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Alternative gelato in chocolate

The chocolate imitation of gelato balls by Gianfranco Rosso

Plated desserts with gelato

The recipes signed by Vincenzo Galano of the Grand Hotel Excelsior Vittoria, in Sorrento - Orange parfait with strawberry coulis and iced Champagne; Olive oil gelato - ; by Fulvio Scolari and Palmiro Bruschi - Florentine Slice - ; by Leonardo Di Carlo with Trio.

Frozen cuisine, the Buontalenti Gold Trophy Italian recipes by chef Luca Landi and gelato maker Mauro Petrini: Author's risotto, Girotonno (tuna fish mood) and Zagara

The Etoile Institute for Culinary Arts presents the Mini-Tiramisu by Gabriele Bozio

The Italian entremet at the Coupe du Monde de la Pâtisserie 2007 by Angelo Di Masso, Fabrizio Donatone and Fabrizio Galla

Imagination and research, the chocolate candies by Roberto Lestani

Chocolate fantasy: Eggplant pudding in chocolate sauce by Alfonso Iaccarino and Chocolate mousse by Roberto Rinaldini

Savoury bites: Filled mignon bites by Francesco Elmi and Two bites in brioche dough by Luca Montersino

Two recipes from the ICIF (Italian Culinary Institute for Foreigners): Beetroot tortelloni and Cold sabayon with amaretti cookies

Natural decorated and dressed, the traditional almond panettone by Luca Mannori

Autumn delights: the importance of packaging with Pina Sicari's suggestion

In the heart of Sicily: Fiasconaro brothers' activity includes a broad range of products

News published in this issue

Covering line (www.selmi-group.it); International shopfitting (www.costagroup.net); Two universities with one aim: to diffuse the art of gastronomy (www.carpigiani.com); 200 issues!; Targa Amarena Fabbri (www.fabbri1905.com); Pastry and fine wines: the perfect combination in Turin (www.dolc-e.it); Top pastry chefs reveal their secrets to Alma (www.alma.scuolacucina.it); Versatile products (www.pregel.it); Chocolate processing machines (www.mcmassa.it); Registration Superbike (www.rinaldinpasty.com); Toppings for gelatos (www.elenka.it); For the future of the pastry sector; Trittico, your executive (www.bravo.it); From the land of the "magnagati" (www.artigiani.vi.it); The President at the Caffé Bido; Sweet meetings in Italy; Not only fruit (www.cesarin.it); Back to the origins (www.lartigianoforli.it); "Stelle del Piemonte" in New York City; A revolution in bread-making (www.irinox.com); Sfogliatine al Recioto (www.sfogliatinealrecioto.it); Gran Premio Luxardo (www.luxardo.it).