120°C for 2 hours without steam.

If used to make half shells to be filled, shape them using a pastry bag with a smooth nozzle on a silicone mat. Once baked, the half shells are stored in closed boxes without humidity. For the filling, use whipped cream to make some rosettes with a pastry bag with jagged nozzle. Once the half shells are filled with whipped cream, close them with the other halves.
Baking secrets
Meringues are baked at low temperatures for a long time so that the humidity evaporates. Temperatures and times vary depending on the size, consistency, and colour you want to achieve: 60-80°C for 2-4 hours to keep the meringue white, 110°C for 60-90 minutes to lightly brown them outside and keep them soft inside.

Tips for a perfect meringue
To avoid accidents while making a seemingly simple sweet, it is necessary to take a few small precautions. Using powdered sugar makes the meringue more chalky, while table sugar makes it more crumbly. If the oven temperature is too high the meringues will brown, but if you don’t bake them long enough they’ll remain soft inside. If you beat the egg whites without the sugar and add it afterwards the meringue will be coarse (large air bubbles), while if you beat them together with the sugar the grain is finer. Finally, when the meringues have finished baking, let them cool before trying to remove them from the baking paper, otherwise you risk breaking them.

Sardinian meringue
Sardinian bianchini, in dialect called “bianchinus” or “bianchittus”, are the island’s variant of the classic meringue. They are usually made in a round, vertical shape that follows a helical pattern. The mix is enriched with grated lemon rind and toasted chopped almonds (sometimes also walnuts and hazelnuts). The amount of sugar is greater than what is used for meringues (usually the ratio between egg white and sugar ranges from 1:1 to 1:2), reaching even four times the amount of egg whites. The traditional recipe passed down through the generations calls for 100-150 grams of sugar for each egg white.

• egg white 30 g
• sugar 125 g
• toasted chopped almonds 80 g
• grated lemon to taste
• lemon juice to taste

Separate the egg yolks from the egg whites, add the lemon juice to the egg whites and beat the egg whites with the planetary mixer at low speed. When foam starts to form, increase the speed. Add sugar when the egg white has quadrupled its volume. The sugar should be added little by little. Continue to beat the egg whites until they stiffen. Add the lemon rind and the toasted chopped almonds. With a pastry bag and star-shaped nozzle, make “tufts” on a cookie sheet covered with baking paper. Decorate with coloured sugar sprinkles and place in the oven at a temperature of 80-90°C. Bake for at least three hours.
OLD-STYLE MERINGUE

Recipe from the book "Reverse fusion" by Pierpaolo and Riccardo Magni with Luciana Polliotti -published by Editrade

OLD-STYLE MERINGUE

"A meringue that is old-fashioned only in its name. Interpretation and creativity have respected the origins of the dessert, but the recipe contains various creamy textures, with a cream-flavoured gelato and a zabaglione semifreddo, and it has a refined and well-calibrated presentation"

CARMELIZED Meringue

- pasteurized egg whites 225 g
- sugar 130 g
- powdered sugar 475 g

Beat the egg white with the sugar. Use a spatula to stir in the powdered sugar. Form discs and sprinkle them with powdered sugar. Bake for five minutes at 200°C valve open, then finish at 120°C for about 1 hour valve open. Cool and sprinkle the meringue discs with liquid cocoa butter to preserve their crispiness.

COMPOSITION

- Caramelized meringue
- Italian cream gelato
- Italian meringue
- Zabaglione semifreddo
ITALIAN CREAM GELATO

- milk 600 g
- nonfat dry milk 38 g
- cream 35% fat 70 g
- pasteurized egg yolks 80 g
- sugar 125 g
- glucose syrup 42 De 22 g
- dextrose 55 g
- neutral stabilizer 3 g
- water 7 g
- vanilla pod 1
- orange zest 1
- lemon zest ½
- crushed coffee beans 15
- cinnamon stick ½
- rum 10 g

With 120 g of milk and 30 g of sugar make a cold infusion by steeping vanilla pod, orange and lemon zest, coffee beans, cinnamon stick, rum. Bring to a boil. Filter. Use 50 g of flavoring per kg of mix. Proceed according to best practice. Chill in blast freezer and store at -18°C.

- milk 600 g
- cream 35% fat 70 g
- pasteurized egg yolks 80 g
- sugar 125 g
- glucose syrup 42 De 22 g
- dextrose 21 g
- milk base 100 75 g
- water 7 g
ITALIAN MERINGUE

• pasteurized egg whites  500 g
• sugar               150 g
• sugar               600 g
• water               250 g

Beat the egg white with the first part of the sugar until stiff. Heat the second part of the sugar with water to 120°C and then slowly add to the egg whites while they stiffen. Continue until partially cooled.

ZABAGLIONE SEMIFREDDO

• Vecchio Florio dry marsala  250 g
• pasteurized egg yolks  200 g
• sugar               200 g
• whipped cream       600 g
• Italian meringue    170 g

Heat yolks, sugar, and marsala to 82°C and beat when cold. Fold in the Italian meringue and whipped cream. Use immediately.

ASSEMBLY AND DECORATION

Assemble the cake using 5 cm rings, placing on the bottom the caramelized meringue disc, spread the cream gelato, overlay another caramelized meringue disc, spread the zabaglione semifreddo, and close with a caramelized meringue disc. Chill in blast freezer. Remove the ring and spray with white velvet effect, decorate with browned Italian meringue and white chocolate disks and gold leaves.
For the eatPRATO collection, pastry chef Paolo Sacchetti proposes a contemporary gourmet version of the traditional Tuscan "ghirighio" dessert. A single portion inspired by the winter flavours of the mountain, its name alluding to the hills surrounding Prato. Made with chestnut, white chocolate, and nuts, it has a delicate and refined taste.
COMPOSITION

• single portion
• white chocolate and pine nut glaze
• chopped pine nuts, candied walnut, rosemary

SINGLE PORTION

• whole eggs 5
• sugar 225 g
• chestnut flour 220 g
• almond powder 80 g
• baking powder 20 g
• extra virgin olive oil 280 g
• cream 200 g
• cooked apple ground into paste 80 g
• pine nuts 15 g
• walnuts 15 g
• raisins 20 g

Whisk the eggs and sugar together. Mix the powders and then add them to the eggs and sugar. Add the cream and olive oil emulsion to the mix. Stir in the nuts. Fill the silicone half-sphere moulds 3/4 of the way, then cook for about 20 min at 180°C. Remove from the mould when cool.
WHITE CHOCOLATE AND PINE NUT GLAZE

- white chocolate 300 g
- cocoa butter 80 g
- roasted chopped pine nuts 50 g

Melt the chocolate and cocoa butter together at 45°C. Cool and temper at 27°C. Add the chopped pine nuts. Glaze the single portion.

DECORATION

Decorate with pine nuts, a candied walnut placed on top of the single portion, and a "tuft" of rosemary.
Ghirighio
Not everyone knows it, but ghirighio is a chestnut cake, a “poor” cake made with chestnut flour traditionally made in the Apennine areas of Umbria, Piedmont, Liguria, Tuscany, Lazio, Emilia Romagna, and Sila and Crotone in Calabria. In the Middle Ages, chestnuts were considered food for the dead, just like broad beans and chickpeas. In various parts of Italy they were eaten during celebrations for the deceased.

A feminine treat
The gentle Montagnaccio has a rounded shape that recalls the female figure. This is not by chance, as it was designed to recall an ancient tradition. According to legend, the mountain is a mother who nourishes and comforts. And by definition sweets are comfort food! It is a signature cake, spherical in shape, almost a kiss, an homage that seems to allude to the Apennine landscape that embraces Prato. Its white colour recalls cold winter frost, but inside it has the warm, brown tones of the Val Bisenzio chestnut grown in a valley situated to the city’s north. The consistency of the treat is soft thanks to the raisins and Bacchereto extra virgin olive oil. Soft but not too soft, because the white chocolate icing is studded with chopped pine nuts that add a slight crunchiness. Inside there are flakes of nuts and it is topped off with a caramelized walnut. As per tradition, a hint of “ramerino” (rosemary) adds a final flourish. Serve with cream to soften the taste.
A TIMELESS MOOD
The “reinforced” aperitif called Happy Hour was imported in Italy from the United States in the 1970s. Many thought it was a passing fad, but they were wrong. Indeed, it shows no sign of going away. Some interesting facts on drinking in Italy yesterday and today:

Until the 1970s, the aperitif, by definition and history, was a pre-dinner, an alcoholic beverage - generally based on aged wines, vermouth, bitters or a soft drink - to drink before meals to stimulate appetite or promote digestion. In the late 1970s it transformed into a light dinner, buffet, finger food, even an all-you-can-eat meal, actually replacing the dinner itself. So slowly but surely the bartender turned into a chef, becoming a great connoisseur of ingredients and techniques learned from gourmet culture. Today in Italy the wave that has seen the affirmation of hipster fash-
ion and the opening of cocktail bars and speakeasies is evolving, fusing with oenology.

How things are changing
Happy hour was an idea created by bartenders to increase the sale of alcohol during off-peak hours. In Italy the first city to adopt this custom was Milan, subsequently it spread throughout the country, assuming the dimensions of a generational phenomenon. In the United States, happy hour consisted of two drinks for the price of one during the hours between 6 and 9 pm. No cheating was allowed, two people drinking and paying for only one. Things were different in Italy. Drinks were discounted and snacks were added to liven up the bar. Not just olives and chips, but rather a “mise en place” that included cold pastas, focaccias, pizzas, fried vegetables, Ascolan olives, cured meats, canapés, raw fish, raw vegetables inspired by traditional Italian or exotic cuisines. The globalization of flavours has won out, transforming the rit-
ual of the aperitif from a drink before dinner to a moment of socialization. The environment therefore is essential, as customers have to feel like they are in a living room meeting with friends and getting to know new ones. Even the choice of background music is important, as it must foster but never disturb conversation.

**Wine or cocktail?**

Italy is a nation with a great wine culture, so it has never focused much attention on the art of mixology, unlike Anglo-Saxon countries. But today things are changing. In the past the aperitif par excellence was white wine, often sparkling wine, to which was added Campari or Aperol. Grappa, the famous Italian liqueur, is not as suited for making cocktails as whiskey or cognac. The figure of the bartender was marginal, indeed only in recent decades has it acquired a more defined professional profile. And it was inevitable that wine culture would influence mixology. A daring suggestion had already been offered by Filippo Tommaso Marinetti, the founder of the Futurist movement, in his essay "Manifesto of Futurist Cooking". Futurism - irreverent, brilliant, provocative - had only one motto: "épater le bourgeois," i.e. shock the bourgeoisie. Therefore, it can be no surprise to us that it proposed cocktails based on wine that for the time were unimaginable. Marinetti surprised his readers with the proposal called "Decision," which was to be called "Crazy Decision": hot Barolo with chinato wine and rum. Also: "Alcohol carousel" (1/4 of Barbera, 1/4 of citron drink and 1/4 of Campari), "Inventina" (1/3 of Asti, 1/3 of pineapple liqueur, and 1/3 of orange), "Simultanea" (4/8 of Vernaccia, 3/8 of Vermouth, 1/8 of brandy). We don’t know how they were, of if any bartender ever offered them or if they ever will, maybe
for some futurist evening, but they certainly demonstrate the appeal of serving wine as a cocktail (or a “polybibita,” as the futurists called them). Setting aside the originality of the Futurist movement, with wine you can make fresh, unusual cocktails that are specially suited for the summer. Classic wine cocktails are made with Prosecco, Spumante, or Champagne. But until recently, very few were made with red or white wine. Yet they have a history. Old cookbooks include recipes for “Mulled wine bowl,” offered by English noblemen during country festivals. In Italy, to varying degrees between North and South, it was tradition during the summer to enjoy wine “paired” with other drinks. More recently, thanks to the success of the series “Sex and the City,” they have become trendy.

The typical customer
Young people, but also older people and many singles who thereby solve the problem of dining alone. Success is determined by the quality and variety offered, as well as by the ability to create a pleasant environment. The key is to create a sort of ritual, slowing down time. Many venues seek to create their own style. Some have become known for live music, others for the presence of a good bartender, others for the originality of their food.
Cocktail Patissier. The new frontier

Call them whatever you want: dessert drinks or, more elegantly, Cocktail Patissier. Pastry chefs and bartenders have found a way to create a combination that can change the world of mixology and offer new possibilities for the pastry business, expanding opportunities for consumption, proposing new products and new combinations. New frontiers are opening up, some of them truly original. In London and the United States cocktails are increasingly becoming more like a dessert you can drink. These
"mixed drinks" blend ingredients and techniques in new ways, even using methods like vacuum sealing and nitrogen. For some, Cocktail Patissiers are the future of mixed drinks, a leap in quality. On the other hand, aperitifs have enjoyed great success in pastry shops, venues that once represented luxury. And today pastry shops are seeking a return to exclusivity, as demonstrated by the success of pastry design.

Drinks and desserts
How to enjoy desserts in a glass. Cocktail drinks, also called dessert drinks, are an alternative to offer those who want to conclude a lunch or a dinner on a sweet note without eating a dessert. They're less demanding dishes, even fun if presented as "a cake you can drink." In fact, cocktails can easily be transformed into desserts, being creative with ingredients and combinations. Combining liqueurs, fruit, and creams is a must for cakes or treats. The key is to correctly balance the ingredients. So, which cocktails are most easily converted into desserts? Piña Colada with its tropical flavour, Irish Coffee, or a Mojito. Negroni, Gin Lemon are also excellent recipes that bartenders have shared with pastry chefs to create desserts served in a glass.
A form of sweet art
Following in the footsteps of Food Pairing, a well-established gourmet trend that is quite popular in Belgium and France, the more advanced pastry shops are exploring combinations of foods and drinks. If pastry is an exact science, then Pastry Pairing is “flavour chemistry”. The combinations must be made by similarity or by contrast. But don’t forget: never exaggerate with the ingredients, because simplicity always wins.
**Tiramisù Martini**
The dessert Made in Italy proposed as a cocktail

- vanilla vodka  45 ml
- cocoa cream  45 ml
- coffee liqueur  45 ml
- semi-whipped cream  15 ml
- sugar  100 g
- coffee or cocoa powder  15 g
- crushed ice

Fill a dish with a little water and another with cocoa or coffee and sugar. Immerse the rim of the glass in the dish with water. Immediately dip the glass into the mixture of cocoa or coffee and sugar. Leave the glass at room temperature to allow the crust to harden on the rim. Put the ice in the shaker, add vodka, cocoa cream, and coffee liqueur. Add the semi-whipped cream. Shake. Use a strainer to pour the Martini into the glass.

**Liqueurs of other times**
Even the world of cocktails is subject to shifting trends. Today we are witnessing the rediscovery of ancient liqueurs that had seemed on their way to extinction. This is the case of Rosolio with hints of orange or Alchermes, a liqueur of Arab origin that found a home in Tuscany at the Medici court during the Renaissance. Indeed, the latter is quite popular because of its scarlet colour derived from kermes powder, a dye made from the cochineal, which was used to colour silk. Spices like cinnamon, cloves, and nutmeg are left to marinate in alcohol. A sugar syrup "tincture" is then added and the whole is flavoured with orange blossom and rose water. The Cordial also lends itself to cocktails that go well with desserts. The Italian Cordial, different from the French version, is made by macerating the infusion of fruits, spices, cinnamon, anise, and berries in alcohol. It has a high alcohol content, around 30%, and a characteristic straw-yellow colour. Aurum is a very Italian drink, created for the first time in Pescara and named by Gabriele D’Annunzio. It’s made by macerating oranges in rum and goes well with a dessert from Pescara, the “parrozzo”, covered with dark chocolate. It can be enjoyed with all desserts that have bitter chocolate as their main ingredient.

**Happy birthday Negroni**
In 2019 one of Italy’s most iconic cocktails will turn 100 years old: Negroni, a bittersweet pre-dinner cocktail. In 1919 Count Camillo Negroni - an adventurer with a handlebar mustache - entered his favourite café, the Caffè Casoni in Florence, and asked the bartender to add something stronger to his usual Americano, gin, which he had tasted during his last trip to London. For the count it would become his “usual”, for us it would become the Negroni, the second-most popular cocktail in the world. But what’s the recipe for a Negroni? Today there are several variations, but the real one has a third of Campari, a third of red vermouth and a third of gin. Its heyday was in the 1980s, when yuppies sipped it in a big old fashioned glass with large ice cubes and a slice of orange or lemon.
History of the Americano
To learn more about this cocktail, we need to take a step back and draw a brief “portrait” of the Americano. In 1860 Gaspare Campari was in Novara, where he rented the small Caffè dell’Amicizia, and there he put to good use what he had studied in Turin in the liqueur plant of Giacomo Bass, where he had gotten to know a wine flavoured with herbs, called vermouth. And so he created a bitter based on plants, herbs, and fruit that he called “bitter as used in Holland”. A few years later it would become known as Campari. After moving to Milan he opened Caffè Campari, with a small workshop set up in the back. Here he mixed his bitter with red vermouth and created the Milano-Torino, which immediately became a fashionable drink in the northwest region of the newly born Italy. And perhaps it was Gaspare himself, though it’s not a certainty, who added a splash of soda to complete the recipe of what is considered one of the great pre-dinner cocktails, the Americano.
Vermouth, elixir of long life
It seemed to have been forgotten, but now it’s back on the list of modern mixologists. Turin has the reputation of being a magical city filled with hidden symbols to be interpreted. Antonio Benedetto Carpano must have been inspired by these, having just come from a workshop in the valleys of Biella, in the city of Mole Antonelliana. In love with Muscat wine, he decided to make it magical. As an alchemist, he studied nature. Artemisia, marjoram, thyme, sage, ginger, star anise, nutmeg, vanilla… creating a mixture of over 30 herbs and spices. Thus in 1786 vermouth was born, a drink that even King Vittorio Amedeo III enjoyed! Great for mixing, it’s a key ingredient of the Manhattan, the Americano, and the Dry Martini.

The three vermouths

White vermouth
Flavoured with 25 herbs and spices, it has a light colour and a delicately sweet and persistent flavour. Great to drink on its own, served cold.

Extra dry vermouth
Dry, flavoured with 21 herbs and spices. The addition of Moscato d’Asti makes it light and smooth. Thanks to its aroma it’s commonly used to make cocktails.

Red vermouth
Flavoured with 27 herbs and spices, it has a copper brown hue. Its aroma has hints of cherry, fresh summer fruit, yarrow flowers, Tonka bean, dandelion, mint, and orange peel. It’s used to prepare different cocktails, while in the past it was drunk as a digestive.

The success of the spritz
The most popular Italian aperitif in the world, the spritz, was created in Venice in the 1800s to satisfy the tastes of the Habsburg soldiers who preferred to dilute the Veneto wines, which were too strong for their palate. In German, “spritzen” means to spray, to splash. The recipe is simple: dry white wine diluted with a splash of seltzer or soda. Over time it evolved, from dry white wine to Prosecco, with the addition of a touch of liqueur like Campari or Aperol, lots of ice and a slice of orange or lemon zest. How to serve it? With chips, olives, marinated salmon skewers, sushi, creamed cod, grana cheese, ricotta morsels, fresh cheeses, or dried fruit. A fun fact: in the taverns of Milan it was made with sparkling Pinot nero in areas of Lombardy.

Here’s the recipe:
• Aperol or Campari 4 cl
• Prosecco 6 cl
• a few ice cubes
• old fashioned glass (cylindrical glass, also called rock or low tumbler)

Complete with soda to fill the glass. Decorate with half an orange slice. To be served in large wine glasses (for example, tulip-shaped glasses).
Mojito, Spritz, Gin Tonic, Piña Colada, but for those who love the art of mixing, the possibilities (especially with a good bartender) are definitely wide-ranging and well-assorted. To further expand your alcohol horizons - “A man who drinks only water has a secret to hide from his fellow men”, Baudelaire wrote - and better understand the universe of mixology, here is a practical guide to the main families of drinks.

**Cobbler**
Thirst-quenching medium and long drink made of crushed ice, pieces of fresh fruit, and a good dose of spirits, liqueur, or sparkling wine. In some cases, fruit or sugar syrup is also added. Served with straws and spoon.

**Daisy**
Medium drink and all-time cocktail. It is normally based on brandy, to which lemon juice, grenadine, or orgeat syrup are added. It is prepared in the shaker and diluted with seltzer in a tumbler full of ice.

**Fizz**
Refreshing long drink with spirits, lime or lemon juice, sugar syrup, and soda. It’s shaken in the shaker and poured into a tumbler with ice. Gin Fizz is one of the best known of the family.

**Frozen**
Thirst-quenching medium and long drinks, usually prepared with spirits, fruit, citrus juice, sweet and aromatic liqueurs, syrups, sugar, and plenty of ice. It has the appearance of a soft slush.

**Grog**
Hot short energy drink prepared with a distillate (or liqueur diluted in boiling water), enriched with spices, citrus peel, sugars, and a curl of butter. This drink that features an intoxicating scent is served in small glasses with a handle.

**Julep**
Considered the cousins of Mojito, the famous muddled cocktail with a mint scent, with a substantial difference, they are shaken in the shaker.

**Muddled**
Like Rickeys, essential ingredients are lime pieces and sugar. This family includes many great names: from Mojito to Caipirinha, Caipiroska, and Caipirissima.

**Rickeys**
Thirst-quenching medium and long drinks prepared with pieces of ice, a light spirit with muddled lime or lemon and sugar. Similar to muddles but less sweet.

**Shrup-cup**
Thirst-quenching pre-dinner and long drinks made in large quantities for buffets and parties. Prepared with spirits, fresh fruit, sugar, and lemon, spices and herbs are served in large carafes or bowl. Sometimes the sugar is replaced with maraschino liqueur.

**Sour**
Medium drink aperitif and all-time cocktail made from spirits, lemon juice, and sugar syrup. Neither sweet nor acidic but sour. It is served filtered or with ice in a goblet glass.

**Sparkling**
Medium and long drink combining fruit pulp or nectar and sparkling wines. This family became famous with the Buck’s Fizz, the Kir Royal and Champagne Cocktail, sophisticated big brothers of the Spritz.
An idea for chocolate finger food for those who like to offer delicious and original menus. A demonstration of how cocoa can be used in the kitchen, and not just in desserts.

The recipe is taken from the book “Annuario Rinaldini” published by Edtrade.
SAVOURY NIBBLES OF CHOCOLATE

Bread with salted butter, swordfish carpaccio marinated in ginger and orange.

Recipe for 30 nibbles

CHOCOLATE NIBBLES

- weak flour 250 g
- cocoa 30 g
- sugar 15 g
- brewer’s yeast 5 g
- fresh milk 150 g
- butter 20 g
- salt 5 g

Mix all the ingredients together except for the butter and salt which will be put in once the mixture is ready. Mix pastry for 5 minutes, then let it rest for 30 minutes. Form 30 pieces with the cutter, round them off, and let them rise at 28°C for 90 minutes. Cook at 180°C for 15 minutes.

SWORDFISH CARPACCIO MARINATED IN GINGER

- slices of swordfish 30
- extra virgin olive oil 100 g
- centrifuged ginger 20 g
- salt and pepper as needed

Lay the swordfish slices out on a plate and brush them with oil flavoured with ginger.

ARRANGEMENT ON PLATE

Cut the nibbles and spread the salted butter, roll a slice of marinated swordfish and insert into the middle a segment of freshly cut orange.
FROM ITALY TO THE WORLD
The pastry proposals presented at Identità Golose Milan have opened a wide view on the way of creating desserts today, from the past to the future, passing between quality ingredients and the territory that they come from.

Edition after edition of Identità Golose Milan, the testimonies dedicated to the dessert world grow in value. This was the case for the latest edition held in March, reaching the 15th edition which was the richest edition so far thank to the number of speakers, the number of visitors and to the media attention. “Building new memories” was the theme, which called culinary-, pastry- and gelato- chefs to discuss. In the past few years, pastry arts for restaurants and gelato have grown significantly, so significantly that there has been an important development of dedicated sessions during the international culinary congress created and managed by Magenta Bureau. Specifically, there were two workshops, “Dossier Dessert” and “Contemporary Italian Pastry,” with high-level and appealing speakers.
Experiences from abroad
“Dossier Dessert” was characterized by a more international angle open to contaminations, organized in collaboration with Valrhona. Five maestros from different nationalities and experiences took turns on stage. It started with the Catalan
Roger Van Damme and sweet is transient in his recipes. Another restaurant that revolves around the world of dessert distinguishes Will Goldfarb, from the United States working at Room 4 Dessert in Ubud, on the island of Bali, who counts on excellent ingredients such as coconut or barley from the island, or fruit, herbs and spices from his garden. The Belgian Roger Van Damme shared some of his chocolate dishes that he serves in his Het Gebaar in Antwerp, which are true works of art both visually as well as in the combination of ingredients.

Jordi Butron of Espai Sucre in Barcelona who explained the creative process utilized in his restaurant (not a pastry shop). Here, “sweet” is eaten from the beginning to the end because the border between savoury and sweet is transient in his recipes.
Antonio Bachour, from Puerto Rico now living in Miami where he manages various restaurants, entitled his talk “the Wow effect” because it is the union of the recipe’s simplicity with its flavours that arouse emotions and memories, igniting this effect. Finally, Corrado Assenza from Caffè Sicilia in Noto (Siracusa, Italy), who has been present since the first edition of the event, showed once again how his strong, almost-visceral, tie with his land can open itself to the future and to innovation.
Between ingredients and memories

Corrado Assenza returned to the stage to open the “Contemporary Italian Pastry” session, in collaboration with Petra Molino Quaglia and Valrhona. The session confirmed that in Italian pastry the aesthetic presentation and the knowledge of ingredients come together, and that the stories these original creations tell come from personal memories of the pastry chefs. The first creation that was presented was by Corrado Assenza, and it was inspired by the power of nature and by products from the countryside: flour from an ancient grain, plants from the Mediterranean bush, and a touch of Grand Cru from Brazilian terroir. Massimo
Massimo Alverà brought to the table wild apricots from his native area, Cortina d’Ampezzo (Italy), creating a light-caramel-coloured “cremoso” cream dessert paired with a ricotta mousse and a hazelnut-flour butter crust. The Maresina herb (also known as feverfew), typical from Valdagno (Italy), was the key ingredient that Francesco Ballico used in his pie with wild cherries and a Vialone Nano rice-cream. Marco Pedron, head pastry chef of the Cracco restaurant in Galleria (Milan, Italy), transformed the “baci di dama” cookies into “Baci di Cracco,” making them look like macarons thanks to a pairing of butter crust disks with dark chocolate and fruit fillings. Lucia De Prai expressed her vision of sweet cuisine with two dishes bound to memories. One dish was connected to her memory
of snow, created by a type of egg-less meringue, and the other dish was connected to bread and chocolate. Gian Luca Forino proposed re-elaborations of his solitary travels, one in Jordan with a dessert made with olive oil, coffee and cardamom, and another in India with a butter crust with chocolate-banana “cremoso” cream, an emulsion of chai spices and a black tea glaze. Carmine Di Donna, pastry chef of Torre del Saracino, exemplified how aromas and flavours from the Amalfi coast are fundamental in the creation of her desserts, and she demonstrated how some techniques are used in the restaurant kitchen. Gianluca Fusto showed us how to utilize every part of the lemon, obtaining a new way of candying the peel, a wafer with gelled juice, a mousse with the leftover peel and a marmalade with the albedo.
Andrea Larossa, born in 1980, one Michelin star in the starry city of Alba, offers a “delicious, sentimental, and bold” cuisine at the Larossa restaurant. A local cuisine made of pleasure and pleasures. A mix of eroticism and alchemy like this dessert “Snowy Raspberry&Raspberry”
COMPOSITION

For 4 people
- blended raspberries
- raspberry jam
- fresh raspberries
- corn flakes
- lemon grass milk mousse
- white chocolate tapioca powder

INGREDIENTS

- fresh raspberries 1000 g
- sugar 250 g
- white chocolate in pellets 250 g
- corn flakes 40 g
- tapioca starch 350 g
- milk 450 g
- lemon grass berries 5
- gelatin sheets 3

Heat the milk to a boil, lightly crush the lemon grass berries with a meat tenderizer, and place them in the hot milk to infuse overnight. In a saucepan, place 500 g of raspberries and 250 g of sugar and cook until a jam is created. Allow to cool. Dissolve 200 g of white chocolate in a bain-marie. Use pincers to dip the corn flakes one by one in the chocolate, then place them on a silicone mat. Chill in the freezer.

Blend the remaining 450 g of raspberries in a blender and pass the fruit through a small-meshed strainer. Set aside. Remove the lemon grass berries from the milk, hydrate the gelatin sheets in cold water, bring the milk to a boil, and then add the gelatin after first squeezing out the water. Strain the liquid and place it in a siphon with two cartridges. Allow it to cool to room temperature and then place it in the refrigerator. Melt 50 g of white chocolate and pour it into 350 g of tapioca starch, stirring with a whisk until it has a smooth consistency.

ASSEMBLY

Pour the blended raspberries onto a plate or in a cup, add some jam, 4-5 fresh raspberries per portion, 5 corn flakes per portion, the lemon grass milk mousse, and finally the white chocolate tapioca powder and serve.

The creative process

A starred chef certainly has one quality in particular: creativity. This is a term that is used often, but without any explanation. We asked Andrea Larossa what the creative process is for him. “Never dwell too much on the cuisine of other restaurateurs in the area. You risk offering the same things as them. Everything has to come from your head, so convinced by your idea that only a few attempts are needed. Just a few small corrections to perfect what you are creating”. 
SOUR... BUT NOT TOO MUCH!
Oranges have a story that knows no borders. Aromatic, juicy, rich in vitamin C: they are a symbol of prosperity and health, and they are one of the most used fruits in pastries.

There is no one orange, but many types of oranges. There are many varieties that can be used for various recipes. It is a winter fruit that is in season starting in October with the early Navel variety and ending in May with the late Seville variety. They have an ancient past, an important present and a future that will certainly be successful.

**Its journey**

Even though oranges are now a symbol of the Mediterranean and of Southern Italy, their story begins in the East. They are native to China, and they arrived in Europe thanks to Portuguese navigators in the 14th century. However, there are also texts about growing oranges in Sicily already in Roman times. There is another theory that credits the Arabs who brought the fruit which would soon become a symbol of prosperity. Today, they are recognized as an important ingredient in different diets thanks to their high Vitamin C content. Beyond their healthy attributes, they are often used in the kitchen for both sweet and savoury recipes. In pastries, they are often used for making brioches, cakes, semifreddo, gelato, jams, sorbets, crepes, candied peels, jellies, creams and cookies. They can be used in any dessert recipe by simply add their zest.
The different types
The classification of oranges includes two large families: the bitter ones, originating in China, and the sweet ones, originating from Vietnam and India. In Italy, they are cultivated in the Southern regions: Sicily, Calabria, Campania, Puglia, Basilicata and Lazio. The "Sanguinello" blood orange variety is one of the most planted varieties. It is characterized by a bright-red pulp which isn’t very sweet. The other most planted variety is the "Biondo comune" orange, which is used mostly for its juice. Of the different blood oranges, the "Tarocco" variety, an orange that is easy to peel and typically eaten as-is, can be found at the beginning of December. The "Moro" variety, which is seedless and characterized by a bright orange colour, can be purchased starting in November. The "Sanguinello" variety is available from January until June and it has a red pulp with dark streaks. Of the sweet oranges, the "Ovale" or Calabrian orange, which has a thin, light orange-coloured rind, is available from April until June. There is also a large production of the "Valencia" orange, which is available late in the season and has a light orange colour. Relatively unknown but highly appreciated is the "Vaniglia" orange, which has low acidity and a low sugar content. The "Bella-donna", the "Navelina" and the "Navelata" varieties are starting to be cultivated in Italy.
The Queen of pastry
In pastries, the Navel orange is sought after and used for various specialties. It is easily recognizable thanks to its indentation which is similar to a navel. It is a strange orange because it hides a smaller “sister” orange as if it was trapped inside of its skin. The smaller orange can be found on the end opposite of the where the stalk was attached. But this isn’t the only weird thing about this fruit: it doesn’t have any seeds and it is born from sterile flowers. It has a round shape that is lightly flattened, wedges that have a fine and sweet pulp, and a sugar/acid ratio that favours the sweetness.

The strange birth of the Navel orange
Its story starts two hundred years ago in a Benedictine monastery in Brazil in Salvador of Bahia on a tree of inedible oranges. Miraculously, or in a scientific way we could say thanks to a spontaneous genetic mutation, an orange with a navel appeared on the tree. It was juicy, delicious and sweet, and it became the dessert of the prior, up until the Navel orange began its pilgrimage as an accomplice to a Presbyterian missionary from Portugal. In Riverside, California, or more precisely on Magnolia Street, a bud is grafted onto another orange tree. Thanks to vegetative reproduction, the tree becomes more and more imposing and it transforms into a monumental plant. Here begins the success of this variety of oranges. But the Navel oranges don’t stop their journey in California. They continue on to Florida, South Africa, India, and some regions of East Asia, finally reaching Australia. It has also been recently welcomed in Sicily, in particular in Ribera. With its P.D.O certification, the orange is sold all over Italy, where it is sought after for its sugar content which makes it particularly easy to digest.
The various features
Oranges, besides being rich in vitamins, are consumed for their antioxidants, for their ability to stimulate brain activity, for their aid in digestion, for their ability to alleviate stomach pains, as well as for their ability to cleanse the body. Oranges contain 34 kcal per 100 grams and for this reason they are included in many diets. In 100 grams, there are 87 grams of water, about 8 grams of carbohydrates, 1.6 gr of fibre, 0.7 gr of protein and 0.2 gr of fat. The citrus flavonoids strengthen capillary veins, and the abundance of Vitamin C wards off scurvy, is antioxidant, and boosts the body’s immune system.

Different features and flavours
Not all oranges are the same. Their flavour can be more or less sour, just as the wedges can be more or less juicy. The characteristics vary based on the variety of orange. Before you can use them in the pastry kitchen, you need to know their degree of sweetness. For example, the blood oranges such as Tarocco, Moro and Sanguinella, are not very sweet, whereas the oranges with light-orange coloured pulp, like the Washington Navel, are the sweetest. The Ovale and Calabrese varieties, which are juicy and seedless, have both a high sugar content and a high acidity, making it perfect for jams, jellies and candied peels, as well as for juices. The Valencia variety, which has a good percentage of juice, is very much affected by the sugar content and the acidity level, both of which are quite high.
Five uses in pastries

• Freshly squeezed juice or syrup
An excellent option for the preparation of thirst-quenching drinks, alcoholic or non-alcoholic drinks, soaking syrups or toppings.

• Candied peels
Candied orange peels covered in chocolate are among the most loved candied fruit thanks to the contrast between the sweetness of the candied orange peel and the bitterness of the dark chocolate, as well as the contrast between the softness of the fruit and the crunchiness of the chocolate.

• Marmalades
The only true marmalade is an orange marmalade. Oranges are accurately peeled, carefully ensuring to eliminate any part of the white pith. It is then necessary to cook the pulp with an amount of sugar equal to half the weight of the pulp. It can be enhanced with Marsala and zest.

• Macaron
The classic macaron can be filled with orange marmalade, or with a white- or dark- chocolate ganache that has been flavoured with orange paste, orange zest or orange liquor.

• In salads
For light starters, you can go beyond the classic Sicilian combination of oranges with fennel. You can have fun combining oranges with nuts, in particular, walnuts, almonds, and pine nuts. Oranges also pair well with chestnuts, pomegranate or exotic fruits such as avocado or mango. Peel the oranges and make a vinaigrette as a dressing. You can prepare it with filtered orange juice, raspberry vinegar, salt, pepper, and olive oil which is added by emulsion.
A series of evening events organized by the Italian Association of Professional Chefs for the promotion of professional training and conviviality through the “Dinner Talk” format.
Meet, taste, learn: these are the goals of “Giro d’Italia 2019 - A race among culinary excellencies,” organized by the Italian Association of Professional Chefs (APCI). It is an event promoted with the enjoyable “Taste & Learn” format, that is an evening event in a prestigious location that allows chefs and restaurateurs to unite, to enjoy a dinner made by the National APCI Chef Italian team, and to gather inspiration that can be used in their businesses. Just like the famous bicycle race which has inspired the name of this creatively structured event, the “Giro d’Italia” stops throughout the boot from North to South. Each stop consists of a hotel or a castle which hosts the event. For example, the Lake Maggiore event in Stresa took place at the
historic Grand Hotel des Îles Borromées. One of the elegant rooms was the setting for the evening, conducted by Davide Pini, expert in Gastronomating. The evening was opened with welcoming remarks by Sonia Re, the general director of APCI. The courses of the meal were preceded by an impactful video which explained the recipes accompanied by an explanation by the National APCI Chef Italian team’s coach, Giorgio Perin. Through tastings and the sharing of opinions, ideas can be born to make the offerings more appealing. Supporting the event is a group of companies. Ken Foods has joined the group and offers their products, ranging from ingredients to tools for preparation and service.
An impressive ending
The menu of the evening is attentive not only to the pairing of the ingredients but also to the presentation of the dishes. The dessert named “The dark side of the sweet” requires a complex preparation, guaranteeing a “wow” effect. A triangle of cucumber gelatine which has been filled with an almond cream and topped with a pinch of mint caviar stands out in the middle of the plate. On one side, there is a quenelle of a cardamom semifreddo with cream and white chocolate, and on the other side there is a cube of a dark-chocolate and coffee semifreddo.
Pastry Collection

by

ITALY

Mood
LIFE IS A GAME

SWEET
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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Once upon a flour...

There was once a flour that knew how to make itself desirable. Adored by those who recognised the numerous qualities of its maturity, the flour allowed its own rest to last as long as possible to store up its energy in order to soar skywards. A slowness, which today, in the flour Le Sinfonie - Lievitati 60 giorni, transforms the abilities of the pastry chef who knows the value of time into masterpieces of softness.

Matured in sacks away from light, humidity and changes in temperature, Lievitati 60 giorni is the flour of Le Sinfonie line created by Agugiaro & Figna for high quality patisserie.

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Panettone, the indisputable king of Italian Christmas holidays, is becoming a must-have in other occasions throughout the year, and it is being served as a dessert throughout the world. On the wave of this new trend, more and more master pastry chefs are starting to develop and prepare lighter summer versions of this famous traditional Italian dessert. In order to start a discussion on the changes happening to this famous Italian product, the Panettone World Championship was started. It is a competition aimed at finding the best traditional artisanal panettone in the world. Announced in Italy by the “Maestri del Lievito Madre” (Mother Dough Maestros), one of the partners of the event is Agugiaro & Figna Molini (www.agugiarofigna.com), an Italian leader in milling flour. The grand finale of the contest is held at HostMilano, the world’s leading trade fair dedicated to the foodservice and hospitality industries. It hosts the most important pastry chefs active both in Italy and internationally.
The Championship also has the goal to start discussions on the evolution of the industry, the latest trends and future prospects. Meetings, seminars, workshops, cooking shows and classes are scheduled for exploring and elaborating topics related to the king of Italian festivities. An undisputed protagonist of this events is flour, which is one of the main ingredients that determines the quality of the final product. Attention is also given to the use of quality and selected ingredients, as well as to the scientific study of leavening techniques. Among the themes discussed during the first edition of the event, we would like to highlight topics such as the role of panettone beyond the traditional Italian Christmas holidays, as well as the sustainability of the flour milling process. Another important subject includes the storage of traditional artisanal panettone and how it has changed, as well as the way of presenting the product using communication techniques.

The industry is in constant evolution, and it is for exactly this reason that Agugiaro & Figna Molini decided to support this event. “We believe,” explains Riccardo Agugiaro, CEO Agugiaro & Figna Molino, “that it is necessary to begin a moment of discussion and reflection in order to develop in depth research and to aspire to the excellency of this product not just in Italy, but throughout the world.” To the public present at the Panettone World Championship, the company makes the expertise of its Research and Development department available. This department includes the laboratory responsible for the creation of new quality blends that are produced using the most advanced technologies in order to guarantee the highest quality possible. The first edition of this contest saw a large participation of Maestros originating from Japan. “This is a sign,” concludes Riccardo Agugiaro, “that once again the Japanese culture is aimed at all that is ‘Made in Italy’ and it is synonymous with quality and excellence.”
Babbi has always been known, both in Italy and throughout the world, for the quality of its ingredients. It is also known for its strong bond with the flavours of traditional desserts and Italian pastry. The company, however, continues to look towards the latest trends in the market which are constantly more demanding.

Babbi combines its experience with the collaboration of professionals and master pastry chefs, offering a large range of products for the pastry arts. It ranges from stabilizers for semifreddo and mousses, to rice-based ingredients for lactose- and gluten-free recipes; from fruit sauces, to glazes; as well as to the “Golose” pastes, for filling and decorating desserts. It also includes ready-to-use products such as mixes for sponge cake, crepes, or pastry custard, which let you make a delicious cream in just a few minutes without the need to heat or cook.

Thanks to the collaboration with industry experts, a new line of products was born in 2019: Babbi By Rue Flambée, a family of ingredients dedicated to the production of baked desserts that are completely gluten-free. With the addition of just eggs and butter (or oil for a lactose-free version), it is possible to make a big variety of tasty recipes. The most classic option is shortbread but other options include desserts from all over the world, such as brownies, muffins and cupcakes and the famous red velvet cake! The line also includes one of the hottest trends of the moments: macarons. These same ingredients can also be paired with gelato, to create layers of different consistencies within the same gelato pan. A classic example is the “Sachertorte” gelato - a jubilation of dark chocolate, alternated with layers of chocolate sponge cake and decorated with a shiny apricot glaze.

On www.babbi.com you can find “Idea’s book” which contain lots of ideas and recipes made with Babbi special products.
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Carpigiani Gelato University was founded in 2003 with the mission to spread the culture of Italian artisanal gelato. With over 15 campuses located throughout the world, it is currently a world leader in the education of new gelato makers thanks to the network of gelato- and pastry- maestros, entrepreneurs and chefs that are available for those who want to discover and learn the art of Italian gelato.

The consolidation of the Carpigiani Gelato University brought on the establishment of its Specialty Schools, dedicated to the fields where the role of artisanal gelato is developing: Gelato Pastry, dedicated to pastry professionals, and Foodservice Professionals, dedicated to chefs and professionals in the restaurant industry.

Here are the upcoming courses with its international faculty. For Gelato Pastry, the next course will be held on October 29th in Jakarta, at APCA Indonesia, with pastry chef Andrea De Bellis. On November 5th, at the Gelato University in Bologna, a duo will take the stage comparing the Italian school with the French one: gelato - and pastry chef Alessandro Racca, and Stéphane Augé, MOF and pastry professor at Lycée Hôtelier in Bordeaux. For chefs and restaurant pastry chefs, the next course is scheduled for October 31st at the Bali Culinary Pastry School with Luca Cappelletti, pastry - and gelato chef. The course is a masterclass entitled “Gelato in Fine Dining”. On November 12th, the classes return to Italy with Fabrizio Fiorani, Asia’s Best Pastry Chef, with his presentation “Gelato: leading or supporting role in dessert?”.

For more information: www.gelatouniversity.com
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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
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 varigate. 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.
Since 1915, Amarena Fabbri has been an icon of taste and authenticity. It is chosen daily by the best professional pastry chefs in Italy and throughout the world for its unmistakable flavour and for its characteristics: the crispness, which protects its soft pulp, and the traditional flavour, that the Fabbri family hands down generation after generation.

Today, the fifth generation is coming up beside the fourth one, and thanks to constant innovation and research, the company succeeds in keeping alive the Italian tradition and culture which Fabbri 1905 represents. For this reason, the iconic white and blue vase has conquered the Moma Museum in New York, becoming part of a special selection of Italian-made humble masterpieces, distinguished by special design and unique history.

These values are shared with the instructor & Maestro pastry chef Francesco Elmi, who has chosen Amarena Fabbri for years and has used them in his pastry shop “Pasticceria Regina di Quadri”, in the heart of Bologna: “Being a pastry chef is like being a magician. It is about transforming a series of ingredients into something that can surprise, gratify and leave a mark on who is tasting our creations. There are ingredients that more than any other have left their mark on the pastry world and on pastry chefs. Amarena Fabbri has always been the best ingredient in both small and large preparations.”

Among his most famous recipes, we remember the “Crema Regina with Amarena Fabbri” and “Pinza Bolognese”, where the unrivalled protagonist is the Colata Amarena Fabbri, which in addition to the unmistakable flavour, it also has a higher quantity of fruit pieces. It is made to satisfy the most demanding pastry chefs’ needs.

Lastly, one of his best creations is the exclusive “Panettone with Amarena Fabbri,” a finalist at the Panettone World Championship 2019. Discover the recipes of Maestro Elmi here: https://en.fabbri1905.com/professionals/pastry-chefs/recipes/list.aspx
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Lumina wraps your point of sales in a one-of-a-kind atmosphere. Thanks to new LED lighting system, it is possible to maximize the internal light, making your pastry and chocolate creations on display stand out. The display case’s look was designed following the latest trends, softening the once-hard lines together with an overall elegant minimalism. It houses state of the art technology guaranteeing the best ergonomic design. For example, it is opened with hydraulic pistons, which facilitate the work of the operator, and allows him/her to access the display case in maximum comfort and safety. With its unmistakable design, the Lumina display case can stand alone in centre stage, satisfying the demands of professionals who want to display their creations with pride. It gives the go-ahead for complete transparency.
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.
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  PAD. 10 / STAND 10016

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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.

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.

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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 interconnected. 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.
A perfect Gianduia

Since the 1970s, Fugar has been producing an unsweetened “Gianduia Amara” paste which uses fine chocolate and quality hazelnuts of the “Tonda Gentile Trilobata” variety (officially declared on their label). The hazelnuts make up 70% of the paste, and an infusion of vanilla pods harmonizes the final flavour of the concentrated paste. The “Gianduia Amara” paste is perfect for fillings or for decorations, as well as for flavouring custards, creams, ganache and pralines. It can also be used for a luxurious gianduia gelato, using 100 grams of paste for each litre of white- or cream- base. With this delicious sweet paste, Fugar bestows to Gianduia the dignity of its ancient origins.

The Italian chocolate
Turin, early 1800s: due to the commercial embargo imposed by Napoleon on goods from the British colonies, pastry chefs saw their chocolate supplies diminish. The local artisans from Turin thus needed to prepare their own chocolate, which they did so by “cutting” the cocoa with an ingredient that comes from the nearby Langhe region: hazelnuts. The union of these two ingredients, with the addition of sugar, will be very, very lucky. Only later the product will be called Gianduia, during the 1865 Carnival, taking the name “Gianduiotti” from a typical character of the Piedmont region, who was the first to distribute the little chocolates made from the mixture of cocoa with finely chopped hazelnuts. Therefore, Gianduia really is the Italian chocolate. And Fugar, with its “Gianduia Amara”, is its spokesperson throughout the world.
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Golosintese is the name of the new line of Giuso products breaking into the market and revolutionizing the concept of fillings. It is a unique line which creates the perfect match between the freshness of fruit and the irresistible and rich deliciousness of chocolate in an explosion of bright and inviting colours.

They are creative flavour pairings, meant to bring out the most of the aromatic notes of fruit and chocolate. They are designed to allow you to experiment with new flavour combinations in traditional desserts, or in new creative recipes.

The Golosintese line consists of four products, each of which confers a unique and satisfying flavour to your palate: Amarena Dark, made with sour cherries and dark chocolate chips, melted together in a flavourful filling with a hint of the sour cherries’ typical tartness; Lampone Ruby, made with Ruby cocoa beans and raspberries, creating a refreshing and slightly acidic filling; Pera Milky is the synthesis of the perfect union between the delicious juicy mature pear flavour and the rich and enveloping notes of milk chocolate; lastly, Tropical Bianco, created with mango and white chocolate chips, is a filling with a sweet, long-lasting flavour with fruity notes.

These products stand out thanks to the use of high-quality, selected ingredients and are gluten-free. They are produced using methods that conserve the organoleptic properties of the fruit and the chocolate. They are smooth, shiny, with a soft, creamy and compact structure. They are easy to use, guaranteeing excellent performance in various uses. They keep their structure when cooked, and they are neatly and cleanly cut. They can also be used with excellent results both in cold fillings and frozen desserts. In all of the different uses, the flavour and the colour remain fresh, intense and rich. They are perfect for breakfast pastries, traditional baked confectionery, biscuits, macarons, mignon pastries and modern pastry. Golosintese products are so unique in their kind that they have seduced the Pastry Chef Omar Busi, who has created four exclusive recipes giving life to original creations: Onda Perfetta, Crosta Iside, Torta Bella Elena and Summertime.
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GOLOSINTESE

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Golosa includes a complete range of functional ingredients. Each product is designed to create a revolution in sweet and savoury pastries, offering the customers a 100% natural sense of wellbeing. The range includes natural cream stabilizer, binding agents and anti-mould for all baked goods, gluten-free cores for shortbread, puff pastry, pasta choux, sponge cake and plum cake.

These products reflect the company 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 Golosa ingredients 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, 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.

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 of 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 granted by its certifications, Golosa embraces an ethic that places a high priority on wellbeing.

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EXTRALIFE, THE BREAKFAST PAstry WITHOUT EMULSIFIERS, THICKENERS, PALM OIL OR GMO, GOOD AND FRESH ALL DAY LONG

Consistent with its research aim and its attention towards a healthy and ethical production, Golosa proposes a highly technological novelty: a special blend for small breakfast pastries, both classic or vegan. 100% Italian flour and clean label, it allows to maintain a perfect freshness up to 30 hours after cooking, with no need of freezing. A significant saving thanks to a better organization of the pastry chef’s routine.
Since 1952 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, cafés, 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
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

Expo Wine, display and optimal temperature for all wines

With Hizone Expo Wine it’s possible to display and conserve wines, also the most refined, at the right temperature (from +2°C to +18°C) guaranteeing the right level of humidity. The Dual Temperature function allows specific refrigeration for different types of wine. Expo Wine in the two-compartment configuration allows the setting of temperatures dedicated to the different types of wine. By setting the temperature and duration, the contents of the winery can be cooled quickly.

Expo Wine can be configured with RGB lights (optional) choosing the color which best matches with the location. Low emission glass chamber with anti-UV filter to preserve wine from external light which could damage wine. Specific display drawers for different wines: still wines and sparkling wines. Slow motion sliding guides facilitate the opening and closing of the shelves. Optionally, Flat or High View display trays able to guarantee optimum visibility of the displayed product.
HI-PROFESSIONAL ZONE

HIZONE is an innovative suite of blast chillers, refrigerated and ambient upright cabinets and prep counters designed to fulfill the needs of artisanal gelato makers, pastry chefs and professional trendsetters 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.
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.
Perfection needs recipes

you find them here: www.mazzonigroup.com/recipes
La Gelatisserie: the creative evolution of patisserie

La Gelatisserie has been designed to offer modern gelato and pastry chefs 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, superfine 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 Gelatissere® 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 barattolotti - our special fruit desserts and desserts in jars - for a showcase that attracts the attention and delights the palate!

Cakes | Fruttolotti | Barattolotti

For further information contact us at:
+39.0541.859411  mec3@mec3.it  mec3.com

MEC3
The Genuine Company
Let your takeaway bloom!

Medac brings originality to the world of takeaway with Flower. This paper cup is made of four flaps resembling the delicate petals of a flower, naturally ready to... bloom! The container turns into an elegant flower when opening the flaps.

The features of this versatile paper cup are symbolized by its petal.

The first petal represents its handiness: Flower is conceived to be used without a lid. Thanks to the special design of the upper part, the flaps open and close easily while safely protecting the content.

The second petal evokes versatility. Flower can contain any type of artisanal, sweet or savoury creation. It is suitable for contact with frozen, cold and hot food (up to 70°C for an hour), at room temperature. It is also perfect as an elegant box for candies, chocolates and anything you can imagine.

The third petal is the expression of care for environment. Just like a flower, this paper cup stands out for its low environmental impact, reflecting Medac ecological commitment. Flower is made of paper from virgin cellulose pulp, completely recyclable to obtain paper for packaging.

The fourth petal stands for wide choice. Flower is available in two sizes, 200 ml and 570 ml, and it is available in six different designs (pink, red, yellow, rose, sky, face), as well as in neutral white. Upon request, it is possible to customize it with anything you like.

The uniqueness of Flower has not gone unnoticed by the design experts, getting the Comunicando Award in 2012 in the Unique category.
Flower
THE FLOWER
OF CONTAINERS

The only flower cup to bring elegance and freshness to the best of your patisserie.
Calybra is the innovative weighing system designed specifically to meet the needs of laboratories of confectionery and gelato craft. It allows the precise measurement of the ingredients, ensuring the constant quality of the recipes. The possible change can be made by operators, if authorized by the code. Calybra may also be used by less qualified personnel, thanks to a simple and intuitive interface video. The operator is guided through every stage of production, any problems will be corrected by the system. Calybra comes with a USB stick to make the export of data and software update released by Naonix. Its use in franchise outlets, simplifies the management of recipes and ingredients, ensuring quality and control productive process.

Calybra Smart Scale ensures step-by-step assisted weighing, management of ingredients, recipes users, and preparations log. Easily exports detailed production statistics and printouts. Percentage weighing can ensure recipes remain confidential. It may suspend and resume recipes and recalculate a recipe starting from any ingredient. Recalculation of balancing parameters and nutritional values. Display production procedure and notes for each individual ingredient in the recipe. Finished product packaging function with printing of labels with ingredient list (EU Reg. 1169/2011) and nutritional values.

Calybra Box Cloud
This expands Calybra’s potential, synchronising all information between Calybra and the Calybra Box on the cloud. You can securely manage all processes and the stages of production, storage and sales from anywhere at all and with any Windows PC/Apple device or Android/iOS smartphone/tablet. The Calybra Cloud contains artificial intelligence that helps you easily and intuitively manage and process all information, thanks to software developed by Naonix’s programmers according to an approach that’s purely dedicated to the needs of the world of craft cakes and gelato laboratories, and can be expanded as you want to personalise it.

The preparation process
During the preparation process Calybra indicates to operators which lots that are currently available on stock on your warehouse. Operator need only to check the use of the correct batch, if lot is not present is possible to add it manually, also with a barcode reader. As standard there are the basics features to ensure the correct weighing of each ingredient.
calybra
Weigh the difference

Next exhibitions:
- MILANO / OCT 2019 / 18-22
- LONGARONE / DEC 2019 / 1-4
- RIMINI / JAN 2020 / 18-22

Calybra is designed, produced and distributed by:
Naonix
Pordenone - Italy
+39 0434 598252
info@naonix.it
www.calybra.it
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.
9

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.
The gluten free food market is a fast-growing sector and is expanding in research, while satisfying the increasing demands of attentive consumers. There are now several registered cases of gluten-related health issues, including intolerances, allergies, and celiac disease. The numbers are growing year-to-year, and there is no doubt that today the pastry industry must include gluten free options without sacrificing the quality of raw materials. However, gluten free pastry requires an intricate process of micro-balancing and rules that, if not followed to the letter, will hardly yield acceptable results.

To help the pastry chef make conscious choices, PreGel has developed a pastry line with several gluten free product options. Five Star Chef consists of a range of complete products that are perfectly balanced and certified.

For pastry chefs with a focus on cakes, Five Star Chef Pronto Flamenco Gluten Free produces any type of cake in a few simple steps, including excellent sponge cakes, muffins, and tarts, and advanced recipe cakes such as a sacher.

Five Star Chef Frollis Gluten Free is recommended for the creation of biscuits and small pastries, especially when flavored with Panacreme-Pastry Compound - concentrated flavoring pastes also from the Five Star Chef line, available in more than thirty flavors. These Compounds are suitable for use in both baked and cold pastries.

In terms of sweet fillings, PreGel’s Five Star Chef Pastry Fillings are fine sauces containing 60% - 90% full-bodied pieces of fruits, suitable for any creation in pastry and confectionery. These Fillings options are strictly gluten free, and produced with care and professionalism. The addition of authentic fruit makes these products delicate and light thanks to the low sugar content present in the natural ingredients.

Utilizing the Five Star Chef line allows pastry chefs to make delicious, gluten free pastry classics with the guarantee of providing the consumer a certified and quality product.
The Pastry Line for Gluten Free Sweets

PreGel has developed a pastry line with several gluten free product options that will allow you to make the great classics in a few simple steps. Our products are processed only with the best raw materials in order to offer the consumer products of quality that are synonymous with goodness.
Four good reasons to choose organic frozen fruit

Every time you decide to buy ingredients to be used in your production system, you are supporting so much more than your customers. You are shaping the landscape of the entire food system: the environment, land, air, water to the farmers themselves. So, when we have a choice, we should choose organic food because of these reasons.

Why choose organic?
First of all, certified organic frozen fruit is also non-GMO. The organic regulations prohibit any GMO ingredients in a certified organic product. You should avoid GMOs at all costs and going organic is one of the easiest ways to do it.

The second reason is that organic crops cannot be grown with synthetic pesticides, and contain much lower pesticide residues overall. The organic regulations prohibit several toxic pesticides. Moreover, nowadays the organic frozen fruit is also a good alternative with reduced content of added sugars, which is essential to satisfy consumer demands. Even the WHO (World Health Organization) recommends a consumption of sugar that does not exceed 5% of the total calories (or at most 5/6 teaspoons of sugar).

Let’s not forget, finally, that the organic frozen purees are packed with recyclable material, to guarantee a correct and ecological disposal of the packaging. Rogelfrut offers a selection of organic juices and purees with no added sugar. A perfect range of products to be used in organic recipes or recipes that do not include added sugars, from ice cream, to pastry, to the bar. Discover our complete range on rogelfrut.com.
Don’t Panic. Go Organic!

BIO organic

ECO PACK

100% ORGANIC

NO ADDED SUGAR

EXCITING FLAVOURS

Find out and try our organic frozen fruit purees and juices. A complete range of exciting flavours, 100% organic, with no added sugar in eco pack.

Meet us at BELLAVITA EXPO – November 7-8, 2019
Business Design Center Ltd, London UK

rogelfrut.com
The Simone Gatto company has included all the genuine flavour of citrus fruits from Sicily and Calabria in a complete range of high quality juices and essential oils. Ideal for making sorbets, granitas and cocktails, irresistible cakes and desserts, they are produced with carefully selected fruits picked by hand in Sicilian and Calabrian groves. The processing is then carried out in the Sicilian plant by Sicilian extractors that use the traditional method of the “Birillatura” (just like a home juice presser) and American extractors that offer high yield and quality.

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

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

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

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

The company is certified UNI EN ISO 9001:2015 and BRC and operates according to the HACCP system. It has BIO EU, NOP and JAS certifications.
From the land of sun 100% pure and natural citrus juices and essential oils

We will be present at Sigep

The high quality of our juices and essential oils is guaranteed by the citrus fruits of Sicily and Calabria from which they are extracted, from the harvest by hand and from an accurate and genuine processing.

- Frozen juices are extracted with techniques that reproduce the domestic squeezer, are not pasteurized and are in the flavors: blood orange, mandarin, lemon, pink grapefruit and bergamot.
- The essential oils are cold pressed directly from the peel of the fruit and are in the aromas: lemon BOE, lemon sfumatrice, blond orange, blood orange, yellow mandarin, red mandarin, bergamot and bergamot bergaptenefree.

simonegatto

Contrada S. Biagio, 98045 - San Pier Niceto ME
www.simonegatto.com
Gelato Live Show (GLS) is the new idea of making and serving gelato branded Staff Ice System. GLS let you produce, display, store and serve gelato in front of your clients, directly from the batch freezer!

Every business could get benefits from this cutting-edge machine, which is easy installable in small spaces without the need for a laboratory and for specialized employees.

The quality of the components and its versatility make Gelato Live Show an exclusive product, that can give you endless possibilities. GLS offers 5 different batch freezing programs, each of whom can work in a simple and automatic way with pre-programmed parameters or manual mode. The electronics and the inverter help you get the best result from your recipes. You can even produce sorbet and granita. Furthermore, different temperatures can be set, keeping the perfect scooping consistency of every flavour without having to adapt your recipes.

Gelato Live Show offers 6 litres of artisanal gelato per tank, and it has 800 cm² of visibility which can attract clients from far away! So powerful that it can keep the consistency and the structure of your recipe all the time necessary! GLS is also eco-friendly. Thanks to its overnight storage program, you will optimise energy consumption.

Increase your Gelato sales with this wonderful creation! With a modest investment, every shop can have it!

To find the version that suits best your business, come visit us at Host Milano, Pav. 10 - Booth B74-C75, or check our catalogue on www.staff1959.com.
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Via Anna Frank, 8 • Rimini • office@staff1959.com • Tel. +39 0541 373250 • www.staff1959.com
Sigep is the “sweetest” business experience in the world. The large exhibition for the sweet foodservice industry is organized by Italian Exhibition Group, and the next edition is scheduled at the Rimini expo centre on January 18-22, 2020. At this huge international fair, the main players of the five industries involved meet under the logic of integration: gelato, pastry, artisanal baking, chocolate and coffee. This 41st edition of Sigep will be enriched by the simultaneous A. B. Tech Expo, the 6th International fair for technologies and products for bakery, pastry and confectionary.

The best events of 2020

In the Gelato Arena, the Gelato World Cup will be held. It is the most important competition for artisanal gelato, with 12 teams competing from all over the world. It has reached its ninth edition. In the Pastry Arena, various competitions will be held: the Star of Sugar (with trials in sugar sculptures and travel-sized sweets), the Italian Pastry Championship, and Sigep Giovani, a competition for hospitality schools. In the Coffee Arena, there will be seven competitions for the Italian Baristas Championships dedicated to coffee, all of which can grant access to the world finals of the prestigious World Coffee Events. In the Bakery Arena, “Bread in the City” will be held, an international competition in bread baking. There will be 1,300 events with the overall theme of education, and they will have a central focus on Sigep Academy, where you can meet the best Maestros and discover in exclusive previews the newest products and latest technologies.

Ambassador of “Made in Italy”

The market of the dessert foodservice industry is international. And Sigep takes Italian excellency to the world, and brings the best of the world to Italy. The 2019 Road Map was intense: after the Gelato Festival stages in Miami, Florence, Rome, Turin, Milan, Okinawa and Barcelona, Sigep was at the National Restaurant Association Show in Chicago. It then went back on tour with Gelato Festival in Berlin, Boston, Warsaw, Vienna and London, with a stop at the World of Coffee in Berlin. Gelato Festival also stopped in Chicago, Yokohama, Washington DC and West Hollywood Los Angeles, with a presence in Las Vegas in occasion of the Ibie - International Baking Industry Exposition.
Sigep
41st International Trade Show of Artisan Gelato, Pastry, Bakery and the Coffee World

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Gelatissimo, the largest trade fair for gelato north of the Alps, will be held in Stuttgart (Germany) from 15 to 19 February 2020 in conjunction with Intergastra, the leading trade fair for the hotel and gastronomy business. Owners of gelato and pastry shops and cafés, as well as restaurateurs from around the world will then meet at this global event in order to obtain information about the latest techniques, raw materials, modern equipment and possible sales concepts for their business model.

About 100,000 visitors attended the trade fairs Intergastra and Gelatissimo in the spring of 2018, discovering more about the latest products or meeting with colleagues to discuss the latest trends and challenges within the sector.

The programme of events accompanying these two trade fairs provides visitors with the opportunity to further develop their own expertise and to enjoy direct exchanges with the industry experts present. The IKA/Culinary Olympics will be taking place for the first time. This is one of the oldest international cooking competitions in the world, and will be taking place during Intergastra/Gelatissimo in Stuttgart.

"Around 2,000 chefs and patissiers from approximately 60 nations will be going head-to-head, presenting their culinary creations, which will include elaborate desserts and biscuit varieties, and thus setting future food trends. A special event and one we are all very much looking forward to," says Markus Tischberger, Project Manager of the Intergastra/Gelatissimo event duo.

2020 will also see the return of the Grand Prix Gelatissimo, which gives the best gelatieri a chance to showcase their skills and impress the expert judging panel.
Good gelato. Good business.
At the biggest trade fair for gelato north of the Alps, you will find offers, trends and ideas to make you melt: raw ingredients, ice cream machines, refrigeration technology, accessories and everything that turns gelato into a money-maker!
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HO-RE-CA.it

Italian Food & Equipments TRADESHOW

Bread baking • Pastry
Gelato • Pizza • Foodservice
Hospitality

26 - 29 March 2020

TIRANA
D.M.P. SRL promoter and organizer of the international professional event LEVANTE PROF in Bari (Italy), and editor of the industry magazine “Panificazione&Pasticceria,” informs that the first edition of HO-RE-CA.it is scheduled for March 26-29, 2020. It is an event dedicated to the bread-baking, pastry, gelato, pizza, foodservice and hospitality industries, and Italian companies specializing in machinery, equipment, raw ingredients, semi-finished products, finished products, and furnishings will be participating.

The event reserved for sector operators in the Balkans, will take place in Tirana (Albania) in the strategic structure of Expo City, only 6 km away from the International Airport, the usual stopover for the most important low cost airlines with daily connections from all over Europe.

HO-RE-CA.it was born with the aim to develop new commercial opportunities for companies that want to enter into a dynamically and rapidly evolving market which operates mainly in the field of tourist accommodations.

The event will be advertised by a massive publicity campaign (TV, radio, press, industry magazines and on all social media) to promote the fair in all the countries in the Balkan area.

D.M.P. SRL can provide support upon request for the handling of paperwork and customs.
THE SHOWS

in partnership with

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