



12:2

## Volume XII - 2008

products. With recipes.

Rich flavours for springtime

Gino Fabbri from Bologna and Fabrizio Camplone from Pescara present some recipes to celebrate the coming of Spring. **Chocolate ribbons** 12:10 Eliseo Tonti shows us how to make chocolate ribbons using the same technique as for plastic ribbons. With illustrated steps. 12:14 Bologna's Caffè Zanarini This is the story of Daniele Masiero, who with his sister Eleonora and Ennio Occhiali runs a prestigious Bolognese coffee shop, now renovated. With recipe The Italian style that everyone loves 12:24 By using Eatalian Style (www.eatalian.net), which promotes Italian food culture the world over, Palmiro Bruschi "exports" the authenticity and variety of Italian gelato. With recipes. 12:32 Special bread Piergiorgio Giorilli, president of the Richmond Club International, shares this experience with our readers proposing two catering breads recipes. 12:36 **Recipes from the ICIF** Two suggestions from The Italian Culinary Institute for Foreigners in Costigliole d'Asti, in Piedmont region. **Projects and recipes from Cortina** 12:42

The Chocolate Passion Project, set up last year by Christian Beduschi, has an increasingly rich selection of artisan

Marine Easter 12:46

Some suggestions for an Easter composition inspired to the sea.

## Recipes published on this issue

Sweet pizza from Abruzzo; Trio; Precious; Sweet mimosa; Glass: Zabov, Madagascar, Reims, Thick raspberry cream, Delight; Pistachio cake; Hot thrill; Sweet Symphony; Yoghurt cup with woodland scent; Pinocchio cup; Monoporzione espresso with coffee gelato and zabaglione centre; Creamy delights; Bread with dried tomatoes and Gaeta olives; Aniseed bread; Crispy lasagnetta with baby squids semi-dried tomatoes and crustacean cream; Citrus fruit terrine with Passito wine from Pantelleria and tea-scented sauce; Coconut snack; Tobacco and ginger; Coffee and anise; Cinnamon and pistachio; Strawberry and balsamic vinegar.

## News published in this issue

Thirtieth birthday (www.pasticceriainternazionale.com); Team Italy in Nashville (www.pastrychampionship.com); Flavouring pastes and other products (www.mec3.com); Exhibitions and events in Italy (www.miafiera.it - www.tirrenoct.it - www.vinitaly.com - www.cibus2008.it) Customised packaging (www.artigiancarta-sn.com); An intelligent robot (www.roboqbo.com); Space panettoni (www.fiasconaro.com); Serving pastry shops for 30 years (www.tecnoc-art-gallery.com); New members for the Relais (www.relais-desserts.net); ON television in front of 12 million Japanese viewers (www.fiabbri1905.it); Industrial concept and design for integral modularity (www.ifi.it); AMPI guide (www.academia-maestri-pasticceri.it); A kit for chocolate tasting (www.chococlub.com); A versatile collection (www.alcas.it); 3000 mignon for a logo; Vegetable origin creams (www.cooperlat.it); Fruit liqueurs (www.luxardo.it); Fresh milk for chocolate (www.silviobessone.it); Trittico philosophy (www.bravo.it); Expanded ranges (www.pregel.it); The Alma's Pastry Making Course (www.alma.scuolacucina.it); The Ferrari myth at the World Chocolate Masters (www.worldchocolatemasters.com); Living containers (www.costagroup.net).