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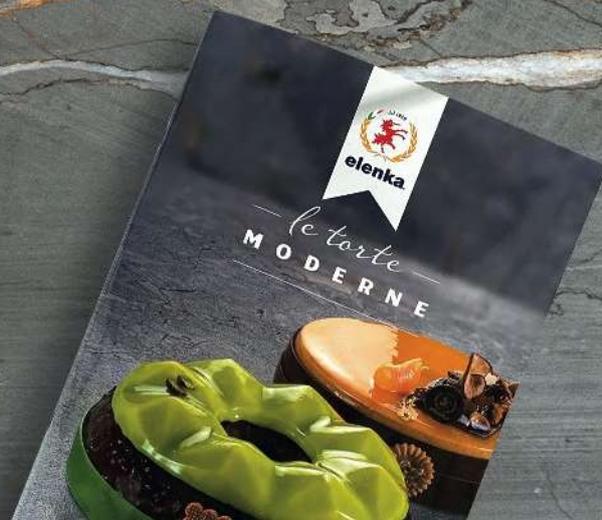


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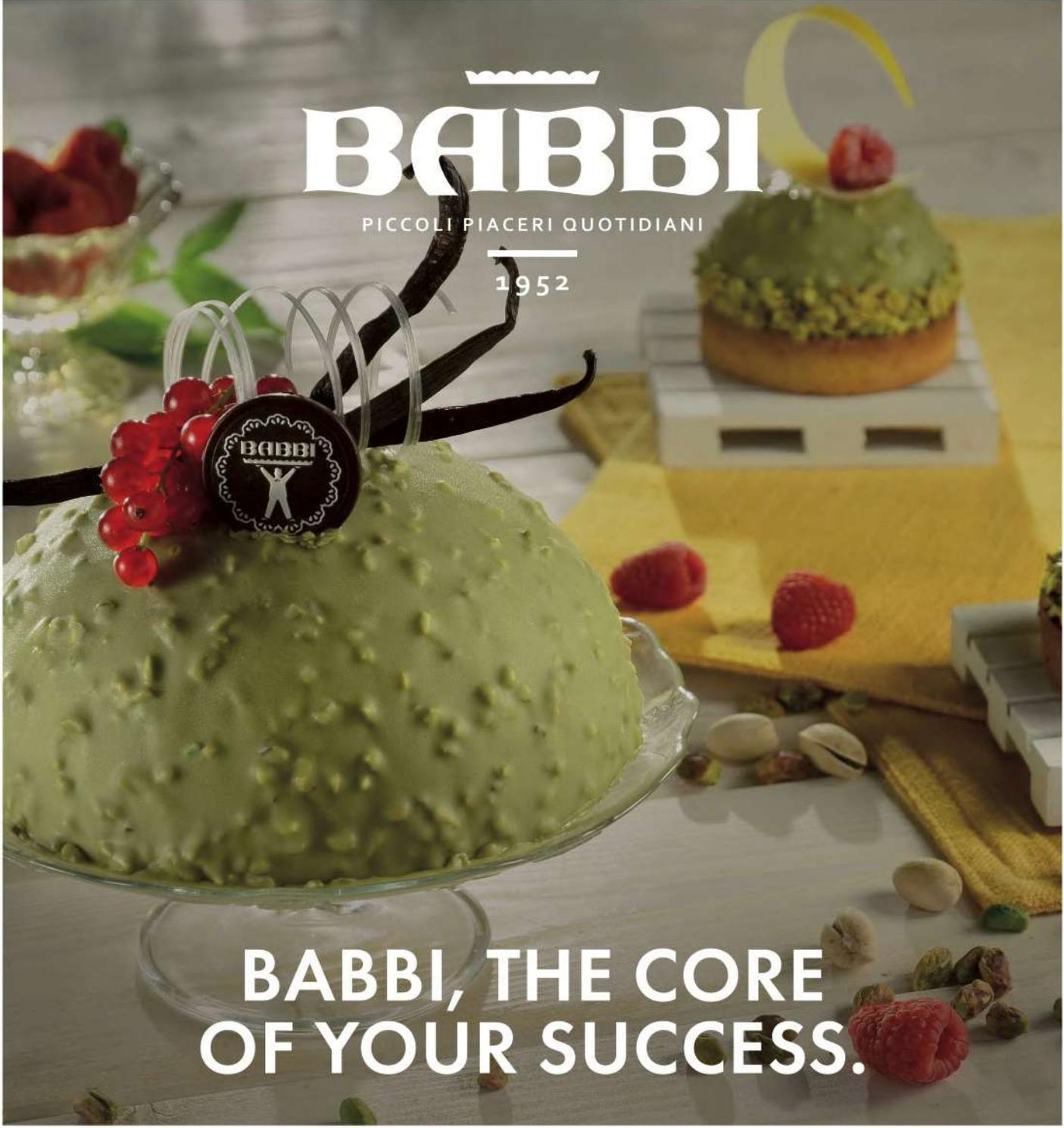
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SWEETMOOD



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SWEETMOOD

It is necessary to look to the future with perseverance!

This sort of third world war, which shows no signs of stopping, places all of the professionals in the food industry with hard decisions to make. The decision is between whether to carry on and aim towards restarting again once all of this is over, or to surrender to despair, take stock and abandon ship.

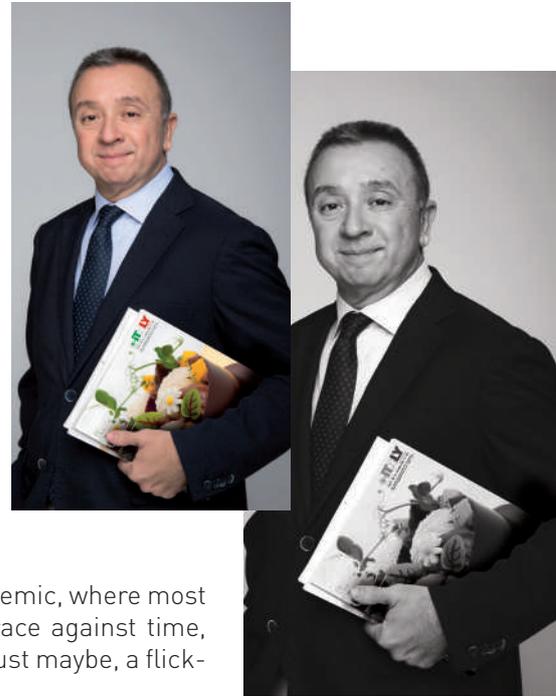
We believe that one should aim relentlessly to stick it out and to not give up. A united effort will be absolutely crucial to restart the global economy in order to avoid a catastrophe that could be even more deadly than Covid itself.

This issue of SweetMood is being released during a full-on so-called second wave of the pandemic, where most of the world is desperately fighting in a sort of race against time, waiting for the highly anticipated vaccine. Maybe, just maybe, a flicker of hope can be seen on the horizon.

In this issue of the magazine, we will not talk about the pandemic or about Covid-19. You will not find statistics or numbers. We will not recount stories about lockdowns. You will find instead new recipes, trends, happenings, all with the involvement of various Italian professionals in the pastry and food industries, at the highest levels of expertise. On the cover and inside, you will find a piece on Marco Pedron, the head pastry chef in Chef Carlo Cracco's court. To continue to offer you the best, always.

Hang in there. After the night, the sun always comes up!

Franco Cesare Puglisi



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Master pastry chef



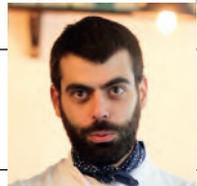
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FROM THE COVER



MARCO PEDRON, AN ECLECTIC CHEF IN THE DESSERT WORLD

By Monica Viani



The famous Michelin-star chef Carlo Cracco wanted him in his restaurant in the Galleria in Milan, to have a different approach to Italian pastry



A pastry chef born in 1981, Marco Pedron describes his life as “my wife Silvia, my son Achille, the random meeting of Carlo Cracco in 2010 at Seoul Gourmet, and the city of Milan.” And it does not stop there; it also includes his passion for culture, especially for music and painting. These two artistic disciplines are often found within his words. His first passion was music, with a particular love for rock, punk and metal. A musician does share some qualities with a pastry chef, such as the search for the perfect balance between raw instinct and careful study, between reason and emotion. He is a professional who works hard, even when he is not working, conscious of the big responsibility he has. He cannot make a mistake, and he knows he is in the spotlight that gives him glory but at the same time is also unforgiving. Many people from Milan owe him for having rediscovered the morning ritual of a pastry with a coffee. “The breakfast pastry that is eaten in the Galleria is made with the same technique that I use to produce a single-portion dessert. I wanted to give value to something that is usually made without much care.”



Years of training

After completing the artistic high school in Milan, he started working at his parents' advertising agency. By chance, he ended up working in the kitchen at the Al Less restaurant. He amazed everyone. Those who know him well thought he was going to continue on the path of music; instead, he did not. The kitchen was the first area to draw his interest, then the pastry arts. In 2003, Paola Budel wanted him at “Principe di Savoia,” and it is here that he started his career as a pastry chef. “The kitchen wasn't for me. It was too aggressive, brutal even with its aromas. It has nothing to do with the delicate aromas of the pastry arts!” But pastry arts cannot be improvised; of course, creativity counts, but it must be accompanied with technique. “I was thirsty for technique.” So, his hard work towards perfecting his technique began in Padova with Luigi Biasetto. For six and a half years, interrupted by brief experiences at Taveggia and Savini in Milan, Marco Pedron trained with this important pastry chef well-known for his precision and his strong personality. It was a period of hard work and of learning, an all-encompassing task both in Italy and Belgium. Once he returned to Milan, he worked for three years at Rocco Princi, where he learned another approach to pastry. If Biasetto is precision, Princi is insanity: two completely different ways to approach working and the sweet arts. After a brief experience at a consulting agency, the proposal of Carlo Cracco arrived: to manage the pastry kitchen at his restaurant in the Galleria of Milan. It was an important task that then transformed into a partnership, founded on a great friendship. Together they share important

FROM THE COVER

projects. They are a constant “work-in-progress” that never stops, not even during the lockdown that was imposed by Covid-19. Cracco chose this pastry chef that he met in Seoul due to his humbleness, his open-mindedness, his skills and his jovial personality. For Pedron, it was fulfilment of a dream to work in the historic centre of a city that he has always loved. And it was that love for Milan that pushed them to be the first to reopen after the lockdown period, giving the necessary energy to the city to start up again.

Pan Mugnaga

Pan Mugnaga, similar to the form of a Bundt cake with a hole in the middle, is a leavened sweet from the outskirts of Milan that mixes two traditions from the Lombardy and Veneto regions of Italy. It is an airy cake, produced with mother-yeast and that has a leavening time of forty hours. The dough is enriched with apricots, with some that are cooked in the dough and others that are added already candied. The dessert is enhanced with the aroma of elderberry flowers.

Allegoric pastry

If you ask him to define his pastry style, there are no doubts: allegoric. “It is the construction of a flavour that recalls another; it is the search for particular shapes. That is why our breakfast pastry is a different shape than the normal one. I propose a modern pastry art, that is curious and wants to look to the world. Tradition can be followed or reinterpreted. While everyone else after Christmas in Italy are offering panettone, we have chosen to offer the “Pan Mugnaga,” a traditional product that one hundred years ago could not be offered the way we prepare it today. Another culture, different flours, different techniques and different equipment are all available. Reinterpretation creates a new tradition.” His pastry style is indeed a contamination of traditions, techniques and influences from all over the world. And they come not only from the pastry kitchen, but also from the kitchen “de cuisine.” All of this for the sake of creating flavour, playing with crunchiness, acidity, sweetness, saltiness and bitterness.



Pictured left to right: Lorenzo Fonte Maratea (head baker) - Omar Zenasni (assistant baker)
Marco Pedron (head pastry chef) - Ilaria Caneva (second chef) - Carlotta Filipazzi (chocolate chef)

To be cutting-edge

Marco Pedron often goes beyond. “Now I am dedicating my time to studying colour, starting with red and with the conviction that colour has a flavour. A pastry chef is like a painter, who unites more than one colour to obtain “his” red. At the same time, the pastry chef obtains

a colour by mixing different ingredients, each contributing its own flavour.” The painter who inspires him the most is Vasilij Kandinskij, an artist who, obsessed with music, considered colours as if they were a chorus that needed to be secured to the canvas. Another artistic discipline that inspires Pedron



Team members not pictured: Alessandra Pagan (assistant pastry chef) - Marco Fonte (assistant pastry chef)

The work group

The pastry kitchen of Ristorante Cracco is his creation, as if it was his child. He did indeed design it from scratch. It was a big responsibility, but it was also a huge opportunity. He preferred to create a young team around him, choosing not to include any professionals that had worked with him in the past. "I built my team by putting on the table the work manual of Leonardo Di Carlo, the bible of pastry arts. It was a point of reference, from which we started to build "our" pastry style. The text of Di Carlo was like the prospective of Brunelleschi, who with his geometrical cleverness revolutionized the concept of space." Today, seven pastry chefs work

with Marco Pedron, all of whom are young and have decided to work along his side and to share with him a revolutionary project.

His dream

Much to our surprise, he revealed that in a few years' time he would like to stop being a pastry chef and open a public school. "Teaching is more important than nurturing one's own ego. At nearly 40 years old, I became the pastry chef of Cracco, what else could I want? It is a duty to teach, as young people must be inspired." Italian pastry must undertake a new path paved with culture and with the desire to get to know the world that is beyond the four walls of the kitchen.

is music. "The pastry chef must dare; he must study new flavours, but it also important to remember that you need to reach the taste of your customers. Just as musicians try over and over again before composing a song, so does the pastry chef, experimenting before he offers his dessert." In the musical world, Pedron's point of reference is Syd Barrett, the leader of Pink Floyd. Pastry is art, passion, cultural heritage; therefore, it must represent their values.



MALINDI

By MARCO PEDRON



A delicate cake that harmoniously combines the strong taste of chocolate with the exotic taste of coconut and mango gel adds a touch of freshness and aroma. The perfect mix of different textures made no-shape



photos by Giovanni Malgarini





COMPOSITION

- Crispy coconut and almond wafer
- Coating
- Soft mango gel
- White coating
- Kefir yogurt panna cotta
- Dark chocolate mousse 55%
- Chocolate circle
- Decoration

CRISPY COCONUT AND ALMOND WAFER

- Blond Dulcey Valrhona chocolate 300 g
- cocoa butter 80 g
- coconut pralines 1000 g
- shredded coconut 100 g
- salt 2 g

Melt the chocolate and cocoa butter separately. Once melted, mix them together until uniform. Now add the pralines, coconut, and salt. Temper to about 29°/31°C and spread. Once crystallized, cut into circles with a pasta cutter having a 18 cm diameter.

COATING

- Extra Bitter Valrhona dark chocolate 61% 200 g
- cocoa butter 200 g

Prepare a mix by melting the dark chocolate and cocoa butter to coat the wafer.

RECIPES

SOFT MANGO GEL

- Colombo mango puree 500 g
- sugar 35 g
- pectin NH 3.5 g
- fresh mango 1
- lime rind ½ lime
- lemon juice ½ lemon

Peel the mango and cut it into cubes. Pour the mango puree into a saucepan and heat. Separately, mix the sugar with the pectin NH in order to eliminate lumps and then add to the puree only when the latter is boiling. Allow to boil, continuing to stir for about 2 minutes. Remove from the heat and add lemon juice and mango pieces. Add this to the mix. Leave to cool and grate the rind of half a lime. Pour the mix into 3 cm diameter half-sphere molds then freeze in the blast freezer for about an hour.

WHITE COATING

- white chocolate 200 g
- cocoa butter 200 g

Meanwhile melt the white chocolate and cocoa butter and mix them together. As soon as the half-spheres are ready use a toothpick to dip them in the white coating and place them on baking paper.

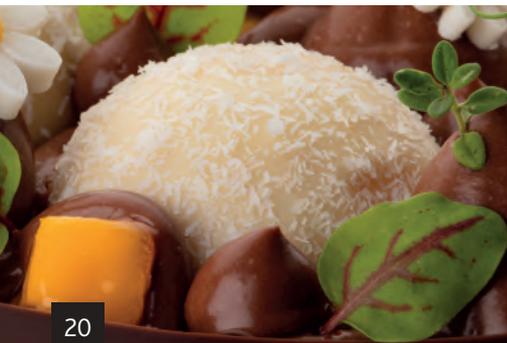


KEFIR YOGURT PANNA COTTA

- cream (1) 100 g
- sugar 40 g
- isinglass 15 g
- water 75 g
- kefir yogurt 500 g
- semi-whipped cream (2) 100 g
- crystallized almonds 200 g
- cocoa butter 50 g

Toast the almonds at 160°C for 5 minutes. In the meantime,

prepare a syrup consisting of 200 g of sugar and 70 ml of water. Heat to 118°C, add the almonds, and continue stirring until a crystallized mix is achieved. Spread on a surface and cool. Melt the cocoa butter, coat the almonds, and set them aside to cool. Soak the isinglass in cold water for about 10 minutes. Separately, bring the cream (1) with the sugar to a boil, remove it from the heat and add the isinglass, then add the kefir yogurt and mix well. Cool to a temperature of 27°C. At this point, semi-whip the cream (2) and add it to the yogurt mixture. Pour 200 g of the panna cotta into a 10 cm mold, sprinkle the surface with the crystallized almonds and place in the blast freezer.



DARK CHOCOLATE MOUSSE 55%

- coconut milk 250 g
- isinglass 25 g
- water 125 g
- semi-whipped cream 500 g
- sugar 20 g
- Caranoa Valrhona dark chocolate 55% 345 g

Soak the isinglass in cold water for 10 minutes. Bring the milk to a boil, remove it from the heat and add the isinglass. Pour all over the chocolate, taking care to mix well. Leave to cool and in the meantime whip the cream with the sugar. With the help of a whisk, add the cream to the chocolate little by little from the bottom up so as not to deflate the mixture.

CHOCOLATE CIRCLE

- dark chocolate 55% 500 g
- print screen of your choice

Melt the dark chocolate in a bain-marie or microwave at 45°C and pour 2/3 on the worktop. Spread the chocolate with a spatula so it cools, push it towards the center and repeat the operation several times until it reaches a temperature of around 27°C. Now add the cooled chocolate to the remaining 1/3 in the bowl and mix until uniform. The final temperature must be around 31°C. Using a spatula, spread the tempered chocolate thinly on the print screen. When it is about to crystallize, place it on the circumference of a 14 cm diameter mold (it must be the final mold used for the cake finish). As soon as it is crystallized, store it in the refrigerator for 5 minutes.

DECORATION

- fresh mango 1
- neutral gelatin 20 g
- chocolate decorations

ASSEMBLY AND DECORATION

Assemble the cake inside the chocolate circle. Place the crispy coconut and almond wafer on the bottom, add a light layer of dark chocolate mousse, place the yogurt panna cotta in the



center, cover again with a light layer of dark chocolate mousse, randomly sprinkle the soft mango gel half-spheres and close with dark chocolate mousse tufts made with a pastry bag with smooth nozzle no. 10. Finally, remove the print screen acetate from the chocolate. Peel the mango, cut it into 1x1 cubes, glaze them with neutral gelatin and place them on the mousse tufts and add the chocolate decorations. Store in the fridge before serving.

FOCUS



HEALTHY AND BALANCED



A good day starts with the morning... an old Italian proverb recites. And one way to get a good start to your day is definitely an Italian-style breakfast, in the version served at a café, a pastry shop or at a hotel. Delicious, healthy and balanced



UNA Poggio dei Medici

Many supporters of the British-style breakfast have to think again; the Italian-style breakfast based on sweets, in addition to being tasty, is also good for you. It offers a calorie load between 290-315 calories, which is around 100-150 calories less than a savoury option. If a “Made in Italy” breakfast reveals to be a great choice as the right mix of carbohydrates, sugars, proteins, vitamins and a small quantity of fats, then the savoury breakfast, on the contrary, is more unbalanced and contains an excessive amount of fats.

Breakfast, yes or no?

Is having breakfast good for you? This question has lately raised a few issues. Clarification has come from the website www.iocominciobene.it, an online space for the Italian Food Union’s

campaign which promotes the value of breakfast in Italy. The nutritionist Michelangelo Giampietro, specialist in Sports Medicine and Nutritional Science, reminds us why breakfast is an important moment from a nutrition point of view. This is especially so when it is a complete meal, meaning that it isn’t just liquids but also solid foods. Its importance is determined by its capacity to recover from the consumption during the night, and therefore avoiding typical disorders caused by dehydration and

hypoglycaemia, such as fatigue, headaches, and irritability, helping support the physical and mental rhythms of the day. Breakfast is considered a complete meal when it has carbohydrates, proteins and fats. In order to clarify when we can consider the first meal of the morning perfect, the website has elaborated ten rules. Eat it slowly: if you chew for a long time, not only will the enzymes that help with digestion start breaking down the food, but also signals of feeling full will be sent to your brain; don't skip breakfast in order to avoid having any form of malaise during the day; remember that it is a moment to share; eat at least one fruit; during the summer, eat foods that are rich in water and are cool, such as a gelato or a granita; exercise only after having eaten; don't stop cooking; never neglect the mid-morning snack; don't let your kids skip breakfast and remember that the menu needs to be varied and appetizing. And yet, there is no shortage of those who argue that breakfast isn't healthy and that the fact that it is the most important meal of the day it is only a legend. In particular, North-





ern European dieticians believe that it loads the body with too much sugar and calories.

A recent phenomenon

More than sixty years ago, the Italian breakfast did not exist. If you exclude soldiers, who were given milk, coffee, rice cakes and chocolate, for the Italian farmers of the fifties, there was only one meal halfway through the morning, which consisted of milk and leftovers from the night before: bread, polenta, a slice of salami or cheese, and piece of herring. Before we have the Italian-style breakfast that we know today, we need to wait until the sixties and, in particular, the seventies, when cookies that were previously considered a luxury item were finally available to everyone. The revolution started with the arrival

of the first packages of short-bread cookies on the supermarket shelves. As Barilla's historical archives recount, up until the beginning of the seventies, a sweet breakfast was considered a children's meal; only one in three adults ate something solid before going to work.

Regional realities

Defining what is an Italian-style breakfast is not simple. There are thousands of "ancient" traditional offers, with different versions that vary from region

to region. For example, in the Piedmont region, the winning breakfast is with zabaglione and “krumiri” cookies; in Alto Adige, an apple strudel; in Liguria, the Genova-style focaccia with a cup of tea; in Lazio, the “maritzo” pastry with whipped cream; in Sardinia, crepes filled with pecorino cheese and honey; in Campania, the “sfogliatelle,” or lobster tail pastries filled with pastry cream. The first meal of

the day offers so many different flavours, based on the specific location, making it impossible to draw a complete picture of the habits of Italians in the morning. Nonetheless, Italian-style breakfast is known around the world, especially when referring to the version served at the café, at the pastry shop or in hotels.

The Italian model

Today, Italian breakfast consists of milk, coffee, rusks, jams, yogurt and freshly squeezed orange juice. Compared to a few years ago, there is a new trend which calls for a return to tradition: substituting rusks with fresh bread or day-old bread.





The return to the past foresees us returning to what our grandparents used to eat. To make the bread more appetizing, they spread butter or a bit of jam on top, a choice that reveals to be not only delicious, but also healthy. By knowing food pairings, you can fill up on substances that the body requires according to your specific needs. For a breakfast rich in fibre and vitamin C, you can enjoy a couple of slices of whole wheat or multi-grain bread, with a light spread of butter, preferably from mountainous areas so it has a

herby aroma, topped with a thin layer of citrus jam. There is no problem having choices when it comes to bread in Italy. Tradition varies: from the rustic bread, to the sandwich loaf, to brioche bread. And the choice doesn't stop with the type of bread: it can be offered toasted or fresh, white or with ancient grains, whole or with alternative flours. Many Italians always have an Italian-style croissant or a slice of cake. The cake that is most eaten for breakfast in Italy is the "ciambella," a pound cake baked in a Bundt pan. Each region

bakes its own version. It was also called the “sweet for the crowds” in the past, because it was always on the table of peasants during big celebrations. Its simplicity makes it today perfect for breakfast; flour, eggs, sugar, milk, olive oil, yeast and a “tear drop” of liqueur are the ingredients of the original dough that has many variants based on the location. Instead of a croissant or a piece of cake, you can also serve many cookies that each Italian region offers.

Typical at the café

In Italy, breakfast represents an important moment, so much so that cafés, pastry shops and hotels dedicate close attention to its preparation. Cafés offer mainly croissants and espresso coffee, a drink that has its origins in Turin during the late nineteenth century, or cappuccino, an espresso-based drink with steamed milk foam that has a fine texture and no bubbles. Cappuccinos are served today in highly creative ways. The most skilled baristas design flowers, faces, and hearts



using the techniques of “Latte Art.” It is difficult to see espressos or cappuccinos without a croissant, that can come in a thousand different ways: filled with pastry cream, hazelnut cream, jam, chocolate. It can also come in the form of an apple tart, a doughnut, a fritter and many other regional offerings, including the Milan-style, Venice-style and Sicilian-style. The latter has a “tuppo,” which in Sicilian dialect means bun. The Venice-style sweets, originally treats for the Christmas season and for weddings, are leavened and covered with pearl sugar, sometimes with the addition of cooked pastry cream; the Sicilian brioche are a mix of flour, yeast, sugar, eggs, butter, whole milk, marsala wine and honey, to be eaten together with a granita.



Corte di Gabriela

A selection of cookies

For those who prefer cookies, they have a rich selection from which to choose. Each region has its offer. Cookies, which originate from the crackers that Roman soldiers used to sweeten with honey, were made more appetizing by the ancient Romans. Soon they were prepared by adding to the flour dough ingredients such as nuts, jams, honey and milk. They were often flavoured with pepper and spices, so they could offer more sweetness and flavour. They were further refined during the Middle Ages by monks, who were particularly important figures who contributed to the birth of the art of Italian pastries. The most typical Italian cookie is the short-bread cookie. There are many well-known varieties around the world, such as the krumiri from the Piedmont region, or the “Mostaccioli” cookies from Umbria, Campania, Calabria, and Molise regions, made with bread dough, honey, almonds and grape must; there are also the Tuscan “cantuccini” and the wine “Ciambelline,” made with flour, sugar, extra virgin olive oil and wine, sometimes flavoured with anise or fennel seeds.

During Covid times

The emergency times imposed by Covid-19 has revolutionized many lifestyles. Research by Doxa/Unionfood Observatory reveals that nine out of ten Italians (96%) continue to eat breakfast regularly. And not only that. According to the results of the study, carried out in May 2020 on a sample of one thousand people that were representative of the Italian population, during the lockdown period, many people changed their approach to breakfast, rediscovering the beauty of slowing down and sharing. One in three Italians rediscovered the value of having breakfast with the family or a partner, and 28% dedicated more time to the first meal of the day, with a 35% increase in the 18-34 age group. 14% favoured a lighter breakfast (for example, with smaller portions or preferring a breakfast with whole grains), whereas 10% brought a complete, rich meal to the table, which tended to be sweet. This new approach mainly involved the population up to 34 years of age.

The perfect chocolate cake

According to the National Library of Medicine National Institutes of Health, a dark chocolate cake for breakfast is good for you. One slice contains the correct amounts of proteins and carbohydrates, perfect for starting the day. Furthermore, it also has the advantage of slowing down the desire to snack before lunch.



Floraio Bianchi Caffè

THE ITALIAN CORNETTO

Designed by Freepik



A cup of coffee, a wooden rolling pin, a grater, and a spoon on a dark surface.

The Italian cornetto is just as delicious as the famous French croissant. Here are the secrets to making a perfect batch every time

What makes Italian pastry unique is the ability of every artisan to customize recipes and production techniques according to their own creativity and the tastes of their customers. Even the most classic pastry products like the cornetto vary not only from North to South, but from city to city. It is truly difficult to offer a recipe that is "THE" recipe, but we can give you some useful tips so you can create your own.

A bit of history

The Italian cornetto is derived from the traditional Viennese dessert, kipfel, a specialty that is both sweet and savory, shaped like a crescent. The

kipfel probably arrived in Italy in the second half of the 16th century, during the period of intense trade between the Republic of Venice and Vienna. Venetian pastry chefs transformed it into a cornetto, varying the recipe and the ingredients. In fact, the cornetto is made with flour, milk, eggs, sugar, salt, butter, and yeast and can be served empty or filled, while the kipfel is made with flour, water, yeast, and sugar in small quantities. The shape is almost the same.

The differences...

Between croissants, cornettos and danishes. Croissants have a leaner dough, less sugar,

less butter, no eggs or at most a few. More butter is used in the lamination phase (usually 33% of the dough - 1 kg of butter in 3 kg of dough) to give the croissant more crispness and a more intense flavour. Remember that lamination is the phase where the butter is spread between the layers, before folding the dough, an operation that is repeated several times. Moreover, no flavours are used so this makes them ideal even for savoury pastries. Croissants and danishes have a very similar dough, but

twice as much sugar, butter (up to three times as much in danishes), eggs, flavourings, and less butter is used during lamination (usually 28% of the dough - 1 kg of butter in 3.5 kg of dough). The cornetto has a traditional horn shape, while danishes are shaped like a roll, bundle, or pinwheel. The difference in taste? Croissants have a rather neutral taste, while the Italian cornetto is more aromatic. It's perfect when crumbly and flaky on the outside and with a moist, dense honeycomb crumb.



ph. Amp

Starter dough

- flour W300/350 P/L 0.55/0.65 200 g
- brewer's yeast 10 g
- water 110 ml

Put the flour, yeast, and water in the planetary mixer. Use the hook at minimum speed. Make sure that the dough is smooth, uniform, and stringy. Mix for a few turns at high speed, checking that the temperature does not exceed 26-27°C. Once the operation is complete, place the dough in a bowl covered with film and set aside to rise. The dough must double in size. The best temperature is 27°C for about 14 hours. Once the dough has doubled, place it in the fridge for at least an hour.

For the dough

- flour W300/350 P/L 0.55/0.65 800 g
- water 250 ml
- sugar 220 g
- malt 20 g
- whole eggs 250 g
- butter 220 g
- yeast 10 g
- grated orange peel 12 g
- salt 20 g
- vanilla pod 1

Put the water, sugar, malt, and yeast in the planetary mixer and knead at low speed with the hook. Add the flour, maintaining the consistency of the mix. Add the starter dough and work until a gluten mesh is formed. Cream the butter without whipping it and then mix in the aromas, holding the salt for last. Add the butter mixture to the dough, working until completely absorbed. Cover the dough and let it rise for one hour at 24-26°C. Form a rectangular loaf and let it rest in the fridge (+4°C) for at least 8 hours or overnight.

For laminating and shaping

- butter 550 g



Italian cornetto with brewer's yeast

Before laminating the temperature of the dough must be 4°C and the butter 14°C. Use a rolling pin to flatten the butter into a rectangle between two sheets of baking paper. Roll out the dough and form a large rectangle one and a half times the size of the flattened butter. Center the butter on the dough, leaving 1 cm of space around the edges. Fold the free edge of the dough over the butter and the remaining part over the fold just made. Make three simple folds, placing the dough for at least an hour in the fridge between folds. After the third fold, place it in the fridge for at least 2 hours. Roll the dough into a rectangle and cut out isosceles triangles measuring 10 x 15 cm. Roll the triangles from the base to the tip and let them rise for 3 hours on a baking sheet with baking paper, covering them with film to

prevent the surface from drying out. Leave to rise at 27°C for about 20 hours. The leavening time may change due to climatic conditions and water hardness. Proper lamination involves rolling out the dough without breaking the butter layer below. For a perfect cornetto the weight must be about 55-60 grams. Mini cornettos weigh 35 grams. Cornettos should not be filled before baking, only afterwards, so as not to ruin their consistency.

Baking

Bake in static mode at 180°C for 18-22 minutes until golden. Near the end of baking you can gently brush them with egg white, sprinkling a little sugar for a crispy crust. Or you can brush them with a mix of equal parts yolk and milk or cream. Leave them to cool on a grill.

ph. Ampri



Cornetto with sourdough

for 500 pieces weighing 60 g each raw

First dough

- flour 00 W 210/230 1000 g
- flour 00 W 360/380 2000 g
- sourdough 1000 g
- sugar 800 g
- egg yolks 1000 g
- water 1000 g
- butter 750 g

Combine 80% of the water, half the egg yolks, and the flour. Hydrate the sugar with the rest of the water. Knead in the mixer until the dough becomes elastic. Add the hydrated sugar and knead until the dough is smooth again. Add the sourdough with the rest of the egg yolks. Wait until the dough becomes

smooth again, then add the softened butter. Add the butter, gather the dough and place it in a bowl and let it rise for 10-12 hours in the proving drawer at 28-30°C with 58% relative humidity. In a mixer running at 65 beats/minute the dough forms in about 20 minutes.

Second dough

- flour 00 W210/230 2000 g
- flour 00 W360/380 4000 g
- sugar 1100 g
- egg yolk 3000 g
- salt 120 g
- acacia honey 300 g
- water 1000 g
- milk 1000 g
- butter 500 g
- butter for layering (in sheets) 2500 g

Mix the first dough (3 times its volume) with the flours, half the egg yolks, milk, and a part of the water. Hydrate the sugar with 200-300 g of water and the salt with another 50 g of water (use the rest of the 1000 g to knead the first dough together with the egg yolks and milk). Gradually add the sugar, salt, honey, the rest of the egg yolks and the butter, waiting for the dough to form before each addition. Kneading takes about 45 minutes in a mixer running at 65 beats/minute. Form three portions of dough weighing 4.5 kg each. Place a 2500 g sheet of butter on each of them and then fold twice to create three layers.

Shaping and finishing

Roll out the dough to form rectangles about 2 mm thick and 12 cm long. Cut triangles with a base of 9 cm and height of 12 cm. Shape the cornetto by rolling the dough and then bending the tips to create the classic crescent shape. Leave to rise for 6 hours at 28°C, polish with a beaten egg and bake at 180°C for 17 minutes with the valve closed.

Technical details

There are actually two types of cornettos: the "Turin" type and the classic Italian type. For the Turin cornetto (more similar to the croissant) a lot of butter is used during lamination and less in the dough, while in the classic Italian version the dough is richer in butter and less is used for lamination. For the Turin it is best to use sheets; for the cornetto a block made with flour, butter, and powdered sugar. The procedure is the same for both. Once the dough has been made and left to rest, the

lamination is done. Typically it is folded twice to make three layers (wallet fold). If you want to avoid preparing the dough every morning, you must use the cold technique, remembering not to store doughs at -20°C for more than 15-20 days unless you use flours with enzymes suitable for cold temperatures. During storage the doughs must always be wrapped in film. The best solution is to freeze the partially laminated dough. The first folds are made and then it is regenerated at +4°C, making the last fold before use.

Some tips

- Pay attention to the quality of the butter used. The choice of the "sheet" facilitates production, being more plastic. It is more resistant to being worked and saves time.
- The use of brewer's yeast in small quantities combined with a slow leavening (the dough matures 18 hours in the refrigerator) allows a lower consumption of the sugars present in the dough. The result is a more digestible and better-tasting product. It dries out less quickly thanks to the reduced amount of yeast.
- Use a static oven because it allows uniform baking.



ph. Amp

CANEDERLO GIANDUJA



BY ANDREA TORTORA



Pastry chef Andrea Tortora of the St. Hubertus starred restaurant in San Cassiano (Bolzano, Italy) offers a sweet version of the traditional South Tyrolean dish. A recipe poised somewhere between tradition and innovation, searching for the original in the origins



Photos by Daniel Töchterle





COMPOSITION

- Hazelnut base
- Hazelnut cream
- Gianduja
- Caramelized hazelnuts
- Milk popcorn
- Appareil (semifreddo base)

RECIPES



HAZELNUT BASE

- fresh cream 250 g
- egg yolk 65 g
- sugar 105 g
- gelatin 4 g
- water 20 g
- hazelnut paste 200 g

Proceed as you would with a creme anglaise. Add the hydrated gelatin and hazelnut paste. Emulsify with an immersion blender. Chill and allow to rest for four hours at +4°C.

HAZELNUT CREAM

- hazelnut base 300 g
- mascarpone 300 g
- hazelnut paste 100 g

Whip in the planetary mixer with the whisk until smooth.

GIANDUJA

- milk chocolate 500 g
- hazelnut paste 300 g
- cocoa mass 50 g

Heat chocolate and cocoa mass to 45°C, add the hazelnut paste and temper at 24°C. Pour into silicone spheres that are 2.5 cm in diameter. Allow to crystallize at 15°C.

CARAMELIZED HAZELNUTS

- sugar 150 g
- water 45 g
- peeled hazelnuts 250 g
- salt 1 g
- butter 10 g

Heat water and sugar to 121°C, add hazelnuts. Stir and crystallize. Cook over heat and caramelize. Finish with salt and butter.



MILK POPCORN

- fresh whole milk 300 g
- fresh cream 300 g
- powdered sugar 60 g
- vanilla pod 1
- liquid nitrogen 5 l
- siphon cream cartridges 4

Combine all the ingredients, load the siphon with four cartridges. Siphon into the liquid nitrogen to make popcorn.

APPAREIL

- earl grey infusion 250 ml
- strong flour 125 g
- ricotta cheese 75 g
- butter 35 g
- whole eggs 3
- egg yolks 1
- bitter cocoa 22/24 25 g
- salt 2 g
- sugar 25 g

Combine all the ingredients. Emulsify with the immersion blender. Let it rest for 30 minutes at +4°C. Pour the appareil into the plate, insert the gianduja sphere and form the canederlo.

ASSEMBLY AND DECORATION

Arrange the canederlo, hazelnut cream, caramelized hazelnuts, milk popcorn and a little cocoa on the plate.



Search for origins in the original

Can one respect tradition by innovating it? Andrea Tortora thinks the answer is yes. "Seeing subtraction as an opportunity; this is the way I have chosen to honor the greatness of Italian tradition. My role is to respect it, fusing present and past, and, by experiencing its harmony, offering a gift that can inject wonder into everyday life."



A PRESTIGIOUS RECOGNITION

2020
Sucre D'Or
MEILLEUR TIREUR



Alain Lambert, Gabriel Paillasson, Davide Malizia

Davide Malizia is the best artist in the sugar world. For the first time, an Italian has won the title of “Meilleur Tireur de Sucre Artistique du Monde,” or rather, the “Best Sugar Artist in the world”

The title, awarded this past September 6 in Rome, gives prestige not only to the winner but also to Italy, since it is the first time that this award has been earned by an Italian professional, following the two editions that bear the signatures of famous French chefs Gabriel Paillasson and Stéphane Klein. This honour is even more important since it is held every ten years. The maestro Iginio Massari commented, “Davide Malizia will be the reigning champion for the next decade, bringing Italian pastry to the forefront at an international level.”

Family art

Davide Malizia, a Roman, comes from a family of ceramic artists of Caltagirone (Sicily), from whom he learned the manual skills of modelling

ceramics, very similar to those used for sugar, a material that has always fascinated him together with pastry arts. Talent, discipline, passion and dedication are the ingredients that make up his professional career. “I have worked with this material for 20 years, being so evanescent yet so magical,” commented the maestro. “Artistic sugar is, in my opinion, the maximum expression for a pastry chef. When you start approaching competitions, I suggest to never look at books or at past editions, because you tend to copy, to realize a déjà vu, even if they are beautiful and well done. It is a creative process that takes a lot of time; it takes years to develop your own style. People are remembered for the impression they make, for their signature style and for their technique.”



The judges

The jury, which unanimously decided, was composed of Gabriel Paillasson, founder and honorary president of the Coupe du Monde de la Pâtisserie (Pastry World Cup), Frédéric Bonnet, former technical director of École Nationale Supérieure de Pâtisserie (ENSP) in Yssingeaux (France), Alain Lambert, founder of Déco Relief, and Pascal Molines, MOF and international pastry champion. Alain Lambert declared that, “by following the creations of maestro Malizia over the years, it was inevitable to notice his impressive evolution together with his technical capacity. His prestigious Aromacademy, founded in 2015 in Rome is proof of his hard work, his love for the profession and his desire to transmit his know-how.”

MANDARIN CREAM



By CHEF ANDREA MANTOVANELLI



An unusual recipe featuring Ciaculli late-season mandarins, an Andria burrata core with vervain and Trefort oil. Chef Andrea Mantovanelli, alchemist of the vegetable and animal world, is a lover of wild herbs, lake fish, and pork. In his menu at Villa Caratti, situated on the shores of Lake Garda, he offers three natural environments: the Creek, the Meadow, and the Woods.





INGREDIENTS

• mandarin orange juice	200 g
• sugar	65 g
• egg yolks	140 g
• gelatin	5 g
• ivory chocolate	300 g
• semi-whipped cream	300 g
• Andria burrata	200 g
• Trefort oil	200 g
• chopped vervain leaves	5
• modified cornstarch	1 spoon
• sugar	30 g
• Tahiti vanilla	1/2 pod

INSTRUCTIONS

Cook the lemon juice, yolks, and sugar at 83°C. Remove from the heat. Add the softened gelatin, pour over the chopped chocolate and mix for two minutes. At 30°C lighten the mixture with the semi-whipped cream. Blend the burrata with the oil and vervain. Add the vanilla, finely chopped vervain and then the starch. Pour and freeze the burrata cream into sphere moulds having a diameter of 1.5 cm. Pour half of the cream in a mandarin-shaped mould. Place the burrata ball in the centre and fill to the top with the other half of the cream. Blast freeze to -40°C and remove from the mould.

DECORATION

Colour with orange cocoa butter spray and serve at +4°C, decorating the treat with a mandarin tree sprig.



RUSTIC
BUT DELICIOUS

The chestnut, a typical nut of the autumn season, proves to be an undisputed star in various flavourful and refined dishes, both sweet and savoury



The chestnut, also referred to as “bread for the poor” in Italy, has transformed today into a highly sought-after ingredient in haute cuisine, pastry arts, baking and gelato arts. It is a nutritious and versatile nut, but you need to be familiar with it if you want to use it in its infinite possibilities. The first distinction that one must learn to make is that between

the traditional chestnut and the Italian “marroni” variety. This is no small matter; in Italy, a royal decree dated 1939 defines the difference!

Chestnuts and “Marroni”

Chestnuts are an autumn crop of a wild plant, known in Italy as the “tree of bread.” In the past centuries, they were food for the commoners. Chestnuts



INGREDIENTS

were eaten boiled or roasted; often, they were made into flour to prepare bread, sweets and pasta. They are therefore an irreplaceable ingredient in “peasant food” so much so that there are still many mountain towns in Northern Italy that hold food festivals or an entire week of events that celebrate them. For tourists, it is an occasion to taste differ-

Nutritional value

The chestnut’s nutritional value corresponds to that of whole bread, plus it has naturally present minerals such as phosphorus and potassium, vitamins such as B2 and B3, a good percentage of fibre content and folic acid, and many complex carbohydrates that make them an important source of energy for the entire body. The high percentage of carbohydrates however make them a high-calorie food which should be enjoyed in moderation.

Designed by jannoon028 / Freepik



ent plates that go from the appetizer to the dessert, especially because they are an extremely versatile nut. Once the virtues and the versatility of the chestnut were evident, its cultivation began. This foresaw grafting and pruning, giving life to the “marroni” variety. If in the chestnut burr, you can find six or seven kernels, in the “marroni,” you can find a maximum of three. The marroni variety has a smoother skin, which allows it to be easily peeled. Chestnuts are small, dark and have a slightly flattened shape, whereas the “marroni” are bigger, round, lighter in colour and have a sweeter, crispier flesh that make them highly sought after in the pastry world, especially for making “marron glacé,” a type of candied chestnut.

The “horse one” is toxic

A study conducted by the French agency for food safety (Anses), based on data registered by poison control centres from 2012 – 2018, tells us that the confusion between chestnuts and horse chestnuts resulted in 11% of the total reported poisonings. Horse chestnuts, or conkers, contain saponins, a substance that causes irritation, and can cause vomiting and diarrhoea based on the amount ingested. They

are not fruit of the chestnut tree, but of the “*Aesculus hippocastanum*,” commonly known as the horse chestnut tree, a tree that grows mostly in northern and central Italy. The chestnut tree differs from the horse chestnut tree considering the shape of its leaves and the type of burr. The horse chestnut tree’s leaf is made up of different, small oval-shaped leaves, which give it a palm-like aspect, whereas the chestnut



INGREDIENTS

tree is a simple leaf that is big and elongated. The chestnut burr is brown, with long quills and many kernels, whereas the horse chestnut is green, with small, short thorns spread out over the surface, and there is almost always just one big and round kernel inside.

In the kitchen...

The nut is ready to harvest when it falls off the tree. After having been gathered, it can be cooked. There are two schools of thought; you can bake it in the oven or in the fireplace, or it can be boiled with water after having been peeled. The only imperative is to eat it quickly before it starts fermenting. It can be consumed as is, in a soup, with meat, or transformed into bread or a dessert. In Italy, there are many types of baked cakes and cookies that use chestnuts, and the recipes vary from region to region. Chestnuts are also a great snack, but they can be used to stuff baked chicken or turkey, or they can be caramelized in liquid honey.



Difference with “caldarroste”

Many Italians consider there to be a difference between chestnuts and “caldarroste,” but they are wrong. The term “caldarroste” only refers to the cooking technique, as the terms English translation, “roasted chestnuts,” reveals. To be a true “caldarroste,” the chestnuts must be roasted over an open flame. To roast them, they need to be perfectly dry and, as they say in Italy, “castrated,” meaning they are scored with a small knife on the convex side of the skin to prevent them from exploding while being cooked. Tradition calls for the use of a classic pan with holes in it, allowing the flame to enter into contact with the chestnuts without burning them. A great suggestion to pair them in an excellently Italian way? A glass of red wine or vin brulé (mulled wine).



Designed by xb100 / Freepik

Recipe



Bread with figs, nuts, raisins and chestnuts

BY CHRISTIAN TRIONE, WORLD BAKING CHAMPION 2017

Ingredients

For the autolyse

(the fibres absorb the water, and the autolyse prevents the phenomenon of free water molecules)

- type 2 flour 450 g
- whole rye flour 200 g
- organic whole wheat flour 550 g
- water 27/30°C 750 g

For the dough

- mother yeast 315 g
- fresh cake yeast 15 g
- biga 315 g
- salt 26 g
- water 125 g
- chestnut honey 17 g
- malt powder 2,5 g
- walnuts 400 g
- sultana raisins 400 g
- figs 250 g
- dried chestnuts 260 g

Kneading instructions

Mixer with spiral dough hook: 5 minutes at the 1st speed setting for the autolyse, 8 minutes at the 1st speed and 10 minutes at the 2nd speed.
Final temperature of dough: 26°C

Instructions

For the autolyse

Knead the flours together with the water. Rest for 40/50 minutes.

For the final dough

Add mother yeast, fresh cake yeast, honey and malt powder to the biga and knead. Once you have a smooth dough, add the salt. Finish the dough by adding the rest of the water. Add the nuts and raisins, then let rest for 60 minutes at 27°C. Divide the dough, preshape and let bench rest for 30 minutes. Form "pagnottelle," or little rolls, and place them in moulds. Let them rise for about 1 hour at 27°C and 75% R.H. Decorate and bake at 210°C with steam setting for 60 minutes.

TUSCIA CAKE



By DOMENICO DI CLEMENTE



After working for years at the Four Seasons in Florence, pastry chef Domenico di Clemente is now at Pasticceria Martesana in Milan. This is his reinterpretation of “castagnaccio,” a traditional sweet made with chestnuts in various regions of Italy



photo by Carlo Fico

COMPOSITION

- Almond and pine nut sponge cake
- Castagnaccio sponge cake
- Orange and apricot gelatin
- Chestnut Bavarian cream
- Rosemary and chestnut honey Bavarian cream
- Pine nut glaze
- Chestnut cookie
- Chestnut cream

ALMOND AND PINE NUT SPONGE CAKE

- | | |
|------------------|-------|
| • egg white | 720 g |
| • sugar | 240 g |
| • powdered sugar | 480 g |
| • almond flour | 560 g |
| • pine nuts | 200 g |

Put the egg whites in the planetary mixer and start beating them with a wire whisk. When they begin to foam, sprinkle in the sugar and beat until creamy. Gently fold in the almond flour and powdered sugar that have previously been mixed and sifted together. Prepare a 40 x 60 cm baking sheet, covering it with silicone paper, and evenly spread 1 kg of mix with the help of an offset spatula. Sprinkle with pine nuts. Bake at 200°C for about 8 minutes. Once baked, remove the cake from the baking sheet and place on a grill. Place in blast freezer to lower the temperature.

RECIPES

CASTAGNACCIO SPONGE CAKE

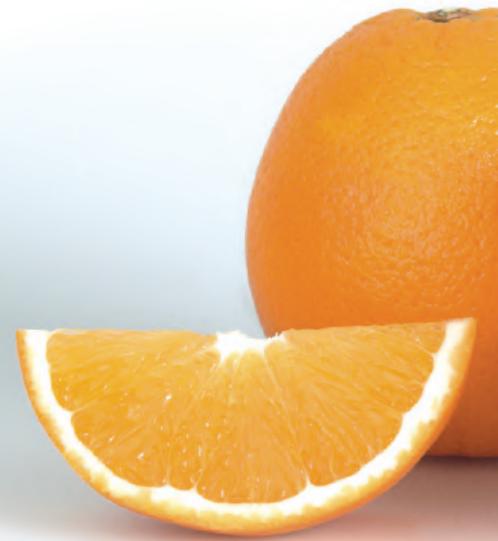
• chestnut flour	501.39 g
• powdered cocoa	35.1 g
• whole eggs	240.66 g
• sugar	401.11 g
• baking powder	20.06 g
• fresh whole milk	501.39 g
• extra virgin olive oil	100.28 g
• baking soda	10.03 g

In a planetary mixer, start beating the whole eggs with the sugar. Once the right consistency has been reached, reduce the speed and alternate the flour with the milk at room temperature until both ingredients are well incorporated. Scrape the walls of the bowl so as not to leave any dry ingredients. Prepare a baking sheet with silicone paper and weigh 900 grams of product. Spread it evenly with a spatula and bake it at 180°C for about 10 minutes.

ORANGE AND APRICOT GELATIN

• orange juice	528.17 g
• apricot puree	528.17 g
• sugar	211.27 g
• dextrose	211.27 g
• pectin NH	21.13 g

Mix the apricot puree and orange juice together. Take a part of it, add the sugar, dextrose, and pectin NH and bring to a boil. Cool and pour into circular moulds. Place in blast freezer to lower the temperature.



CHESTNUT BAVARIAN CREAM

• chestnut puree	883.65 g
• fresh orange zest	2.95 g
• orange juice	29.46 g
• pasteurized egg yolk	294.55 g
• sugar	176.73 g
• gelatin dried in sheets	23.56 g
• rum	58.91 g
• cream	530.19 g

Heat the chestnut puree to 50°C. Separately, mix the egg yolks with the sugar. Once heated, pour the puree over the egg yolks and heat to 82°C. Add the gelatin sheets that have previously been soaked in water and ice, and then blend everything with an immersion mixer. Cool to 25°/30°C. Add the rum, orange juice, and zest and lighten with semi-whipped cream.

CONCENTRATED ROSEMARY PASTE

• water	34.86 g
• sugar	34.86 g
• pectin NH	2.32 g
• rosemary needles	46.48 g

In a saucepan bring the water, sugar, and pectin to a boil. Separately, finely chop the rosemary needles and place them in a blender. Once the syrup reaches a boil, pour it slowly into the blender and emulsify until smooth. Screen through a fine mesh until empty. Store in the freezer at -18°C.



ROSEMARY AND CHESTNUT HONEY BAVARIAN CREAM

- pasteurized egg yolk 237.04 g
- milk 118.52 g
- sugar 162.96 g
- chestnut honey 148.15 g
- inverted sugar 148.15 g
- concentrated rosemary paste 118.52 g
- gelatin dried in sheets 29.63 g
- semi-whipped fresh cream 1.04 kg

Heat the milk, sugar, and inverted sugar to 40°C, pour the mix on the previously beaten egg yolks and heat them like a crème anglaise to 82°C. Add the gelatin. When cooked, add the chestnut honey and rosemary paste. Emulsify with an immersion mixer, then cool the mix to 25°C in the planetary mixer by stirring. Add the previously semi-whipped cream and pour it into moulds. Place in blast freezer to lower the temperature to -25°C.



Designed by lifeforstock / Freepik.

PINE NUT GLAZE

- sugar 390.63 g
- pectin NH 10.94 g
- water 828.13 g
- glucose syrup 60DE 468.75 g
- 1:1 citric acid solution 1.56 g
- glycerin 34.38 g
- pine nut paste 234.38 g
- gelatin dried in sheets 31.25 g
- gold powder as needed

Mix the sugar and pectin, add the water and glucose syrup at 40°C. Stir and bring to 106°C. Remove from the heat and add the citric acid and glycerin solution. Emulsify, then add the pine nut paste, the gelatin sheets, and the gold powder. Store at +4°C.

CHESTNUT COOKIE

- chestnut flour 300 g
- white shortcrust flour 00 100 g
- butter 300 g
- powdered sugar 400 g
- butter 400 g
- salt 6 g
- butter 210 g

In a planetary mixer mix the flour, powdered sugar, salt, and 300 grams of butter until smooth. Spread it between two silicone sheets with a thickness of about 3 mm and then bake it at 160°/170°C, valve open, for about 10 minutes. Allow to cool, chop, and mix with 210 grams of butter. Spread directly into a circular shape with a thickness of 3 mm and allow it to crystallize.



ASSEMBLY OF THE CAKE

Position the first layer of almond and pine nut sponge cake. Spread 1 kg of rosemary Bavarian cream and then place it in the blast freezer for a few minutes to solidify the layer. Add the castagnaccio sponge cake. Pour 750 g of warm orange and apricot gelatin, helping with a brush or spatula. Spread 1 kg of chestnut Bavarian cream and chill to -20°C.

ASSEMBLY OF THE CAKE ON THE CHESTNUT COOKIE

The previously assembled cake must be cut to the desired size and placed on the chestnut cookie. The latter must be placed between two sheets of acetate with a thickness of 2 mm. Solidify in the fridge. Cut it to the size of the cake, spread the chestnut cream, and attach to the cake. Glaze and decorate with chocolate elements.

THE COMEBACK OF WHITE WINES





The delicate Roero Arneis, the surprising Erbaluce, the elegant Gavi: Piedmont's white wines are becoming the new frontier for an Italian region known best for its excellent red wines

The Piedmont region is known throughout the world for its high-quality red wines, but that is a mistake. Today, as highlighted during the Milan Wine Week and specifically during the Masterclass "Only White – the great white wines of Piedmont," the white wines of this region debunk the myth that it is impossible to produce high quality white wines with the same aging process as the most well-known reds. It is seducing more and more attention from wine lovers and from Italian and international chefs. The white wine from Piedmont is revealing itself as a wine that is easy to pair with numerous dishes of both traditional and gourmet cuisines.

The reason for its success

The Piedmont wineries have made a lot of progress in the past few years: research, quality, new technologies, promotion of the territory, intelligent investment, exceptional care with production, respect of the environment. They are also making important progress in the recovery of ancient varieties. For example, there is the Bian Ver variety, a typical Alpine variety, which is currently present only in Alta Valsusa, Val Chisone and Pinerotese. We have decided to present three varieties with an ancient history, which are constantly growing in the international market.

Roero Arneis, the Nebbiolo of the sands

The first stop on our journey is in Roero, on the banks of the Tanaro river, where Arneis, the Nebbiolo of the sands, is produced. The Roero hills have taken over the sea water, which explains the presence of numerous fossils and of sand in the soil. The name "Roero" is that of a noble family from Asti, dedicated to commerce and money lending. The origins of the word "Arneis" is more difficult. For some, it comes from the Piedmont dialect (where the expression is used to describe a bizarre person); for others, it comes from the late Latin word "arnesius" (utensil). Some documents attest the present of Arneis in Roero between the end of the 1400's and the beginning of the 1500's, where it is named "Reneysium" and "Ornesium." Yet again in the historical documents of the 1700's, it can be found as a valuable grape for making sweet wine. Arneis is cited for

the first time with its current name in various accounting books dating the beginning of the 1800's, where it is called "bianco Arnesi." In the 1900's, Phylloxera nearly caused its extinction. In the 1960's, its cultivation had been reduced to just a few rows, grown to defend other grapes that were considered more valuable from hungry birds. Only with the new way of understanding white wines was interest in Arneis reignited. The first productions were heroic, but they earned critical acclaim. Luigi Veronelli wrote: "fruity, fresh and acidic. It vibrates like a viper's body."



Shortly after, Mario Soldati defined it as "very fragrant, but with extreme grace: not with fruit notes, but with floral. It has a slightly bitter aroma, like a geranium. It is a wine you cannot get tired of." Arneis is a variety of grapes that are very fragrant, but not aromatic: perfect for making an excellent, dry white wine. To the palate, it is sapid, with a medium structure and a good persistence. It is generally light, with a slight herbal aroma and a flavour that recalls almonds. Its delicate fragrance makes it easy to drink but it isn't trite.



Erbaluce, a variety that stands out

Another interesting proposal, whose name recalls the shininess of the grape is Erbaluce. It is a native grape from Canavese, and its name seems to come from the Latin expression "Alba Lux." Celebrated and often quoted is the 1600 passage of Giovan Battista Croce, a jeweller for Charles Emmanuel I, Duke of Savoy: "Erbaluce is white like that of the sunrise, because its whiteness shines: its grains are round, dense and plentiful. Its shell or skin is hard: when ripe it remains firm and coloured, and it remains for a long time on the vine." This grape is cultivated mostly in the Alpine foothills of Piedmont, in particular in the Canavese area. Here the pergola system is preferred to protect the grape from the sun. It is also cultivated in the Viverone lake area. Its flavour profile is delicate, fruity, with floral, aromatic herb, almond, linden, honey notes. Its minerality is thanks to the moraine content in the soil. After 4-5 years, it becomes a masterpiece. You can detect aromas of sultana grapes, saffron, French broom flowers, and marzipan. It has an elegant complexity, and it is easy to pair.





Gavi, the noble wine

Obtained from Cortese grapes, this wine boasts a DOCG, which extends to eleven towns in the southern part of the Alessandria province: Bosio, Carrosio, Capriata d'Orba, Francavilla Bisio, Gavi, Novi Ligure, Parodi Ligure, Pasturana, San Cristoforo, Serravalle Scrivia, Tassarolo. For a long time, the Gavi territory was under Genova's domain, and it became the location for the country homes of a few noble families, who encouraged wine production to enrich their banquets. It is a wine that has various nuances due to the various structures of the terroir. It goes from the red soils thanks to the ferrallitization of the rock, to the white soils in the South, due to the calcium- and clay- rich marlstone with sea origins. The first historic testi-



monies of wine production in the Gavi territory date June 3, 972. A document preserved in the Archives of Genova recount the rental to two citizens of Gavi of the vines and chestnut groves on the behalf of the Archbishop of Genova. During the experiments to fight the Phylloxera, between 1820 and 1940, experimental vines were planted in the fort's ditch, which probably reinforced the production of this wine. It is a refreshing wine, elegant with high minerality and acidity. It has a pale yellow colour with hints of green. Its aroma profile recalls flowers and fresh fruit, with citrus and almond notes.

Its international success

The comeback of Piedmont's white wines, happily accepted by Italian and international chefs, it's a grand auspice for the future of Piedmont wines in Italy and abroad. Specifically, for the export industry of Piedmont, wine represents an important economic resource. 60% of the production is destined for the foreign market. Of this amount, 30% goes to countries outside of the European Union, where the main market is the USA. The other 70% is consumed in Europe, with Germany and Great Britain as top consumers.



YOGURT CHEESECAKE



By Chef Simone Mancini



The Italian reinterpretation of an American dessert offered by the chef of the gourmet Capriccio restaurant of the Hotel Villa Blu Capri. How to combine seemingly disparate flavours while bringing out the elegance of Italian taste



COMPOSITION

- Yogurt cheesecake
- Almond crumble
- Sour cherry glaze



YOGURT CHEESECAKE

- plain yogurt 200 g
- Philadelphia cream cheese 150 g
- powdered sugar 120 g
- mascarpone 100 g
- cream 150 g
- gelatin in sheets 4 g

Leave the gelatin to soak in cold water. In a planetary mixer, whip the yogurt with the Philadelphia cheese, powdered sugar, and mascarpone. Dissolve the gelatin in 50 g of cream and then add it to the remaining whipped cream and pour gently into the mix. Place it in the ball-shaped moulds and freeze.

ALMOND CRUMBLE

- soft butter 100 g
- chopped almonds 70 g
- flour 00 100 g
- powdered sugar 80 g
- peel of one lemon

In the planetary mixer mix the butter with the sugar, add the chopped almonds, flour, and lemon peel. Stir until the batter is sandy. Place on a baking sheet with baking paper and bake at 175°C for 8 minutes.

SOUR CHERRY GLAZE

- sour cherry juice 250 g
- water 100 g
- sugar 50 g
- gelatin in sheets 6 g

Soak the gelatin in cold water, filter the sour cherry juice and bring it to a boil with water and sugar and add the previously soaked gelatin. Bring to a temperature of 30°C and glaze the cheesecake balls.

ASSEMBLY

- berries
- edible silver leaf

Place the almond crumble so it covers only half of the plate and then position the yogurt cheesecake balls glazed with sour cherry alternating with berries. If you wish, you can decorate with small pieces of silver leaf.

AN AUTHOR'S CUISINE

This year marks the bicentennial of Pellegrino Artusi's birth. With his book "La scienza in cucina e l'arte di mangiar bene," he contributed to the diffusion of the Italian culinary culture and language

Pellegrino Artusi's book, "La scienza in cucina e l'arte di mangiar bene" (Science in the Kitchen and the Art of Eating Well), can be summarized in three concepts: culture, food and the construction of a national identity. The volume is not only a recipe book, but it is a true work of culinary literature. Pellegrino Artusi, along with Alessandro Manzoni's masterpiece "The Betrothed," contributed to the triumph over dialects and to the diffusion of the Italian language. The book of the gourmet author from Forlimpopoli quickly became a best seller and a culinary bible, contributing to the introduction of regional recipes to Italians and to the birth of a national cuisine and taste, while overcoming the influences of French cuisine. Overcoming the French influences involved also constructing a national gastronomic lexicon, a true Italian language for the kitchen.

Artusi exercised great ability in mediating between the Italian language and the various dialects, favouring the Tuscan vernacular. Another one of his merits is that he contributed to creating an identifying spirit through the foundations of a national taste.

Genesis of a bestseller

"Science in the Kitchen and the Art of Eating Well" was born in 1891, and it gathers recipes from various regional traditions, and the recipes were expanded from edition to



edition thanks to the advice from readers. All of the recipes were tasted in person by the author with the help of the chef, Francesco Ruffilli and the waitress Marietta Sabatini. The first volume was published with 475 recipes, and the last edition, posthumously released, contained 790. The fame and the success of the work are not only in the work of gathering of the recipes, but also in the explanation of them. It is proposed as a



family recipe book, ranging from appetizers to liquors, “so practical and usable by everyone, as long as they know how to hold a ladle,” as Artusi claimed. Today it is still a source of inspiration for professional chefs. “You will discover it still full of surprises,” wrote chef Massimo Bottura. Nearly one third of the recipes are dedicated to the dessert world, with the recipes divided into Pastry, Cakes, “Dolci al cucchiaino” (which literally translates into “Desserts you can eat with a spoon”), “Syrups,” Preserves and Gelato. The attention that Artusi gives to regional and peasant specialties also extends to cakes with French and German origins, such as Savarin and Kugelhupf, as well as to sweets that are present in pastry shop display cases, but can be replicated at home, such as the Pine nut cake or the “Chocolate salami.”

Still relevant

For Artusi, the kitchen can be compared to a graceful lady, that is however bashful, sometimes even coy, which needs to be treated in a laid-back way. The success of the book was determined by its cheerful tone, rich with anecdotes, proverbs and rhymes, and by having cleared two ingredients, although not Italian, that have become the protagonists of our recipes: the tomato and the potato. The gastronome from Forlimpopoli understood that cuisine is above all contamination and reinterpretation. His book is still read today and used to create new specialties. It has become a best seller, way beyond the hopes of Artusi; in fact, the first edition of just one thousand copies was paid for directly by the author, and in the following years he curated fifteen editions!



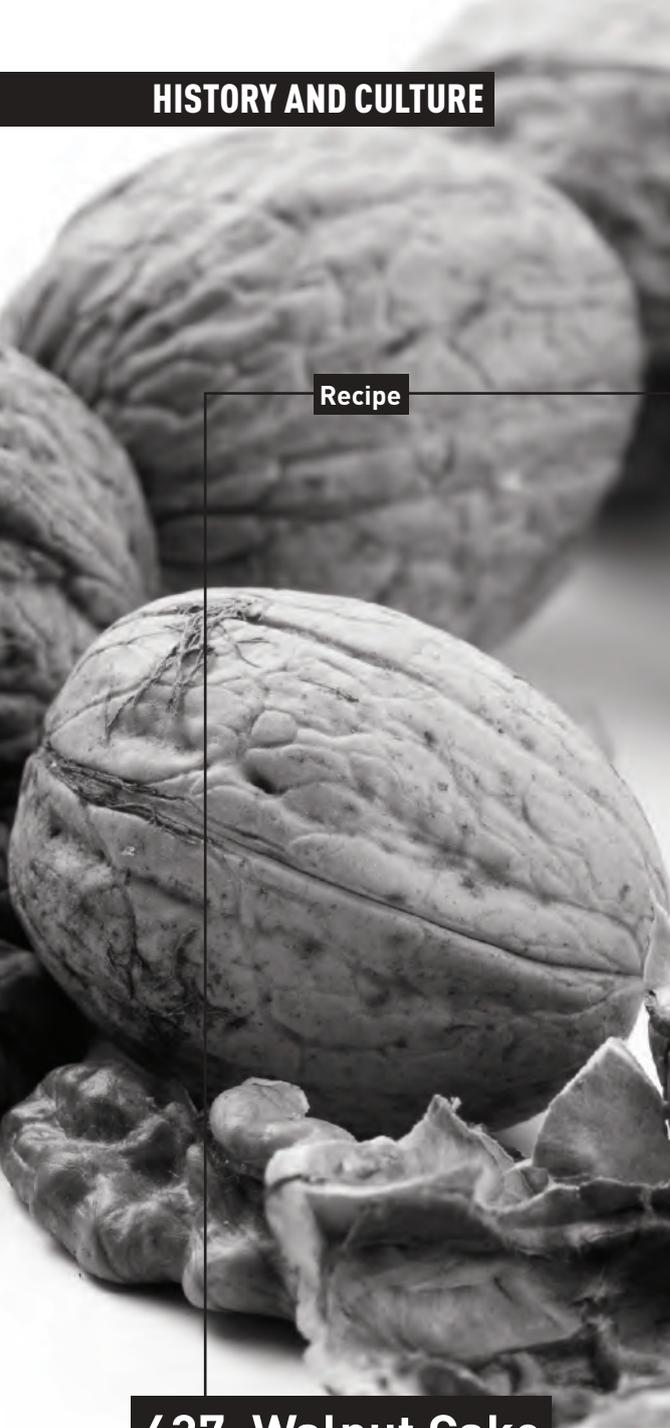
A Bon vivant and merchant

Pellegrino Artusi's life was divided between Forlimpopoli, where he was born in 1820, and Florence, where he died in 1911. After having studied in the seminary in Bertinoro and at the University of Bologna, he started helping his father in the management of his general store. In 1851, following a ferocious raid by bandits in the town, he moved to Florence with his family and started a prosperous business in the silk and textile trade. In 1865, he retired to his private life to dedicate himself to his passions, literature and cooking.



Here is an example of how Pellegrino Artusi proposed his recipes to an audience that needs to be educated first in taste.

Recipe



637. Walnut Cake

- walnut kernels 140 g
- powdered sugar 140 g
- chocolate, powder or grated 140 g
- candied citron 20 g
- eggs 4
- aroma of vanilla sugar to taste

With a mortar and pestle, grind the walnuts together with the sugar, then pour into a

vase in order to add the chocolate, the aroma of vanilla, the eggs, adding the yolks first and then the whipped whites, and lastly the candied citron that has been finely chopped. Use a pan where the sweet cannot be any taller than two fingers in height, grease it and cover with breadcrumbs to then cook it in the oven or a country oven at moderate heat. My dinner guests judged as this an exquisite dessert.

Recipe



638. Rice Cake

- milk 1 l
- rice 200 g
- sugar 150 g
- sweet almonds with 4 bitter ones 100 g
- candied citron 30 g
- whole eggs 3
- egg yolks 5
- aroma of lemon peel to taste
- salt a pinch

Peel the almonds and grind them in a

mortar with two spoons of the sugar. Cut the candied citron into small cubes. Cook the rice in the milk until it is "al dente," and then pour the rice over the almond mixture. When it is cooled, add the eggs. Place the mixture in a pan that has been greased with butter and sprinkled with breadcrumbs, let it firm in the oven or between two fires. The next day, cut the almond cake and only when you send it to the table, dust it with powdered sugar.

A CREATIVE TOUCH OF CHOCOLATE



By ROMEO POLTRONIERI



Creamy dessert with white chocolate, apricot, aerated chocolate and cucumber marinated in gin: a creative dessert offered by the young talent Romeo Poltronieri, chef at the Milanese restaurant El Pecà. Refined, sophisticated flavors combine with eye-catching color combinations. Chocolate acquires a modern touch with an explosion of taste and beauty



photos by Giulia Gattiglia





COMPOSITION

- White chocolate cream
- Cucumber marinated in gin
- Apricot coulis
- Aerated chocolate

RECIPES

**WHITE CHOCOLATE CREAM**

• milk	80 g
• glucose	10 g
• gelatin	2.5 g
• white chocolate	170 g
• yogurt	50 g
• cream	180 g

Melt the white chocolate. In the meantime bring the milk to a boil with the glucose. Pour the hot milk into a pitcher. Add the gelatin that has been soaked in a little cold water, yogurt, melted chocolate and cream, taking care to emulsify the mix each time you add an ingredient using an immersion blender. Close everything with film and refrigerate for 24 hours so the mix can solidify. After the specified time, whip the mix with an electric beater until the consistency of whipped cream is reached. Put the cream in a pastry bag and store in the fridge.

CUCUMBER MARINATED IN GIN

• water	150 g
• vinegar	50 g
• sugar	100 g
• salt	to taste
• gin	40 g

24 hours before the dessert is assembled, wash and peel the cucumber, eliminating the central part. Cut it into cubes. Place the cubes in a vacuum cooking bag. Separately, boil the water, vinegar, sugar, and salt together. When ready, pour the hot mixture into the vacuum bag containing the cucumber. When cooled, add the gin and seal the vacuum bag. Cook at 85°C for 13 minutes. Cool in water and ice and leave to mature overnight in the refrigerator.



Designed by Racool studio Freepik

APRICOT COULIS

- apricots 250 g
- juice 1 lemon
- sugar 60 g

Wash and peel the apricots, cut them up, and add them to the sugar and lemon juice in a pot. Cook briefly, blend, and sieve. Cool and pour the coulis into a pastry bag. Refrigerate.



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AERATED CHOCOLATE

- dark chocolate 150 g
- seed oil 50 g

Fill a steel container with ice and then put another steel container in the first one. Place them in the blast freezer. Melt the chocolate at 32°C, add the seed oil and bring the mix to 28°C. Pour into a siphon, load it with two cartridges, and foam the chocolate into the frozen steel container. Place the foamed chocolate immediately in the blast freezer. After about an hour, cut the chocolate into irregular shapes using a knife. Store in the freezer.

ASSEMBLY

With the apricot coulis make a spiral in the centre of the dish, randomly position six tufts of white chocolate cream, sprinkle with the marinated cucumber that was previously drained and dried. Add five flakes of aerated chocolate. Garnish with vene cress sprouts, then at the table, in front of the customer, spritz the dessert with aromatic gin.



Pastry Collection

by
 **ITALY**

A hand with red nail polish holds a pair of black sunglasses over a plate of food. The sunglasses reflect a beach scene with a building and palm trees. The food includes a white flower, green leaves, and purple vegetables.

100W



THE INTERNATIONAL
PASTRY MAGAZINE

SWEET LIPS

MALINDI



The creativity of recipes



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. Also the family of gluten-free bakery product, already rich in proposals for the production of brownies, red velvet cakes, sponge cake, shortcrust pastry and custard is now enriched with two new references: mix for cupcakes, cake & muffins and mix for waffles, pancakes & crepes. These versatile and multi-purpose products are designed to create different preparations simply by varying the starting recipe: just a scale, a planetary mixer and the deal it's done!

Babbi is always focus on the new trend in the growing market of non-conventional ingredients. For example, the Riso Natura are a family of products that can satisfy the demand of a gelato or cold desserts with specific nutritional plus such as the absence of sucrose (replaced with fructose), the vegan certification (suitable for lactose intolerant) and gluten-free. Within the Riso Natura, Babbi launched three products based on the famous sweetener Stevia: the Riso Natura Stevia Yellow Vanilla, Riso Natura Stevia Chocolate and a Riso Natura Base Stevia, a neutral base in order to realize many differt "sugar-free" gelato flavours. Pistachio and hazelnut-based products have always been the flagship of Babbi's productions, which include numerous pastes, grains, creams and filled wafers. These delights contain all the know-how of the company, which has been selecting and processing these precious raw materials for over 70 years.

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Mixcream is a state of the art cream cooker designed to perform many pastry recipes easily and quickly; an excellent ally in the laboratory for large production quantities. This machine meets the needs of every chef as it combines, in a single tool, ease of use, production efficiency and maximum hygiene safety. Furthermore, automatically, Mixcream can produce different products in a short time and with considerable energy savings.

Available in three versions with different programs, Mixcream features specific processing steps that have been designed to minimize manual intervention. In particular, the free program allow to customize cooking and cooling temperatures, cooking times, and stirring speeds, adapting the process to the recipe.

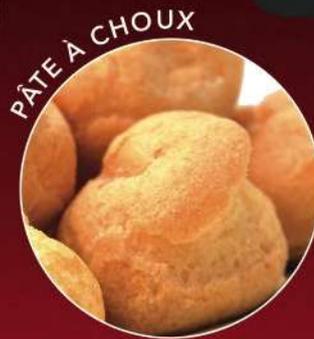
Mixcream is extremely versatile and features sev-

eral functions: kneading, cooking, cooling, pasteurizing and maintaining the product at the right temperature. It produces not only perfect creams but also a delicious pâte à choux, the basic preparation of excellent éclairs, cream puffs, profiteroles, Paris-brest... and much more!

Thanks to the technology of the innovative pâte à choux stirrer, the products will always be perfectly blended and with an unmatched texture.

Bravo is a leading Italian corporate that manufactures a wide range of machines for the dessert world. A company synonym of innovation and cutting-edge technology that supports the greatest professionals in the world. Stay updated at: www.bravo.it [facebook.com/bravospa](https://www.facebook.com/bravospa)

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Perfect creams thanks to the **SAIL BLADES AGITATOR** with inverter that reproduces the human movement. A special joint pushes the mixture onto the cylinder wall making it increasingly refined and without lumps.



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CARPIGIANI GELATO UNIVERSITY



ries worldwide since 2003," comments Kaori Ito, Carpigiani Gelato University director. "Thousands of former students have changed their lives with gelato and the market still offers many business opportunities. Thanks to technology we are now able to get close to those who haven't taken the first step yet, but have a great passion for gelato and cooking. Obviously, then, we wait for them for the complete course here in Bologna, as the classroom experience with other aspiring gelato makers and the practical lessons in which to test what was learned during the hours of class are essential. Gelato is fantastic to make and enjoy!". For professionals, the online education goes from the current "Home Delivery Solution" in Italian and English for those who want to face the emergency by activating the home delivery service, to advanced and specific courses such as "Gelato for lactose intolerant" or "Gelato with alcoholic drinks". The courses are available on the website www.gelatouniversity.com in the "Online Courses" area. For more information: info@gelatouniversity.com

Online courses for beginners and professionals

Carpigiani Gelato University, the international gelato school with 20 campuses in 19 different countries, has started to provide its instructors' know-how for a new and enriched catalogue of online courses, not forgetting that, like all culinary arts, gelato making is learnt by experimenting every day in the laboratory. Those who want to start approaching the world of gelato can now begin from Online Basic Gelato Course that lasts 5 days and consists of 4 hours of theory and demonstration and 1 hour of group discussion each day. After this 5 days you will have a solid knowledge of Italian artisan gelato then you can continue with the Intermediate Gelato Course and the Advanced Gelato Course. "This project allows anyone to enter our main campus and try out the teaching methodology that has given rise to numerous success sto-



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ELENKA



Traditional flavours in a modern cake



The “Nero Modicano” topping uses the P.G.I.-certified Chocolate of Modica, that is, a chocolate made by following the most ancient recipe of cocoa, attributable to the Aztecs. In 2014, Elenka was the first company to introduce this type of chocolate into the market of ready-to-use products for the gelato and pastry industry, in two versions: a base for gelato and a topping. These two excellent, flagship products make up the “Bacio Siciliano” cake, appearing as a creamy pistachio praline and an opaque Modica chocolate glaze. These products are joined by a skilful use of other cornerstone products, such as the Zuppa Inglese Extra Pure Extract, which flavours the sponge cake, and the Pistachio aroma paste, which when added to the Biancoglass product, creates another glaze which finishes off the cake.

The recipe of the “Bacio Siciliano” cake, together with all of the other creations of this collection, is available in the Modern Cake catalogue, which can be downloaded for free from the Elenka website: www.elenka.eu/cataloghi-e-ricettari-elenka

The Modern Cake collection by the Elenka Master Team proves to be an authentic treasure chest of ideas for the pastry arts. The wide selection of preparations, the adaptation of flavours and the aesthetic inspiration can be attributed to the versatility of Elenka’s products, including those that are usually considered only for use in the gelato shop. In this respect, the “Bacio Siciliano” cake deserves special attention; it is a modern interpretation of two ancient traditions linked to the Mount Etna pistachio and the P.G.I.-certified Modica Chocolate, respectively the base ingredients of the OroVerde® pistachio paste and the “Nero Modicano” topping.

The OroVerde® pistachio paste is the fruit of an exclusive method of handling pistachios in the area around the Mount Etna volcano, the most sought-after pistachios in the world. For this reason, the nut paste has won various international acknowledgments (at the Sigep trade show in 2010, 2014 and 2016).



— le torte —
M O D E R N E

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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 the soft pulp, and the flavour of tradition, that the Fabbri family hands down generation after generation. Today, the family's 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 in which Fabbri1905 was founded. For exactly 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 good design and unique stories."

These values are shared with the Maestro pastry chef Francesco Elmi, who has chosen Amarena Fabbri for years and has used it in his pastry shop "Pasticceria Regina di Quadri" in the heart of Bologna (Italy). The product, in its drained version, is a perfect addition to all bakery goods because it doesn't add too much liquid to the recipe, and it doesn't stain the dough. Maestro Elmi believes that "When you talk about Amarena cherries in the pastry



world, they can only be Fabbri ones. It is an unmistakable product, with guaranteed and constant results even in its genuineness. They are perfect for every preparation since they are available in different calibres and versions. The drained version with pieces, being that it is without syrup, doesn't add any humidity to your dough, and it has the perfect texture and crunchiness, releasing all of its fragrance and sweetness in your final product."

Among Maestro Elmi's most appreciated creations, there are the exclusive Panettone with Amarena Fabbri cherries and Matcha", a finalist at the Panettone World Championship 2019, and the Colomba pasquale (Italian Easter Bread) with Amarena Fabbri cherries. Another confirmation of this perfect marriage of flavours comes from the highest step of the podium on Panettone Day, a national competition that saw Barbara Veronica Braghero take the gold in the Ruby Chocolate Category. "I used

Amarena Fabbri's cherries directly in the dough instead of the traditional candied citrus peels. I used 18/20 calibre cherries with syrup, and I cut them in half: the baked good and the type of chocolate used went perfectly with the Amarena Fabbri cherries. The cherries gave sweetness, intense flavour and persistent notes, giving life to a combination of flavours that proved to be a winning one."



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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 very 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. With a view to a safe progression, starting from 2021 Frigomat will provide online consulting, workshops and webinars, in order to directly answer to the technical and commercial requirements of the market and to train the Gelato and pastry professionals.

The purpose of the above-mentioned initiative, is to keep on providing our partners and operators with all the necessary technical and strategic tools, to stand out from the competition and to start their business with the best available knowledge on equipment and processes.

Innovation at your service



Behind a great gelato
there's always a great machine

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macchine per gelato e pasticceria

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FRIGOMAT



Twist: the revolution is here

The wide range of Frigomat products enhances with a new generation machine: Twist, the first and original gelato batch freezer which really makes the difference.

This new machine stands out as a real revolution in the market thanks to the automatic washing system for the entire production circuit which allows to make the operator's activity easier and faster.

With a simple "click" on the touch screen, the operator can start the flow-washing or the sanitization process of all the food-contact parts from the hopper to the door, the agitator and the freezing cylinder.

Depending on the needs, it is possible to choose among different preset automatic washing programs: rinse, hot rinse, fruit with seeds, intensive washing and sanitizing washing.

The inlet and drainage of the washing water are automatic, thanks to the connection of the circuits to the water mains. Moreover, an integrated washing water heating system avoids to add external boilers. Lastly, the loading and portioning of the sanitizing and detergent are automatic, too.

The smart proprietary graphic touch screen interface and the elegant, innovative and functional design, complete the profile of this unique and revolutionary machine.

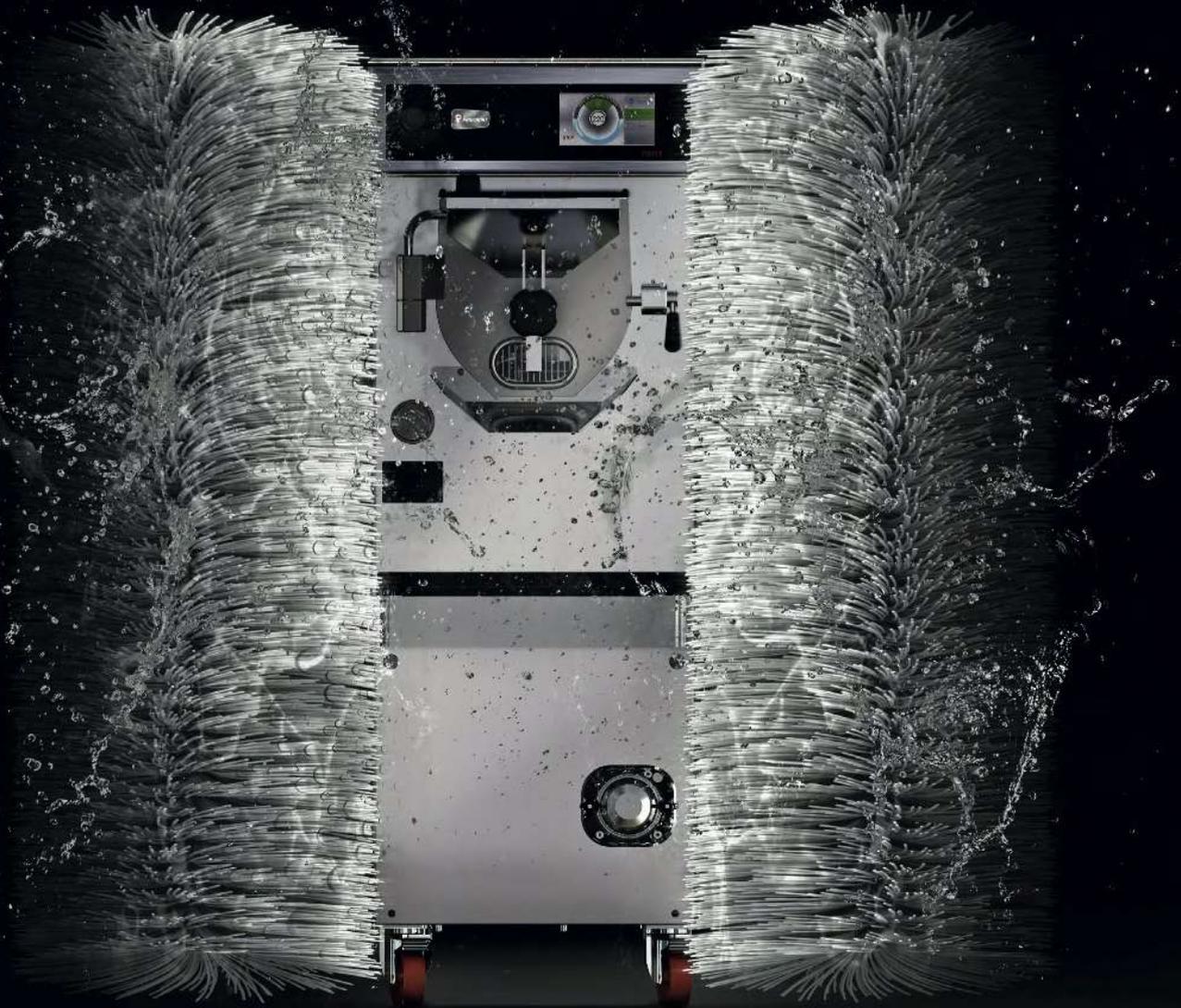
Twist, available in models 35, 45, 60, 75 and 100, lightens and facilitates the operator's daily work allowing an easy switch from one taste to another or wash and sanitize the machine, safely and quickly, saving time to spend in any other activity.

This unique machine represents, in the gelato world, the expression of an important combination between experience and innovation. The main values that have always distinguished Frigomat.

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



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Inspired by the traditional recipe, Fugar created its exclusive powder mix, the Neutral Base for brittle. It is a delicious idea that allows to create original delicacies. The label is clean.

To transform Fugar's mix, just spread it onto a baking paper or on a Silpat silicone baking mat and bake it for eight/nine minutes at 190°/200°C with open valve.

An even more delicious preparation can be made by adding to the 500 grams of Neutral Base for Brittle, 300 grams of nuts, such as hazelnuts, almonds, peanuts, cashews. Mix the ingredients, spread them on the pan, and bake. Instead of nuts, you can use the sesame seeds, thus obtaining the traditional Sicilian sweet known as "Giuggiulena".

The Brittle can also be used as a base for cakes, replacing the sponge cake, or as a thin layer that can be added to baked desserts, enhancing the overall flavour and adding some crunch. Golden strips and bites of thin brittle can decorate the outer perimeter of many desserts. The Pleces can enrich a smooth cream, or even a semifreddo. It can be moulded as soon as it comes out of the oven, and the shapes

you obtain can become an attractive addition to your display case as well as an embellishment to your dessert's presentation.

It can be used with gelato to decorate sundaes and pans, or to create original baskets in which you can serve the frozen dessert. An innovative idea is to create energy bars by enriching the brittle with raisins, chocolate chips and a brush of honey. You can soften the mix with a little bit of water, then shape it into a bar with silicon moulds.



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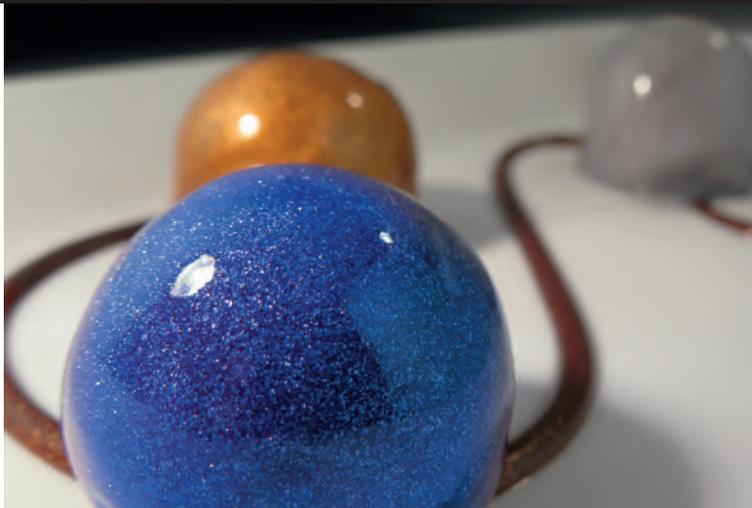
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GRANULATI ITALIA



Top competence in excellence



Granulati Italia is a leading company in the production of Italian excellence since 1982, with a wide range of semi-finished products for the Ho.Re.Ca, vending, gelato and pastry industries. In the Ho.Re.Ca world, Granulati Italia is known worldwide under its Boston&Co brand, and, most importantly, it is specialized in produc-

tion for private labels. It works with the most important companies in the industry, and it offers them products that satisfy their specific needs, as well as fully match the quality standards of each customer. The product range for the Ho.Re.Ca industry includes: hot drinks, hot chocolate, custards, puddings, mousses, sorbets, slushes, teas, milkshakes, desserts, baked goods, pastries, plated desserts, cream desserts and garnishes.

Granulati Italia boasts many years of experience in the research and development of increasingly innovative products, allowing for the company to stand out in the sector. An example of this are the crepes preparations that are proposed here, in combination with the already known and highly appreciated Glitty sparkling toppings.

The result is not that of a simple crepe, but of a refined work-of-art and an explosion of flavour. Innovative dishes can be created beyond the limits of your imagination, allowing you to amaze your customers and stimulate their senses of sight, smell and taste.

Powder preparation for Crepes are packaged in 1 kg bag and are available in three different flavours: strawberry, pistachio, vanilla.

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





CRÊPES

MIX

To get in an easy and fast way, very tasty, sweet and salted, traditional crêpes, and colorful crêpes strawberry, vanilla and pistachio flavored.



GELATITALIA

www.gelatitalia.it | +39 035 4824335





Care, ethics and quality

Since 1946 Icam produces semi-finished cocoa specialities for different sectors, offering a wide range of chocolate made with high quality cocoa. Its ethical production process is traceable in every phase: from the cocoa-producing countries to Icam, a factory equipped with the most technologically advanced machineries. For over 70 years, this process has offered to confectioners, chocolatiers and gelato makers the perfect base to express their creativity and give life to unique sweets, pralines and gelato.

Through its brands Icam Linea Professionale and Agostoni, the company provides chocolate couvertures, cocoa powders, butter, cocoa paste and creams designed to develop all types of creations. In particular, the premium brand Agostoni offers a wide range of single-origin, Gran Cru and organic chocolate from some of the world's best cocoa. In some of these places, such as Uganda, Dominican Republic and Peru, Icam has also established long-term partnerships with local farmers' cooperatives. These relationships are mutually beneficial: on one hand different training plans for farmers, helping to increase their economic and working conditions, on the other more productive and qualitative harvests.

As a manufacturer company, Icam cares about the training of confectioners and chocolatiers in Italy and abroad. An example of this is Chococube, the training centre launched with the aim of promoting the culture of chocolate, the exchange of skills and creativity in the art of pastry and chocolate making. In order to face this difficult situation, Chococube has recently been transformed into a digital platform, which offers creative ideas and innovations to confectioners, chocolatiers and gelato makers. Icam Linea Professionale brand also offers a large number of products designed to meet the multiple needs of the market, such as Vanini Aurum

Caramel White Chocolate, launched at Sigepe 2020. It is a very versatile product, ideal for making ganaches, covering chocolates and icing cakes or mignons, but also excellent for giving character to ice-cream and frozen desserts. Another example is the new Latte Caramel: creaminess, calibrated fluidity point, punctual crystallization capacity, toffee colour and reduced sugar content make it a delicious ingredient.

To discover all the products dedicated to professionals and the company's initiatives, please visit www.icamprofessionale.com and follow the IG page #icamforprofessionals.



AGOSTONI

CIOCCOLATO ITALIANO DAL 1946



Linea Professionale

ONE THOUSAND IDEAS,
ONE THOUSAND RECIPES
BUT ONLY
ONE CHOCOLATE.



CHOCOLATIER IN NAPOLI - ITALY
Gambero Rosso '2 Cakes' award
2020

Mario Di Costanzo

When you mix passion with experience,
the promise of a masterpiece is never far away.
For 70 years Icam Linea Professionale and Agostoni have fed the creativity
of pastry chefs, chocolatiers and ice cream makers worldwide.
And now we are back with the origin of taste: we are back with our Italian chocolate.



La Gelatisserie: delicious masterpieces of sweet art

“La Gelatisserie” is a range of products developed for modern gelato and pastry chefs, with the aim to offer them the possibility to easily create a showcase that is irresistible, delicious, eye-catching and that has constant variety. This complete range of speciality products, dedicated to chefs who want to impress their clients with creativity, can be used for both refrigerated and frozen desserts. It consists of bases, that have a high level of performance and can be used for many different uses; delicious fillings, that can be used for cold desserts as well as baked ones; modern glazes, that are ready-to-use and leave a clean cut when sliced; and chocolate and flower decorations that are enticing and original.



Among the new products of 2020, there is Glitter Glaze, a new line of glazes that contain glitter, allowing chefs to make an instant party with their modern pastry creations, and to transform them into masterpieces that can also be enjoyed with your eyes... Three different hues – Glitter Glaze Green, Red and Gold – are perfect on their own, but they shine even more when used together, captivating your clients at first sight!

The delicious Mirror Mango, the artistic Mirror White and the attractive Mirror Miss Purple with ube flavour and a violet colour, complete the line of La Gelatisserie glazes.

Another must-try product is the Gianduia Magic Cream, creamy and easily spreadable; it guarantees magical uses both before and after baking. The Instacrumbs are extremely versatile products, crunchy cookie crumbs ready to use for various fun creations that come in three different flavours: butter, cocoa, and caramel.

Joining the elegant Fruttolotti, which are fun and refined 3D fruits, and the practical Barattolotti, precious treasure chests of endless flavour combinations, there are two new product additions that strike attention: the Tartelline and the Dripping Cakes. The Tartelline are butter crust creations with a creamy centre that can be personalized. The Dripping Cakes are multi-layered cakes covered in decorations and a surprising glaze, that seems to be melting down the high sides of the cakes.

La Gelatisserie is a wide range of highly innovative and practical solutions that facilitate the work of professionals while increasing the appeal of their creations. These new offers have the goal to help create an attractive, eye-catching display case filled with palate-pleasing cakes, semifreddo and single-portion desserts. These items can be sold at any moment throughout the day and are appropriate for any type of consumer. They are fuel for a myriad of ideas which unleash the chef's creativity, and that help the business of every point of sales grow in an intelligent and innovative way.

For information: www.mec3.com



*More than just a glaze,
it's a party dress.*



Glitter Glaze is the new line of glittery glazes, designed to give your modern pastry creations a desirable and spectacular look. Three references with sparkling nuances, perfect for every occasion or festivity, they will make your showcase truly glamorous and dazzling.

Discover **Glitter Glaze Red**, **Glitter Glaze Green** and **Glitter Glaze Gold** and capture every look!

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GLITTER GLAZE


MEC3
The Genuine Company

MEDAC



Grab and take home!



With 60 years of experience in the production of take-away containers for sweet and salty foods, Medac has always been a top market player with a complete range of practical and innovative products in terms of material and design. The products are in constant evolution and they are especially appreciated for the sophisticated look and for the cutting-edge design solutions.

Medac's goal is to offer a concrete support to the daily work of the professionals, contributing to optimize their product management. Among the most

significant examples, the Flower range stands out. Designed with a top flap closure system, the container behaves like a springtime flower, blooming at every opening. Flower doesn't need a separate lid and it's easy to open and close, keeping the temperature of the food.



The idea behind this range, is to reduce the number of accessories needed for take-away and decrease the trash released in the environment.

This concept has allowed Medac to win the Comunicando award for two separate editions, once in 2012 in the

Unique category, and again in 2019 in the "Readers' Choice" category.

This advanced closing technique is applied also on the vertical Tower containers, designed specifically for the pastry segment and conceived to avoid using any tray, paper or ribbon to pack the pastries. The range has been recently expanded with the inclusion of the Tower in Brown, that recalls the most authentic traditional delights with its original "kraft" paper colour.

Medac's creativity doesn't stop here, as shown by the latest products added to the range: a sweet bun box and a crêpe container, perfect for carrying your products while maintaining the fragrance. The catalogue also includes waffle and snack containers and a small suitcase shaped take away box.

All Medac's products are available in white or with an original graphic design. With a predetermined minimum quantity, they can be personalized with any graphic you desire.

Flower

FLOWER, THE MOST ELITE CONTAINER

The charming flower shaped container bringing an elegant and original touch to your pastry delights.



ON DEVA



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MODECOR



Colourful and trendy chocolate decorations



With the onset of winter, artisan gelato and pastry chefs are thinking about how to impress their audience with tasty new options, that can be made even more attractive if embellished with original, colourful and delicious decorations.

For those who want to satisfy their customers' requests, even the most extravagant ones, our advice is to browse the new Modecor Christmas-&Chocolate catalogue, with a large range of products perfect for all tastes and that are oriented towards innovation at 360°.

Among the various chocolate proposals, several interesting new items stand out. They are divided into six thematic areas, each one with its own distinctive trait: Candy&Colour, that is, when chocolate takes the form of a dessert, a gelato cone, a piece of candy, a marshmallow, and it is embellished with lots of colour; Flowers&Fruit, a line of flower- and fruit- shaped decorations, available in a kaleidoscope of colours and assortments; Choco Nature, dreamy butterflies, darting little fish, cute ladybugs, all in stylized shapes and in harmonious colours; Fashion&Game, playing cards, poker chips and elegant handbags for original and trendy decorations; Colour full, an absolute novelty for decorations, made with cocoa butter and coloured en masse,

and they come in shapes such as buttons, bows and stars. And finally... Less is more! with lots of decorations in the three colours of chocolate!

But the new additions don't stop there, because even the packaging holds nice surprises: all of the packages of Modecor's chocolates present a label on the outside that graphically represents its contents, allowing for quick identification of the code, price and product.

Expansion of shapes, versatility of use, new packaging: everything has been studied in detailed to pay homage to decorations that makes up the very essence of chocolate itself.

For information: www.modecor.it





Innovation & Decoration

Always in line with the times, always one step ahead. This is the philosophy that distinguishes us. Not only chocolate, Modecor has always been a leading player in the cake decoration market. Continuous research to meet the needs of our customers and set new goals in innovation and product quality.



PREGEL



Pastry and baking in “maxi” format



Maxima is PreGel's new line of baking and pastry products dedicated to professional artisans. The line was conceived with the intention to deliver maximum efficiency in the kitchen without compromising taste and quality.

The seventeen easy-to-use semi-finished products only require the addition of a few ingredients to obtain high quality and consistency for traditional desserts.

This new line allows for the creation of specialties desserts, such as cakes like plum cake, sacher and muffins, to bases like sponge cake, puffs and custard, to creams for icing, filling or to variegate the dough. Maxima is intended for pastry and bakery artisans. It distinguishes itself from other brands thanks to its highly competitive pricing and quality of raw ingredients. Additionally, customers are being supported with recipes, video tutorials and training at the PreGel ITC training center (available online). Flavors are sensations that remain long term in the memory of consumers. Maxima perfectly combines the modern needs in pastry and bakery kitchens without omitting the tradition from the past. Let yourself be carried away by the sweet journey of your memories!

MAXIMA

professional pastry ingredients

MAXIMA CREAM LINE

Maxima Cream is a line of ready-to-use spreadable creams for professionals, made with high quality ingredients that provide authentic flavors and a creamy texture. Ideal for filling croissants, brioches, and crêpes, they can also be used for icing baked items such as cakes and pastries, and to flavor mousses and bavarian cakes. These versatile products boast an intense and balanced taste that give all desserts a well-defined flavor!

Discover all the flavors

A complete range of spreadable creams available in the following flavors: Classic with the traditional chocolate hazelnut flavor, Gianduaia, Gianduaia and Chocolate, Bitter (dark chocolate), Hazelnut, Pistachio and Choco White.



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