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Signs from the future!

You can feel it in the air; at least when talking with international professionals. Each day there are more and more signs of hope for a true restart of the hospitality and food-service industry. Mass vaccination campaigns are taking place throughout the world, each with different processes and speeds, but they are moving forward. The United States has started up again greatly; Great Britain has nearly overcome the problem; Europe, even with a few snags, is going towards a normalization of nearly all member states. Italy has changed its government and its pace, which is now much faster.

This edition of SweetMood, as always, covers Italian “excellency”. On the cover, we have the privilege of highlighting Maestro Luigi Biasetto, to whom we have dedicated an ample piece to open the magazine. Then, you can find recipes, stories, current news and lots of excellent pastry arts.

Next autumn, international trade fairs will start up again. We will be back with our stands and our specialized publications. Our first dates: Sirha in Lyon, Levante Prof in Bari, Host Milano, Specialty Food Festival in Dubai.

May the games begin, finally!

Franco Cesare Puglisi
Babbi, the art of selection

There are passions that make a difference. Like the one that makes us meticulously select only the best pistachios for our creations. This is how the unique emotions of the most prestigious gelato parlours, pastry shops and kitchens are created. Thanks to this passion, choosing Babbi has always meant choosing excellence.

Babbi. Selection is rewarding.

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Master pastry chef

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Master chef

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Master pastry chef

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Reporter
LUIGI BIASETTO, A CHAMPION

By Monica Viani

In 1997, he won the Pastry World Championship. Famous and admired all over the world, he considers the pastry arts a search for absolute harmony.

Luigi Biasetto was born in Brussels, the city of beer and chocolate, as his family had migrated from Italy in search of opportunity after World War I. His grandfather, after having worked as a cook, opened a shoemaker’s shop, but one of the Biasetto brothers stubbornly wanted to become a pastry chef. It was a dream that came true and it allowed him to win the Gold Medal from King Baudouin. From an early age, Luigi Biasetto grew up idolizing the stove, and he graduated as a Mâitre Pâtissier Chocolatier Confiseur Glacier in the Belgian capital city. But his true training came from the two years of internship at the Wittamer pastry shop, a temple of the Belgian pastry arts. At the age of 23, when he started working at the then Michelin-starred restaurant “Dall’Amelia” in Mestre, Italy, he already knew more than any other Italian pastry chef! In 1997, Luigi Biasetto, alongside his team, became a World Champion by creating his famous “Setteveli” dessert. This dessert, which then became a brand, enchanted the judges and snatched the World Cup from the French, who had up until then been the undisputed kings of international pastry. The harmony and balance of sweets really do captivate everyone. It is a cake with a base of a flour-less sponge cake made with Apulian almonds, a mousse made with hazelnuts from Piedmont, chocolate from Madagascar, and a crunchy gianduja with pieces of cereal. Since 1998, he and his wife Sandra have owned the Biasetto pastry shop and kitchen, where they prepare the sweets for the Biasetto franchises throughout Italy.

His pastry arts
His pastry arts are the glorification of quality and respect for fresh, seasonal ingredients. There is no exasperated search for complexity, but rather attention to respecting good taste, traditions and simplicity. Specifically, a cake must seduce by playing with all five senses. It must satisfy first the eyes, but also your ears when being cut. Above all, it must be a symphony of different consistencies. The flavour must be revealed as a balance and harmony between the ingredients. Only in this way can elegance and excellence be achieved.

The secret of success
You can become a good pastry chef only if you are able to follow precise rules, both in the compliance with recipes as well as with the small things that make up the working day. The secret to success is having a work method, being meticulous, sharing your knowledge and being competent. To enjoy these qualities, three rules must be followed: think rationally, be creative, transmit emotions. Every day, one must ask themselves why certain things happen, and to do so, it is necessary to understand the ingredients, the variables that can affect the process, and the reactions at both a chemical and physical level. One must never forget to build business skills. A chef is an artisan, but he is also an entrepreneur.
STRAWBERRY CHARLOTTE

By Luigi Biasetto

A rediscovery of traditional pastry in the name of simplicity. These desserts are the result of an attentive development and feature clean, well-defined flavours without too many extras, prepared with fresh seasonal ingredients, as demanded by Italian culture.

COMPOSITION

- soft strawberry ladyfingers
- remaining ladyfinger batter
- strawberry Bavarian cream
**RECIPES**

Note. Preparation to be completed a few hours before starting on the dessert: rehydrate the albumin with the strawberry pulp.

**SOFT STRAWBERRY LADYFINGERS**

- strawberry pulp 800 g
- albumin 80 g
- sugar 530 g
- flour 440 g
- potato starch 180 g
- egg whites 485 g
- powdered sugar to taste

Mix the strawberry pulp with the albumin, previously mixed with sugar as needed taken from the sugar in the recipe. Beat in the planetary mixer. When it starts to bleach, sprinkle in the remaining sugar and continue to beat until it is well whipped. At this point, lower the planetary mixer to a minimum speed and add the egg white previously heated to 32°C. Add the flour sifted with potato starch into the planetary mixer bowl and finish mixing by hand with the help of a spatula and with a circular movement from bottom to top. Prepare a pastry bag with a smooth no. 12 nozzle and a baking sheet with well-positioned baking paper. Using two-thirds of the batter form ladyfingers that are 16 cm long and positioned half a centimetre from each other. Sprinkle generously with powdered sugar.

**REMAINING LADYFINGER BATTER**

With the remaining ladyfinger batter, use a template to form discs that are 8 mm thick and 14 cm in diameter. Put steel rings that are 2.5 cm high on the disks to ensure a good bake and to maintain the shape of the sponge cake, as well as to facilitate subsequent operations. Bake as soon as possible. Combine the strawberry pulp and the albumin previously mixed with sugar as needed taken from the amount in the recipe. Place in the oven at 220°C, lower to 175°C and bake for about 10-12 minutes with the valve open.

**STRAWBERRY BAVARIAN CREAM**

- fresh whole milk 285 g
- Madagascar Bourbon vanilla pod 1
- sugar 100 g
- egg yolk 85 g
- cold water 170 g
- animal gelatin 180 bloom 35 g
- semi-whipped cream 640 g
- Italian meringue 100 g
- strawberry pulp 640 g

Rehydrate the gelatin in cold water. Pour the milk, cut and scraped vanilla pod, sugar, and egg yolks into a polycarbonate container. Homogenize the mixture with the immersion blender and cook in a microwave at 80°C. Add the rehydrated gelatin, homogenize, and strain into a previously sanitized container. While the crème anglaise cools, semi-whip the cream. Then whip the Italian meringue, mix the strawberry pulp with the meringue, and combine the meringue and semi-whipped cream with the crème anglaise. Take great care to ensure that the crème anglaise is perfectly creamy and has not started to harden. Pour the Bavarian cream into the rings up to 1 cm from the top and place in the blast freezer.
FILLING
Prepare 18 cm diameter rings. Cut a ladyfinger into two and place it along the inner perimeter of the ring. Place a ladyfinger disc on the bottom and pour in the Bavarian strawberry cream up to 1 cm from the top.

FINISHING AND DECORATION
- fresh strawberries
- blueberries
- chocolate caraque
- powdered sugar

Bring the charlotte to room temperature for half an hour before placing the strawberries previously cut in two. Add a few blueberries and cover with gelatin. Decorate as desired by adding the chocolate caraque, then sprinkle with powdered sugar.
Pastry arts take the stage at Identità Golose On the Road Digital Edition 2020 with impressive plated desserts. The result of a careful selection of ingredients and elaboration techniques.

Due to the pandemic, it was impossible to hold Identità Golose in person this year, so Paolo Marchi and Claudio Ceroni thought of a completely new format for this international conference of pastry arts and gourmet cuisine. This is how Identità Golose On the Road Digital Edition 2020 was born, which represented not only...
an opportunity to reflect on how to “Build our new future,” as the slogan for this edition states, but also the experimentation of a different approach to the speeches of chefs, pastry chefs, gelato chefs, pizza chefs and bartenders. The organizers, along with their film troupe, recorded sixty masterclasses in Milan and throughout Italy, involving seventy of the most important players of the restaurant and hospitality industries. This was joining by over one-hundred video interviews and special content, made available for a few months on a dedicated platform. Through the filming and the stories of recipes, techniques used, explanations of projects born in lockdown, and reflections on the future, the vitality and willpower of the industry emerged.

Contemporary interpretation
The Dossier Dessert and the Contemporary Italian Pastry sessions explored trends, experiences, and research in the dessert world. Gianluca Fusto decided to propose a typical

A wealth of content
Despite the lack of an audience in the room and without any live tastings, the “On the Road” formula experimented with another way of transmitting experiences and ideas, useful for facing the future. In addition to the typical sessions of Identità Golose, such as those dedicated to Pasta, Pizza, Cocktails and Champagne, new themes were introduced such as Meetings on the Road andSpyc Academy. Ranging from Massimo Bottura to Carlo Cracco, from Davide Oldani to Ernst Knam, chefs du cuisine and pastry chefs explained their sense of responsibility which guides them. They presented recipes created for the occasion or new entries in their menu in the past months. “During this phase - explained Massimo Bottura - we have the duty to be even more optimistic and proactive.”
dessert from the Campania region revisit in a contemporary light. This dessert was inspired by peasant traditions, and it is made with eggplants and chocolate. It was chosen because not only does it give value to an Italian tradition, but it also corresponds to the growing need to follow a dietary lifestyle that is light and healthy. This lifestyle choice regards both the choice of ingredients and how to enjoy oneself at the table. The pastry chef carefully selected the types of chocolate to create synergy among the flavours, and he wanted to highlight the contrast between dark and milk chocolate. The plate was presented with a mille-feuille of different textures, composed of chocolate wafers, creams, marinated eggplants, sauce. This composition offered the palate different consistencies and a flavour sequence that encompassed the sourness and the sweetness of candied fruit, and the bitterness of the eggplant. Meringue and “clouds” of frozen beer finished off the presentation.

Continuous research

Convinced that the future is born from research, Moreno Cedroni together with Luca Abdadir developed three recipes united by a common theme of astonishment. In one recipe, astonishment is given by the colour, which is presented in a completely different way that what you would normally expect; in another, the flavour allows you to experience unexpected evolutions;
in the third, sound will amaze you, as you have to break a thin layer of ice in order to enjoy the dish. These recipes are the result of their experiments in the research kitchen named “Tunnel,” with the goal to overcome the barrier between sweet and savoury. Fabrizio Fiorani has taken on the concept of time in the pastry arts. Often, time itself is not considered as an element that differentiates pastries available in the display case, which have to be on display for three or four hours, and those offered as a course in a restaurant, which has to be perfect for only four or five minutes. The pastry chef demonstrated this concept by presenting the plated version and petit fours of an elegant dessert inspired by two ingredients, roses and raspberries, which the great pastry chef Pierre Hermé used together with litchi to express in different ways his “Isaphan” flavour. He also added a clever dessert presented as a blister pack of medicine, entitled “Happypills.”
Sweets from Veneto
Nicola Olivieri and Gianni Zaghetto proved to be more closely attached to tradition. Nicola Olivieri represents the fifth generation of his family that in 1882 opened a bread bakery, which over time grew to include pastries, coffee and a restaurant. The symbol of tradition for Verona is the pandoro, a leavened cake with requires three days of detailed preparation. To accompany the tasting of this dessert, which tradition calls for a dusting with powdered sugar, Olivieri proposed an egg-free mascarpone cream and an orange marmalade.
Gianni Zaghetto, who carries on Racca, a historical pastry brand of Padova, presented Lingot 19, a dessert with brownies, pear gelatine, coffee glaze and ganache, served as a plated dessert. Its intense coffee flavour was greatly appreciated, an ingredient that was pleasantly revealed when tasting. The dessert showed its elegant and elitist appearance by its composition on the plate, where a chocolate tube alternatively reconstructed the elements of a gold bullion bar.
From the cup to the plate
The session dedicated to gelato offered a multitude of interpretations of the frozen dessert. Starting with the tasting memory of Stefano Guizzetti, who created a special Williams pear sorbet with the fat trimmings from an aged Black pig prosciutto, we moved onto the family recipes of Chiara and Andrea Soban, such as the cassata “Valenza” and the gelato cocktail entitled “This isn’t a mojito.” Iginio Ventura searched for his childhood happiness with a modern version of a gelato sandwich. Marco Pedron, inspired by his interest in Synaesthesia, studied “5 Sorbets,” made from fruits and vegetables, which allow you to perceive colour through taste. Paolo Brunelli created a fior-dilatte served in a cup and paired with five disks of chocolate, each referring to one of the five tastes: umami, sour, salty, sweet, bitter.
Recipe for 4 people

COMPOSITION

- egg yolk
- egg white
- glaze
- cocoa paste

OVO

by Chef Alessandro Breda

A simple yet complex dessert based on coconut, cocoa, and curry by Chef Alessandro Breda of Gellius in Oderzo, Treviso (Italy). The starred restaurant offers a unique experience, dining among archeological finds and contemporary installations.
GLAZE
• white chocolate 210 g
• cocoa butter 90 g

Once the two assembled egg halves have frozen, glaze them with a solution of white chocolate and cocoa butter previously dissolved in the microwave. Refrigerate for at least four hours.

COCOA PASTE
• cocoa 30 g
• water as needed

Add water to the cocoa to achieve the right consistency.

DECORATION
Using a brush, draw a strip of cocoa paste on the plate and place the egg on top of it.

EGG WHITE
• coconut milk 250 g
• egg yolk 1
• sugar 30 g
• gelatin in sheets 40 g
• semi-whipped cream 125 g

Heat the coconut milk with the egg yolk and sugar in a bain-marie until 82°C, then add the previously softened gelatin. Once the mixture has cooled, stir in the semi-whipped cream. Fill eight half-egg moulds with the “white” placing the other half (the “yolk”) on top. Place in the blast freezer.

EGG YOLK
• ripe persimmons 3
• curry 3 g
• lemon juice 3 g

Pass the persimmons through a fine sieve to collect the juice. Emulsify with the curry and lemon juice. Fill eight 3 cm diameter silicone half-sphere moulds. Place in the blast freezer.
The unique character of Gellius

The ancient meets the contemporary, to remind us that the present exists thanks to the reworking of the past that cannot be erased, but only redesigned. If the past is memory, the future is tension towards that which is not yet known. This is the inspiration that led Alessandro Breda to open a restaurant that mixes archeological artefacts and modern installations. You’ll find out the name of the restaurant if you can read the stones. And thus it is revealed by an urn bearing a name: Caius Gellius, son of Quintus, of the Papiria tribe.
THE FOOD OF THE FUTURE
A desire for health and tranquillity after months of uncertainty and difficulties.

2020 was a year that made your head spin, a feeling like when we get off the worst roller coaster rides. We have been forced to adopt new eating habits, and to accept radical changes that will surely influence our future lifestyles. Food giant Whole Foods Market and the social network Pinterest have revealed the culinary trends that will delight our taste buds for the upcoming years, and so we have discovered the trends that will prevail. There is a desire to boost our immune systems, to find anti-waste solutions, to drink less alcohol and, above all, to seek pleasure, at least in the kitchen.

**Star foods**

Rich in fibre, vitamins and minerals, chickpeas are the undisputed protagonists of 2021, the main ingredient in soups, hummus and falafel. They are a versatile legume; their cooking water replaces egg whites in vegan pastries. Not only that, but they can also be made into a flour and they can become a side dish to accompany many different foods. Mistrust in consuming meat is also growing, as it is accused of causing the development of certain serious diseases. Many opinion-leaders state that meat consumption is no longer sustainability for the planet. Quite a stir was caused in the past few months thanks to Bill Gates’ plea to rich countries to look to labs for an alternative: synthetic meat obtained from stem cells of animal tissues. It is differentiated into fibres so that there is enough muscle tissue to be sold as meat after being flavoured. The need for sustainability is also growing in the kitchen as a fight against food waste, imposing more attention to food conservation, including methods such as drying, marinating, vacuum-packing, fermentation, and even including...
using the scraps. In particular, the success of fermented foods recalls the desire to reconnect with traditional food systems and with long-lost flavours. There is a growing desire to explore contamination among cultures and as well as microbial foods. The rediscovery, during pandemic times, of making bread, pasta and focaccias at home has contributed to the increase of interest in alternative flours. There are many new developments in the world of condiments: extra virgin olive oil now has competition from pumpkin seed oil and walnut oil – with a slight biscuit flavour – especially for dressing salads. Many spices are also being rediscovered, especially cumin, coriander, cardamom, pepper and ginger.

**Award winning drinks**

This is the year for native Italian varieties, and wines from countries like England and Denmark will be hitting the market full force. Thanks to climate change, in the coming years Europe’s wine map will be completely rewritten. Special attention must also be given to orange wines, which are highly sought after in the restaurant industry. In the world of cocktails, gin continues to claim the crown, even if vodka and whisky are trying to question its dominance. Popularity is coming back to liqueurs and amaro liquors. Artisanal beers, in the meantime, are slowly chipping away at the industrial beer market; yet again here the “no waste” trend is popping up, so much so that hearing about beer made with bread crust should be of no surprise. In the world of coffee, Whipped coffee, also known as Dalgona coffee, is
more and more sought after. It is a sweet and airy coffee foam, made with coffee, sugar and milk. For lovers of high-quality products, the line-up consists of Japanese coffee, speciality coffees and sustainable coffee that reduces its environmental impact and safeguards workers’ conditions.

**The future of restaurateurs**

For those who are resisting through this crisis period, they are focusing on specialization, on the verticality of themed restaurants, and the possibility of offering, not only lunch and dinner, but also a place to work and to have fun. The “bistro” formula seems to have more and more success, with the kitchen open from morning until the evening. Due to Covid-19, delivery and take away are experiencing renewed interest. Even restaurateurs of Michelin-starred restaurants have had to resort to it, inaugurating the season of special kits that allow for the preparation of culinary dinners at home. Those who are truly risking to disappear from the scene are those restaurants that have nothing special to offer or no story to tell. The price gap between popular and gourmet cuisines will continue to grow. The newest development, however, will be what is referred to as “agri-cuisine,” capable of uniting creativity with the production of high-quality ingredients, creating the true expression of a well-defined territory. In Italy, Massimo Bottura has repeatedly intervened on how this will transform the kitchen. For this three-starred chef, the rules are solidarity, ethics, and abandoning the world of sterile aesthetics just for the sake of them. Chefs are no long just those who prepare food, but

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**Natural. A legal definition**

Thirty-one members of the European Parliament sent a letter to the Commissioner for health and food safety, Stella Kyriakides, asking the commission to establish a clear definition of the word “natural” when applied to food. In fact, there is no legal definition of the word, and so many producers use it in an unclear way, defining their products as natural without stating why. The members of parliament are requesting that the European Commission address this problem for what “natural” is supposed to mean, defining the criteria so that correct information for consumers can be guaranteed. The traceability of the product must be transparent, and the products must be GMO- and additive- free, along with being one hundred percent biodegradable.
they need to transform themselves into ambassadors for farmers, fishers, wine makers and cheese producers, stating the name of the producers on their menus. Furthermore, they need to avoid the mortal sin of chefs: waste. Nothing is to be thrown away. Chef Bottura even hopes for the creation of Renaissance-style bottegas, that offer not only food but also culture. The revolution in the kitchen will occur through the capacity to create a system, by giving life to an authentic culinary tourism, and by taking advantage of the possibilities offered by new technologies.

What about consumers?
They search for health on their plate, eating less but better. Quality triumphs, and there is a search for truly natural products, where traceability is transparent. In both big and small cities, the creation and upkeep of urban gardens are being incentivized, contributing to the healthy food trend. Media is turning its spotlight onto climatarians, that is, those who revolutionize their diet eliminating all foods whose cultivation have a big impact on the environment; they prefer seaweed, beans, legumes, grains and edible invasive plants, as well as wild fish and insects. Vegans are a growing portion of the market, so much so that Veganuary was a huge success. Veganuary is an initiative promoted by an NGO born in
Yellow worms...

The European Food Safety Authority has given the green light to food consumption of the yellow flour moth larvae. This novel food, referring to the regulation of commercialization in Europe of food-stuffs and ingredients previously banned but now allowed, is a huge step forward. It began with the food use of ants and their eggs, of crickets and a few types of larvae; now it is the yellow worms’ turn, specifically the larvae of “Tenebrio molitor,” better known as the flour moth.

the United Kingdom in 2014, that has the goal to invite people to try the vegan diet for the month of January. This campaign is supported by public figures such as Joaquin Phoenix, Evanna Lynch and Paul McCartney, as well as by over six hundred companies interested in increasing their offer of vegan products in their stores and restaurants. The initiative has involved over a million people in 192 countries. Even starred chefs are supporting this new trend of environmental and social responsibility. Massimo Bottura with his wife Lara Gilmore launched the Food for Soul project, an initiative that has already saved two hundred tons of food, providing an extra meal for over 80 thousand people. Another big Italian supporter of sustainability and of the farm-to-plate movement is Davide Oldani with his Cucina Pop. The change has even been made by the Michelin Guide itself, which introduced the Green Stars to be awarded to those chefs that go beyond just cuisine, but also consider sustainability.
A creation by the flavour scientist Eleonora Signorini, coordinator of all production at the Clivati Pastry Shop, a historic, refined venue that opened in Milan, Italy, in 1969. The shop is an institution and one of the most popular meeting places in the city.

In a planetary mixer, use the flat blender to mix the powder ingredients (flour, almond flour, and cocoa) with the butter, then add the sugar and salt. Finally, add the eggs and mix. Allow to stand for at least one day.
SALTED CARAMEL

- sugar 70 g
- glucose 46 g
- salt 4 g
- cream 100 g
- butter 8 g

Pour the glucose into a double-bottomed steel saucepan. When it starts boiling, add the sugar in three steps, waiting for the sugar to fully dissolve before adding more. Meanwhile, heat the cream until it starts boiling. Cook the caramel until it turns amber. Decoct with semi-whipped hot cream. Resume cooking the caramel. Add the salt and cook for two minutes. Add the butter. As soon as it melts, turn it off.

GANACHE

- dark chocolate 80 g
- milk chocolate 20 g
- cream 80 g
- anhydrous butter 14 g

Dissolve the chocolates together. Bring the cream to a boil and add it to the chocolate in three steps. Add the butter. Cover with film touching the surface and allow it to cool.

ASSEMBLY

Pour a thin layer of caramel into the mould and allow it to cool. Melt the ganache and pour it into the bottom of the shortcrust. Decorate as desired.
LITTLE PROCIDA
For the first time ever, an island has won the title of Capital of Italian Culture. A small island off the coast of Naples, boasting amazing beaches, charming villages and an impressive culinary culture.

Procida has been proclaimed the Capital of Culture 2022, defeating the candidates of Bari, Cerveteri, L'Aquila, Pieve di Soligo (Treviso), Taranto, Trapani, Verbania Lago Maggiore and Volterra. “Culture never isolates” recites the message that summarizes this winning project, which, for the first time, has given the coveted recognition to an island. Procida, off the coast of Naples, is a calm place, small and picturesque.

It is less known than Capri and Ischia, and it fascinates tourists for its tact and for its ability to still preserve its essence and its traditions.

The younger sister
Of volcanic origins, Procida really is a small island; it is nearly 3.7 square kilometres and it is connected by a bridge to the island of Vivara, a natural reserve and protected oasis. During Roman times, it was an important
wine centre. It was later invaded by the Saracens, and in the 11th century, it was chosen for the construction of a Benedictine monastery. In the 12th century, it became a fiefdom of the Procida family, who constructed the walls and the watchtower. Its beauty and wilderness are narrated by several novelists and in cinematographic works; it is the protagonist of Elsa Morante’s “Arturo’s Island” and it is the set of the movie “The Postman” with Massimo Troisi. It is possible to hike the island, which consists of four areas from north to south; Marina Grande, with its colourful fishermen’s houses and the most ancient church in Europe, Santa Maria de la Piedad, built in 1616 by fishermen and the Naval School; Terra Murata, the highest part of the island, where the scenic overlook “Belvedere dei Cannoni” is located; the Corricella Marina, known as a fishing village; and the Chiaiolella Marina, the touristic port and beach area.

**The taste of food**

The king of Procida’s culinary products are lemons, grown by many families. They are called “bread lemons,” since they can be thickly sliced and eaten without sugar, or in a salad with lots of garlic, onion, extra virgin olive oil, mint, pepper flakes and salt; they can also be squeezed into fresh lemonade. There are plenty of vegetables, accompanied by numerous recipes where they are the star of the plate. Eggplants are made into a Parmigiana, even though here they are called “alla procidana”; the difference with the Emilian recipe is that there is no mozzarella. The Procidian artichokes are also well-known, often served marinated. A typical dish served in restaurants are Paccheri pasta with artichokes. Among the seafood options, the linguine with sea urchin stand out, whereas a famous meat dish is made with rabbit, a recipe shared with the nearby Ischia. Procidian rabbit, which is different than the Ischian version, is slowly cooked over a low heat, if possible, in a terra cotta dish, together with tomatoes, rosemary, white wine, extra virgin olive oil and garlic. A typical sweet is the “Lingua procidi-
ana,” or Procidian tongue, whose name derives from the “Beach of the Tongue.” It is a crunchy puff pastry sweetened with a lemon-flavoured cream and covered in sugar, best if enjoyed straight out of the oven. Its rival is the Easter dessert, the Procidian casatiello, which is not to be confused with the Neapolitan one. It is a sweet, leavened bread, made with “criscito” (natural yeast); it is not stuffed but rather it is covered with “diavulilli,” or sweet sprinkles. On the island, there is no shortage of grapes; the Levante grape is a typical product of Procida, but it is often proposed as a table grape, as it is difficult to produce wine with it. It is possible to obtain only an aromatic wine with poor body, and it is usually produced in the home by families. The main wines served are Fiano and Falangina.

**The surprising “Corricella”**

To get there, you need to go down the Pennino steep steps, but the effort will be repaid because Corricella is a unique place; it is genuinely surprising. When you see the facades of the houses painted opaque yellow, Pompeian red, sky blue and raw white, you get the feeling of being immersed in a fantasy story. The fisherman painted their house with the same colour as their boat, so that they were recognized when they entered the port, and at the same time, they themselves could see their home from a distance upon their return. Writer Elsa Morante dedicated these words to Procida: “What you thought was a small spot of the earth, / it was everything.”
At the K11 Musea in Hong Kong, Maestro Giovanni Pina’s new pastry shop captivates customers with cream horns, St. Honoré cake, and tiramisu, the king of Italian pastry art.
Gourmet Italian pastries have conquered Hong Kong. And they do it in style. On the Tsim Sha Tsui waterfront of the city, there is an important attraction known as K11 Musea. It is a shopping centre, created by the Luxtek company, owned by the entrepreneur Adrian Cheng. It was designed by over one hundred creatives, and it stands out as one of the most innovative retail centres in the world. It is the heart of the city’s new artistic and cultural district, and its goal is to enrich the daily life of both the inhabitants of the metropolis as well as of the many tourists, by using the power of creativity, culture and innovation. It has nothing to do with the European style malls; the Asian vision of these places is completely different. They are experiential landmarks that offer immersive experiences in retail, art, culture, leisure and cuisine: all under the same roof.
Precisely inside this centre Giovanni Pina opened his new pastry shop. It is a true challenge since his establishment has become a story that intertwines shopping, art, design and architecture, in the same way that a dessert is a mix of ingredients, aromas, flavours. On the second floor, from which you can enjoy a beautiful view of the super-modern city, you can relax, taste Italian pastries and enjoy an environment that recalls the beauty of the “Bel Paese.” The backdrop with a dazzling crystal ball along with handmade Italian chandeliers in 18-carat gold allow you to experience the ambience of Italian pastry shops, an ambience that is highly sought after abroad. The coffee counter calls to mind Giovanni Pina’s pastry shop in Trescore Balnearé, in the province of Bergamo (Italy), just as the dark walls contribute to the creation of an inviting environment. The large display cases filled with enticing pastries and sweets next to the Wega-brand “My Concept” espresso machine and three coffee grinders topped with the kilo-sized coffee cans containing Caffè Milani blends exalt the excellence of Italian know-how which is capable of involving many different disciplines. The creativity of “Made in Italy” becomes the common thread between food, architecture, design, art.

Experiences abroad
Gianni Pina’s name leading the project is not accidental. A third-generation pastry chef at the helm of the Bergamo-based pastry shop that bears his name, he began making sweets at a young age with his grandfather. In 1993, he, alongside other professionals in the industry, founded AMPI, the Academy of Master Italian Pastry Chefs, of which for several years he served as the president. Since 2019, he has opened a few establishments that he personally followed and directed, located in Hong Kong. The matchmaker was Caffè Milani, who by importing coffee into Asia,
Pina in touch with Luxtek, who was looking for an Italian pastry chef willing to export his sweet creations. The collaboration became more and more close, so much that today the pastry chef from Trescore has become the vice president of Luxtek’s Food&Beverage department. In these months, he is preparing to travel to Hong Kong to open new shops, of which five are branded Giovanni Pina, and three Caffè Milani. After opening three shops in Taiwan, he will dedicate himself to another important objective, that is, to create in the not-too-distant future, Italian pastry shops in China. Abroad, often a food establishment serving Italian products is required to offer sweets, pizza and other dishes from Italian cuisine. Because of this, the offer is much more varied compared to a traditional pastry shop in Italy. All the products, both sweet and savoury, leave a central kitchen to reach the different establishments.

**Palate seducer**

Regarding the sweet arts, Giovanni Pina has introduced to Hong Kong surprising cream horns, St. Honoré cakes, Italian-style Sacher-torte cakes (made with butter and less sugar, along with white rum instead of dark rum traditionally used in Austria, to obtain a more delicate flavour that is in harmony with the chocolate), and the not-to-be-forgotten famous tiramisu. In the metropolis, Giovanni is a star, having attracted influencers, the true news disseminators and trendsetters in Asia. The reason for his success is in having proposed desserts made, for the most part, with Italian ingredients, and, above all, for having made known the art of elegantly setting up the pastry cases. His passion for the world of sweets and his desire to respect Italian traditions has pushed him to study a new technique for selling high-quality gelato. Since the cost of milk in Hong Kong is terribly expensive, he decided to produce gelato in Italy and to freeze dry it before importing it. Needless to say, it is the best gelato in Hong Kong! It is also thanks to Pina that he has made known the sweetness of puff pastry, a real novelty that has captivated Asian palates.
MYTH OR SCIENTIFIC FACT
Myths and legends intensify the aphrodisiac properties of many foods, but scientific evidence regarding these properties cannot be found. Yet oysters, almonds, pepper flakes, arugula, wine and figs are still considered natural products that can improve your love life.

If you believe in the aphrodisiac powers of some foods, you are heading towards disappointment. Foods that improve your desire do not exist, as there is no scientific proof to prove it. They are a result of a cultural fabrication which created myths and legends capable of relentlessly resisting even the passage of time. Consecrated by the Greek gods Dionysus and Aphrodite (or the Roman gods Bacchus and Venus), these ideas have survived even up until modern times, giving us false hope to become passionate lovers. Dionysus, who has always been associated with vineyards and wine, is a god with a dual personality; he loves women, and he is loved by them. He is the god of wild and fierce exuberance, of vineyards and of grapes, but at the same time, he is also the god of wine culture, including the fermentation of must in vats, vinification techniques and correct drinking methods. Dionysus’ gaze is enough to take your breath away; it can confuse you and destroy any ounce of measure or balance. Aphrodite, the goddess of love, beauty and sexuality, is no less. She is the one who holds the power to unite the female element with the male one; she is the biggest traitor of all time. From her clandestine love, Eros was born, uninterested in discovering if the object of
her lust was married or not. The apple, along with all the other foods that have become part of our collective imagination as natural substances that improve our love life, are dedicated to her.

The apple. The first food
The idea that the first aphrodisiac fruit is the apple arises from the Holy Scriptures. Eve, in the book of Genesis, is tempted by a snake and eats the prohibited fruit, an apple, and she convinces Adam to give into the same temptation. Suddenly, they realize that they are naked, and with this sensation, they now have a sense of modesty, shame, and malice, previously unknown feelings. Along with these feelings comes the discovery of sex. The prohibited tree is an apple tree, and its fruit refers to sexual activity. In Latin, the word “malum” means both evil and apple, and its plural form designates genital organs. Consider that a golden apple invokes the Trojan war, and in Plato’s Symposium, Aristophanes uses one as a metaphor to explain what love is. A long time ago, there was no distinction between man and woman. An individual, with four legs, four arms and two faces, was perfect, happy and self-sufficient. One day, Zeus, who was envious of this perfection, cut the individual in half like an apple; so, from the androgynous individual originated a male and a female. From that day, man desperately searches for his other half, because he feels incomplete and unhappy. The references to the false goodness of the apple do not stop here. Who cannot recall the succulent apple in Snow White, used to poison the protagonist and to keep her from knowing love? Thus, the apple continues to be a fruit that conceals a dark secret. It appears to be innocent, and yet it is not.
beverages that everyone can agree on as having a sinful nature. This is the case with wine.

The oenological lust has always been depicted as the terrain that facilitates encounters, or even confrontations. It represents the clash between pleasure and the forbidden, between desire and the fulfilment of it. Movies and books have contributed to this fascinating legend, where in reality wine contributes to creating the atmosphere perfect for passion, and nothing more. Even oysters, from which Aphrodite was born, must be content with just being a sought-after and prized food. The legend that Casanova would eat fifty of them every day just to increase his sexual desire is also false! Red pepper flakes, green arugula, ripe figs and sweet almonds all share the same destiny. However, what does remain true is that even though they are falsely considered aphrodisiac, they are all truly delicious foods.

**Common beliefs about aphrodisiac food**

Chocolate is proof that foods considered aphrodisiacs are just a cultural construction. Europeans consider it a powerful and seductive aphrodisiac, but in Japan it is considered just a good dessert, without any special powers. In the United States, for example, tomatoes are considered a symbol of evil just because its colour recalls blood and it can be used in the kitchen for both sweet and savoury preparations; whereas in Europe, it is considered the vegetable that represents the encounter between European and American culture (especially when depicted with wheat, Mediterranean olive oil and salt). There are also beverages that everyone can agree on as having a sinful nature. This is the case with wine. The oenological lust has always been depicted as the terrain that facilitates encounters, or even confrontations. It represents the clash between pleasure and the forbidden, between desire and the fulfilment of it. Movies and books have contributed to this fascinating legend, where in reality wine contributes to creating the atmosphere perfect for passion, and nothing more. Even oysters, from which Aphrodite was born, must be content with just being a sought-after and prized food. The legend that Casanova would eat fifty of them every day just to increase his sexual desire is also false! Red pepper flakes, green arugula, ripe figs and sweet almonds all share the same destiny. However, what does remain true is that even though they are falsely considered aphrodisiac, they are all truly delicious foods.
BACK TO THE PAST

photos by Giorgio Magini for "Associazione Buchette del Vino"
In Florence during pandemic times, the Vivoli gelato shop has brought back to life the wine window, which allows its customers to safely enjoy gelato and espresso.

To deal with the crisis caused by Covid-19, everyone is looking for a way to maintain a relationship with their customers. Delivery seemed to be the best tool, but in May 2020 in Florence, during full lockdown, the Vivoli gelato shop, located in the heart of Tuscany’s capital city, rediscovered an ancient Florentine tradition in order to keep serving gelato, drinks and coffee: “buchette,” or wine windows. This initiative has proved to be a great success and a mediatic hit, especially abroad. So much that in Florence, many businesses followed suit to continue working safely.

The first distance selling
The “buchette,” also known as windows, tabernacles, counters, niches, gates of paradise, are openings, usually in the shape of an arch, in the facades of ancient Florentine buildings. Their history is very old, dating back to 1532, when they were used throughout the area to sell by the glass or by the flask wine produced in surplus by the nobles. In Florence they were used especially during holidays, when the number of customers increased, and the staff could not keep up with the demand. During the 1600’s, with the outbreak of the plague, as the Florentine...
scholar and academic Francesco Rondinelli recounts in the "Report on the state of Contagion in Florence," the wine windows were strategic for avoiding the spread of the terrible disease as they were located along the streets that led to the city. They were transformed into points of sale for agricultural produce and wine, taking advantage of the possibility to avoid contact during payment, which occurred through a metal pan. Money was then immersed in vinegar to disinfect it. The customer carried their own flask, which was filled by a metal tube fuelled by a barrel located inside the place. More than likely, the wine windows or something similar to them, even in different shapes and colours, can be found in other parts of Italy, probably in the Langhe, in Bologna, in Sicily, and even abroad in France.

Today just like yesterday

The wine windows continued to be used for serving wine up until the 1950’s. Then they were slowly forgotten, up until 2016 when the cultural association “Buchette del vino” was born. Brought to life by Diletta Corsini, Matteo Faglia and Mary Forrest, the association is committed to safeguarding these testimonies of the past, many of which were damaged during the historic 1966 flood. Today, according to their census, 178 remain, of which 145 located in the historic city centre. Some of them have their opening hours engraved into them, suggesting that they were not always open. Only women that were pregnant or had just given birth, or men who were about to be deployed, could knock during the night and be served. The wine windows were also used as a means of charity, where food was left for the poor, who could anonymously open the window and serve themselves. As always, the past often returns to help us face the present.
The fact that times change quickly is demonstrated also by the Michelin Guide’s choice to award green stars to restaurateurs who stand out for their attention and respect for the environment.

131 years after its birth, 96 years after awarding the first stars in France, and 63 years after the first National Italian guide, the Michelin Guide presents a great new development: green stars, dedicated to sustainability. The symbol, which attests the commitment of a restaurant and of a chef to the environment and to the community, is a stylized four-leaf clover. It appeared for the first time at the beginning of 2020, for the presentation of the Nordic Countries Guide 2020, a guide that brings together the restaurant awards for Denmark, Finland, Iceland, Norway, and Sweden.

**Vital requirements**

The requirements to obtain this accolade are respect for the environment, fighting against food waste, work ethic, saving energy, the self-production of ingredients and fair supply chain relationships. This establishes for the first time that a dish is not just creativity, master craftsmanship and the ability to skilfully plate, but it is also the ability of the chef to express a broader cultural vision and to exercise a daily commitment to safeguarding the health of the planet. The goal is to give value to territories, to recover forgotten ingredients, and to increase consumer awareness. Behind this revolutionary decision, also hides a marketing tool. At the same time, however, it shows...
The thirteen Italian green stars

Here are the thirteen Italian chefs who have obtained the award, announced by the award-winning swimmer Federica Pellegrini:

- Mariangela Susigan (Gardenia, Caluso - Turin)
- Alfonso and Ernesto Iaccarino (Don Alfonso 1890, Sant’Agata sui Due Golfi - Naples)
- Massimo Bottura (Osteria Francescana, Modena)
- Caterina Ceraudo (Dattilo, Strongoli - Crotone)
- Piergiorgio Siviero (Lazzaro 1915, Pontelongo - Padua)
- Antonello Sardi (Virtuoso Gourmet- Tenuta le Tre Virtù, San Piero a Sieve - Florence)
- Pietro Leemann (Joia, Milan)
- Davide Oldani (D’O, Cornaredo - Milan)
- Fabrizio Caponi (I’ Ciocio-Osteria di Suvereto, Suvereto - Livorno)
- Igor Macchia (Casa Format, Orbassano - Turin)
- Norbert Niederkofler (St. Hubertus, San Cassiano - Bolzano)
- Franco Malinverno (Caffè La Crepa, Isola Dovarese - Cremona)
- Roberto Tonola (Lanterna Verde, Villa di Chiavenna - Sondrio)

A dash of pink in gourmet cuisine

For the first time in the history of the Michelin Guide, two women have won three stars, a sign of a great renewal within the guide, which has long been reserved for a male elite. As representatives of Great Britain and Ireland, Hélène Darroze and Clare Smyth have been awarded. The 53-year-old chef from France, Hélène Darroze, has previously been awarded two stars for her Paris restaurant Marsan. She now divides her time between France and Great Britain, where she has been running Connaught, a restaurant in a luxury hotel located in the Mayfair district of London. Clare Smyth, from England, has overseen Core Restaurant since 2017, a restaurant located in the Notting Hill area of London. The 42-year-old chef, before opening her own restaurant, worked alongside famous chefs such as Gordon Ramsay. Since then, she has won numerous awards, including “Best Female Chef 2018” in the World’s 50 Best Restaurants chart, and two Michelin stars in 2019.
For Babbi, pistachios are a family passion, a passion that mirrors since 1952 into the careful selection of the raw materials and into the continuous and meticulous search for quality. It is that same passion that lives on thanks to the family’s fourth generation currently working in the company. Only the best pistachios that are worthy of becoming Babbi Pistachios are chosen. The most advanced technologies are used to process ingredients, always under the guidance of expert hands that know how to pick, toast, process and work such a prized ingredient and realize each time unique masterpieces. The whole line of Babbi Pistachio products is made under these ideal conditions: pure Pastes, elegant Creams, high-quality Granules, exclusive Wafers with pistachio cream. The Pistachio Pastes are different from one another according to their specific blend of pistachios, various toasting conditions, and the type of processing. The experience in processing nuts has led the company to select the best Pistachio Verde di Bronte DOP (PDO-certified Green Pistaches from Bronte) and to adorn its products with the Babbi-quality guarantee. This is how these expertly crafted ingredients become every day amazing creations in the most prestigious gelato and pastry shops, as well as in the kitchens of many gourmet haute-cuisine restaurants.

For information: babbi.com - info@babbi.it
Passion cannot be explained, only chosen.

To say that pistachio is a family passion is an understatement. It is a wonder that still fascinates us after four generations of scrupulous research and selection of quality. The same quality that lives on every day in the preparations of gelato makers, chefs and pastry chefs who rely on Bambì's excellence.

Bambì. Selection is rewarding.

pistacchio.babbi.com
Blow - sous vide: revolutionize your way of creating

Blow, the new sous vide from the Bravo company, allows for the creation of superior quality products. In particular, Blow is the innovative machine that allows you to work with different sous vide levels: the 5 vacuum levels of Blow allow you to cook quickly at low temperatures, preserving and enhancing the properties and flavors of each individual ingredient, optimizing raw materials and expenditure energetic.

Always intuitive, versatile, easy to clean, now the Bravo branded machines also wear vacuum technology, activated in the processes you prefer. It is possible to make Blow interact with Trittico®, Mixcream® and Pastmatic®.

Made in Italy technology for professionals
Bravo Spa is an Italian multinational company leader in the production of a wide range of machines for the world of sweets. It is synonymous with innovation and technological vanguard and supports great professionals. Bravo spa has founded its history on 100% made in Italy successful products such as Trittico®, the multifunction machine capable of producing excellent gelato, tempering chocolate and making many pastry preparations. The technology developed for Trittico® makes it unique and inimitable: an indispensable, precise, reliable, tireless and constant collaborator! Choosing Trittico® also means accessing a world of added values: the possibility of extending the warranty up to 3 years for free; exploit all the potential offered by the connectivity of insight technology, which allows you to communicate any errors in use in real time; access a 7 days a week assistance service directly from the Bravo headquarters; participate in training courses held by masters, chefs, engineers; rely on a sales network made up of more than 70 dealers present throughout the national territory.

Furthermore, the company, in order to be ever closer to its customers, uses a dense sales network of distributors both in Italy and abroad and branches such as Bravo France, Bravo Deutschland, Bravo Asia and Bravo North America.

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Bravo Sous Vide. Revolutionize your creative process.

Blow, the new sous vide from the Bravo company, allows for the creation of superior quality products.

In particular, Blow is the innovative machine that allows you to work with different sous vide levels. The 5 vacuum levels of Blow allows you to quickly cook at low temperatures, preserving and enhancing the properties and flavors of each individual ingredient, optimizing raw materials and energy expenditure.

Always intuitive, versatile and easy to clean, now the Bravo branded machines can also carry the vacuum technology which can be applied to your preferred working method.
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 stories 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
Carpigiani Technology for Gelato and Pastry
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Grace is FB’s new display case, born from constant research functionality and design, comfort and beauty. In one word: pleasure.

Grace is the name of an actress, a symbol of beauty, sensuality and love. FB puts that same love into serving professional gelato and pastry chefs who work with passion to fill their display cases with their creations. It is a contemporary classic: like watching a black and white movie in 4K, magnificent form with impressive content.

The clarity of the glass and the rigid lines ensure an accessibility that will last over time. And in just 89 cm of depth, the showcase can adapt flexibly into the space into which it is installed.

Continuous research of innovation and artisanal craftsmanship merge to create this unique product: a display case that combines technological performance, allowing it to have a small dimension, with elegant presentation. In support of its technological performance, its attractive appearance puts together high-quality innovative materials, contemporary textures, and clean and minimalistic lines, with details that make the display case recognizable in any context.

Grace is available in versions for gelato (0°/-20°), pastry (+2°/+16°, along with a humidity control for pralines), food (with Room-temperature and Dry Heat settings). It is 120 cm tall, and comes in the following lengths 108,5 - 161 - 213,5 cm.
GRACE
JUST PLEASURE

Width is the key feature:
89cm width of pure pleasure.

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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 adding 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.
The only self-cleaning batch freezer in the world.

THE MACHINE THAT DIDN’T EXIST, NOW DOES.

FRIGOMAT TWIST

The first gelato machine that can be washed and sanitized with a ‘click’.

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The Bellini cocktail was born in the 1940s in Venice, the most exciting and sophisticated city of Italy, thanks to a creative idea by the owner of Harry’s Bar. Dedicated to the famous Renaissance painter, it is a cocktail loved around the world, not only for its delicate and delightful peach flavour, but also thanks to its simplicity: it is made with just two ingredients. It is served in a flute, giving it a touch of refined elegance.

Thanks to the creative idea of Fugar, the Bellini has been transformed into a delicate cremino. In the pastry shop, it can give originality and an elegant contrast when used with leavened cakes like Colomba and Panettone. It can differentiate the flavour of a mousse, and it can be used as an insert in cakes. In the gelato shop, it can be used to decorate pans of cream-based and fruit-based flavours.

Echoes from Brazil

The Caipiroska transports our thoughts to the warm beaches of Brazil, to moments of conviviality. It is made with fresh fruit or fruit juice, muddled together with fresh herbs and sugar, on which vodka is poured. It is considered a tonic for the body and the spirit.

In the transition to a version for gelato and pastry shops, Fugar’s research and development team was able to recreate the colour and the flavour of the Caipiroska, without any alcohol. Subsequently, the collaboration with the masters of the Arte Dolce school of Rimini led to the creation of delicacies that can bring colour and freshness to the display case. The pairings are endless. In the pastry shop, the Caipiroska cremino can add a touch of class to a baked dessert, a mousse, or a cake. In the gelato shop, it gives originality to the flavours, and it can be used to fill gelatos such as lemon, strawberry, coconut, raspberry, basil... just to name a few.
In search of summer flavours, all year round.

An intriguing variegato, but also a refined cream inspired by the timeless Venetian cocktail. Ready to use, it is perfect for filling semifreddo and as variegato for ice cream, with freshness and originality.

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Amordiverdure is the gastronomic line by Giuso dedicated to semi-candied vegetables for leavened products and savoury pastries. An array of flavours, colours and consistencies which captivate the eye and the palate with an exceptional taste and a fresh and delicately acidic note. A unique range on the market, extraordinarily versatile, ideal for various occasions of sweet and savoury pastry consumption: leavened products for breakfast and special occasions, cakes and muffins, shortbread and puff pastry, sweet and savoury focaccia bread, savoury mignon, and macaron. The delicate cold-candying process preserves the aromatic components, the consistency, the brilliance and the original colour of the vegetables. The careful selection of raw materials, a concise and clean list of ingredients and the preservation in syrup, are just some of the pluses of these tantalizing vegetables which, both perfect for various preparations or exactly as they are, become the protagonists of captivating and creative recipes, or surprising ingredients to revisit sweet specialities transforming them into original savoury pastry creations. Sliced olives with a delicate, rounded flavour, a mix of brightly coloured diced Peppers, with a strong flavour and intense aroma, Artichokes cut into quarters, with a sweet taste and slightly bitter notes typical of this vegetable and whole small-sized Borettane Onions, with a pale yellow colour, delicate taste and aromatic fragrance, these are the four proposals that can be used for decorating focaccia bread for breakfast or for filling savoury quiches for lunch; excellent for fanciful and delicious snacks or to be served as they are for an aperitif, accompanied with cheeses and cold cuts; ideal to add an unexpected touch to brunches or to the most traditional specialities for special occasions. With Amordiverdure, vegetables become gourmet giving every creation an unexpected taste and a touch of originality!

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A CENTURY OF INNOVATION TO REINTERPRET SAVOURY PASTRY WITH GOURMET VEGETABLES

From the desire to reinvent savoury pastry with pioneering products Amordiverdure is born, the first line of semi-candied vegetables by Giuso. An array of flavours, colours, and consistencies for your inspiration and to enrich your showcase with intriguing new proposals, multiplying the opportunities for consumption, from breakfast to the aperitif. Discover the references: ARTICHOKEs, BORETTANE ONIONS, A MIX OF PEPPERS and SLICED OLIVES.

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

In the heart of cocoa

Icame is the Italian company specialised in the processing, production and marketing of high quality chocolate and semi-finished cocoa products. Cocoa is at the heart of the company and has been taken care of at every stage of the supply chain for 75 years, from the moment the plant is grown to the more than 370 recipes produced in the Orsenigo (Como) and made available to confectioners, chocolatiers and gelato makers in Italy and abroad. Over the years, and during the many trips it has made to the countries of origin of cocoa, Icame has forged positive and long-lasting partnerships with cooperatives in South America and Africa, which have enabled it to work alongside farmers to improve the quality of cocoa imported from these countries. A presence of more than ten years has raised production standards with positive effects in many areas. The acquisition of new cultivation techniques has enabled local farmers to increase the productivity of their harvest, improving their income and consequently their socio-economic situation. Moreover, thanks to the involvement of agronomists and specialised personnel, each innovation brought by Icame to these countries has been implemented taking care of the local ecosystems and respecting the biodiversity of each one. A sustainable approach with multiple positive effects, not least the security of working with a raw material of excellent quality.

With this in mind, Icame produces couverture chocolates, powders, butter, cocoa paste and creams at its plant in Orsenigo, offering its customers a wide range of products for all types of use.

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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.
Whether it is the Icam Professional Line brand or the Agostoni premium brand, Icam’s Research and Development department is constantly working to create new recipes that satisfy the creative flair of the most demanding professionals. Professionals in a sector that has been particularly hard hit by the pandemic and which, today more than ever, needs all the support it can get to get back on track. A support that Icam was already offering before the pandemic through Chococube, a training hub created in 2019, where confectioners, chocolatiers and gelato makers could try out the company’s products and discover their peculiarities and best uses. In the first half of 2020, in order to continue to support professionals in the sector, Icam has transformed Chococube into Chococube Online, a digital platform available to customers and others, which offers remote consultations, videos and new ideas to continue to innovate in its sector and, at the same time, guarantee the end customer the certainty, despite the alternating openings, of returning to their trusted confectioner and finding the quality of all time, together with new and original proposals.

Recipes for true connoisseurs
Precisely with the intention of surprising the professionals of the sector with original products, but also designed to respond to their specific needs, in the last few months the Research and Development department together with the Icam Team have developed new recipes to offer their clients new ideas and high quality products to use in their daily preparations: chocolate coatings, creams or more specifically products for gelato.
Among the new products to be presented in the coming months, which are the result of in-depth studies of the product and the market, Chocorice, a vegan couverture based on cocoa and rice, stands out. Thanks to its specific recipe, this new proposal from Icam is able to respond to the ever-increasing demand for products of vegetable origin and which exclude the use of milk, while at the same time satisfying even the most demanding palates. With its full-bodied chocolate and cocoa flavour, this couverture also has an excellent crystallisation capacity to satisfy a wide range of uses.

The products dedicated to professionals and the company’s initiatives are available on the website www.icamprofessionale.com and on the Instagram profile @icamforprofessionals.
ONE THOUSAND IDEAS,
ONE THOUSAND RECIPES
BUT ONLY
ONE CHOCOLATE.

CHOCOLATIER IN NAPOLI - ITALY
Gambero Rosso ‘2 Cakes’ award
2020

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 by Mec3 is a complete range of products for modern gelato and pastry chefs that wish to impress you with their creativity: high-performing bases for different applications, delicious fillings for cold desserts or oven baked products, ready to use modern glazes perfect when sliced, chocolates and flowers for stunning and original decorations.

With the arrival of the summer the showcase will certainly be irresistible thanks to Granfrutta Farcy, the innovative line of precious fillings with a fresh taste and 70% of fruit in pieces, studied to be used in all positive temperature desserts and oven baked products. With an amazing taste and a new packaging Doypack: a practical bag with an internal aluminium lining that guarantees a better shelf life of the product, easy to close keeping the organoleptic properties intact even after opening. The Mirror glazes are fresh, fun, and creative, guaranteeing a unique form coating on the surfaces of all desserts, they are ideal for covering parfaits, Bavarian creams, mousses and single portions with the excellent taste and colour of summer fruits such as: lemon, strawberry, and mango!

The Gelatisserie is a selection of highly innovative and practical solutions that facilitate the work of professionals and increase the appeal of their creations. Proposals aimed at creating a showcase that attracts the eye and delights the palate with proposals that can be sold at any time of the day, suitable for all types of consumers: Glitter Glaze, glittry glazes for masterpieces to eat with your eyes, Gianduja Magic cream to satisfy your sweetest desires, Instacrumble for those that love crunchy grains; as well as Fruttolotti, elegant 3D fruits, and the practical Barattolotti, precious pots of infinite flavour combinations; the delicious Tartelline of short crust pastry with a creamy heart, or the imaginative and celebratory Dripping Cake, a multi layered cake with lots of decorations and a glaze with an amazing drip effect.

Endless ideas to give vent to creativity and increase business in an innovative and intelligent way.

For information: www.mec3.com
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MEC3
The Genuine Company
Tartlets, crepes, muffins... fragrant as freshly cooked! To enjoy sweet or savoury delights at home or on the go, Medac offers to the artisan pastry chef an entire line of takeaway containers, that are highly creative and environmentally friendly.

Characterized by its kraft paper colour, Tower in Brown is a wildcard. It comes in two sizes, 630 ml and 800 ml, and it can accommodate hot, room temperature, cold or frozen food: all of this without needing a lid, wrapping paper and ribbon for packaging. It is designed with exclusive upper flaps that allow you to open and close the container with a simple hand gesture. Beyond reducing the number of accessories needed inside the pastry shop, Tower in Brown reduces the amount of trash to be disposed of once the products have been used. This innovative and technical solution is in perfect harmony with the sustainable production strategy of Medac, who since 2006 has the UNI EN ISO 14001 “Environmental management systems” certification.

The Flower container also does not require any kind of lid. In addition, when its elegant upper flaps are raised, they open up like delicate petals of a flower. Flower, which won the Comunicando award in the Unique category, is made of paper from virgin cellulose pulp: after being used it can be recycled in the separate collection of paper, giving life to new products. This line is suitable for contact with frozen, cold, room temperature and hot foods (up to 70°C for an hour). It is available in the 200 ml size and in six different designs (pink, red, yellow, rose, sky, and face), along with the neutral white colour.

Naturally, the creativity of Medac does not end here. While browsing the product catalogue of this Italian company, several containers stand out as they are designed specifically for takeaway of specific artisanal goodies: containers for muffins, brioches, crepes, waffles and snacks, all the way up to a food container made to look like a suitcase.

All Medac containers can be customized with a company logo and a personalized message: a concrete marketing support to allow the pastry chef to differentiate himself with a touch of uniqueness.
Medac Tower in Brown.
The sweet taste of tradition.

Medac has created the new vertical container, exalting your patisserie specialties: Tower in Brown. Its “kraft” colour reminds the taste of old desserts, of handmade cakes, of the natural ingredients. Even more, it is very practical: suitable for hot and cold food, without lid, closable with a simple touch on the upper wings. Tower in Brown next to its white version, to give a touch of authenticity to your goodies.
Semplice (the Italian word for simple), is a base in syrup form designed for making semifreddo and single portion treats. Why is it called simple? It is simple in its composition as there are no dairy products or vegetable fats. It is simple in its packaging as it comes in practical 1 kg jars. It is simple to use because to obtain the desired results, all you have to do is mix 1 kg of Semplice Base directly in a stand mixer or whipped cream machine together with cream and a flavour paste of your choice. Semplice Base is also indicated for making the topping for profiteroles: for this recipe, the proportions are 1 kilogram of product with 500 grams of cream. Nutman's Semplice Base, your secret weapon for chilled pastries!

**Semplice Base**

- Dosage: 1 kg of Semplice Base + 2,4 kg of cow's cream (or 2 kg of vegetable-based cream)
- Preparation: whip the ingredients together using a stand mixer or whipped cream machine
- Packaging: 6-pack of 1 kg jars
- Shelf life: 36 months

At the base of simplicity
Our base, your art.

base SEMpliCE

Dairy products
Vegetable fats

USE

1 Kg Base SEMpliCE
+ 2.4 Kg cow cream
or 2 Kg vegetable cream
Whip everything in
the mixing machine

Base semplice: ideal for pastry creations.

INGREDIENTS AND GARNISHES FOR ICE CREAM PARLOURS
Nutman Group s.r.l. Viale Italia 166/168 - Canelli (Asti) - Tel. +39 0141 835225
www.nutman-group.com info@nutman-group.com
With its new creams Gianduiotta, Pistacchiotta and Zazà, Nutman wants to place itself on the pastry market with products that are mostly oriented towards a “clean” label. Perfect as spreadable creams and as a filling for croissants and sweets in general, Gianduiotta and Pistacchiotta both contain 15% of hazelnuts and pistachios, respectively, and they do not contain food colourings or palm oil. Zazà instead is a zabaglione cream for pastry-use, characterized by the pronounced flavours of egg yolk and marsala sweet wine. These elements make sure the product and its texture are the same of those that distinguish this traditional recipe dating back to the 1500s.

**Gianduiotta, Pistacchiotta and Zazà**

- **Gianduiotta**: packaged in 3 kg jars, use as desired
- **Pistacchiotta**: packaged in 3 kg jars, use as desired
- **Zazà**: packaged in 1 kg jars, use as desired
CUSTOMIZE YOUR spreadable cream with your recipe

Nutman quality

- Technical support in the realization of your customized recipe
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- Wide range of products
- Guaranteed quality of the ingredients
- Packaging in: Kg 1, Kg 3, Kg 5, Kg 10, Kg 20;
- Customized label (upon request)

WWW.NUTMAN-GROUP.COM
A year after the launch of Nine, Orion presents the new version, Nine Plus: a display case dedicated to professional designers and developed to satisfy the needs of contemporary projects. Nine Plus’s visual design is coordinated with the standard version, which stands out for its clean lines and contained proportions. These elements increase the possibility to insert the case into any space. Its side panels are only 12 mm thick, a characteristic that makes this case easy to integrate into a variety of environments. The visual impact of the side panels with personalized double-glazed glass make it particularly eclectic, without forgoing functionality. Nine Plus offers more freedom because it is not necessary to work around the edges of the display case: this is a solution designed to favour the maximum customization of the front panel. The front glass panel opens thanks to a central aluminium profile, guaranteeing the maximum continuity of the finishes that encircle the case. All of this less than 90 cm of depth. Nine Plus is available in pastry and gelato versions.
The 20th edition of Sirha Lyon will more than ever play a central part on the path to recovery, attesting to the event’s role as a pioneer and in support of a sector that is continually evolving. The event will demonstrate its ability to push back the boundaries of the events industry, to generate novelty and new services in support of the exhibitors and visitors, in a conscious and responsible way. Sirha Lyon in September will send a strong signal for recovery and reconquest, it paves the way for a new economy of food service for the post-pandemic era. Sirha Lyon has now integrated the Sirha Food brand and digital ecosystem and will offer a new digital service: Sirha Connect. Available on the Sirha Food app, it will connect Sirha Lyon’s exhibitors and professional visitors, enabling them to exchange before, during and after the event. It will offer the possibility to plan business meetings as well as Instant Messaging and digital business meetings features. New local and environmentally friendly stall design/creation packages will make it easier for exhibitors to create and set up their stalls. To be accurate to its unifying and human DNA, Sirha Lyon 2021, more than ever, promises to pay a vibrant tribute to all types of Food Service that have had to adapt to this unique period in the history of the industry.

The constellation of 24 Sirha contests, including the world reference events that are the Bocuse d’Or and Pastry World Cup, is intent on celebrating not simply a return to normal but a true renewal for the entire sector.

A restart in a big way!

23 - 27 September 2021 - WWW.SIRHA.COM

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Even this year, the Food&Beverage Network of IEG did not stop; rather, it proposed a completely digital version of Sigep Exp. 250 exhibitors participated in the event, with 25% of the professionals coming from 136 foreign countries and 268 buyers from 60 different countries. Overall, a total of 2,500 meetings were held, with 1,250 hours of connection to the platform. The combination of Sigep’s skills along with its relational capabilities generated leverage for this market to consolidate its commercial networking. The platform allowed for not only the presentation of new products, but it also strengthened a sense of belonging in an industry that has never stopped creating nor experimenting with strategies for overcoming the pandemic crisis. In April, IEG organized a webinar titled “The Digital Event of Eating Out by Beer&Food Attraction”. The core moment was the online event International Horeca Meeting by Italgrob, which allowed for the entire supply chain of the beverage industry to meet, even if virtually, keeping business relationships alive during this very complex period and laying the foundations for a quick recovery.

In the meantime, IEG is working on in-person events for the upcoming trade fair season. Thanks to a strong network of unique events in Italy, that give the best of various tradeshown locations, Italian Exhibition Group invites all the actors in the Out-of-Home dining industry to the Vicenza Expo center on November 6 for Cosmofood, the main event for the Ho.Re.Ca. industry in the Triveneto area of Italy.

This exhibition is followed by the much anticipated 43rd edition of Sigep, the International tradeshow of the Artisanal Gelato, Pastry, Bakery, and Coffee world, scheduled for January 22 - 26 at the Rimini Expo center. After that, the Beer&Food Attraction The Eating Out Experience show and BB Tech Expo, the professional trade fair for beer and drink technologies, will be held on February 20 - 23. On February 26 - March 2, Golositalia, the main event for the Ho.Re.Ca. industry in Northwest Italy, will be held at the Garda Expo center located in Montichiari, just outside Brescia.
43rd International Trade Show of Artisan Gelato, Pastry, Bakery and the Coffee World

Rimini Expo Centre, Italy

22 / 26 January 2022
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