

PASTICCERIA

INTERNAZIONALE World Wide Edition



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Aerial Easter

14 : 2

A roundup of chocolate eggs, with suggestions by Italian pastry chefs (Luca Mannori, Franco Rizzati, Fabrizio Camplone and Stefano Laghi) on different ways of working and decorating.

Mogador

14 : 6

A sweet suggestion by the professional Luca Mannori.

Vegetable chocolate bonbons

14 : 18

Pastry chef Ugo Mignone presents a series of original bonbon recipes that use greens – aubergines, carrots, courgettes, and dried tomatoes – as distinguishing ingredients, thus creating unusual combinations with chocolate. Their names come from the dialect spoken in Naples.

Variations on a theme

14 : 12

Leonardo Di Carlo and Riccardo Magni give a personal interpretation of the traditional Sacher cake. .

Five generations of the Besuschio name

14 : 16

The Pasticceria Besuschio, today headed by Andrea, has been in the centre of Abbiategrasso since 1845. Here past and future are winning combination. With recipes.

Tris

14 : 22

The Spiced Coffee can be prepared with white chocolate cream, here served in tall coloured glasses, or else with gianduia cream in low glasses.

Crunchy sweet

14 : 24

Antonio Le Rose presents three recipes for crunchy biscuits.

The Italian recipes at the WPTC 2008

14 : 29

The Amoretti 2008 World Pastry Team Championship took place in Nashville (Usa) at the end of August, and won by Team Usa. Runners up were Japan and Switzerland, with Italy in fourth place. For more info,

www.pastrychampionship.com.

Sicilian delights

14 : 38

The Sicilian professional Santi Palazzolo and Corrado Assenza present two recipes inspired by the Sicilian tradition.

Recipes from the ICIF

14 : 40

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

The chef's magic

14 : 44

With the first Michelin star, the publication of the book "Mise en Place", and convocation of Identità Golose, Stefano Baiocco takes his place in the firmament of great stars.

Recipes published in this issue

Mogador; A' Mulignana – Aubergine chocolate bonbon; A' Pastenaca – Carrot chocolate bonbon; O' Cucuzziello – Courgette chocolate bonbon; A' Pummarola – Dried tomato chocolate bonbon; Sachersoup; A Sacherpetit; Plunk PPC – Chocolate pistachio passion; Spiced coffee; Breakfast cookies; Canestrelli of Torriglia; Crunchy delicacies; Spiral of... (entremets); Ring of mystery (entremets glace); Imagination box (plated dessert); Terra mia; Courgette delight (rice and courgette pie); Potato gnocchi with a rabbit ragout; Cold zabaglione with Passito wine; Garden dish – Traditional grill-browned seasonal greens potato crunch and field herbs; Tuna lightly marinated in sesame, fried pasta cracker and battuto of olives and dried tomatoes.

News published in this issue

Ready for the Coupe du Monde de la Pâtisserie 2009 (www.cmpatisserie.com); A tribute to grand tradition (www.almondsarein.com); Two elegant shops in Italy (www.costagroup.net); The strength, the technique, the accuracy (www.rollmatic.com); A fully integrated and traceable production chain (www.eurovo.com); Dedicated to the Costiera Amalfitana (www.deriso.it); State-of-the-art machines (www.teknostamap.com); Gelato in Tavola at Sigep (www.gelatointavola.it); The International Pâtisserie Grand Prix 2009; A product of vegetable origin (www.cooperlat.it); Chocolate bento (www.lamolina.it); Ice carving in Vibo Valentia (www.associazione水晶ice.it); High quality production (www.robogbo.com); Bronze for the Culinary Team Palermo (www.cuochipalermo.it); Salon du Chocolat Professionnel in Paris (www.salonduchocolatprofessionnel.com); The right preservation (www.irinox.com); Biagio's Award; Identità Golose in Milan (www.identitagolose.it); Certified quality from Naples (www.vivadolce.it); Turin's Royal kitchens reopened (www.ambienteto.arti.beniculturali.it/reale.htm); Sistema Gelato Italiano (www.acomag.it); A single origin chocolate (www.icamcioccolato.it); A complete range for baking and freezing (www.demarle.com); Introducing healthy eating habits (www.slowfood.com); Base products for gelato (www.stramondo.it)