

PASTICCERIA

INTERNAZIONALE World Wide Edition



Volume XIII - 2008

Welcome to Nashville for the WPTC

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The World Pastry Team Championship has been created by Carymax LLC to bring together the most talented pastry chefs in the world. The 2008 edition is held on August 31 and September 1, 2008, at the Gaylord Opryland Resort and Convention Center, Nashville, Tennessee (www.pastrychampionship.com). Here there is the Italian Team.

Tutto gelato

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Some gelato recipes by Roberto Lestani, Palmiro Bruschi, Gianluca Fusto, Luigi e Alessandro Biasetto.

Gelato World Cup – another victory for the Italian Team

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Nine nations and two days of tough competition for the 3rd Coppa del Mondo di Gelateria at Sigep 2008 confirm Italy's supremacy ahead of France and Switzerland.

With the recipes by Team Italy.

Sweet Sicily (Salvatore Farina)

13 : 25

Meeting in Noto with Corrado Assenza of Caffè Sicilia: the alchemist confectioner. With interview and recipe.

Coffee Cocktail – Split (a “destructured” drink)

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Roberto Bianchi proposes a “destructured” drink coffee cocktail.

Chocolate harmonies

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Emanuele Saracino presents his chocolate-based petits gâteaux.

Recipes from the ICIF

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Two suggestions from The Italian Culinary Institute for Foreigners in Costigliole d’Asti, in Piedmont region.

Recipes published on this issue

Trinitario; Honey Semifreddo; Water; Espresso; Hurricane, a gelato cone; Crystal wave gelato cup; Raviola; Split (a “destructured” drink); Petits gâteaux; Chicken Marengo style; Mixed fried foods Piedmont style; Crockoloso snack; Ancora una.

News published in this issue

The next most talked over pastry event of the world (www.dobla.com); An alternative to traditional whipped cream (www.cooperlat.it); Hc bread, the technology dedicated to bakery (www.irinox.com); Bisetto in Bruxelles (www.pasticceriabiasetto.it – www.tecnoarredamenti.com); The evolution of Tonda (www.ifi.it); Following news trends (www.bravo.it); Improving standards (www.luxardo.it); “Gelato in tavola” at Sigep 2009 (www.gelatointavola.it); Success in Taiwan (www.slitti.it); Thirty candles on the Sigep cake (www.sigep.it); Simplicity and creativity (www.abmitaly.it); Drugs-off flavours and gelato at Squisito! 2008 (www.gelatouniversity.com); Modern shops around Europe (www.costagroup.net); The chocopainter; Powder products (www.elenka.it); Ambassadors of pastry art; Coating pan (www.selmi-group.it); A cruise competition (www.cameldistillerie.it); An endless emotion; Relais Dessert in Venice (www.relais-desserts.net – www.andreazanin.com); The Italian team at the 2009 World Pastry Cup (www.cmpatisserie.com); Coffee and chocolate machines (www.camurri.it); A richer range of confectionery products (www.fabbri1905.com); A hat trick for Rinaldini (www.rinaldinipastry.com); Easter sweets in competition (www.icamprofessionale.it); Dedicated to pastry students (www.pasticceriainternazionale.it); Expos in Italy.