

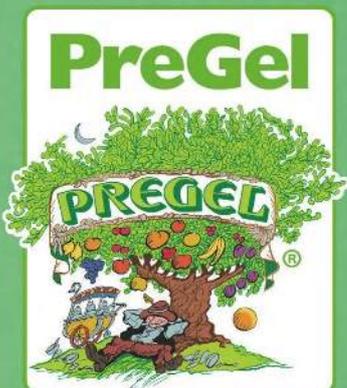
MOOD
THE INTERNATIONAL
PASTRY MAGAZINE
TASTE
SWEET

punto **ITALY**

YEAR 11 - NO. 32 - NOVEMBER 2022 - € 1.00



GIANLUCA FUSTO,
the essence of emotions



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CEREALS AND COCOA

BEANS GLUTEN-FREE

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Classic GF



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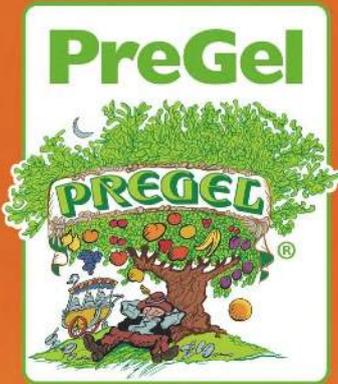


Otto Caramel



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SWEETMOOD

Some certainties, too many unknowns!

As we leave the 2022 summer behind us, here we are heading towards a new season of international trade fairs, and thanks to some of the important exhibitions, we can gauge how the industry is faring in these times that are definitely not easy.

In the past few months, we attended three of the top tradeshows: Südback in Stuttgart, FHA in Singapore, and Gulfhost in Dubai. All three shows were full of visitors with lots of interest for anything Made in Italy. We ran out of our magazines available at our booths. Everywhere you turned you could see the desire to get out and start up again. The post-Covid times, crossing our fingers, are in full growth. Europe is in a difficult situation. Inflation is at historically high levels, and therefore the price of money is rising. There is the war in Ukraine which continues nonstop and there is no end in sight. It is a delicate situation which has resulted in an energy crisis that is putting lots of pressure on businesses and on all populations in general.

And yet, the feeling that if only the "winds" would change then the economic restart would be phenomenal is certain and is felt throughout the food industry, especially regarding the world of sweets. We need to hang in there and continue to look to the near future with hope, even with the uncertainties currently present.

In the meantime, enjoy this issue of SweetMood, as always full of suggestions, recipes, ideas. We will certainly see you around at the upcoming tradeshows.

Franco Cesare Puglisi





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Monica Viani
Reporter

FROM THE COVER



THE ESSENCE OF EMOTIONS

By Monica Viani



For Gianluca Fusto pastry arts mean the capability of combining ingredients with style, to give unique sensations to one's palate.



To introduce Gianluca Fusto simply as a pastry chef is an understatement.

He is in fact a contemporary alchemist who plays with ingredients, consistencies, and temperatures to give unique sensations to one's palate while instituting an aesthetic and structural minimalism. Each one of his creations is a story to be savoured and enjoyed with every bite. He has an eclectic offering ranging from the most important classics to experiential cakes, and it includes desserts that transform into conceptual expressions.

Years of experience

After graduating from the Carlo Porta Hospitality Institute of Milan, Gianluca moves to London and works at Harry's Bar with Chef Alberigo Penati. He then moves to Paris to the Hotel de Castille where under the guidance of Alain Ducasse, he discovers to have a certain predisposition for pastry arts. When back in Milan, he joins the staff of Gualtiero Marchesi's Bistrot, followed by La Scaletta with Aldo Bellini.

But the big turning point both professionally and personally happens thanks to meeting with Aimo Moroni, patron of Il Luogo di Aimo e Nadia. With him, he learns to respect the ingredient and to internalize the importance of technique as a means for giving it value. At 28 years old, he enters professional training program of École du Grand Chocolat Valrhona in Tain-l'Hermitage, as the first foreign pastry chef of the teaching staff. Working with the food chemists, physicists and engineers allow him to perfectly understand the world of flavour, consolidating his rigorous and scientific approach to using ingredients. But Gianluca doesn't stop there. He continues to travel, going from the Middle East to China, from the United States to Japan. The common thread of each trip is the relentless practice of keeping updated his mental encyclopaedia of ingredients. In 2008, he founds Gianluca Fusto Consulting, an entity of consulting, analysis, high-level training and courses aimed towards all areas of the food world. It confirms his love for technique, knowledge of ingredients, design, colours and aromas reminiscent of his travels. 2013 is a year with an important turning point created with Linda Massignan, Fusto's partner in both work and life. Linda combines her experience in communication, marketing and musical management with the creativity of her husband. Thus, the "Fusto" brand is born.

Recent history

2020 was supposed to be an



FROM THE COVER

important year; the opening of his Atelier in Milan was foreseen with an adjoining Pastry School along with the development of a pastry and chocolate brand, Fusto Milano. The objective was to create a research and training hub and not just a productive “gym” for pastry Chefs, an idea credited also by the choice of location for its birth: a former gym from the 1930s on via Amilcare Ponchielli, a stone’s throw from Corso Buenos Aires in Milan. The pandemic imposed a change of direction and instead, a “speakeasy” boutique-laboratory was created. It isn’t visible from the street, and you can only enter by ringing the doorbell between 10 AM and 7 PM every day except Mondays. It is a space dedicated to the study, production and sales (online, retail and takeaway) of “Contemporary Artisanal Pastries and Chocolates.” The main protagonist of the production is chocolate, to which Gianluca dedicated in depth research, allowing him to become one of the most creative maître chocolatiers of the world. His high-quality artisanal pralines, shipped to many foreign countries, have impressed the public, colleagues and critics. In particular, “Emotions in 3 cm2” represent a trip into memories of flavours. Tasting them allows you identify and fully experience emotions given by texture, aromatic profile, shape, dimension and respect of time and of technique. These small treasure chests are able to give value to ingredients such as Sardinian saffron, porcini mushrooms from Piedmont, white truffles from Alba, balsamic vinegar from Modena and a selection of both Italian and non-Italian foods of utmost quality.

No compromises

For Gianluca Fusto, pastry arts mean the capability of combining ingredients with style and with technique, while considering the creativity and uniqueness of each pastry chef. The choice of ingredients and the pursuit of excellence are the foundation of his pastry arts. In order to not forgo flavour, structure and consistency, one must study and respect the ingredients. In this way, for example, chocolate doesn’t exist but rather there are different types of chocolate to offer based on the season and the flavour pairings. The secret to success for an artisan is to know how to evaluate the quality and seasonality of the products used, without forgetting

one’s style and one’s heart. A great pastry chef doesn’t assemble ingredients, but mindfully builds a true cultural project. Definitively, the sweet arts gift the possibility to have the knowledge to understand oneself. It is the journey within that helps us understand the world, humanity and various cultures. Pastry arts, like life, are a continuous pursuit of the laws, colours, aromas and flavours of nature, which are to be combined with the desires of one’s clientele, avoiding trends and whatever is currently in style. It means constructing a pastry art “of the senses”, pastries that can give value to the ingredients, the seasonality and the territory. Gianluca Fusto has explained well his journey and his philosophy in important books.

Design, sustainability, ethics and quality

Beyond technique, Fusto Milano pastry shop is also about lifestyle, design, arts and inspiration. It is a cutting-edge space just like the equipment used. The different areas, divided by transparent walls, allow you to live the space in its entirety, which creates an experience based on hospitality. At the foundation of every detail and choice, there is a philosophy based on minimalism, ecology and quality of work. Great attention is paid to packaging. Everything created in the space is intended for delivery or takeaway, therefore it needs to arrive perfectly and in an original way; each size and shape of the packages is personalized and decorated, thus becoming a small work of art on par with the content it will be carrying and giving a complete sense to both items.





TEA DREAM



By GIANLUCA FUSTO



A creative dessert that mixes ingredients with technique, innovation and research, in the name of chocolate and flavour.



COMPOSITION

- cocoa and Earl Grey tea streusel
- Jivara velvet cream
- raspberries
- raspberry glaze
- neutral cold glaze





photo by Giovanni Panarotto

COCOA AND EARL GREY TEA STREUSEL

• butter	320 g
• sugar	320 g
• Sicilian almond flour	320 g
• stone ground pastry flour	255 g
• cocoa	60 g
• Earl Grey blue flower tea	15 g
• sea salt	5 g

Weight all the ingredients separately. Cut the butter into cubes and put into the refrigerator. Put the castor sugar and the tea in a pepper mill and grind into powder. Mix the following ingredients together in a mixer with a paddle attachment: flour, almond flour, the sugar compound, cocoa powder and salt. When all the ingredients are well amalgamated, gradually add the butter and mix until the dough is smooth and even. Keep refrigerated for 3 hours. Pass through a suitable size grill and store in the freezer. Bake in a convection oven with the vent open at a temperature of 160°C.

JIVARA VELVET CREAM

• custard	460 g
• Jivara 40% couverture	46 g
• powdered gelatin	3 g
• water to dissolve the gelatin	15 g
• soft, fresh mascarpone	460 g

Weigh the ingredients separately. Rehydrate the gelatin in abundant cold water and let it dissolve in the custard at a temperature of 65°C. Gradually pour the custard onto the couverture previously melted at 40-45°C. Stir vigorously until shiny and elastic, a sign of a successful emulsifying process. Repeat this operation 4-5 times in order to maintain the structure. Mix to reform the structure and add the mascarpone. Store in a refrigerator at a 4°C covered with a cling film.



CUSTARD

- fresh cream 35% fat 180 g
- whole milk 180 g
- pasteurized egg yolks 70 g
- sugar 35 g

Weigh the ingredients. Boil the milk and cream in a suitable sized saucepan. Beat together the castor sugar and yolks to melt the lecithin. Pour the boiling milk and cream mixture onto the yolks in 3-4 stages to prevent thermal shocks. Cook the mixture until it coagulates at 82-84°C then stir to maintain the structure. Cool rapidly.

RASPBERRY GLAZE

- neutral nappage 265 g
- raspberry pulp 30 g
- raspberry liquor 10 g

Weight all the ingredients separately. Heat the neutral nappage, the raspberry pulp and the liquor in a saucepan of proper size. Sift into another container and cover with a cling film. Keep in the refrigerator for at least 12 hours.

NEUTRAL COLD GLAZE

- neutral nappage 450 g
- water 50 g

Heat the neutral nappage glaze and the water in a saucepan of a suitable size. Sift into another container and cover with a cling film. Keep in the refrigerator for at least 12 hours. Heat the glaze to 15-20°C before using.

ASSEMBLY

Put the 16 cm perforated square moulds onto a perforated baking tray provided with a perforated mat and then place about 200 g of streusel in each one. Wet the surface with water to facilitate fat cohesion. Bake in a preheated convection oven to 160°C for about 22 minutes. Seal once cooled. Using a pastry bag with a nozzle, pipe the Jivara cream onto the surface.

FINISHING

Using pastry bag, pipe the raspberry jelly into the raspberries. Bring the neutral glaze to the boil and spray the surface of the dessert by means of a compressor.

DECORATION

Decorate with raspberries and milk chocolate squares.

STORING

For this kind of tart it is recommended to keep the preparations ready for use and assemble them daily.

RECOMMENDATIONS

Put in a refrigerated display case at a positive temperature for no more than two days.



REDISCOVERING TIME

Few people know it, but Venice has a strong relationship with wine. In the past, vineyards spread along its canals and squares, and the “nectar of the gods” was an important product for trade.



Image courtesy of Venice Wine Consortium



Venice is a dream, an unforgettable memory. As the Venetian composer Luigi Nono wrote, "in Venice you learn to see the invisible and hear the inaudible. Stones, bricks, darkness, water, light: things speak to us." In "la Serenissima" (the Most Serene Republic), modernity is practically inexistent, and the past is the present. And in Venice's past, vineyards and wine played an important role. According to an old Venetian saying, in the lagoon "no garden exists without Marzemina, Recaldina or Rabosa." Grapevines were cultivated everywhere. This can still be proven today thanks to some toponyms painted on the walls to indicate the names of streets, squares and sotoportegos. One example is Malvasia, a toponym which baptizes the streets where the sweet wine was once successfully sold.



It may surprise you to discover that some vineyards still exist in Venice, such as the pergola at the Corte Sconta tavern (which literally translates as “hidden courtyard”), just a few steps away from the Arsenal, or the Discalced Carmelites’ garden, a mystical place close to the Santa Lucia train station.

The history of wine

Venice, the queen of trade for a long time, imported Malvasia from Peloponnese during the fifteenth century, and it was a wine that contributed to the financial riches of Venetian merchants and innkeepers. It quickly became one of the most requested varieties throughout Europe. “La Serenissima” was successful in transforming wine into an object of worship, a trend, a medicine for the body and the soul; all this in a Europe that was afflicted by the plague. Malvasia’s success laid the foundation for creating wine culture. Wines were no longer distinguished only by their colour or their variety, but most importantly by where they were cultivated. It was a true marketing operation that allowed

for high prices. Sweet wines such as Malvasia or Vin Santo thus became luxury goods. At the same time, the city of Doges was able to make Marzamino well known, a wine that testifies the trend of producing robust and high-alcohol-content wines, which were more favourable for transportation and storage. The success among Venetian aristocracy is proven by Mozart who, in Don Giovanni, cites it as a much appreciated and sought-after wine.

The mystic garden

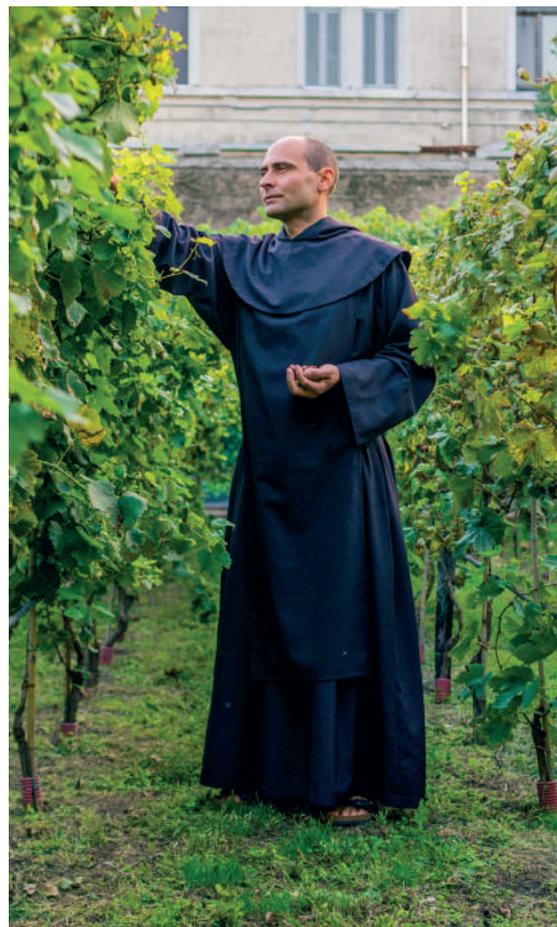
A stone’s throw from the Santa Lucia train station stands the Saint Mary of Nazareth Church with the adjoining Discalced Carmelites’ Convent. The Scalzi’s Garden of Wonders overlooks the Grand Canal and houses a vegetable garden, an orchard, and an area where medicinal herbs are cultivated along with about twenty different varieties of grapevines recovered from the lagoon area to protect the biodiversity of Venice. The garden is divided into seven flowerbeds, each representing one of the seven mansions of the Interior Castel of Saint Teresa of



Avila. Each flowerbed recalls a mystic theme. The grassy meadow is associated with the fullness of life. The simple garden, where the medicinal herbs are cultivated, is connected to the mystic meaning of the purification of love. The vegetable garden, in the third flowerbed, expresses the synergy between humans and nature. In contrast, the vineyard recalls sacramental wine, reminding us of the white wine that transforms into blood. It represents the evangelical image of the communion of life between Jesus as the vine and the disciples as the branches. The orchard demonstrates the generosity of the earth. In the last two flowerbeds, the olive grove recalls the friendship between Jesus and the apostles and with all humans, whereas the grove with trees that recall the Passion of Christ alludes to the invitation to enter the interior castle of your own existence.

The “bacari” heritage

The birth of “bacari” testifies the waning of the Levantine market, which was quickly replaced by the production of Italian wine. Pantaleo Fabiani, a producer from Puglia, opened the first wine retail with wines coming from Trani. The establishment’s success attracted various producers from Puglia, and it instituted the figure of the innkeeper-producer-entrepreneur. This new reality imposed the creation of an original name for serving wine. Leg-



An important project

The Mystical Garden’s restoration project has been supported by the University of Padova, the University of Milan and the Venice Wine Consortium since 2015, and it has contributed to the rediscovery of local wine cultivation. To achieve such excellent results, many different explorations and analyses were carried out before being able to plant ancient indigenous varieties in the vegetable garden. All of this has allowed for the production of fifteen thousand bottles with the Venezia DOC classification. Ad Mensam is a white wine, obtained from a selection of sixteen varieties that retrace the history of Venice; Prandium is a red white, whose blend is composed mainly of Raboso, Marzemino, Regatino and Turchetta varieties.

end has it that a gondolier, after drinking wine from Trani, exclaimed: “Bon! Bon! This is truly a wine... a wine of a bàcaro!” “Bacara” in Venetian dialect refers to companions who make a racket. Indeed “bacari” spread throughout overpopulated districts of the working class, where people lived in the common areas and the streets to escape the tight spaces of their private homes. Especially when the weather was nice, the streets became noisy, filled with chairs where women flirted and street vendors sold their products. These activities centred around the “bacari” where you could eat, discuss and, most importantly, drink.

The shadow

In the past, wine was not bottled but was sold on tap. One would drink “l’ombra” which literally translates into “a shadow”: an expression that would soon become a unit of measurement. “Un’ombra de vin” (that is, “one shadow of wine”) refers to one eighth of a litre, the same amount as a glass. Regarding the origin of this name, there are many different schools of thought. The most accredited one describes an ancient Venetian custom, that is, in San Marco square, the taverns would place their tables in the shade of the bell tower, moving them as the sun did ensuring that they were always in the shade. The saying became “andiamo a bere all’ombra” (let’s go grab a drink in the shade) which transformed into “andiamo a bere un’ombra” (let’s go drink a shadow).



Venice Wine Consortium

The Venice Wine Consortium was born in September 2011 thanks to the union of the historic DOC-conservation consortiums, Lison-Pramaggiore and Vini del Piave DOC. The current consortium contains five classifications: Venezia DOC, Lison-Pramaggiore DOC, and Piave DOC along with two DOCG classifications, Lison and Malanotte del Piave.



DARK CHOCOLATE MOUSSE



By GIUSEPPE LISCIOTTO

Giuseppe Lisciotto, executive chef of Les Petites Madeleines restaurant in Turin, Italy



This cream dessert is a celebration of chocolate that meets the refreshing and delicate flavour of mandarin oranges. It is enriched with the caramel flavour that is brought out thanks to the addition of salt.





COMPOSITION

- dark chocolate mousse
- milk chocolate cream
- mandarin orange gel
- mandarin orange powder
- candied mandarin orange
- Creme Anglaise with salted caramel

DARK CHOCOLATE MOUSSE

- | | |
|-------------------------------|-------|
| • milk | 150 g |
| • sheet gelatine | 6 g |
| • 72% dark chocolate | 225 g |
| • cream whipped to soft peaks | 225 g |

Lightly whip the cream to soft peaks using a stand mixer if possible. Chop the chocolate and add the gelatine that has been previously bloomed. Heat the milk, and when it boils, pour it over the chocolate. Blend with an immersion blender without incorporating any air. Then, add the obtained mixture to the lightly whipped cream and mix well. Pour mixture into silicon moulds. Freeze the product then remove from moulds.

MILK CHOCOLATE CREAM

- milk 100 g
- glucose 6 g
- sheet gelatine 3 g
- milk chocolate 160 g
- cream 220 g

Chop the chocolate, then add the gelatine that has been previously bloomed. Heat the milk together with the glucose. When it is boiling, pour it on the chocolate then mix with an immersion blender. Add the liquid cream while continuing to mix. Cover the obtained mixture with plastic wrap directly in contact with the cream, and leave in the refrigerator for 12 hours.

MANDARIN ORANGE GEL

- mandarin orange juice 300 g
- sugar 60 g
- water 40 g
- sheet gelatine 7 g

Add sugar to the mandarin orange juice then bring to a boil. Melt the gelatine in the water, and when it starts boiling, add it to the juice. Spread the mixture onto plastic wrap and let thicken in the refrigerator. Then blend and push through a sieve.

MANDARIN ORANGE POWDER

- mandarin oranges 4/6

Peel the mandarin oranges and dry the peels. After 24 hours, reduce them to a powder in a blender.

CANDIED MANDARIN ORANGE

- mandarin orange peels
- water
- sugar

Starting with cold water, bring the peels to a boil three times. Then, weigh the orange peels. In a small saucepan, add the same weight of water and half the weight of sugar together with the boiled orange peels. When the peels with the syrup have started boiling, place them in a vacuum-packed bag and leave them overnight to dry at 70°C. The next day, place them on a perforated pan and bake in a steam oven at 70°C for 30 minutes. Cut them into cubes for the dessert.



Tetiana Bykoveits on Unsplash



Jonathan Pielmayer on Unsplash

CREME ANGLAISE WITH SALTED CARAMEL

- granulated sugar 150 g
- cream 50 g
- butter 35 g
- fine salt 7 g
- whole milk 500 ml
- fresh cream 100 g
- egg yolks 3
- granulated sugar 70 g

Melt the sugar on medium heat until it becomes an amber colour, then slowly add the cream that has been previously heated. Add butter and salt, then mix until a smooth and uniform caramel has been obtained. In another saucepan, heat milk and cream and, at the same time, mix the egg yolks and sugar together. When the milk and cream have started boiling, add the caramel carefully melting it. Then, add the egg yolk and sugar mixture to the caramel mixture, placing it back on the heat and cooking it until it reaches 85°C, taking care to continue to mix it. Transfer the mix to a gelato machine and serve frozen.



BERLINERS



Left to right: Johannes, Greta, and Tobias Schmidt



In Lana, South Tyrol, the Schmiedl bakery has been popular with lovers of baked goods since 1890.





INGREDIENTS

• flour	1000 g
• milk	230 ml
• clarified butter	220 g
• egg yolk	200 g
• sugar	100 g
• yeast	80 g
• egg	1
• vanilla sugar	20 g
• salt	20 g
• malt (active)	15 g
• grated lemon peel	9 g

Use a whisk to mix together milk, malt, yeast, egg yolks, egg, sugar, vanilla sugar, and grated lemon peel. Then add the flour and mix all the ingredients. After 3-4 minutes add the butter and immediately after the salt. Mix well until the dough has an elastic consistency. Weigh 50-60 g portions, roll them into balls, and place them on floured sheets. Leave to rise at 28-30°C with sufficient humidity. Shortly before the berliners have doubled in size, remove them from the heated area and place them in a ventilated space for a few minutes so that a light film forms on the surface. Fry the berliners in boiling fat at 170°C-180°C until golden. Once cooled, fill the berliners with apricot jam and sprinkle with powdered sugar.

TIP

The apricot jam can be replaced with raspberry or plum jam, with chocolate cream, vanilla cream, or Zabov or pistachio cream. The decoration identifies the filling.

RECIPES



For a striped decoration on vanilla berliners use wooden or iron strips that are then removed after sprinkling the powdered sugar.



Berliners decorated with powdered sugar.



Berliners glazed with chocolate and coloured sprinkles.



Berliners with chocolate cream and chocolate stripes.

RECIPES

Berliners glazed with chocolate and cocoa powder.



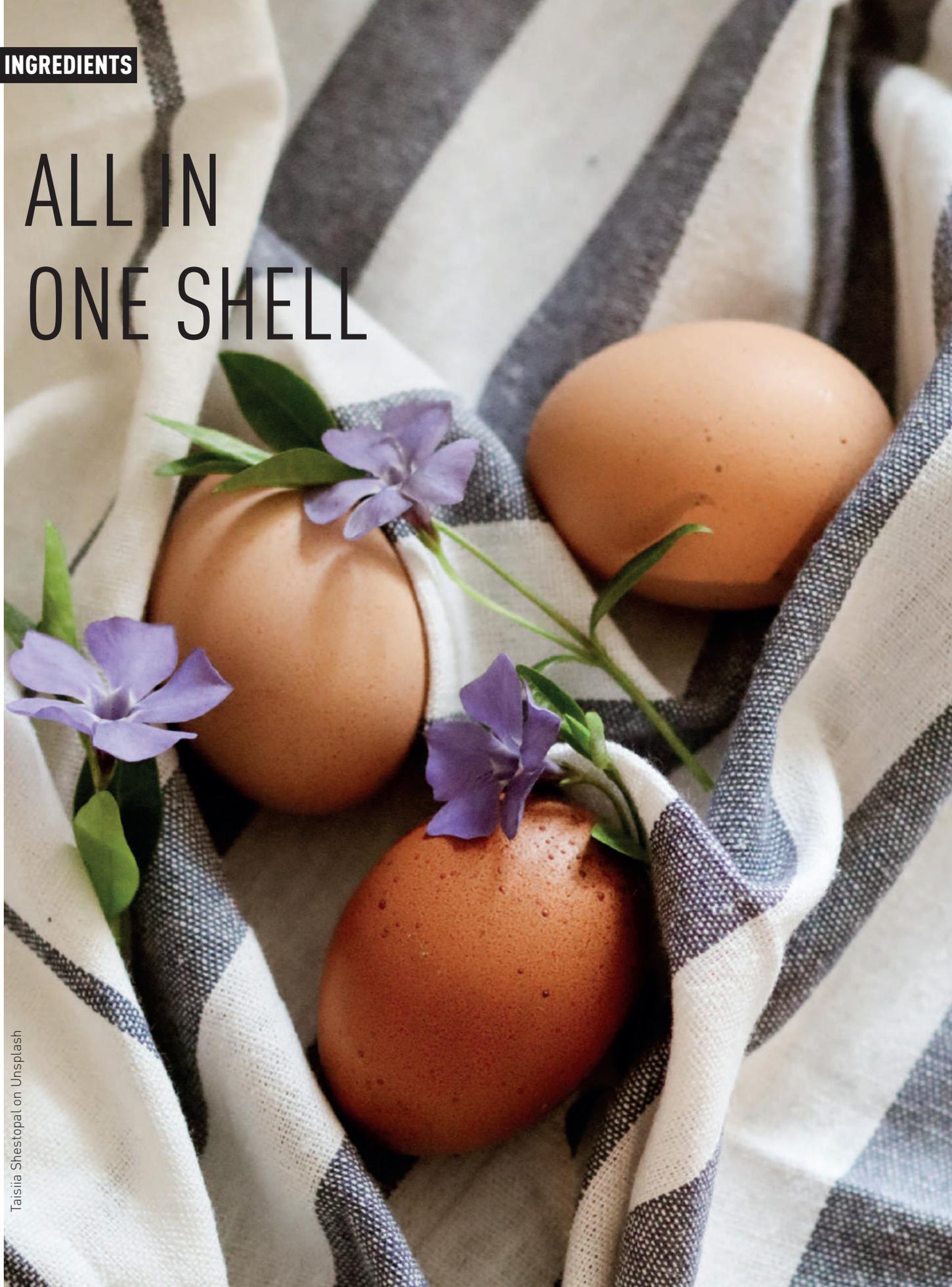


Pistachio-glazed berliners.

From the past to the present

In the heart of every small town there's always a bakery. In Lana, in the province of Bolzano, the Schmidt family of bakers has been in business for over 130 years. In 1890 Josef Schmidt founded the bakery in Via Cappuccini 3, where Schmiendl is still located today. The bakery passed from one Josef to another, and to yet another, until Hans took the helm in 1975. His work continued to reflect the original quality and craftsmanship of his ancestors. These values he then passed on to his children Johannes, Greta, and Tobias, with whom he now shares his wise counsel. In addition to using natural yeasts, the bakery's greatest strength is its attention to slow, natural fermentation, capable of creating an intense, full-bodied flavour and making the products much more digestible. To make the most of this potential, a partnership was established some time ago with Marco Gobbetti, professor at the Free University of Bolzano, researcher at NOI Techpark, and an absolute luminary in the field of natural fermentation.

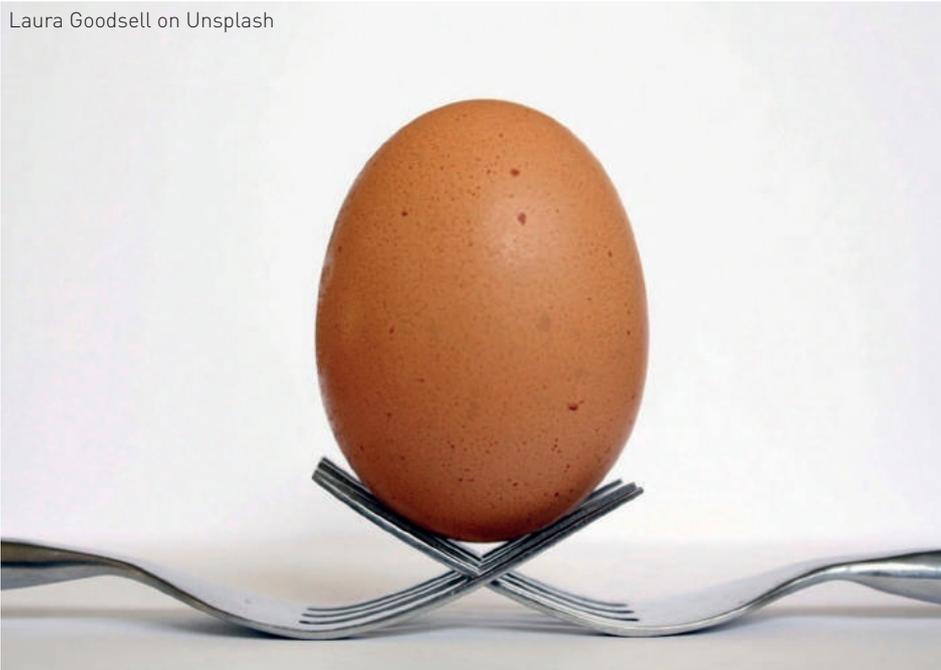
ALL IN ONE SHELL



Taisiia Shestopal on Unsplash

Eggs are an essential ingredient in the pastry and culinary arts, often transformed into airy desserts or a light meringue.

Laura Goodsell on Unsplash



Eggs are very versatile. Egg yolks and whites can be used either separately or together, in the dough or in a cream, and can be utilized to create gelato flavours. In the pastry arts, their main function is to give structure to doughs and mixes. Egg proteins, when mixed with the flour ones, create a framework that gives consistency to desserts. Furthermore, if well beaten, they incorporate air, fundamental for many preparations.

The identikit

The general term “egg” almost always refers to chicken eggs. When not, it is necessary to specify the bird species from which it comes. Egg-laying chickens (laying hens) are almost always raised in battery cages, and only in some cases it is possible to have larger enclosures or a free-range system. Eggs can vary in weight, ranging from 45 g to 70 g, and they consist of a shell (about 10 percent of the total weight), the egg white (about 60 percent) and the egg yolk (about 30 percent). It is an error to consider the colour of the shell when choosing eggs, whereas the colour of the yolk depends mostly on the feed used to raise the bird. Reading the code stamped on the shell, which is basically an ID card for the egg, can help you pick the best quality product.

Estudio Gourmet on Unsplash



INGREDIENTS



In pastry arts

The physical and chemical properties, which can be observed after being mechanically processed or after being cooked, include their abilities to incorporate air and increase in volume, to bind and emulsify (that is, to combine a fat component with a liquid) and to modify consistencies. In pastry arts, egg products are used instead of eggs in their shell for practical reasons, for food-safety and health reasons (being that egg products are already pasteurized) and to reduce costs both in terms of time and money. Furthermore, the shelf-life of egg products is longer than that of fresh eggs.

Egg yolks

The yolk has a more complex composition in comparison to the egg white, as it contains fats such as cholesterol, triglycerides and phospholipids





in addition to water and proteins. For various basic pastry preparations, the yolk acts as a leavening agent thanks to the air that is incorporated into the dough when the yolks or whole eggs are beaten. The yolk gives structure and most importantly it adds flavour to the dessert. It is also an excellent binder that helps hold together sugar and starches. It is fundamental in many creams thanks to its gelling action. By raising the temperature, the proteins present in the yolk denature and, subsequently, coagulate forming a three-dimensional lattice which traps water. It is also an excellent emulsifier, especially when used in batters.

Egg whites

Egg whites are used in pastry arts mostly thanks their ability to be whipped to hard peaks while incorporating lots of air. They are utilized to prepare meringues, amaretto cookies and torrone nougat, but also in making cookies, where egg whites serve two purposes: making the final product lighter as well as less expensive. In order to obtain excellent results when using egg whites, one must take care of many different aspects, such as the amount of beating time, the age of the eggs (as eggs age, their PH changes and becomes more alkaline), the temperature (denaturation occurs faster at room temperature in comparison to eggs that have been in the refrigerator at 4°C), water (it is possible to add up to 40 percent), the PH level (which can be altered by adding acids, such as citric acid, acetic acid, tartaric acid or cream of tartar, which helps to whip), sugar (to delay the formation of foam), the choice of the material of the bowl used to whip, and starch syrup (as a stabilizer).



Isabella and Zsa Fischer on Unsplash

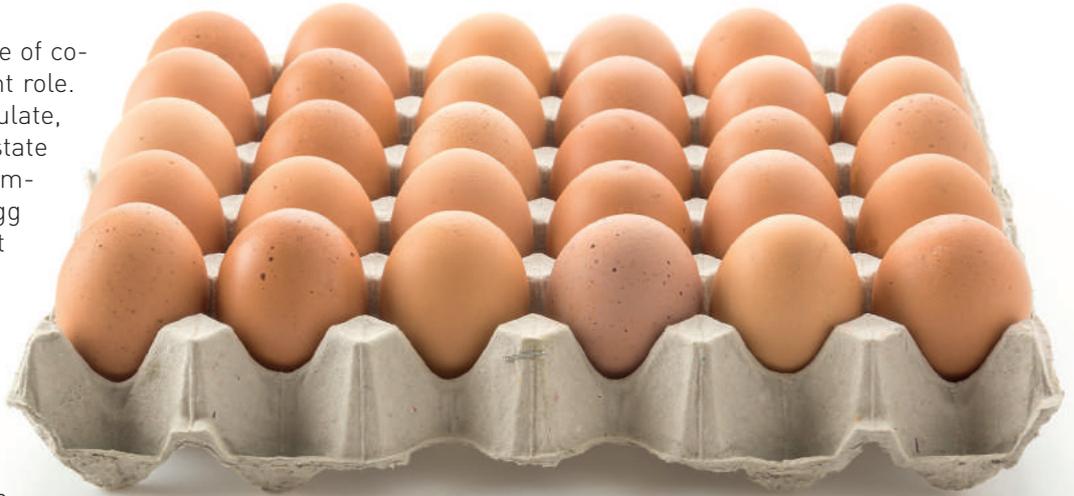
Nutritional value

Eggs contain lots of vitamins. There is a good amount of vitamin A (two eggs provide nearly a quarter of the daily requirement) and B vitamins, in addition to a decent dose of vitamin E. The quantity of calcium and iron can be compared to the amounts provided by meat, 33 mg and 0,7 mg respectively (with most of the calcium coming from the yolk). In addition, the so-called antioxidant properties are provided by the presence of carotenoids. A 55-gram egg (medium-sized) provides 70 kcal, supplying a low-calorie intake. A trick: egg whites are most digestible when whipped to hard peaks then cooked. For the egg yolk, the opposite applies.



Coagulation temperatures

Using eggs, the temperature of coagulation plays an important role. Eggs exposed to heat coagulate, transforming from a liquid state to a solid one at precise temperatures. At 60°C, the egg white starts to coagulate; at 65°C the egg white has finished coagulating and the yolk begins; at 70°C, the egg yolk finishes coagulating. By adding other ingredients, such as sugar or liquids, the temperatures must be higher to reach coagulation. A textbook example is provided when preparing pastry cream, which can reach very high temperatures thanks to the presence of sugar, starches and milk. On the contrary, adding salt lowers to coagulation temperature.



A possible marriage

A widespread opinion is that eggs are difficult to pair with wine. But in fact, a smooth and aromatic white pairs well with many egg-based recipes. If well balanced, it doesn't create unpleasant contrasts between food and wine. Even a light red wine, such as Merlot from the Colli Berici or a Freisa d'Asti can be well suited for an egg dish.



PISTACHIO NAMELAKA



By MARCO FRANCHINI AND STEFANO BULGARELLI



Pistachio Namelaka with peanut streusel, cocoa crumbs and lemon gel. A unique recipe from Opera Magna Bistrò restaurant located in Granarolo, in the province of Bologna, Italy. It is an establishment that unites tradition and innovation in a new vision of cuisine, interpreted by the creativity of its chefs, Stefano Bulgarelli and Marco Franchini.



Images by Massimo Gennari





COMPOSITION

- Namelaka cream
- lemon gel
- cocoa crumbs
- peanut streusel

RECIPES

NAMELAKA CREAM

- white chocolate 160 g
- pistachio paste with no added sugar 80 g
- whole milk 100 g
- glucose 5 g
- gelatine 3 g
- cream 200 g

Melt the chocolate in a bain-marie. Once a fluid consistency has been obtained, add the pistachio paste and mix well. Let cool for a little bit. In the meantime, pour milk into a small sauce pan and heat until almost boiling. When the milk is hot, add the glucose and the gelatine that has been previously bloomed in cold water. Add the milk to the white chocolate and pistachio mixture in three parts. At first, the cream will have a lumpy texture, but by adding the milk as indicated, it will become smooth. Once all the milk has been added, pour the mixture into a tall container and add very cold fresh cream. With a blender touching the bottom of the container, mix well without incorporating too much air. Transfer the mix into a container with a lid and let it rest for at least 12 hours in the refrigerator.



Racool studio



LEMON GEL

- granulated sugar 150 g
- water 80 g
- juice of 4 lemons
- agar-agar 2 teaspoons

Add all the ingredients, except the agar-agar, to a small sauce pan and bring to a boil. Then add the agar-agar and let boil for another minute. Let the syrup cool in the refrigerator until it has a gelatinous consistency. Blend well with an immersion blender.

What is Namelaka

Namelaka is a light, creamy, velvety mousse first created in Japan. It differs from a ganache as it uses both fresh cream and fresh milk in addition to gelatine as a stabilizer.



Racool studio

PEANUT STREUSEL

- cold butter 100 g
- raw cane sugar 100 g
- toasted and salted peanuts 125 g
- 00 wheat flour 100 g

Chop the peanuts with 50 grams of flour taken from the total amount until it has the consistency of a flour. Place all the ingredients in stand mixer equipped with the paddle and knead until a workable dough has been formed. Place the dough between two sheets of baking paper and roll it out with a rolling pin to a thickness of 4 mm. Let it rest in the refrigerator for at least 4 hours. Once cool, cut it or use a round cookie cutter of the desired size to cut out a circle, then bake in a preheated oven at 160° for 20 minutes. Remove from oven and let cool very well before proceeding with the composition.

Racool studio



COCOA CRUMBS

- butter 100 g
- granulated sugar 100 g
- bitter cocoa 50 g
- 00 wheat flour 75 g
- almond flour 100 g
- semolina flour 75 g
- egg yolk 20 g
- Maldon sea salt 3 g

Place all the ingredients in a blender and mix until they have a consistency of fine sand. Spread the mixture onto a baking sheet that has been lined with a silicon mat or baking paper and bake in a preheated non-ventilated oven at 170° for 20 minutes. Once it has been baked, let cool then break into pieces with your fingers.



ASSEMBLY

Add a drop of lemon gel on the plate and place a peanut streusel cookie on it. Make a quenelle with the Namelaka cream and delicately place it on top of the cookie. Cover the quenelle with a thin layer of lemon gel and cover with a sprinkling of the cocoa crumbs.

FROM THE PAST

HEMP, ANCIENT HISTORY

Crispin Jones on Unsplash



A small guide to learn about the world of hemp and its extraordinary uses. Considered a “nutritional vaccine”, essential for those seeking wellness, today it is the star of several sweet and savoury recipes.

Hemp has ancient traditions in Italy. History says so. Hemp farming was born in Italy around 1300, but numerous sources recount that it had already been introduced in Piedmont and the Po Valley by the Roman legions. But perhaps we can go back even further. Thanks to the discovery of some pollen diagrams in Lake Albano and Lake Nemi, a study conducted in 2002 by the University of Modena and Reggio Emilia showed that hemp was known more than ten thousand years ago. With the Industrial Revolution, its culti-

vation and processing experienced a real boom, especially in the Emilia and Campania regions. Particularly in Emilia, the volumes of hemp fibre ranged between three thousand and five thousand tons. In 1910, in Emilia Romagna, there were forty-five thousand hectares of land being used for its cultivation. In the fifties, Italy was the second largest producer, preceded only by the Soviet Union. In addition to textile use, it occupied an important role in the kitchen thanks to its healthy virtues. Since the seventies, the costs

jcomp - freepik



FROM THE PAST

and the inability to modernize its production have made it almost disappear, but today the attention to its cultivation and processing is growing. It was then a victim of the inability to distinguish between *Cannabis sativa* and *Cannabis indica*. In the seventies, the laws against drugs also affected hemp farming. Since 1998, the cultivation of industrial hemp has been legal again.

Its properties

Hemp is an annual crop, and it is environmentally friendly since it does not need a large quantity of water and it does not require excessive fertilization. It plays an important role in nutrition as its seeds are rich in essential fatty acids, such as Omega 3 and Omega 6. Precisely because of this, hemp seeds regulate cholesterol levels in the blood and keep the heart healthy. They are rich in fibre, help maintain regularity, and strengthen the immune system. In the kitchen, mainly hemp flour is used. Obtained from the *Cannabis sativa* seeds, the flour is rich in essential fatty acids, but also in vitamins and minerals, especially phosphorus and iron. It is also a food with fewer calories than 00 wheat flour (about 21 percent less).

Uses in the kitchen

Hulled hemp seeds can be added to yogurt or salads, or to garnish recipes that have pilaf or basmati rice as a main ingredient. It lends itself to the preparation of vegan dishes (it is more digestible when compared to soy) as well as culinary options suitable for those

Elsa Olofsson on Unsplash



Testeur de CBD on Unsplash





who suffer from gluten intolerance or allergies, since it is a gluten-free food.

If a product involves leavening, it is recommended to use 10 percent of it, mixing it with other flours to obtain the total amount needed for the dough.

Thanks to its nutty flavour, it is used to produce bread, sandwiches, sweet and savoury cakes, focaccia, pizzas, cookies, cheesecake, panettone and pasta. It can also be used to thicken puddings and soups, to flour and bread, or as a protein supplement in smoothies or juices. Today we are also beginning to appreciate hemp oil with its nutty flavour. Even if it is not suitable for frying, it is a great ingredient for baked goods. It is considered a health oil, having been declared as anticancer and a valid aid for patients with Parkinson's and Alzheimer's.



Luis_Molinero - freepik

Canafé, a gourmet drink

Near Piacenza, in San Protaso, just a few kilometres from the medieval village of Castell'Arquato, the Landini agricultural business, a family business that deals directly with the cultivation of alternative crops such as flax, hemp and the processing of the harvested products, has launched an innovative product that incorporates the properties of hemp and coffee, reducing the caffeine and its harmful effects: Canafé. More than 50% of hemp seeds are blended with low-roasted coffee. The result is a VeganOk-certified drink, which provides energy even with a low amount of caffeine, less than 1/4 compared to traditional coffee.

In addition, the low roasting of the coffee provides lower acidity when compared to the standard. Three varieties of Canafé are offered, similar in taste, but different in the grain size of the grinding. The first type is the classic Moka grind which, when using a Moka pot, releases all the hazelnut aroma of the hemp seeds while maintaining the coffee flavour. The drip coffee grind, known as American coffee, is perfect to ward off the cold and it is recommended after physical activity, for a recharge of energy and minerals. As for the espresso machine, it is a more full-bodied drink, very similar to a classic espresso but with a sweeter aftertaste.



Canafé ambientata

BAKERY PRODUCTS WITH HEMP



By MANUELA CASALINI

Manuela Casalini and Maurizio Collenghi



The Casa Del Pane pastry & bread shop and café in Castell'Arquato (Piacenza, Italy) offers sweet and savoury options prepared with hemp flour, an ingredient rich with nutritious qualities.





Manuela Casalini, in the small medieval town of Castell'Arquato located in the hills near Piacenza, Italy, produces various specialties with hemp flour. Twenty-two years ago, with the architect Maurizio Collenghi, she remodelled an old, abandoned bakery, choosing to specialize in both a sweet and savoury specialties that unites tradition, innovation and creativity. Thus, she decided to offer some products that recall the culture of the surrounding territory by using the canapa sativa variety of hemp, a crop that up until the 1950s was cultivated in many parts of Italy, especially in the Emilia region. Hemp is not an easy ingredient to work with as it does not contain any gluten; for this reason, it is recommended to mix it with 00 wheat flour not only to improve the flavour but also to help diminish its fibrous and sharp edges. Today, this type of flour is more and more requested thanks to its health benefits. The most desired products are bread, schiacciata traditional flat bread, and crackers, without forgetting rustic desserts.

PIACENZA-STYLE DOUGHNUTS

• 00 wheat flour	400 g
• canapa sativa hemp flour	65 g
• granulated sugar	200 g
• butter	200 g
• whole eggs	3
• potato starch	50 g
• honey	15 g
• vanillin	5 g
• chemical leavening agent for sweets	20 g

Mix butter, sugar, starch, honey and vanillin flavouring. Add eggs, then add the two flours together with the leavening agent and mix until well blended. Form a ball of dough, cover with plastic wrap and let rest for a few hours. Once rested, form ring-shaped cookies. Bake at 180° for 20 minutes.





SCHIACCIATINA

- 00 wheat flour 800 g
- canapa sativa hemp flour 150 g
- salt 20 g
- extra virgin olive oil 100 ml
- cake yeast 15 g
- water 300 g

In a stand mixer, add 00 wheat flour, hemp flour, yeast, salt and oil. Knead, adding the water in a slow stream so to obtain a uniform dough. Let rise until it has doubled in volume. Once it has risen, oil a pan and spread the dough out on it. Let rest another half hour. Make small balls of dough and roll them out giving them the classic "schiacciata" flat shape. Bake in a preheated oven at 180°C until golden brown.

CRACKERS

- 00 wheat flour 400 g
- canapa sativa hemp flour 100 g
- salt 20 g
- extra virgin olive oil 100 ml
- cake yeast 10 g
- water 100 g

Mix 00 wheat flour, hemp flour and salt. Add olive oil and water a little bit at a time to obtain a soft dough. Place the dough onto a baking sheet that has been lined with baking paper. Roll it out into a very thin layer, wetting it with a few drops of olive oil to make it easier to roll out. Pre-cut squares in the desired size and bake in a preheated oven at 180°C for 15/20 minutes. Let cool before breaking up the crackers.





Free to be free



know-how linked to technological product innovation. In fact, these are gelato bases developed with the only use of polyols as sugars' substitutes, specifically maltitol: complete and without aromas, the structural yield of both bases is guaranteed by an emulsifying-stabilizing core suitable for the hot and the cold process, supported by a mix of vegetable fibers and flours; Base Latte B-Free is also enriched with powdered cream. Golosa Peanut Butter B-Free is a soft and velvety sauce that not only hides a unique and intense taste, but also presents a refined and innovative formulation: the use of cocoa butter and peanuts as the first and only characterizing ingredient gives to this Golosa a dense and full-bodied structure. The new Babbi B-Free family is also enriched by two complete products that are the result of the company's desire to innovate two historic lines of complete powder ingredients, such as Lattelatte and Fruttafrutta. We are talking about an "ever-green" taste like the Lattelatte Yogurt B-Free and a more refined proposal like the Fruttafrutta Matcha B-Free: the last contains the precious Matcha tea which gives the sorbet all the taste of this finest raw material, with no added aromas or vegetable fats; Lattelatte Yogurt B-Free allows the creation of a yogurt gelato in a quick and easy way, with the only addition of milk. For information: babbi.com - info@babbi.it



The development of the new line of Babbi B-Free products comes from the company's desire to grasp and analyze every signal coming from the market. The goal is to offer solutions that meet the consumer's dietary habits and their requests, constantly evolving both for health and cultural needs.

Babbi B-Free communicates a clear concept: "free" as "without", something less but with an added value.

This new range includes indeed all the new Babbi ingredients marked by the nutritional claim of no added sugars.

The Latte B-Free and Frutta B-Free bases contain all the company's

...since 1952



70 years for us are not a finishing line but
a new start!

Ours is a story full of encounters, research, sharing, emotions and
friendship that, with our products, allows us to make
entire generations around the world happy and encourages
us to continue to do so with renewed passion.

 babbi.com #ilovebabbi

70 PICCOLI
PIACERI
QUOTIDIANI
DAL 1952
BABBI



Pistachio: a family passion



For Babbi, pistachio is 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 - 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

70 PICCOLI
PIACERI
QUOTIDIANI
DAL 1952
BABBI

BRAVO



ically decide for full or partial cooling of the tank down to +4°C with low thermal inertia.

Thanks to the speed variator and thoroughly developed software with various preset and free programs, the machine can optimize mixing speed of the cream in accordance with the cream features, to obtain a perfectly structured product.

The software of Mixcream is the outcome of more than 50 years of Bravo experience in the world of artisanal pastry, you can customize cooking temperatures and times, cooling temperatures, stirring speed, etc... easily adapts the production process to the personal recipe of the chef.

Thanks to a particular spring, the special junction of the side blade pushes the mixture towards the tank wall, making it more and more refined at every turn of the stirrer. The scraper then collects the residual cream from the tank wall and puts it back into circulation for further refinement.

The high-performance technology behind the Pâte à choux stirrer ensures a perfectly homogeneous and uniquely textured finished eclairs, cream puffs, and many other choux pastry products

Evo Mix is a patented optional, a functional immersion blender which can be used automatically or manually in both heating and cooling phase. It is a perfect tool to grind fresh or frozen fruits, emulsify or rub creams, sauces, jams, lemon curd, soft cream cheese. Easy to use, disassemble, and clean. Thanks to a connection pipe and to a special additional cover, Blow enables the cream cooker machine Mixcream to work in sousvide mode. Products made by Blow+Mixcream offer great improvements for those recipes with eggs and milk from both a taste point of view as the flavours are enhanced to their maximum level as well as from an aesthetic point of view as colours remain brighter. Creams boast a perfect texture and the exalting of colours and taste both with fresh product with stored one.

Myriad of features for your recipes



Mixcream is the next generation cream cooker designed to prepare a big variety and quantity of pastry products quickly and with ease. The heating system of the stainless-steel tank in 36 and 56 models permits the machine to reach high temperatures with low energy consumption in a non-aggressive homogeneous way, which doesn't burn even most delicate ingredients. Double circuit of the intelligent dry cooling system allows automat-

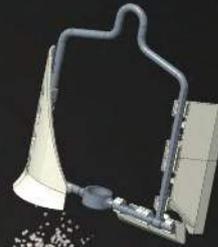


IT'S JUST A **CREAM COOKER**, CAN YOU BELIEVE IT?

with
EVO MIX
patented
immersion
blender



with
SAIL BLADE
STIRRER



with
PATE A CHOUX
stirrer



with BLOW
the patented system
for sous vide cooking



mixcream

keep on evolving since 1992



Custard cream



Yogurt



Chocolate



Fruit pochee



Pasteurization



Mixed



Lemon curd



Pâte à choux



Cantonese cream



Fudge



Fruit jelly



Pastry doughs



Soft cream
Cheese cake



Jam

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machine is designed to be the perfect companion for pastry chefs and chefs who can use it to produce creams, ganache, jams, béchamel, and other hot and cold specialties with consistent results over time. Its use is simplified by a control panel with touchscreen technology allowing access to 66 preset programs and the creation of new custom programs, not to mention monitoring all stages of production. A world of recipes at your fingertips! In fact, the machine comes pre-loaded with 21 pastry programs, 8 for chocolate, 6 for topping sauces, and 14 for savory foods and specialties. Moreover, the machine turns into a countertop batch freezer for artisanal gelato with 15 pre-installed programs, allowing chefs and pastry chefs to expand their menu by adding delicious sub-zero creations. For more information: www.carpigiani.com

Focus on the world of pastry

In 2022 Carpigiani presented the new Pastochef RTL-I, the latest generation of one of its most popular pastry technologies, the Pastochef RTL. The machine is equipped with an inverter that can vary the speed of processing to improve mixes' texture and structure. It is available in three versions: Pastochef 18 RTL-I, Pastochef 32 RTL-I and Pastochef 55 RTL-I, each having a different production capacity. The pastry machine has 18 different pastry programs, 9 chocolate programs, 8 special programs for desserts, 7 savory programs and 4 gelato programs to pasteurize the mixes and age them. The entire Pastochef RTL range, with and without inverter, is designed to automate all recipes that require time and manual effort. Heating and cooling are carried out in a "dry bain-marie", thus avoiding potential incrustations on the cylinder's surface and guaranteeing heat exchange, performance, and energy consumption. The display guides the operator, showing the production phases, temperatures, and suggestions for adding ingredients. In 2022 Carpigiani presented also the Lab-O-Chef 5 a multifunction machine, currently only available in a limited edition. This countertop



*Change the
speed of your
pastry production
with Pastrochef!*

bipiuci.it

Pastrochef RTL is Carpigiani's multipurpose machine designed for pastry and gourmet recipes.

Pastrochef RTL can mix, cook, pasteurize, cool and even store your products while ensuring maximum hygiene and saving time compared to manual processing.

Pastrochef RTL-I, thanks to the Inverter option, has 9 stirring speeds of which 4 can be intermittent and are especially useful for customized programs.

Scan the QR Code



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Your Professional Pastry Partner

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 re-

sults even in its genuineness. They are perfect for every preparation since they are available in different calibres and versions. The drained version with pieces, being that it is without syrup, doesn't add any humidity to your dough, and it has the perfect texture and crunchiness, releasing all of its fragrance and sweetness in your final product".

Unique and inimitable

Amarena Fabbri is made thanks to a careful selection of the best fruits, which are then pitted and semi-candied. Invented in 1915, today they are still made following the original recipe. The specific candying process allows them to be a crunchy cherry with a soft pulp, without using alcohol, flavourings or artificial food colourings.

Its unique and inimitable flavour makes it an icon of Italian style.

It is perfect for decorating and for adding flavour to infinite classic pastries or frozen desserts: baked goods, Panettone and other leavened sweets, cookies and semifreddos. It is available in four different calibres, with syrup or drained, whole or in pieces.

Amarena Fabbri is one of the four Fabbri's Historical Brands.





**FERRERO
FABRI**
l'Originale

MADE IN
BOLOGNA - ITALY
SINCE 1915



FRIGOMAT



Ecological transition

Frigomat has long chosen to preserve and value existing resources through environmentally friendly solutions, with the lowest environmental impact possible.

With this in mind, the company has already begun a process of ecological transition of its activities for some years now. The commitment to preserving nature has materialized in different ways: a more prudent use of paper replaced wherever possible with digital alternatives; scrupulous attention to the recyclability of materials; the choice of service providers that use renewable energy; the adoption of an ethical code that guides the utmost attention to the environment in all the company's functions. Recently and in conjunction with the mandatory industry standards, this list also includes the application of ecological sustainability in the production of machinery.



A new range of products was developed with new technologies that save energy and water, and these products use a natural refrigerant gas, which allow to reduce the impact on the environment as much as possible, yet at the same time obtain performance with even higher levels of efficiency.

The goal is to convert the entire range of gelato and pastry machines in a sustainable way in order to leave future generations a "taste" of a cleaner world.

GX eco-friendly edition

The new edition of the GX series belongs to the Frigomat ecological transition project thanks to the adoption of an eco-friendly natural refrigerant gas which reduces the environmental impact, and to the highly efficient refrigeration circuits which allow a consistent water saving (up to 50%).

The series, with its 7 electronic programs for the freezing of gelato and slush and the possibility to produce up to 8 different gelato flavours, represents the "show" of making fresh gelato: through the transparent lids in fact the customer can see and follow the freezing process; it is also possible to add hard pieces (nuts, chocolate, etc) during the freezing cycles.

The machines feature different patents: dedicated spatulas which, through a practical quick release system, set a new standard of hygiene, protecting the product against all kinds of contamination; food-grade rings for perfect thermal insulation of the tanks; "anti-fog" system to avoid condensation under the lids (optional).

The GX series has been certified by Italian University laboratories, granting high levels of hygiene and food safety.

Moreover with the Wi-Manager IOT system (optional), the series belongs to the 4.0 Industry evolution. GX: once more the first and the original.

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



SIRHA 2023
(LYON, 19-23 JANUARY)
HIP 2023
(MADRID, 6-8 MARCH)

SIGEP 2023
(RIMINI, 21-25 JANUARY)
HOST 2023
(MILAN, 13-17 OCTOBER)

FRIGOMAT



washing with greater autonomy. The efficiency of this washing system has been certified by Italian university laboratories. Moreover, in order to provide a complete washing system, King offers a further washing and sanitizing mode through the complete disassembling of all food-grade parts for the cleaning and inspections of each individual component.

The machine features a vertical, self-priming rotative pump of new generation which obtains high performance levels with fresh cream, UHT and vegetable based products; the wide overrun adjustment is perfect for whipped cream, mousse and semi-mounted cream to be used in pastry preparations. Among the other pluses: the refrigeration system with "anti-ice" technology tank and product storage inside the tank at 4°C (39°F) with adjustable temperature setting; the low temperature refrigerated dispenser for an optimal product maintenance; the solenoid valve pressure dispenser for an excellent product structure and no residue at the end of delivery; the stainless steel nozzle for a particular smooth and silky texture; 2 adjustable dosing portions in addition to the continuous one; the drop collector for the hygiene of the work surface.

King is the ideal tool to obtain whipped cream and mousse of the highest quality.

The king of cream whippers
goes green



King, the Frigomat cream whipper of new generation with integrated washing system, is part of an ethical company choice to deal with the emergency of global warming. It has been among the first Frigomat machines to be converted to eco-sustainable production using a natural refrigerant gas that respects the environment and featuring a highly efficient refrigeration circuit.

The Frigomat cream whipper distinguishes itself on the market thanks to its innovative and complete washing system: two washing and sanitizing modes by means of a flow-through sanitizing liquid, one "automatic" which minimises operator intervention, and one "manual" which allows the operator to manage and customise the flow-through



So sweet!

FRIGOMAT
macchine per gelato e pasticceria



KING: the new sweet technology.

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FUGAR



Simply delicious

Fugar expands its offer with a series of irresistible specialties for the world of gourmet pastry.

Gusto Cream Lemon is a flavouring paste with a smooth and silky texture, it contains just lemon juice, no citric acid. Due to these characteristics, this product gives a citric taste and aroma to all pastry preparations, avoiding the coagulation of cream, custard cream and dough. It defines, with its characteristic aroma, baked products, shortbreads and cakes. It is also the right product to give a citrus aroma to yogurt gelato and soft serve preparations. The desserts where its taste became fundamental are Delizia al Limone and Grandma's Cake.



Versatile and crunchy

If we were to with clothing, Crumble could be a classy accessory that matches everything. Multifunctional, Crumble is an excellent substitute for cake bases as: sponge cake, shortcrust pastry, pate brisee etc.

Add it to a custard cream, bavarian cream or any other dessert to give that extra flavour and texture. It makes a ganache more characteristic and harmonious. It is suitable for cooking.

Having a very low percentage of moisture, it could be easily added to chocolate and pralines to add more crunchiness.

It can be combined with gelato adding it as a variegato to give a crunchy texture.

Fugar offers two Crumble flavours: "Classic Crumble", light colour, with a vanilla cookie flavour and "Caramel Crumble", amber colour, with a caramel cookie flavour.

These products release a wonderful aroma, both Crumbles are gluten free and suitable for coeliacs.



FLAVOUR WITHOUT LOSING TEXTURE!

*Unmistakeable
lemon flavour*

*For custard
and whipped cream*



Gusto cream *Lemon*

Special flavouring paste with lemon juice, ideal for giving custard and whipped cream a fresh taste, without changing the texture of your pastry creations.

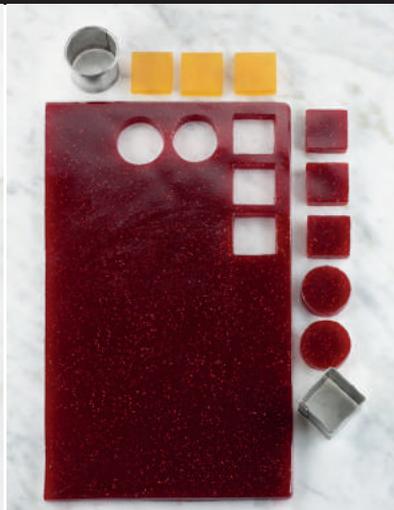
Gusto cream, a whole new flavour.

www.fugar.it  

FUGAR[®]
PRODUZIONE



Fruit in layers



Impeccable shapes, clean layers, creative pairings, maximum versatility and a wide variety of applications: here are just a few of the advantages of Strafrutta, the first line of fruit sheets made by Giuso. It is a revolutionary proposal designed to reinvent pastry in a modern way with a ready-to-use and easy-to-use product, created to allow pastry chefs to unleash their creativity.

The high percentage of fruit content (70%) allows for a fresh and

authentic flavour and guarantees the precision of geometric forms, either when cut by hand, or with a knife, guitar cutter or electric cutter. It is creamy and has an intense and characteristic flavour; it is suitable for use in baked goods as well as for modern pastry creations to be served at +4°C. It upholds well when cooked and a clean cut is guaranteed. It is aesthetically pleasing, especially when used for layering, thanks to its bright and vivid colours.

Strafrutta is a secret ingredient to choose and try in various applications such as mousses, Bavarian creams, mini pastries, single-portion desserts, cookies with a creamy and irresistible filling, muffins, small and large baked goods, two-flavour gelees. Artisanal pastry chefs can let loose their creativity with the delicate Strawberry Strafrutta, with the Asian inspired Mango and Yuzu Strafrutta, with the unexpected combination of Berries and Cinnamon Strafrutta or with the balanced flavour of Apricot Strafrutta.

With just one product, you can have infinite applications and zero waste, because any leftover pieces can be used to make gelee, inserts for cakes or single-portion desserts, or they can be used as an addition to baked goods, or in anything your imagination can suggest. Plus, Strafrutta is gluten-free, without any milk derivatives and is vegan.

Strafrutta: fruit in layers for extraordinary ideas.



A CENTURY OF IDEAS TO GIVE A NEW DIMENSION TO FRUIT



Strafrutta is the **first line of fruit in sheets** by Giuso. A **ready and easy-to-use, versatile product**, ideal for both **modern pastry** and **baked creations**. A range of 4 references made with lots of fruit, to redesign the geometry of sweetness with perfect shapes and layers: **Strawberry - Apricot - Mango and Yuzu - Berries and Cinnamon**. More than a novelty, it's a **revolution**: the fruit as you've never seen it before.

  [giuso.it](https://www.giuso.it)


GIUSO
UN SECOLO DI INNOVAZIONE

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 | +39 035 4824335





The production facility is equipped with the latest Industry 4.0 technologies and an advanced R&D laboratory to satisfy high-quality standards in products, certifications, and every single aspect of Icam. Icam Professional and Agostoni brand are the two professional brands created to meet the needs of chocolatiers, pastry chefs, and gelato makers. The latest additions of their catalogue include the Chocolate Nuances range for Icam Professional and two new Chocolate Couverture for Agostoni Monorigine.

Chocolate Nuances, chocolate chunks for baking made with white or milk chocolate, are a unique product in terms of shape, texture, and taste: the 100% natural recipes are designed to withstand baking at high temperatures. But with the addition of about 6% of cocoa butter, the cubes turn into a true chocolate couverture for use in pastry, chocolate, and gelato making. They are available in five flavours: raspberry, pistachio, passion fruit, blueberry, and milk and coffee.

Cuba Dark Chocolate 66% features a rich showcase of Cuban flavours: wood, hints of dried fruit, and spices, accompanied by a slight acidity and delicate cocoa notes. Madagascar Milk Chocolate 40% has pleasant notes of yellow fruit and hazelnut on the finish for a smooth, palatable taste. Both are recommended for applications such as enrobing, cup chocolate, creams, and foams.

Masterpieces of chocolate

For more than three generations, Icam Cioccolato has been a spokesman for Italian excellence in the art of chocolate making. In 2021, on the occasion of its 75th anniversary, the company launched a renewed Corporate Identity summarized in the pay-off “Chocolate by Nature,” which delineates its deep commitment on four fronts: supply chain, people, environment, and innovation.

Quality is at the base of the entire Icam's production process, starting from a careful selection of plantations, passing through the construction of a collection center where the first processing can be carried out in the country of origin, ending with the transformation into chocolate in the factory. A crucial point in the company's mission is the collaboration with the growers, who are offered constant training that guarantees an improvement in the harvests and consequently in the chocolate.

Icam is also working to reduce the impact on the environment through various solutions, including investments to improve energy efficiency, water, and waste management.



AGOSTONI

CIOCCOLATO ITALIANO DAL 1946



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



PASTRY CHEFS IN CARATE BRIANZA - ITALY

Marco Mottadelli - Fabio Leveni

When you mix passion with experience,
the promise of a masterpiece is never far away.

For over 75 years ICAM Professional 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.

MEDAC



For sweet and savoury pastries, the Italian company has created Flower, whose design recalls delicate flower petals, and Tower, an exclusive space-saving container developed vertically. Both can be opened and closed without a lid, allowing for a reduction in both the number of accessories needed for takeaway, as well as their impact on the environment.



Versatility in a cup

Sometimes, to revolutionize takeaway, you just need to have the right idea: like the one that came to Medac. In fact, the Italian company offers the craftsman a new way of using its traditional cups. Just add the lid and they become a real... fulcrum of creativity!

They can be used in the most classic way to keep pastry specialties fresh and intact. They are suitable for marron glacés, marzipan sweets, choux pastries, and chocolate pralines... in addition to the usual gelato.

But with the professional's imagination, they can be transformed into an effective marketing tool. For example, they can become exciting "surprise cups" for promotions. Or they can be used for samples so that the public can taste the new additions offered by the shop.

All Medac's cups are in line with its "green" philosophy: once the cups have been used, they can be disposed of in paper recycling, thus respecting nature. And it doesn't end there. Clients have the opportunity to "dress" their cups with the graphics they desire. It is therefore possible to not only print one's own logo but also to execute a well-developed graphics project thanks to the support of Medac's creative team.

A world of creative ideas

All it takes is a glance at Medac's product catalogue to discover a world of refreshing and innovative ideas that place the takeaway industry in a new light.



The Food Paper Box line offers a specific container for each artisanal specialty: the Snack container, available in a 100 x 52 mm size; the Quiche, Crepes, and Waffles containers, which are triangular and designed to keep intact all the aromas of sweet and savoury filled treats. There is even an exclusive and practical food container shaped like a suitcase. Also with these products, Medac offers the possibility to customize its creations. You can pick from numerous color choices which can be found in the special guides created by the company.



Medac cups are the most **versatile** ingredient to set your creativity free. Created to contain ice cream, you may use them to take away everything your imagination suggests. Inviting single portions, crunchy grains, candied fruit ... They are **eco-friendly** because the cups are disposed of in separate paper collection and you can **customize** them with the desired graphics, to give a sweet message to all your customers.

Medac cups: creativity without borders.

THE IDEAL PACKAGING FOR YOUR SWEET IDEAS



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The dolce community showcase

21 - 25 January 2023 - [HTTPS://EN.SIGEP.IT](https://en.sigep.it)

The Italian masters of artisanal gelato. The elegance and creativity of international patisserie. Chocolate, from the raw material to the preparation of excellent products. Leavened products and all the versions of bread. The aroma of coffee, from espresso to the more meditative specialty coffees. There is only one appointment in Europe that offers the professional Out-of-Home community the most complete dolce showcase, as it is created and experienced according to Italian style: it is Sigep - The Dolce World Expo. The Italian Exhibition Group expo, now at its 44th edition, will be held at Rimini expo centre from 21st to 25th January.

Simultaneously, also in Rimini, there will be the 7th edition of A.B. Tech Expo, dedicated to bakery technology and machinery, from storage to dough and preparation.

Vision on the markets

Products and vision are increasingly closely intertwined at Sigep to give views of the international markets' evolution for trade members and professionals visiting the expo. From the specialist media, to the opinions of the protagonists of its chains, Sigep has in the "Vision Plaza" the format that brings to the Rimini expo specialized analysts of the Out-of-Home sectors of the major global macro-areas, providing professionals from all over the world useful tools for international competitiveness.

Competitions and training in the Arenas

In the six "Arenas", international contests will alternate with demos by great Masters who use the most recent technological innovations and talks on training and culture. The Dolce Arena, the area of the key events, will host the competing talents of the Gelato Europe Cup, which is the preliminary qualifying phase for the European teams leading up to the Gelato World Cup at Sigep 2024, the Junior World Pastry Championship, and the Ladies World Championship, which will elect the next Pastry Queen. In the Gelato Arena, demos and talks.

2023 is the year of Sigep China

Sigep's increasingly international role as the platform of the Dolce community and the Italian way of life in the Out-of-Home consumption sector has also resulted in the first edition of Sigep China, organized by Eagle, company of Italian Exhibition Group, in partnership with Koelnmesse, from 10th to 12th May 2023 at the Shenzhen World Exhibition and Convention Center simultaneously with Anufood China to strategically cover the southern Chinese market.



THE ITALIAN
WAY TO LIVE
DOLCE

SIGEP

THE DOLCE WORLD EXPO

21-25 JANUARY 2023
RIMINI EXPO CENTRE
ITALY

44TH International Trade Show of Artisan Gelato,
Pastry, Bakery and the Coffee World.



GELATO



PASTRY



CHOCO



BAKERY



COFFEE

sigep.it

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**ITALIAN
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Providing the future

SIMULTANEOUSLY WITH

**ABtech
expo**
BAKERY AND TECHNOLOGIES

IN COLLABORATION WITH



ITCA
ITALIAN TRADE AGENCY



EXPO SWEET



Welcome to Poland

26 February - 1 March 2023 - WWW.EXPOSWEET.PL

Expo Sweet 2023 is the largest confectionery and gelato fair in Poland. More than 150 of Europe's most important confectionery, gelato, bakery and HoReCa companies will be present with their offer in three huge exhibition halls. Over 25,000 visitors are expected at the event, mainly owners of confectioneries, gelato shops, cafes and restaurants. State-of-the-art, efficient and innovative machinery, top quality products, raw materials and semi-finished products, countless top specialists, chefs, confectioners, numerous trainings and dozens of beautiful confectionery decorations in a special exhibition area are just part of what the Organizers of Expo Sweet have prepared for you. In addition to the fair part, five different confectionery competitions will be organized - the European Championship in Cake Decorating, the Polish Ice Cream Championship, the Polish Championship in Dessert Preparation, the Polish Championship of Confectionery Students and International Championships of Decorative Element. In this edition of the fair, once again, the value of cash prizes in the Competitions is over 25,500 euros.

Be sure to mark Expo Sweet's dates in your calendars, book your plane tickets, get your cars ready and come to Warsaw to the Expo XXI hall at 12/14 Prądzyńskiego St.



2023

POLAND'S Sweetest Event



26.02 - 1.03.2023

This is the place to be

www.exposweet.pl

LEVANTE PROF



Dedicated to Made in Italy

12 - 15 March 2023 - DMPSRL.EU

Levante Prof, a prestigious biennial showcase of the most authentic wine and food products made in Italy, is scheduled for March 12 - 15, 2023 at the Fiera del Levante Convention Centre in Bari (Italy). Organized by DMP Srl, the event hosts a complete and highly specialized offer of the bakery, pastry, pizza and fresh pasta, gelato, beer, wine, bar and café, restaurant, packaging and hospitality industries. Reaching its 8th edition, the tradeshow unites the

entire wheat production chain, the transformation and processing of raw ingredients, packaging and furnishings in one location and offers to all industry professionals a concrete opportunity to develop their businesses in a national and international environment.

The main Italian companies have confirmed their participation so they can present their latest product developments and set the latest market trends. During the event, exhibitors will have the possibility to participate in B2B meetings with buyers from Albania, organized by the Tirana Chamber of Commerce, FI Solutions - Balcando and Nucleus, an Albanian association of Artisans and Small businesses. This way they can establish business relationships and synergically evaluate business opportunities in the Land of Eagles.

In addition, other initiatives with Balkan countries are scheduled in order to increase participation in the events through new offerings.

To complete the rich schedule of events, there are meetings regarding sales development opportunities in the agrifood industry, educational seminars (including cooking demos, seminars, conferences and a pizza contest), in-depth workshops on producing classic Italian leavened products, masterclasses and competitions at an expert professional level.

8^a EDIZIONE levante prof salone internazionale

*Panificazione
Pasticceria • Gelateria
Pizzeria • Ristorazione • Bar
Pubblici Esercizi • Hotel
Birra • Vini • Pasta Fresca*



12 • 15
marzo 2023 **BARI**



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Flower

THE FLOWER OF CONTAINERS

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



ON IDEAL



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La **G**elatisserie®

Every occasion is
a good excuse to celebrate!



**GELATO PATISSERIE TO MAKE
EVERY OCCURRENCE UNIQUE**

Public holidays, anniversaries, or special occasions: every day there's a good excuse to enter the gelato parlour to celebrate! **Gelatisserie®**, the complete line for **cakes**, **semifreddo desserts**, **single portions**, **tartlets** and **Barattolotti**, allow you to satisfy every request, all year round. You can offer original, delicious, and aesthetically perfect solutions from Christmas to Easter, for Valentine's Day, Grandparents Day to Halloween. Discover all the **Novelties!**

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