

SWEET MOOD

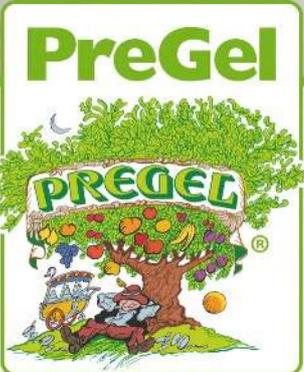
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PASTRY MAGAZINE

punto **ITALY**

YEAR 10 - NO. 28 - NOVEMBER 2021 - € 1.00



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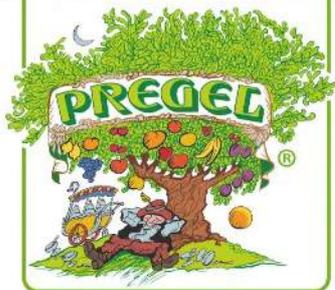
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# SWEETMOOD



Editorial 7

Contributors 9

Italian style in Paris 10

Undergrowth 12

Global success 16

Taleggio brulé 22

The king of Sicily 26

Moscato D'Asti the comeback 30

Nini 46

The versatility of rice 50

Pastry collection 58

The companies 96



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# SWEETMOOD

## New horizons!

We have started up again! Some specialized exhibitions have already taken place, with a good turnout of visitors and professionals. You can feel the strong desire to go back to “normalcy” and to meet up once again.

We exhibited our publications in Bari at Levante Prof, with many people and very few rules... then in Lyon for Sirha, which saw the Italian team triumph at the Pastry World Cup. Afterwards we travelled to Milan for Host - Tutto Food, where we saw many professionals once again. Shortly afterwards, we “landed” in Dubai for the Speciality Food Festival, and we are now preparing to head off to Mig in Longarone. All very positive experiences, but...

But the pandemic is not giving up, and now as we are going to press with this dossier, we are in the middle of a fourth wave of infections, especially in Europe. The much-discussed “green passes” are increasingly shaping the new boundaries of mobility, drawing new horizons to which we must refer.

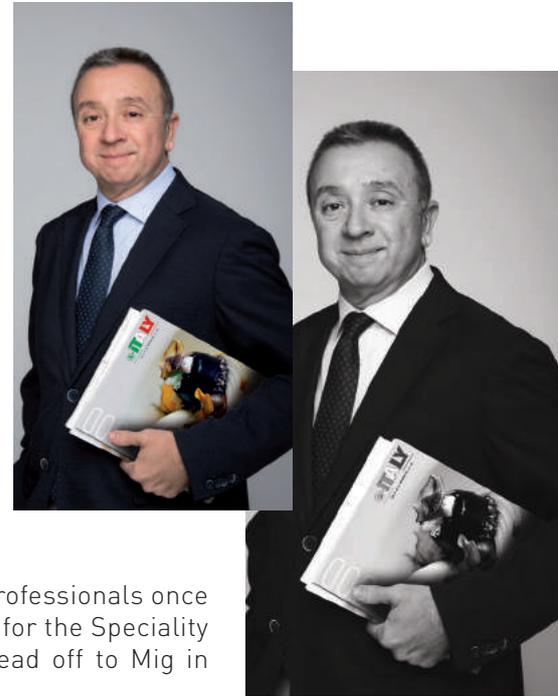
You get vaccinated and you work; you don't get vaccinated, and you remain blocked: you cannot fly, you cannot travel, you cannot work, you cannot live.

In January, we will be heading to Sigep in Rimini, full of expectations. Afterwards, we will travel to Stuttgart, and here too we have to cross our fingers. We need to hang in there. It isn't easy, but it is absolutely necessary.

In the meantime, you will find lots of news and suggestions in this issue of SweetMood, dedicated to multiple Italian excellencies.

Until our next meeting, better if in person.

Franco Cesare Puglisi



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From the left: Executive Chef Massimo Tringali, Chef Pâtissier Antonino Di Stefano, Sous Chef Claudio Oliva and Garde-Manger Leonardo Patton.

## ITALIAN STYLE IN PARIS



Emporio Armani Caffè & Ristorante. The secret of its success lies in the unmistakable style of Giorgio Armani, in the mastery of chef Massimo Tringali and in the intuition of Massimo Mori, a master of Italian cuisine in Paris.



By Monica Viani



Giorgio Armani is not only a famous Italian designer, known throughout the world as “King Giorgio”, but he is also one of the first entrepreneurs to believe in brand extension, so much so that he invested in the hotel and restaurant industries. Back in 1998, he opened on the Rive Gauche in Paris his first Emporio Caffè, an experiential place created to illustrate the most authentic Italian style, elegance and luxuriousness directly on the plate. The great Italian designer’s philosophy was translated in the kitchen by Massimo Mori, who succeeded in establishing the

value, the quality, the aromas and the flavours of Italian cuisine with Parisians. This journey was rewarded by earning a Michelin star in 2018, under the guidance of chef Massimo Tringali.

#### **The strength of territoriality**

The secret of Emporio Armani Caffè & Ristorante’s success lies in its courage not only to offer Italian cuisine on French territory, but also for having chosen to not betray its authenticity by searching for products made by small producers. Massimo Tringali’s dishes respect the quality of the ingredients, seasonality and tradition, as well as that simplicity in which hides extensive research. The menu is strictly Italian, with a strong Mediterranean imprint. It skilfully mixes tradition with innovation, with elegance and a pinch of light-heartedness. All of this constantly with sophisticated taste. In true Armani style.

#### **Chef Massimo Tringali**

Massimo Tringali is originally from Sicily, and he is the chef of the restaurant that is the point of reference for Italian cuisine on French soil. After having attended hospitality school in Sicily, he moved to Paris in 2001. At a very young age, he became the head chef at the Mona Lisa hotel, on Rue La Boétie. Later he joined the brigade of the prestigious and Michelin-starred restaurant Il Carpaccio of Royal Monceau. Then, after lengthy experience in Corsica, he returned to Italy. In 2016, he met Massimo Mori and he returned to Paris, where he became the Executive Chef of the Emporio Armani Caffè & Ristorante. In 2018, he earned a Michelin star. Armani Caffè’s team is completed by Chef Pâtissier Antonino Di Stefano, Sous Chef Claudio Oliva and Garde-Manger Leonardo Patton: a group of professionals who are crucial for creating the magic of a restaurant that is constantly searching for quality and refined taste.

# UNDERGROWTH



By MASSIMO TRINGALI



An unusual, captivating dessert featuring a combination of chocolate and truffle. A combination that isn't simple, but that offers truly surprising aromas and flavours.





## COMPOSITION

- crème anglaise
- 70% chocolate Bavarian cream
- hazelnut and cocoa cookie
- shiny cocoa glaze
- red berry ganache
- cinnamon sponge
- white truffle gelato with Pacojet
- porcino mushroom meringue
- cocoa meringue
- cocoa sauce
- pear and squash chips
- mountain pine syrup
- cocoa nibs

## CRÈME ANGLAISE

- |            |       |
|------------|-------|
| • milk     | 100 g |
| • cream    | 100 g |
| • egg yolk | 40 g  |
| • sugar    | 20 g  |

Boil the milk with the cream. Pour over the previously mixed egg yolk and sugar. Heat everything to 83°C.

## 70% CHOCOLATE BAVARIAN CREAM

- |                      |       |
|----------------------|-------|
| • crème anglaise     | 250 g |
| • animal gelatin     | 4 g   |
| • 70% coating        | 162 g |
| • semi-whipped cream | 325 g |

Heat the crème anglaise to 45°C. Add the animal gelatin to the crème anglaise. Pour the mix into the 70% coating. Emulsify everything with an immersion blender. Finish with the semi-whipped cream.

## RECIPES

### HAZELNUT AND COCOA COOKIE

• egg yolk	250 g
• sugar	150 g
• inverted sugar	28 g
• salt	1 g
• egg white	300 g
• sugar	175 g
• flour	137 g
• cocoa	100 g
• hazelnut paste	125 g

Beat the egg yolks with 150 grams of granulated sugar and the inverted sugar. Gently fold in the hazelnut paste to avoid deflating the mix. Beat the egg whites with 175 grams of sugar. Gently combine the beaten egg whites with the first mix, alternating with the flour and cocoa. Place in moulds and bake at 200°C for about 6-7 minutes.

### SHINY COCOA GLAZE

• water	50 g
• sugar	376 g
• cream 35%	416 g
• gelatin 200 bloom	24 g
• water	120 g
• unsweetened cocoa	135 g
• neutral gelatin	500 g



Heat the neutral gelatin with 50 grams of water and bring to a boil. Add the cream, the sugar and cocoa and bring to a boil. Finish with the gelatin 200 bloom rehydrated in 120 grams of water. Keep refrigerated for at least 24 hours before use. Heat to 35°C.

### RED BERRY GANACHE

• cream	85 g
• honey	100 g
• dextrose	80 g
• 40% coating	400 g
• raspberry puree	165 g

Bring the cream, dextrose and honey to a boil. Pour into the 40% coating and emulsify with the immersion blender. Finally, add the raspberry puree at room temperature and emulsify again.

### CINNAMON SPONGE

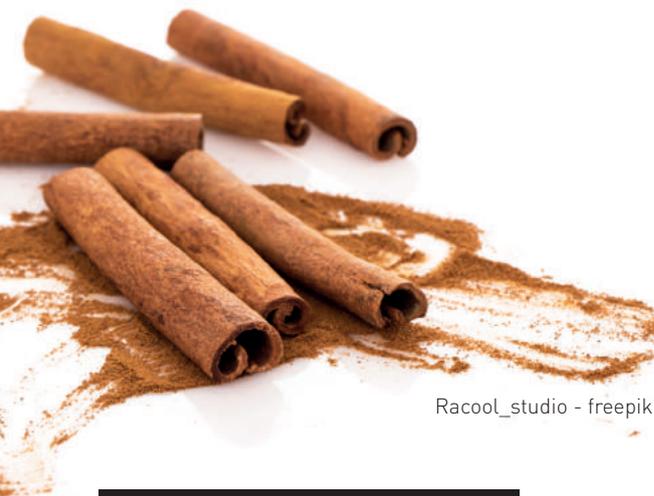
• egg white	50 g
• egg yolk	20 g
• sugar	100 g
• milk	100 g
• flour	50 g
• sunflower seed oil	50 g
• cinnamon powder	5 g

Add all ingredients and emulsify with an immersion blender. Place the mix in a siphon and load it with two cream cartridges. Set aside for one hour. Then, siphon in a paper cup and cook in the microwave for 45 seconds.

### WHITE TRUFFLE GELATO WITH PACOJET

• whole milk	1000 g
• dry milk	80 g
• cream	120 g
• egg yolk	200 g
• sugar	150 g
• salt	3 g
• truffle	6 g

Place the truffle in the milk and cream to steep overnight. Filter and bring to a boil. Pour the liquids over the egg yolk and sugar mixture and heat to 85°C. Add the truffle and salt back into the mix and emulsify. Leave to rest in the fridge for 24 hours. Then place the mix in the cups and allow to freeze. Use the Pacojet as needed.



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### PORCINO MUSHROOM MERINGUE

- egg white 100 g
- sugar 200 g
- porcino powder 6 g

Beat the egg white with the porcino powder at medium speed. Sprinkle in the sugar until a very solid structure is achieved. Form the stems with a no. 7 nozzle and leave to dry at 70°C for one night.

### COCOA MERINGUE

- egg whites 100 g
- sugar 140 g
- cocoa 10 g
- powdered sugar 60 g

Beat the egg whites at medium speed. Sprinkle in the granulated sugar. Beat until you have a solid structure. Gently add the powdered sugar mixed with the cocoa. Create the shape of a mushroom using a no. 8 nozzle. Leave to dry at 70°C for one night.

### COCOA SAUCE

- cream 60 g
- water 56 g
- sugar 80 g
- cocoa 23 g
- cocoa butter 10 g

Bring the water, cream and sugar to 106°C. Pour over the cocoa and filter. Add finely chopped cocoa butter. Allow to cool.

### PEAR AND SQUASH CHIPS

- Conference pear 1
- small squash 1
- powdered sugar to taste

Cut the pear and squash lengthwise into thin slices (about 0.5 cm). Place on a silpat mat and sprinkle with powdered sugar. Bake at 160°C for about 30 minutes.

### MOUNTAIN PINE SYRUP

- water 100 g
- sugar 100 g
- mountain pine needles 15 g

Wash the mountain pine needles very carefully. Dry and sprinkle them with half the sugar. Blend. In a saucepan, boil the mix with the remaining sugar and water. Filter the mixture with cheesecloth.

### ASSEMBLY

Heat the cocoa glaze in the microwave, not exceeding a temperature of 35°C. Use silicone moulds to form the single portions consisting of chocolate Bavarian cream and the hazelnut and cocoa cookie. Place on a grill and coat with the shiny cocoa glaze. Puncture the single portion in the centre with the help of a bamboo stick. Roll the single portion over the cocoa nibs so they stick to the sides. Use a brush on a plate to create a vortex with the cocoa sauce. Then, place the glazed single portion on the plate to the left of the vortex. Form small mushrooms with the two meringues. Place a meringue mushroom on the single portion to cover the hole created by the bamboo stick. Garnish with a few tufts of red berry ganache, add the slices of caramelized squash and pear. Finish the dish with a quenelle of white truffle gelato and a few drops of mountain pine syrup and cinnamon sponge.



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by Alessandra Poni

# GLOBAL SUCCESS





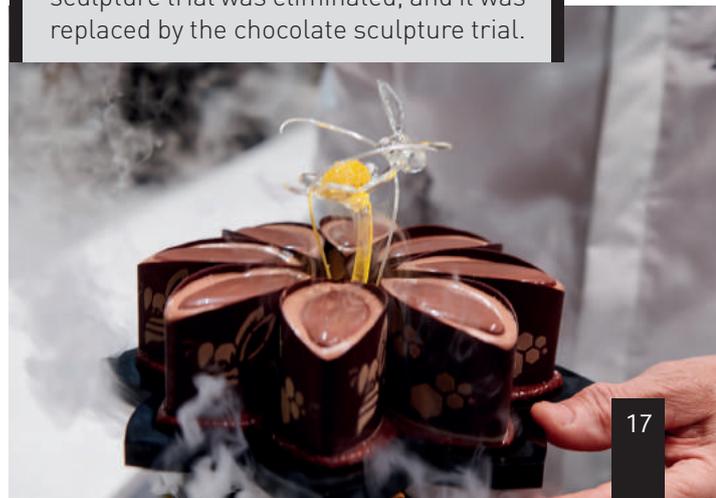
The Italian team is the World Pastry Champion 2021-2022.

Italy triumphed at the Coupe du Monde de la Pâtisserie held during Sirha in Lyon, France last September. Japan earned the silver medal and France took bronze. Switzerland won the sustainability award, and the team spirit award went to Chile. This is Italy's third gold medal, joining the medals from 1997 and 2015. The Italian team was coached by Alessandro Dalmasso, president of Club Italia Coupe du Monde de la Pâtisserie, and is composed of Lorenzo Puca, team captain, Massimo Pica and Andrea Restuccia. Lorenzo Puca and Andrea Restuccia were already part of the team chaired by Alessandro Dalmasso that won the bronze medal in

2019. Dalmasso wanted to have the World Pastry Champion of 2015 as coaches for the team, each bringing their own unique experiences. These coaches were Fabrizio Donatone, Francesco Boccia and Emmanuele Forcone, and the training sessions were held at Cast Alimenti in Brescia. The training was strenuous, every day of the week from seven in the morning until midnight, including holidays. Lorenzo Puca oversaw the chocolate dessert and the sugar sculpture; Andrea Restuccia was the gelato specialist; Massimo Pica created the chocolate sculpture. The team was tight-knit, and their past competition experience helped them to not repeat the same mistakes.

### New management

French pastry chef Pierre Hermé is the new president of the Coupe du Monde de la Pâtisserie, replacing Gabriel Paillasson, who is now the honorary president. He introduced, among many new developments, the restaurant dessert trial, which took the place of the plated dessert trial of past editions. This trial was judged by a jury that was specifically established and composed by eight maestros, including both pastry chefs and chefs de cuisine. This new trial was introduced to emphasize the importance of the pastry chef and of the collaboration between the chef de cuisine and the pastry chef. Another change was that the ice sculpture trial was eliminated, and it was replaced by the chocolate sculpture trial.







### **Imitation of nature**

All art is an imitation of nature: this was the only theme for the eleven teams. Four works needed to be prepared in only ten hours, along with ten restaurant desserts, four gelato entremets, an artistic sugar sculpture and a chocolate one (both of which could not exceed 165 centimetres in height). The base of the chocolate sculpture needed to be carved from a block of dark chocolate, a trial which replaced the ice sculpture one. The chocolate dessert à partager (or dessert to be shared) juxtaposed with the entremets dessert, that is the layered chocolate cake.

The dessert à partager differed from the entremets in that it was a dessert to be shared; once it was portioned and plated, it needed to have the elegance of a single-portion dessert, and the cut needed to be clean without any visible stratification. The Italian team perfectly interpreted the theme. "The art of nature" was the leitmotif which focused on bees, honey, pollination and ants. "Royal flower" was the name of the chocolate dessert with bee designs on the petals; "Bee flower" was the name of the gelato cake that was topped with a bee; for the restaurant dessert, a bee buzzed around

the hive recreated with wafer. In this edition, it was imperative to create all products during the competition, whereas in the past it was possible to bring already-prepared elements such as sponge cake or other items.

### **Innovative desserts**

Research and development are the goal of this type of competition, and innovation is particularly rewarded. For example, the Italian gelato cake contained a meringue in the shape of a 3D doughnut; when cut, a circle of meringue was obtained, adding crunchiness to every bite. To create this, the pastry chefs studied alu-

minium moulds and a manual machine that can roll out the meringue with a four-millimetre thickness. The restaurant dessert was also innovative, and it obtained the maximum score from the judges; the dessert was a 3D beehive wafer created thanks to a special mould made by a precision mechanics workshop. Up until now, the beehive wafers have only been 2D and prepared with stencils. In conclusion, the chocolate sculptures gave life to two ants, one of which rested on a snail carved entirely from a 25-kg block of chocolate.





# TALEGGIO BRULÉ



By DAVIDE RANGONI

Davide Rangoni, chef for two years at Dolomieu in Madonna di Campiglio and from this year also at the Sulphur restaurant in Torri del Benaco, Verona



Davide Rangoni, an Italian starred chef, offers a non-sweet dessert that is the result of a culinary exploration that drives him to compose and recompose ingredients and dishes in the name of continuous research.





## COMPOSITION

(ingredients for four people)

- Brulé
- Sesame crunch with mountain pine
- Chinese lanterns with mustard  
(replaceable with Chinese lantern mostarda with mustard)

## RECIPES

### BRULÉ

- taleggio cheese PDO 125 g
- fresh cream 500 g
- sugar 50 g
- egg 80 g

Bring the fresh cream to a boil and add the taleggio cheese. When the temperature is no higher than 80°C, add the eggs and the sugar. Place the mixture in a ceramic baking dish and cook in a bain-marie at 165°C for about 35 minutes. When the consistency is firm, remove the mixture from the bain-marie and allow it to cool. Strain the mix to make it creamy, and place it in a pastry bag.

### SESAME CRUNCH WITH MOUNTAIN PINE

- flour 00 30 g
- powdered sugar 100 g
- melted butter 60 g
- white sesame 45 g
- orange juice 50 g
- mountain pine syrup 50 g

Mix all the liquid ingredients with a whisk, then add the powdered sugar and sesame. Spread on a baking paper in the desired shape. Subsequently it can be perfected while hot using a cutting tool. Bake for 7 minutes at 175°C until golden brown.

### CHINESE LANTERNS WITH MUSTARD

- Chinese lanterns 500 g
- sugar 250 g
- glucose 50 g
- drop of mustard essence 1

Macerate the cleaned, washed Chinese lanterns without the husk (the thin sand-coloured membrane that surrounds the berry and that is shaped like a lantern) for 24 hours. Drain the liquids and sauté in a hot pan for 2 minutes. Repeat this procedure three times at a distance of eight hours. Only when completely cooled, very carefully add the mustard essence.

### ASSEMBLY

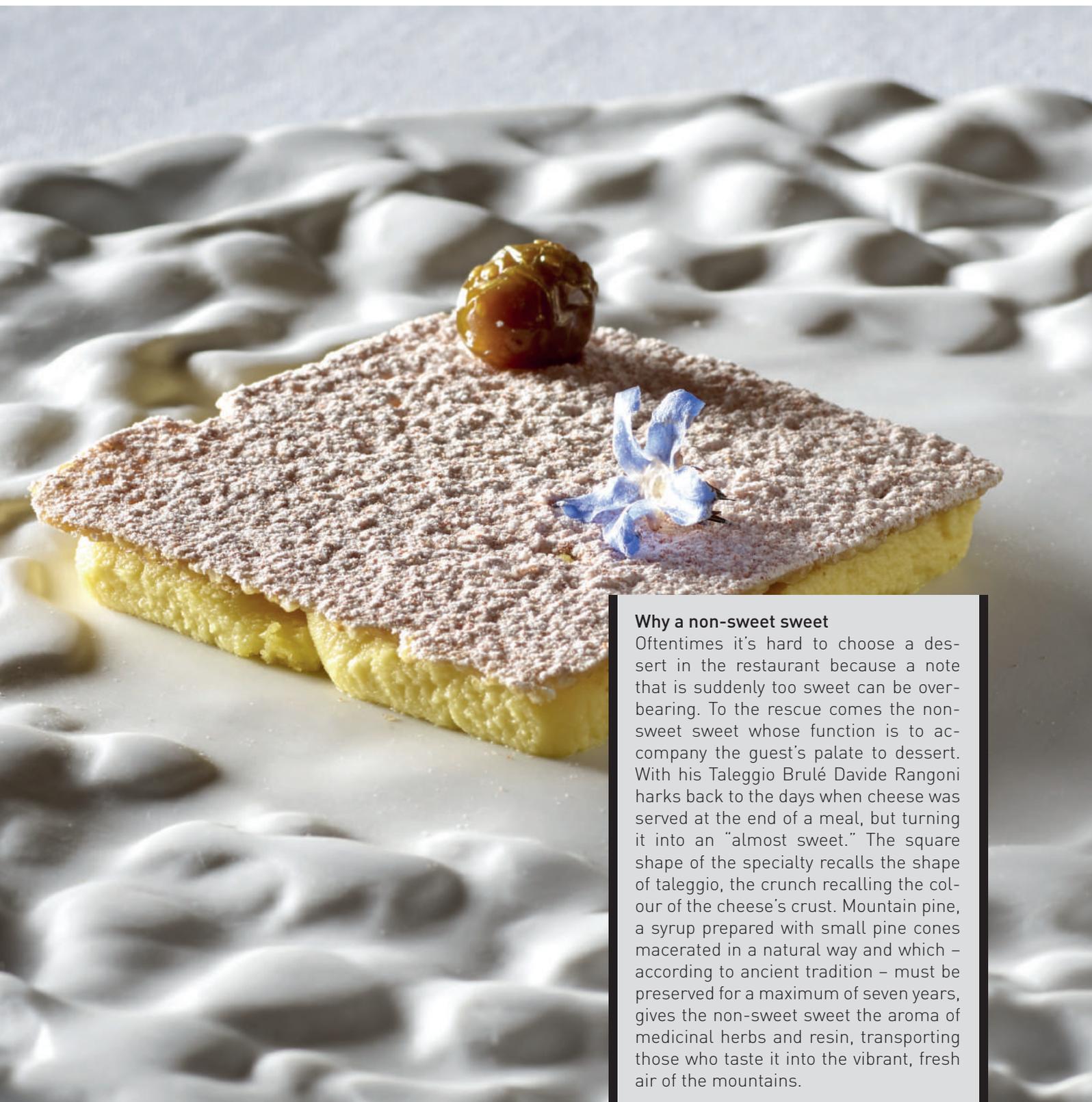
Form the brulé on the plate, add the Chinese lantern with mustard before placing the crunch on top.

### Inspiration

The cuisine of Davide Rangoni, a starred chef, is best described by three words: balance, harmony, and vibration. The latter arises from the stimulation of the senses and a maniacal focus on details, down to the use of custom ceramic plates with a dual character: shiny on the surface where the food is placed, rough and unpolished underneath. It is here that touch and sound combine to write the musical score of his cuisine.



Sorin Gheorghita on unsplash



#### **Why a non-sweet sweet**

Oftentimes it's hard to choose a dessert in the restaurant because a note that is suddenly too sweet can be overbearing. To the rescue comes the non-sweet sweet whose function is to accompany the guest's palate to dessert. With his Taleggio Brulé Davide Rangoni harks back to the days when cheese was served at the end of a meal, but turning it into an "almost sweet." The square shape of the specialty recalls the shape of taleggio, the crunch recalling the colour of the cheese's crust. Mountain pine, a syrup prepared with small pine cones macerated in a natural way and which – according to ancient tradition – must be preserved for a maximum of seven years, gives the non-sweet sweet the aroma of medicinal herbs and resin, transporting those who taste it into the vibrant, fresh air of the mountains.

TRADITION

# THE KING OF SICILY



Photo by Ammu



Photo by Ammu

Sicilian cannoli are a symbolic and classic dessert of the island's confectionary culture. Its distinctive trait is to wrap a crunchy and crispy shell around a filling made with sheep's ricotta. As decoration, chocolate chips, candied orange peels and candied cherries are a must.



Photo by Ammu

As is often the case, tracing the origins of a dessert is never easy. Searching for the origins of cannoli means diving into a past that often has undefined boundaries. What is certain is that it is a traditional Sicilian recipe, and, in its most archaic form, it dates to the Greek and then Roman times. Some argue that the recipe most similar to the one we know today was born in a cloistered convent in Caltanissetta, where the nuns prepared the first cannoli by revisiting an ancient Roman recipe. But another legend attributes cannoli to the women of a castle harem, during Arab rule around 1000. The dessert is said to have been invented to seduce and exalt the masculinity of their men. Which is not surprising

when you consider that in the past, having children was a true blessing. For the poorest families, it meant having more hands to work the field, for the richer families it meant having heirs. What we can certainly affirm is that the cannoli recipe is an excellent example of cultural contamination. The ancient Arab confectionary traditions combined together with the skill of Sicilian nuns who were always eager to find new recipes to delight parties and celebrations.

#### **Suggestive Sicilian desserts**

Today Sicilian cannoli are made with dough rolled up in a tube shape and filled with sheep's ricotta that has been flavoured with various ingredients. The shape suggests the

## TRADITION



Photo by Ammu



Claudio Pantoni on Unsplash

male organ, considered a symbol of fertility and abundance. In Sicilian pastry arts, it is not the only suggestive dessert. Such is the case for the “Minni ri virgini” or “Cassatelle di Sant’Agata”, which are hemisphere-shaped ricotta filling that has been covered with a white glaze and topped with a candied cherry, made to resemble a woman’s chest. They recall the martyrdom of Saint Agatha, who had her breasts excised for having rejected the sexual advances of General Quintianus. Another example of these types of desserts are the “Feddi ru Cancillieri”, which consists of an apricot marmalade wedged in between two cookies, which is jokingly supposed to represent the buttocks of a chancellor. Precisely because of their sexual references, cannoli were prepared to celebrate Carnival, a time when anything was allowed. In particular, men would give cannoli to women to court them in a bold way. Today, they are consumed all year round, and the best ones are those that are 14 cm in length.



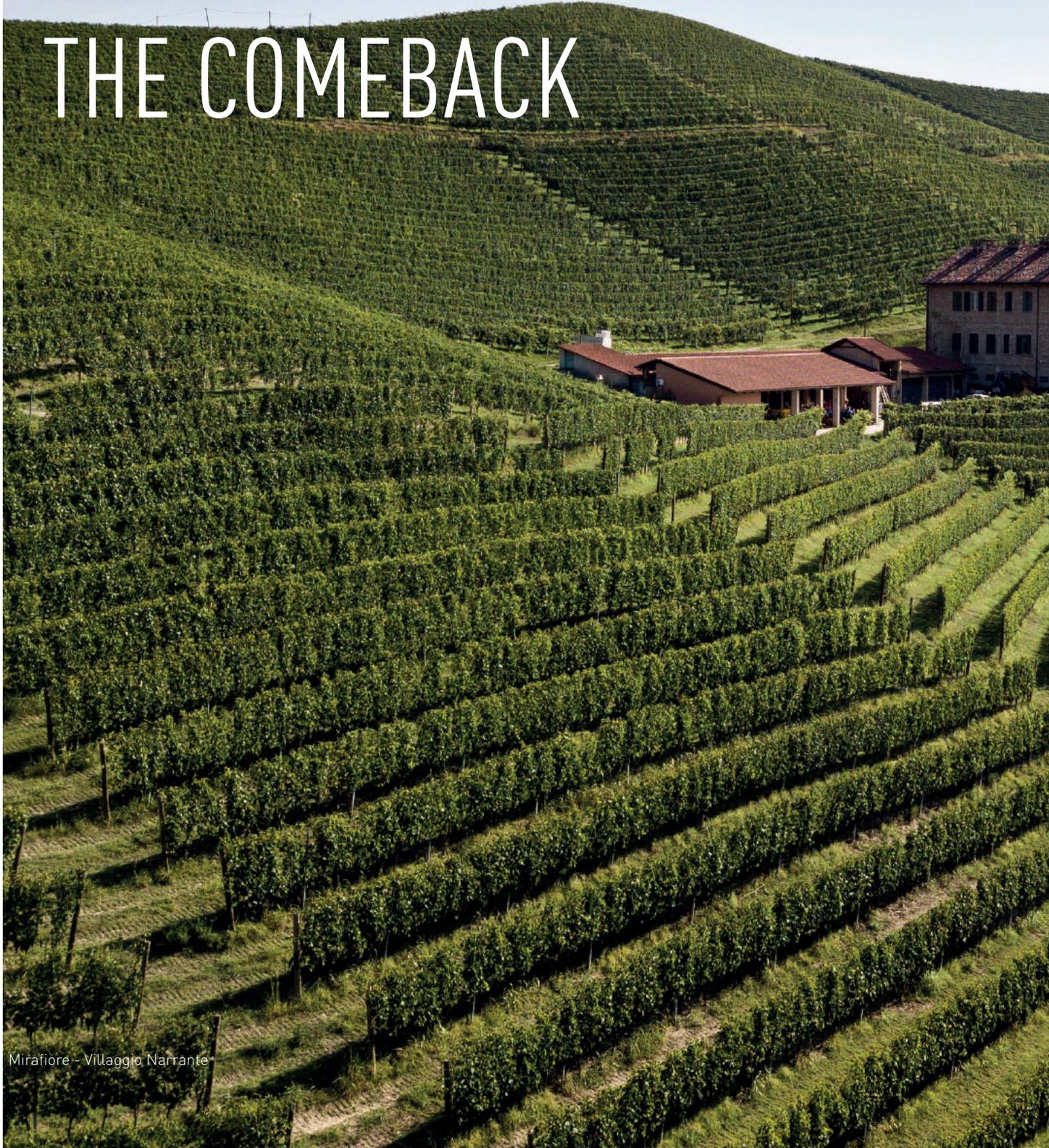
Photo by Ammu

## Cannoli are international

Cannoli are recognized throughout the world as an Italian dessert, so much so that in Italy there is no lack of pastry chefs that dedicate themselves almost exclusively to this dessert. This is the case of Ammu, a pastry brand born after Expo 2015. It surely had a lucky start which led to the sale of over 130 thousand cannoli and recognition as the best cannoli at the Expo. The first opening in Milan occurred in 2016. Afterwards, five more stores were opened: three in Milan and two in Rome, along with an online shop. Ammu live on a path of experimentation, but at the same time it is rooted in tradition. It has become famous for its “express” cannoli that are stuffed only when they are ordered, and it has become the point of reference for those in the heart of Lombardy who love Sicily and its confectionary culture. It is a declaration of love, even in the name of the brand. The word “Ammu” is a verse that Sicilian mothers make when feeding their children, a contraction of the word “ammuccamu”, which indicates someone who is enjoying a delicacy. They offer two recipes, a classic version, the result of an ancient noble family’s recipe, and a pistachio one. The secret of their success lies in their choice of sheep ricotta, which must be of the highest quality. All the mastery lies in finding the right balance of sugar, so that the ricotta cream is sweet but not overwhelmingly so. The shell is an ancient recipe from Catania, crispy and crunchy, with a pinch of cocoa powder to balance the sweetness of the ricotta. The garnishes include candied orange peels and cherries, Sicilian pistachios and dark chocolate chips.



# MOSCATO D'ASTI THE COMEBACK



Mirafiore - Villaggio Narrante



In Piedmont, the sweet Moscato wines Moscato d'Asti Docg and Asti Docg are produced. They are wines that go well with desserts, but they also allow for interesting accompaniments with savoury dishes and use in mixology.

The Langhe, a hilly area between the provinces of Asti and Cuneo bordering the Roero and Monferrato areas, are poetically summarized by the Asti Docg, a designation reserved for three types of wine: the aromatic Asti Dolce, the refreshing Asti Secco (which ranges from pas dosè to Brut) and sweet Moscato d'Asti. The secret of their quality and their success is contained in three T's: terroir, traditions and territory.

**Bianco, a local variety**

There are 9700 hectares of "moscato bianco," or white muscat vineyards, and 51 municipalities in three provinces are involved in the production of Asti Docg. It is an economic activity that involves those who cultivate the grapes, turn it into wine and make it sparkling. It is produced by small- to medium-sized companies, or by winemaking co-operatives that transform the grapes from their own vineyards. The wine is characterized by its aromatic intensity and by its balance between the acidity and the sweetness of the sugar con-



Underground cellars



tent. These characteristics are accompanied by a low alcohol content. It is recognizable by the intense musky aroma of the grape from which it is made, and with its delicate flavour that recalls wisteria, linden, peach and apricot along with hints of sage, lemon and orange blossoms. The story of making Muscat sparkling wine starts in 1850 with the oenologist from Piedmont Carlo Gancia. After having traveling throughout the Champagne region, he decided to make an Italian version using the local aromatic variety from Piedmont, Moscato. The bottles used, referred to as "Asti pesanti," needed to withstand up to ten atmospheres of pressure and those who worked in the winery had to protect themselves from the explosions caused by uncontrolled fermentation in the bottle. Only from 1940 onwards, thanks to the discovery of autoclaves, will production of Asti wines with the Charmat-Martinotti method begin, and this will bring the wine to an industrial production of one million bottles. The aromatic bouquet of Italy's first sparkling wine is rich with aromas of acacia flowers, wisteria and orange blossoms, mountain honey with an after-note of spices, elderflower and bergamot. Versatile, refreshing and delicate, a glass of this wine pairs well with both savoury and sweet dishes,



Cantina Mirafiore



especially now that the recent changes in the Docg Asti regulations have introduced the drier versions that have a lower sugar content. These additions can join aperitifs, cocktails and the whole meal. The Asti Secco Docg, unlike the sweet version, while maintaining its strong identity of the Moscato grape, has florals hints on the nose, specifically of sage, lavender and fruit, where plums and lemon stand out the most.

#### **Territory, wine and culture**

There are many examples to describe the relationship of Moscato d'Asti and of Asti Spumante with its territory as written by Cesare Pavese and Beppe Fenoglio. We have chosen two of them, the Villaggio Narrante at Fontanafredda and the Underground cellars of Canelli. In the heart of the Langhe region, an UNESCO World Heritage site, you can find the Villaggio Narrante



## HISTORY



of Fontanafredda, surrounding by rolling hills and vineyards of which every corner has a unique story to tell. An example is the story of Bela Rosin, first the lover then the morganatic wife of the first king of Italy. The gracious Rosina had two sons with the King, and she was given the title of Countess of Mirafiori and Fontanafredda. In 1878, after the death of her fa-

ther, her son Emanuele Alberto started putting his business skills to use. He starting to produce Barolo wine and to bring to life the Villaggio, by building farmhouses, cellars, stables, a school, a church, a tobacconist, a bakery, and a recreational club called "Fratellanza Agricola Operaia." This translates to the "Brotherhood of Farmworkers" and the communi-



Fontanafredda



Fontanafredda



Royal Villa - Villaggio narrante



Mirafiore





## The Consortium to safeguard

It was established on December 17, 1932, and recognized in 1934, adopting the patron saint of Asti as the consortium brand, Saint Secundus of Asti, as he sits on a horse. Its objective is to safeguard, create value and promote Asti Docg and Moscato d'Asti Docg in Italy and throughout the world. It controls the entire production chain, and it monitors any counterfeits of the designation. Its crown jewel is its scientific laboratory, unique in its kind, where in addition to controls, scientific studies are carried out with the goal of innovation and qualitative improvement for the entire production cycle.



ty, at the time illiterate, would meet to hear books being read out loud. Today, Fontanafredda can boast having embraced organic farming, coining the term Green Renaissance to describe a path started in 2015. In addition to Barolo, Moscato is also produced here, a wine that has its roots in the peasant history of the territory, as told by a poem by Cesare Pavese in "The

Moon and the Bonfires." To not succumb to fatigue after many hours of work, the farmworkers brought a snack with them, called "la sinòira," which included a refreshing and light wine, precisely the Moscato wine. Another site that cannot be missed is a trip to the elegant town of Canelli and to its Underground Cathedrals which represent a secular yet spiritual landscape that touches the soul. A UNESCO heritage site, they are called the Underground Cathedrals for their grandeur: they are immense and winding cellars, carved directly into the tuff rock of

the hills between the sixteenth and the nineteenth centuries. The four cathedrals, headed by the noble families of remarkable wines - Bosca, Contratto, Coppo, Gancia - are caverns of light, shadows, of sacred silence, of walls of exposed brick, of majestic vaults, of aromas, of industrious work, of the art of making, but also of meetings to learn about the magic of wine.

### **The Big Bench and the colours of Piedmont**

They are giant benches, coloured in a way that recalls the territory in which you can find them. They are over two and half meters high, and they are placed in different panoramic points throughout Piedmont. Conceived by the American designer Chris Bangle, they allow adults to feel like children again, and they also allow for an amazing view of an extraordinary territory; they represent the perfect synthesis of the happy relationship between humanity, art and nature.



Recipes

# FROM TRADITION TO INNOVATION

Sweets, and more. Reworked traditional specialties to be combined with the aromas and flavors of Asti Spumante and Moscato.

## Classic combination

# TIRAMISU



By Elide Mollo

Chef of the restaurant Il Centro di Priocca, with one Michelin Star

### COMPOSITION

- tiramisu cream
- coffee gelatin
- savoiardi ladyfingers
- unsweetened cocoa powder for decoration





## TIRAMISU CREAM



Make a *pâte à bombe*, bringing the sugar and water to 121°C to form a syrup. Drizzle it into the whipped yolks. In the meantime, warm the marsala and add the isinglass that was previously rehydrated and then squeezed to remove the excess water. Combine the mix with the *pâte à bombe*, add the cheese and continue to beat until cool. Leave to rest in the fridge for two hours. Finally, whip the cream and add it to the previous mix.

## COFFEE GELATIN



Prepare the coffee, add the isinglass that was previously soaked in water and then squeezed. Set aside for four hours.

## SAVOIARDI LADYFINGERS



Separate the egg yolks from the egg whites, beat them separately with 100 g of sugar. Do the same for the egg whites and the remaining 100 g of sugar. Add the egg whites and the previously sifted flour to the well-beaten yolks. Line the baking trays with baking paper, form the savoiardi, sprinkle them with powdered sugar and bake at 140°C for 10 minutes, then lower the temperature to 80°C and leave them to dry in the oven for 30 minutes.

## ASSEMBLY

Pour the first layer of tiramisu cream into a baking dish, distribute the savoiardi, cover them with coffee gelatin, then continue to build layers in this same order, ending with cream. Sprinkle the surface with unsweetened cocoa powder.

## Contemporary look

# BANANA SPLIT



By Alessandro Borghese

Brand Ambassador of Asti and Moscato d'Asti DOCG  
 (Savoury dish at the restaurant AB - Il lusso della semplicità in Milan)

Recipe for 4 people

### COMPOSITION

- hazelnut shortcrust pastry
- peanut cream
- crushed banana

### HAZELNUT SHORTCRUST PASTRY

- |                  |       |
|------------------|-------|
| • butter         | 395 g |
| • powdered sugar | 355 g |
| • hazelnut flour | 120 g |
| • salt           | 8 g   |
| • eggs           | 200 g |
| • 00 flour       | 920 g |

In a planetary mixer mix the butter, hazelnut flour, sugar and a third of the 00 flour. When the dough is uniform, add the rest of the ingredients. Line a buttered mould and bake for 15 minutes in a static oven at 165°C.





## PEANUT CREAM

• cream	105 g
• fresh milk	105 g
• egg yolk	45 g
• sugar	20 g
• chocolate 45%	200 g
• gelatin 200 bloom	2 g
• water	10 g
• vanilla pod	1
• peanut paste	100 g

Prepare an English cream with milk, cream, yolk, sugar, and vanilla pod. When it reaches 85°C pour it over the chocolate, add the gelatin that has been rehydrated in water and let it dissolve with the peanut paste.

## CRUSHED BANANA

- banana
- 10% sugar
- lemon juice

Blend a frozen banana that has been diced and covered with the sweetened citric acid.

Let it dry for one day in the oven at a temperature of 50°C.

## ASSEMBLY

After cooking the pastry in white, add the peanut cream dissolved in the microwave. Place in the fridge. When everything has crystallized, add the crushed banana using a spoon to give it a quenelle shape. Complete with a banana wafer and sprinkle with powdered sugar.

## Contemporary look

# TELEPHONE SUPPLÌ WITH CHICKEN GIBLETS



By Alessandro Borghese

Brand Ambassador of Asti and Moscato  
d'Asti DOCG  
(Savoury dish at the restaurant AB - Il  
lusso della semplicità in Milan)

Recipe for 4 people

### COMPOSITION

- ragu sauce
- supplì





### RAGU SAUCE

- chicken giblets 200 g
- tomato puree 400 g
- garlic clove 1
- coarse sausage 1
- glass of white wine 1
- butter 50 g

Clean the chicken giblets, cut them into small pieces, and fry them in a pan with butter and garlic. Add the sausage without casing, simmer with the white wine until reduced, add the tomato and cook over low heat.

### SUPPLÌ

- arborio rice 200 g
- parmesan cheese 30 g
- butter 50 g
- whole eggs 4
- fiordilatte mozzarella 200 g
- chicken broth 1 l
- sunflower oil 1 l
- breadcrumbs to taste

Toast the rice in a pan and start cooking with the hot broth. Halfway through cooking, add the ragu sauce, finish the preparation leaving the rice dry, stirring in the butter and parmesan cheese. Cool the rice by laying it on a baking tray. Cut the fiordilatte cheese and let it dry on paper towels. When the rice is cold, prepare the supplì, filling them with a generous dose of fiordilatte. Place in the refrigerator for at least four hours. Bread the supplì with egg and breadcrumbs and fry in hot oil.

### Mixology

Asti Dolce DOCG is ideal for preparing excellent cocktails to be served with salami, cheese, roasted peppers, omelets with wild herbs, or with traditional sòma d'aj, a dried bread rubbed with fresh garlic topped with a drizzle of olive oil.

## ASTI SIGNATURE



By Giorgio Facchinetti

Cocktail created by flair bartender and bar specialist Giorgio Facchinetti





- basil leaves 4
- pink grapefruit juice 1
- Sichuan pepper
- Asti Dolce DOCG

Pour a base of Asti Dolce DOCG to infuse the basil leaves and a slice of pink grapefruit, stir well and then add the ice. Finally fill the glass with Asti Dolce DOCG, pink grapefruit peel, and finish with a dash of ground Sichuan pepper.

# NINÌ



By DENIS DIANN



A surprising dessert that meets the challenge of contemporary cuisine increasingly in search of aesthetics and textures capable of enhancing flavours.



## COMPOSITION

- crispy bottom
- cocoa shortcrust
- coconut dacquoise
- toffee
- tropical fruit compote
- milk chocolate and caramel cream
- dark chocolate mousse

## CRISPY BOTTOM

- milk chocolate 40% 20 g
- dark chocolate 64% 30 g
- hazelnut paste 50 g
- hazelnut pralines 20 g
- liquid butter 5 g
- cocoa shortcrust 630 g

Mix all the ingredients together, melting the chocolates.

## COCOA SHORTCRUST

- sugar 92 g
- powdered sugar 92 g
- butter 372 g
- shortcrust flour 430 g
- powdered cocoa 49 g
- egg 31 g
- salt 2 g
- orange peel 1 g
- lemon peel 1 g

Mix all the ingredients leaving the mixture coarse-grained or pass it through a large mesh sieve for a coarse-grained texture. Bake at 170°C for 15-20 minutes.

## COCONUT DACQUOISE

- French meringue 370 g
- cream 50 g
- shredded coconut 175 g
- shortcrust flour 130 g

Mix flour and coconut in a blender. Whip the French meringue. Add the powders (flour and coconut), mixing by hand. Drip in the cream. Spread in 0.5 cm sheets. Bake at 250°C for about 5-6 minutes with the valve closed.

## RECIPES

### TOFFEE

- sugar 257 g
- dextrose 90 g
- cream 385 g
- glucose 81 g
- butter 90 g

Make a dry caramel with sugar and dextrose. Decoct with boiling cream and glucose. Reheat to 110°C. Add the butter and emulsify. Allow to stabilize in the fridge before use.

### TROPICAL FRUIT COMPOTE

- mango pulp 315 g
- passion fruit pulp 84 g
- lime pulp 42 g
- yuzu pulp 36 g
- sugar 28 g
- corn starch 15 g
- bourbon vanilla 1 pc
- animal gelatin 170 bloom 4 g
- water 25 g

Soak the gelatin in cold water. Combine all the ingredients together except the gelatin and bring to a boil. Allow to boil for about 5 minutes. Remove from the heat, add the gelatin, and emulsify. Allow to stabilize in the fridge.

### MILK CHOCOLATE AND CARAMEL CREAM

- gelatin powder 120 bloom 7 g
- water 36 g
- cream 35% 385 g
- pâte à bombe 231 g
- caramel coating 206 g

Soak the gelatin in water. Heat the pâte à bombe. Pour the melted caramel coating and emulsify. Combine the cream, then the jelly, and mix everything.

### DARK CHOCOLATE MOUSSE

- pâte à bombe 106 g
- Italian meringue 32 g
- soft butter 200 g
- cream 35% 155 g
- dark chocolate 64% 90 g

Combine the pâte à bombe and Italian meringue. Heat to 40°C and whip. Melt the chocolate at 45°C. Whip the cream until it has a semi-whipped consistency. When the cream is ready, add a part of it to the chocolate to form a ganache. Add the softened butter. Combine the ganache with the pâte à bombe/meringue. Finally, incorporate the cream into the pâte à bombe/meringue.



## ASSEMBLY

Arrange the inner rings covered with acetate. Spread the crumble evenly on the bottom. Pour over the toffee. Stabilize in the fridge. Spread the tropical fruit compote and stabilize in the fridge. Decorate with the creamy caramel. Spread the coconut dacquoise on top and press well. Chill

in the fridge, remove the rings, and blast freeze. Arrange the outer rings covered with acetate. Pour in dark chocolate mousse. Insert the interior with the crumble facing upwards, pressing. Cool in the fridge and remove the rings. Place in the blast freezer. Glaze and decorate as desired.



# THE VERSATILITY OF RICE

Photo credit: Gianfranco Podestà



Over 140 thousand different varieties of rice exist in the world, with over 140 officially enrolled in the national register in Italy. Each Italian region has its own dish, and each recipe has its own variety of rice.

Rice's story begins in the East, but its origins are very uncertain. For some scholars, "oryza sativa," the scientific name of the species, first appeared along the slopes of the Himalayas over 15 thousand years ago. Others prefer to trace its origins to the south of China, attributing evidence to some archaeological excavations in the Yangtze River valley, which would suggest the existence of rice fields dating back 8 thousand years ago.

From the Far East, rice then travelled to Mesopotamia and Egypt, where many centuries

later the Arabs would get to know it. Before rice would arrive in the West, we will have to wait until Alessandro Magno's expeditions in Asia. It seems that the ancient Greeks and Romans did not know about it very well, and they definitely did not use it for food. Plinio briefly described it, whereas Orazio, in a satire, speaks of a doctor who prescribes rice tea to a misery aristocrat to combat dysentery. Matrons used it as a facial beauty product for the skin, and gladiators drugged themselves with rice decoctions.



## INGREDIENTS

Before rice becomes food in the West, the Medieval times must first pass; to consider it an ingredient in gourmet dishes, we need to wait until the last century. Ancient recipe books, written for the banquets of nobles, completely ignore it, considering it an ingredient intended for the canteens of the poor to make soups and breads along with millet and rye.

### Lengthy history in Italy

In the fourteenth century, rice was already known in Italy, but there is no certainty on how it arrived. The most accredited hypothesis refers to the Arabs around the year one thousand, who brought it to Sicily in the areas of Syracuse and Lentini. Other sources says that it arrived in Naples thanks to the



Aragonese and their passion for a Turkish dish made with rice and saffron. They donated it to Pisa, which then arrived in Lombardy and then to Ferrara, to then travel throughout the peninsula.

A third thesis argues that the Venetian markets brought it from the East, but they opposed its cultivation so to not lose their business. We do know that during the Middle Ages, it was purchased mainly to be used as a thickener for sweets. The Plague officially caused a need to find nutritious foods, so the intensive cultivation of rice began. Thus, already during the sixteenth century, rice had become a widespread crop in Lombardy, and from there it spread to Piedmont, Emilia-Romagna and Veneto



regions. Finally in 1932, rice became a gourmet ingredient thanks to Filippo Tommaso Marinetti, who in the Futurist Manifesto declares himself a bitter enemy of pasta, which he considered disheartening; on the contrary, he supported rice as light, aerial, versatile, fast and, above all, for its ability to adapt and be used as in appetizers, first courses, entrees, and desserts.

#### **How varieties are born**

In reality, we should always consider "rice" to be the many "types of rice." Already in the

Faris Mohammed on Unsplash



## Each recipe has its own

- For risotto, a rice-based dish commonly found in Northern Italy in its various version based on each territory's traditions, the rice variety must withstand its structure during cooking and absorb well the flavourings. Recommended varieties are: Arborio, Baldo, Carnaroli, Razza77, Roma, Sant'Andrea, and Vialone Nano.
- For soups, rice must rapidly absorb water and release a good amount of starch. Recommended varieties are: Originario, Ribe, Roma, and Sant'Andrea.
- For arancini, supplì, sartù and other baked dishes, the rice must release enough starch to bind the grains together as well as to the other ingredients in the dish. Recommended varieties are: Originario, Ribe, Baldo, Roma, and Arborio.
- For rice salads, rice must maintain its consistency after cooking, with grains that remain well separated. Recommended varieties are: Carnaroli, Vialone Nano and the aromatic ones such as Apollo, Artemide, Hermes, and Venere.
- For paella, a Spanish dish that is fairly common in the world, the grains must remain firm and crunchy. Recommended varieties are: Carnaroli or Vialone Nano.
- For desserts, rice with rounded grains are used. Recommended varieties are: Originario or Balilla. For cakes that need to remain soft, Baldo or Roma varieties are recommended.
- For sushi, the Japanese dish now universally widespread, for Italian varieties that offer the right amount of starch, the recommended variety is Selenio. Roma and Baldo can also be used.



nineteenth century in Italy, experiments were taking place to diversify the varieties resulting from the selection made by farmers over the years. The selection served to improve crop yields; it meant increased productivity and quality, resistance to adverse climatic conditions and resistance to chemical agents used in the fight against

wild rice. To obtain better plants and to create new varieties, the breeder chooses which plants to crossbreed, each with different characteristics to obtain new combinations with properties that are only partially present in the original varieties. To make these characteristics stable over time in the new varieties, it is necessary to purify the plant from undesired genes, inherited together with the useful ones. To do so, subsequent crossbreeding takes place to eliminate as much as possible the harmful or "wild" genes. In addition to employing genetic variability already existing in nature, it is possible to create new varieties by inducing mutations with high-energy radiation (X rays, UV rays, Gamma rays), chemicals or biological tools.



### **Baldo variety for gourmet cuisine**

Baldo is an Italian variety born in the 1970s, cultivated in the rice lands between Vercelli, Novara and Pavia, but currently it

is increasingly rare due to the difficulties of its cultivation. The Riso Testa company defines as "Riserva" the rice (still in its raw state) that has rested in the silos of the rice paddy after drying, for a time that can range from one to three years. This technique allows for the grains to best complete their physiological maturation and to further improve its quality, which is already high, thanks to important chemical and physical transformations. Baldo stands out for the harmonious proportions of its grain, its rare glass-like and crystalline appearance, and its remarkably creamy consistency, making it the perfect pair with the ingredients and seasonings in the preparation of a risotto or many other dishes, even desserts. It is ideal for obtaining a true, creamy risotto. Another one of its important natural properties is its short cooking time, at only twelve/ fourteen minutes.

### To each region its dish

Mentioning all the Italian recipes that have rice as the main ingredient is nearly impossible, but it is possible to highlight a few interesting points as we travel along the Boot. We start in Valle d'Aosta with Cogne soup, where rice is added to the soup. The addition of rice has ancient origins, where in the summer, pilgrims from the Aosta Valley and the Soana Valley of Piedmont would make a pilgrimage, meeting up in a sanctuary at a high altitude. On this occasion, they would exchange local products. Those who came from the plains would bring mainly rice, which was added to



Jocelyn Morales on Unsplash

the soup. Piedmont has many different recipes, such as "Turta verde," typical of Monferrato. It is a savoury recipe to be eaten either at room-temperature or cold, and between Easter and April 29th, the feast day of Holy Christ. The Lombardy region is the birthplace of "Risotto alla milanese." In Brianza, sausage replaces the traditional ossobuco as an accompaniment. If in the Veneto region "riso e bisi" is on every table, in the Lazio region, Supplì are a must-have. In Campania region, the rice cake is enjoyed as much as the pastiera cake, in addition to the "Sartù," a one-plate meal of the best Neapolitan tradition. In Puglia the "Tiella" rice with potatoes and mussels is king, and in Sicily you can find Arancini.

### The legend of "Risotto alla milanese"

One of the most famous dishes in the world is "Risotto alla milanese," a dish whose origins are told by a legend. According to a manuscript found at the Trivulziana Library in Milan, the birth of this speciality dish would be closely linked to the history of the construction of Milan's Duomo. In 1574, Maestro Valerio of Flanders, a Flemish man from Leuven, was engaged in making the stained-glass windows of the Milanese Cathedral. At his side, he had an assistant who was called Saffron; the reason behind his nickname was linked to his habit of always adding a hint of saffron to the colours, to create a more vivid effect. One day, to make fun of him, the Maestro told the young assistant that if he continued this way, he would end up adding saffron even to his food. No sooner said than done, whether as a joke or in spite, on September 8, 1574, on the occasion of Valerio's daughter's wedding, Saffron made a deal with the chef to make a change in the wedding menu; to the rice, seasoned with butter, he asked the chef to add a pinch of the famous golden spice. To the amazement of the young man, the diners appreciated the joke, both for its flavour as well as the colourful note that it gave to the dish.

Recipe



## Grandma Cristina's Cake

CHEF MONICA RUSPA

### Ingredients

*for a hinged cake pan with a diameter of 24 cm*

- whole milk 750 ml
- water 250 ml
- Baldo Testa Riserva rice 350 g
- granulated sugar 175 g
- eggs 4
- butter 150 g
- zest of 2 lemons
- vanilla some seeds

In a large pot, heat milk and water with butter, zest from untreated lemons, vanilla and half of the sugar. Meanwhile, sim-

mer the rice in lightly salted water for five minutes. Drain the rice and place it in the milk, butter and sugar mixture to cook for another 12/13 minutes, stirring frequently as if it was a risotto. Once cooked, let it rest and cool. Separate the yolks from the egg white. Beat the egg whites to stiff peaks, then cream the yolks together with the rest of the sugar. Delicately add the yolks to the whites, mixing with folding movements from the bottom to the top. With the same procedure, add the eggs to the cooled rice mixture. Pour mixture into a greased and floured pan, then bake at 170°C in a static oven for 40 minutes.

## Recipe



## Rice cake

CHEF SIMONE BERTACCINI, HOTEL BRUNELLESCHI FIRENZE

### Ingredients

• fresh milk	500 ml
• rice	60 g
• sugar	180 g
• finely ground almonds	80 g
• candied fruit	40 g
• eggs	5
• star anise flavoured liquor	4
• lemon	1
• vanilla bean	1/2
• lemon peel	
• currants	to taste

### Instructions

Cook the rice with the milk, vanilla, a

spoon of sugar, lemon peel and the almonds. Cook it slowly for 30 minutes, until all the milk is completely absorbed. Let cool. Remove the lemon peel. In a separate bowl, cream the eggs with the rest of the sugar. When they are whipped and airy, add to the cold rice. Flavour with the liquor. Finish with chopped candied fruit. Pour the rice mixture into a 20 x 20 cm mould that has been lined with baking paper. Place in a preheated oven at 180°C for 35 minutes. After 20 minutes of baking, place a sheet of aluminium foil on the cake. Remove from the oven and let cool. Decorate with currants.



## Pistachio: the art of selection



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 Pistacchio Verde di Bronte DOP (PDO-certified Green Pistachios 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](http://babbi.com) - [info@babbi.it](mailto:info@babbi.it)

# 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.

[pistacchio.babbi.com](http://pistacchio.babbi.com)



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22-26/01/2022  
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**ISM**

Colonia  
30/01 - 02/02/2022  
Hall 4.2

**GELATISSIMO**

Stoccarda  
05-09/02/2022  
Hall 10  
Stand 10C16

**BABBI**  
PICCOLI PIACERI QUOTIDIANI

1952



## 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.

# Passion cannot be explained, only felt.

Our passion for excellence is unwavering. We meticulously select the pistachios that deserve to become Babbi Pistachios. In haute cuisine creations, in the most refined pastry shops and gelato parlours, those who expect the best from pistachios have always relied on Babbi.

Babbi. Selection is rewarding.

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## 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.

Follow us on all our channels:

Website: <https://www.bravo.it/>

Instagram: [https://www.instagram.com/bravo\\_spa/](https://www.instagram.com/bravo_spa/)

Facebook: <https://www.facebook.com/BRAVOSPA>

Youtube: <https://www.youtube.com/c/BravoSpa1967>

Linkedin: <https://www.linkedin.com/company/bravo-spa>



# 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.



*Blow interacts with Trittico®, MixCream® e Pastmatic®*

**Bravo S.p.A.** - Via della Tecnica, 5 - 36075 Montecchio Maggiore (VI)  
Tel. +39 0444 707 700 - [info@bravo.it](mailto:info@bravo.it) - [www.bravo.it](http://www.bravo.it)

# CARPIGIANI GELATO UNIVERSITY



Top training in presence  
and online

Carpigiani Gelato University, the international gelato school with 20 campuses in 19 different countries, is beyond excited to welcome back you to its headquarters in Bologna, Italy with the new in-presence courses for those who want to become a successful gelato artisan. Those who want to start approaching the world of gelato can now begin from the Premium Basic Gelato Course that lasts 5 days and consists of theoretical and practical lessons in the laboratory with personalized workstations to guarantee maximum hygiene and safety. 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. The courses will be provided in Italian, English, French and Spanish and an online option is available as well: students can connect to the livestreamed theoretical lesson and be part of the class together with the in-presence students. "The online version of our courses has become more and more important since it allows anyone to enter our main campus and try out the teaching methodology that has given rise to numerous success stories world-



wide 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](http://www.gelatouniversity.com) in the "Online Courses" area. For more information: [info@gelatouniversity.com](mailto:info@gelatouniversity.com)



# Carpigiani Technology for Gelato and Pastry In the **NEW** countertop batch freezer!



VIDEOS AVAILABLE ON

**CARPIGIANI**  
tech news

[technews.carpigiani.com](http://technews.carpigiani.com)

Access for FREE the largest video library on Carpigiani technologies



*ReadyChef*



Download the catalog



Ask the dealer nearest to you

**CARPIGIANI**  
[carpigiani.com](http://carpigiani.com)

# FABBRI 1905



## Icon of authenticity

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 avail-



able 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.

### A new delicacy

Inspired by the recipe that has made Fabbri's Amarena cherries unique and unparalleled, a new syrupy specialty has been created: Ginger Fabbri. The product makes its appearance as little nuggets. They are emerged in a high-quality syrup made with ginger and turmeric, and its consistency is not fibrous, making it easy to use as pieces. It is characterized by its refreshing and pleasantly spicy flavour, which persists even after being cooked. It is a versatile ingredient, perfect for both sweet and savoury preparations. It is perfect to enjoy as-is or as a garnish, and it is an exceptional addition to traditional leavened desserts.





**AMORENB®  
FABBRI**

*The Original*

Wild Cherries  
in Syrups

MADE IN  
BOLOGNA | ITALY  
SINCE 1915

In this recipe we also used  
**ZENZERO FABBRI**  
another Italian Specialty in a  
Syrup of ginger and turmeric,  
made with Ginger.





## Pure pleasure



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.

REFRIGERAZIONE



CONTEMPORARY  
AND TRADITIONAL



GRACE

GRACE IS AN ICON IN TERMS  
OF BEAUTY, SENSUALITY AND LOVE.

FBSHOWCASES.COM



# FRASCHERI



## A brilliant white cream entirely Italian

For the artisanal pastry chef, choosing a 100% Italian cream means being able to create their masterpieces with a prized ingredient, characterized by a brighter white colour.

Nutrition for cows in Italy allows milk plants such as Frascheri to obtain a product with premium quality, without any additives and made with the latest generation technology.

Among the company's specialty items, you can find Arianna Cream, created in collaboration with the most important pastry chefs.

Arianna Cream is available in different versions, each designed to satisfy the requirements of specific preparations.

Enjoyable and pleasing to the palate, 35% fat Arianna Cream is an example of an easy-to-use product which offers optimal overrun.

Arianna Cream 38% fat has a more full-bodied

structure, and it is ideal for decorations. It is also particularly suitable for using in a stand mixer and in recipes that require more stability and structure. It has a shelf life in the refrigerator of 180 days from the date of packaging.

Frascheri also offers a lactose free option, Lactose-free Arianna Cream: this product allows pastry, ice cream maker and restaurant chefs to offer items suitable for people with lactose intolerance. The Frascheri's Lactose-Free UHT Arianna Cream is the choice for all those professionals who are attentive to the new needs of the market.

For establishments that follow an organic-friendly philosophy, Frascheri created an organic version of its traditional 35% fat Arianna Cream. Perfect for modern ice cream maker and pastry chefs, it was realized with the most contemporary professionals in mind. Nutrition's new frontiers demand experts who carefully search for ingredients that taste like they did in the good old days. Organic Arianna Cream is produced with innovative technologies that respect the natural organoleptic properties of the raw ingredient: cow's milk obtained from animals raised in Italy with organic farming methods. For more information: [www.frascheri.it](http://www.frascheri.it) - [export@frascheri.com](mailto:export@frascheri.com)



# Are more and more lactose-intolerant asking for vegan proposals? You can offer a more delicious solution!

Lactose-free recipe, perfect whiteness and indisputable reliability without additives, the **lactose-free Panna Arianna** is a professional ingredient also suitable for intolerant to milk sugar. Therefore, the pastry chefs of the International Federation of Pastry Ice Cream and Chocolate (FIPGC) and those more attentive to **contemporary nutrition** have chosen and adopted it as a product of excellence of their preparations.

- White
- Lactose-free
- Compact and velvety
- without additives

The most versatile alternative for your sweet proposals.

Frascheri has always used only milk collected from farmers in Piedmont, then **100% Italian milk** and selected quality. The supply chain is controlled in every process and allows to obtain a **reliable product** at any time of the year.

For info: [export@frascheri.com](mailto:export@frascheri.com)



# 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.



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'.



[frigomat.com](http://frigomat.com)



### EUROPAIN 2022

PARIS, 22<sup>ND</sup>-25<sup>TH</sup> JANUARY – HALL1 – STAND K42

### GELATISSIMO 2022

STUTT GART, 5<sup>TH</sup>-9<sup>TH</sup> FEBRUARY – HALL 10 – STAND 10E12

### SIGEP 2022

RIMINI, 22<sup>ND</sup>-26<sup>TH</sup> JANUARY – HALL C1 – STAND 200-164

### INTERSICOP 2022

MADRID, 19<sup>TH</sup>-22<sup>ND</sup> FEBRUARY – HALL 14 – STAND 14I10

# FRIGOMECCANICA



## Technology on stage



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

With its brands Frigomeccanica, Stiltek, and Officine 900, the Group is completely Italian. In its facilities located on the outskirts of Teramo,

a production space of over 40,000 square meters, the Group produces a full range of display cases for gelato, pastry, food and furnishings for cafés, bakeries and restaurants. Solutions developed to meet the needs of its customers, to whom it offers a complete and customized design service. Among its many products, of particular note is Premium, an exclusive line of professional display cases for gelato, pastries, and pralines. The perfect synthesis of technology and design, it is available in two heights and three lengths, all interconnectable. The flush display surface without barriers allows a perfect view of the product, even from a distance. Thanks to the All Season function, the gelato shop model offers the possibility of choosing between positive and negative temperatures, thus allowing for use during all months of the year. With its eye firmly on the future, Frigomeccanica created "Next", a collection of modular cabinets available in refrigerated, heated, or neutral versions, in different heights. Designed to occupy minimal space, they have glass walls on four sides with a transparent Plexiglass load-bearing structure, providing a 360° view of the product. Designed for pastry, "Just" is a complete and versatile range of refrigerated, neutral, heated, and hot/cold display cases. The models feature LED lighting inserted into the lateral and upper profiles, facilitating a perfect view of the display surfaces.



# GHOST

ELEGANTE TECNOLOGIA ITALIANA



**FRIGOCONNECT®**  
INDUSTRY 4.0



Via del Progresso, 10  
64023 Mosciano S. Angelo (TE) Italy

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Fax +39 085 8071464

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[info@frigomeccanica.com](mailto:info@frigomeccanica.com)



**frigomeccanica**

# FUGAR



## Irresistible versatility

Versatility is essential for every advanced pastry and gelato laboratory. And Fugar, which has always been on the forefront of the creation of highly innovative products, expands its offer with Crunchytella, a peanut-based specialty item that can be used in a highly articulated range of applications.

With its irresistible flavour and intoxicating aroma, Crunchytella was born thanks the daring flavour pairing of salted caramel, which allows for the sweet and savoury tones naturally present in peanuts to stand out. It tastes like salted caramel, made richer thanks to pieces of toasted peanuts which create a “crunchy” effect.

Crunchytella has a hybrid consistency, halfway between creamy and crunchy, like a soft “Stracciatella”. It is irresistible as a soft coating or as an insert for semifreddoes or gelato popsicles, and it is especially delicious as a crunchy swirl in gelato.

### Even more thick

Among Fugar’s new developments, one that catches your attention is their reinterpretation of its Crema Nocciola e Cacao più densa (thicker Hazelnut and Cacao Cream), available now with a more compact and velvety consistency. Smooth on your palate, this

cream is the perfect marriage between “melty” and “full-bodied”. This is a result of excellency that has been achieved by adjusting the lipid content in the product. Its formulation involves the use of a quality high oleic oil obtained from sunflower seeds, which is accompanied with cocoa butter, a fat known for its high-quality profile.

The cream is ideal for filling pastries and baked goods, as well as a garnish for tarts and pies. It is also suitable for cooking and baking, as the pureness of the ingredients remains unaltered, even when subjected to high temperatures.

This Fugar’s hazelnut and cocoa cream is available in 12 kg and 6 kg buckets, to meet every need in producing sweets.



# NOT A SINGLE DROP ESCAPES!



A NEW  
RECIPE



WITHOUT  
HYDROGENATED  
VEGETABLE FATS

## Our new, thicker hazelnut and cocoa cream

Smooth, thick and ready to use, this new recipe ensures the cream maintains its characteristics even if baked. It is thus the ideal product to fill your desserts, giving them a unique, unmistakable flavour.

[www.fugar.it](http://www.fugar.it)  

**FUGAR**<sup>®</sup>  
PRODUZIONE



## A gem of amarena cherry



The amarena cherry is the emblem of Giuso's tradition of excellence, available to its clients in all its forms. The range includes fruit in syrup, fillings, and coatings, all made with the best equipment and latest technologies, offering a journey that is both appealing and flavourful, rich, and transversal, aimed at satisfying every need for flavour, colour and use!

Prized raw ingredients, the use of traditional candying processes following the French method, and hand-selected fruits have been the cornerstones of Giuso's expertise for more than a century.

However, beauty and quality are not the only qualities of Giuso's rich line of Amarena products, because this timelessly elegant fruit also excellently performs in many applications!

An example is the new Intensa candied Amarena cherry, with a round shape and a consistent structure, pleasantly crunchy. With delicate hints of almond and a very intense deep purple-blue colour, it provides the fruit's typical sour flavour to the palate. It is perfect for a range of pastry creations, used for decorating and filling fresh pastries or biscuits, leavened products for special occasions or for breakfast, cakes and muffins, chocolates and zeppole. As with all the products in the rich line of Giuso Amarena cherries, it is a true guarantee for the artisan chef, thanks to its unmistakable quality and impeccable aesthetic performance. The products are like gems, for true works of art.

For information: [www.giuso.it](http://www.giuso.it)

# AMARENE GIUSO

**A CENTURY OF EXPERIENCE TO  
GIVE YOUR CREATIONS THE PRECIOUSNESS  
OF THE AMARENA CHERRY**



Delightful and hypnotic, the Amarena cherry **for over 100 years, is the emblem of Giuso's excellent tradition**: from candied or semi-candied fruit in syrup to fillings and coatings, a rich and complete offer to satisfy every need for flavour and consistency. Discover the new **Amarena Intensa Candita**, pleasantly crunchy, with a penetrating colour and a decisive taste with a delicate hint of almonds: the Amarena cherry like you have never experienced before!

# 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.



PISTACHIO



STRAWBERRY



VANILLA



TRADITIONAL



TRADITIONAL  
GLUTEN FREE

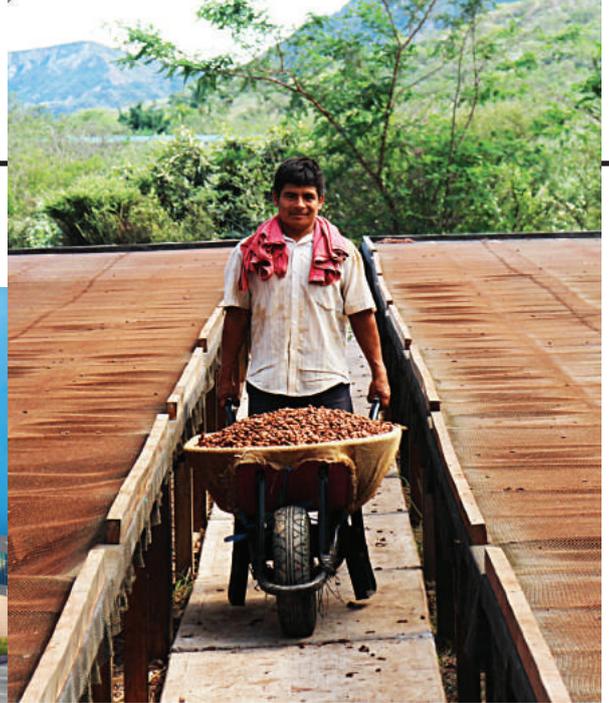


GELATITALIA

[www.gelatitalia.it](http://www.gelatitalia.it) | +39 035 4824335



# ICAM



## In the heart of cocoa



Icam 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, Icam 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 Icam 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, Icam 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.

For information: [www.icamprofessionale.com](http://www.icamprofessionale.com)  
@icamforprofessionals

**AGOSTONI**  
CIOCCOLATO ITALIANO DAL 1946



*Linea Professionale*

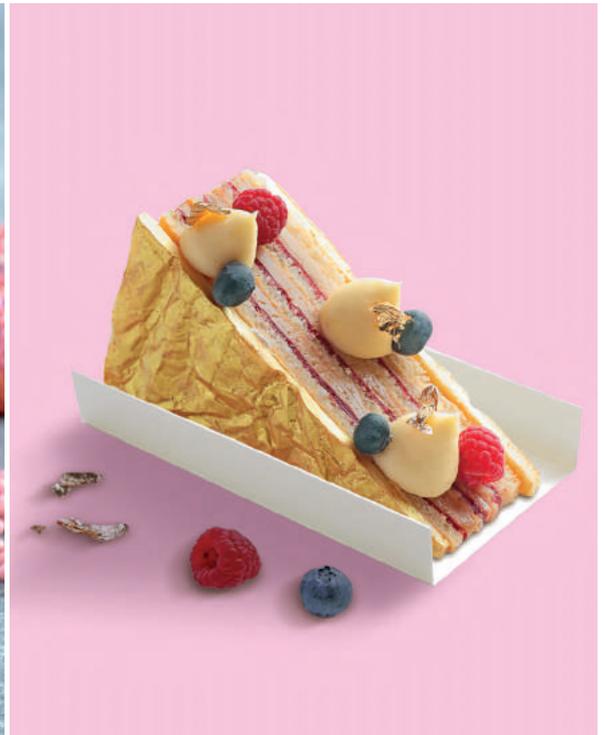
ONE THOUSAND IDEAS,  
ONE THOUSAND RECIPES  
BUT ONLY  
ONE CHOCOLATE.



ICE CREAM MAKER IN CHIAVARI - ITALY  
Gambero Rosso '3 Cones' award  
2017 2018 2019 2020 2021

*Matteo Spinola*

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.



## Just as when freshly baked

Every artisanal pastry chef's creation embodies the utmost care in their choice of ingredients, which makes tasting it an authentic sensorial experience. But what happens to the quality of these tiny masterpieces of sweetness after they are transported as takeaway?

With Medac containers, you can rest assured. Each product developed by the company's research team is the result of careful study of cutting-edge design solutions, made to guarantee that the fragrance of its precious contents remains intact for a long time. At the same time, maximum attention is given to the environment, to ensure that the various containers, once used, can be entirely recycled following a natural and virtuous cycle. Designed to store pastry creations without

needing a lid, the Flower container can be opened with a simple gesture: just lift the upper flaps to make it open up like a delicate flower. Winner of the Comunicando award in the Unique category, Flower is made from pure cellulose paper, which can be regenerated to make recycled paper for packaging. It has a 200 ml capacity, and it can be used for hot items (up to 70°C for an hour), as well as for room-temperature, cold and frozen products. The six available design options (pink, red, yellow, rose, sky and face) are so elegant that they make paper and ribbons for packaging superfluous. Medac's innovation solutions dedicated to the pastry world are numerous. From its catalogue, a series of products stand out ideal for takeaway of specific products: the Snack containers, available in 100 x 52 mm size; the Crepe container, with a triangular shape and perfect for maintaining the flavours of both sweet- and savoury- filled crepes; the Waffle container, available in a kraft paper colour reminiscent of the most authentic traditional sweets. All of Medac's creations for the pastry world are available in white, allowing the client to personalize them with the desired graphics: in this way, every container can become an efficient communication tool, to differentiate yourself with style.

# Flower

THE FLOWER OF CONTAINERS

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



ON IDEAL



Medac S.r.l. - Via R. Wenner, 52 - 84131 Salerno - Italy - Tel. +39 089.301.466 - Fax +39 089.302.069



www.medac.it - @ info@medac.it - medapp - medacsrl - medac s.r.l.



## Luxury has a new colour

Luxury White is the new very white sugar paste for large ceremony cakes created by Modecor, a leading company in Europe in the production of pastry decorations.

This sugar paste is brilliantly and naturally white and it does not contain titanium dioxide (E171), guaranteeing optimal performance, even on frozen products. Characterized by its light vanilla flavour, it is perfect when cut, and it is soft and easy to work: it can be rolled out to a 2 mm thickness! It is ideal for party cakes and it can be used to cover any creation, whether it be a traditional or modern dessert. It is perfect for making even more sweet mini-cakes, cupcakes or cold desserts. It can be completely coloured with Modecor's food colouring products such as Colordust (fat-soluble powder colouring) or Colorgel (water-soluble gel colouring). In addition, it can be coloured on the surface with Colorspray (alcohol-based spray colouring), Colorair (for airbrush colouring), Colordust (fat-soluble powder colouring) and Dust glitter (glitter powder). With Luxury White, luxury has a new colour: pure, brilliant, absolute!

The distance between luxury and technology is short, especially when browsing through Modecor's rich catalogue. Two new products catch the eye: Decojet A3 and A4 Elite. They are easy to connect to smartphones, they are compact, and they print in high quality. Among the decorations, those in printed sugar shaped like a meringue stand out: they are perfect for giving a splash of colour and



volume to cakes. They can make cream tarts, classic cakes, mille-feuille cakes and many other creations even more inviting. Lastly, mini-meringues and mini-macarons attract attention, as they are perfect for decorating desserts to be served at the counter or for perfect single- portions to be served with an espresso!





# Discover our new products on our 2022 Catalogue



For information: [www.modacor.it](http://www.modacor.it)

# NUTMAN



## 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

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!



# 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

Semifreddo "Il Gattopardo" Nutman

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](http://www.nutman-group.com) [info@nutman-group.com](mailto:info@nutman-group.com)



# SIGEP



## Fueled up for business

22 - 26 January 2022 - [HTTPS://EN.SIGEP.IT](https://en.sigep.it)

Sigep, organized by IEG - Italian Exhibition Group, will be back live in 2022 filling the entire trade show area. At Rimini Expo Centre (Italy), from 22nd to 26th January, the 43rd International Artisan Gelato, Pastry, Bakery and Coffee Trade Show will place the dolce and horeca worlds at the centre of business under the common thread of sustainability. In the Vision Plaza will be scheduled non-stop talks on supply chain trends, consumers, technologies and market strategies in the various countries of the world; and the four Arenas dedicated to Gelato, Pastry, Bakery and Coffee will host a continuous alternation of events, competitions and demonstrations with the world's great masters of artisan confectionery.

As far as events are concerned, Gelato d'Oro is back to select the gelato and pastry chefs who will be part of the Italian team competing for one of the 12 places available at the 10th Gelato World Cup, which will return to Rimini in 2024.

The latest entry in the sweetest international competition ever is the European championship, to be held for the first time in 2023, which will be an outright "elimination round" for the teams, each composed of a master gelato maker and a master pastry chef and chocolatier.

Automatic participation "by right" has therefore come to an end and a new phase of the competition has begun involving the selection of the Italian team, in collaboration with Gelato World Cup Club Italia, for the "knockout rounds" of the Gelato European Cup and, eventually, participation in the World Championship. Pastry chef selection in the Gelato Arena is scheduled for 23rd January 2022 with two trials: an artistic creation in brittle and a chocolate gelato cake. The Gelato d'Oro gelato maker selection will be divided into a semi-final, on 24th and 25th January, with two trials - the "mystery cream" and the "mystery fruit" - and a final on 26th January, with the creation of a single-portion in glass and a gastronomic gelato.

22 - 26  
JANUARY  
2022  
RIMINI EXPO  
CENTRE  
ITALY

43<sup>RD</sup> International  
Trade Show  
of Artisan Gelato,  
Pastry, Bakery and  
the Coffee World.

THE  
ITALIAN  
WAY

TO LIVE  
DOLCE

SIGEP

THE DOLCE WORLD EXPO

[sigep.it](http://sigep.it)



ORGANIZED BY

**ITALIAN  
EXHIBITION  
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Providing the future

IN COLLABORATION WITH



# GELATISSIMO



## A fair of superlatives

5 - 9 February 2022 - [WWW.GELATISSIMO-EXPO.COM](http://WWW.GELATISSIMO-EXPO.COM)

Messe Stuttgart is once again presenting Gelatissimo, the largest trade fair for gelato north of the Alps, in Stuttgart (Germany) from 5 to 9 February 2022. Gelatieri, owners of gelato shops and cafés, as well as restaurateurs, will find all the ingredients they need for their professional success when they visit the gelato trade fair early next year. The exhibition promises to put on quite the show for trade visitors. The cream of the crop will be taking part in the Grand Prix Gelatissimo. The best gelatieri in the business will battle it out on the first three days of the competition to see who can win over the jury with

the best pistachio-, yoghurt- and strawberry-flavoured gelato. The winner of each day will take home one of three Vespa scooters and qualify to take part in the big final on the fourth day of the trade fair. During this competition, the three finalists will have to use their skills to create the best coconut-flavoured gelato. And the person who impresses the expert jury most when it comes to taste, optics and consistency will take home the coveted "Coppa Gelatissimo" trophy.

During the additional "Intercoppa" competition, the fifteen best participants of the Grand Prix Gelatissimo 2022 will compete once again, this time against the respective fifteen best gelatieri from the years 2016, 2018 and 2020, to create the perfect Variiegato-Amarena gelato. The winner of this competition will then be driving home in a brand-new Fiat 500! In order to ensure that all participants in Gelatissimo can enjoy a safe but inspiring trade fair in Stuttgart, the aisles between the exhibition stands will be extended, for example, to a width of five metres. Additional discussion and tasting zones are also planned in order to provide more room for networking on the trade fair grounds. Full contact tracing will also be ensured by means of compulsory on-line registration. Trade visitors will therefore be able to experience, as usual, innovative solutions on the spot, exchange experiences with colleagues, forge new contacts or cultivate existing contacts.





**Hot trends.  
Served  
ice-cold.**



World of gelato

**5.-9.2.2022 | Messe Stuttgart (DE)**

**Good gelato. Good business.**

At the biggest trade fair for gelato north of the Alps, you will find offers, trends and ideas to make you melt: raw ingredients, ice cream machines, refrigeration technology, accessories and everything that turns gelato into a money-maker!

# ROMA FOOD EXCEL



## A stylish first edition

20 - 23 March 2022 - [WWW.ROMAFOODEXCEL.IT](http://WWW.ROMAFOODEXCEL.IT)

After eight years, a professional event dedicated to the hospitality industry returns to Rome. At the first edition of Roma Food Excel, prominent players from the baking, pastry, gelato, bar, foodservice, pizza, hotel, wine and beer industries are expected. This important market which encompasses Central and Southern Italy along with the main islands could no longer remain without a point of

reference, especially now that we are witnessing a long-awaited return of international tourism. The privileged location of the event, at Rome's exhibition hall, places it in a central location for the entire Mediterranean basin, thus allowing the best buyers from all over Europe to unite.

The new Roman exhibition centre will host hundreds of companies and thousands of visitors who will discover the newest developments of the market during the four days of the show. The scheduled events program is very comprehensive, with a series of continuous demonstrations regarding processing techniques.

Much emphasis will be placed on new trends with an entire section dedicated to this.

Roma Food Excel is also digital, to help experience a full immersion into a digital trade fair to discover the best of the food industry.

The event is also a unique occasion to combine work with holiday, with Rome as a backdrop of the business activities.

Come discover Roma Food Excel: an exclusive trade exhibition dedicated to adding value to the agri-food sector and to the high-quality foodservice industry.

# RFE | ROMA FOOD EXCEL

INTERNATIONAL HORECA EXHIBITION



**FIERA  
ROMA**

**20 - 23 MARZO 2022**



**Caffè  
Gelateria  
Ristorazione  
Wine&Spirits  
Panificazione  
Pasticceria  
Hotellerie**



Dopo 8 anni di nuovo a Roma una Manifestazione professionale dedicata al settore dell'accoglienza che nasce dall'esperienza maturata in oltre 30 anni dall'organizzazione dello storico **PA.BO.GEL.**

Roma Food Excel | 20 - 23 Marzo 2022 Fiera di Roma  
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# THE COMPANIES

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UN SORSO



TIRA L'ALTRO

# DrinkEat

ONDEA\*\*

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It's time for more sustainable solutions



The new eco- friendly gelato and pastry machines, by Frigomat.

Frigomat has already embraced an eco-friendly transition switching its production to a reduced environment impact range of machines, in order to grant our future generations **the full taste of a purer world.**



Discover the new green solutions on

[frigomat.com](http://frigomat.com)



### EUROPAIN 2022

PARIS, 22<sup>ND</sup>-25<sup>TH</sup> JANUARY – HALL1 – STAND K42

### GELATISSIMO 2022

STUTTGART, 5<sup>TH</sup>-9<sup>TH</sup> FEBRUARY – HALL 10 – STAND 10E12

### SIGEP 2022

RIMINI, 22<sup>ND</sup>-26<sup>TH</sup> JANUARY – HALL C1 – STAND 200-164

### INTERSICOP 2022

MADRID, 19<sup>TH</sup>-22<sup>ND</sup> FEBRUARY – HALL 14 – STAND 14I10