

PASTICCERIA

INTERNAZIONALE World Wide Edition



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Light and linearity

15 : 2

A tour in Iginio and Mari Massari's Pasticceria Veneto in Brescia, in Lombardy region. He was the first Italian confectioner to be admitted in the celebrated Relais Desserts International association. With recipes.

The Silver at the Coupe du Monde

15 : 15

The French team won the World Pastry Cup 2009 in Lyon last January, while the Italian team came second and its members were awarded the silver medal and € 7,000 prize. Here are the recipe of the plated dessert (the best score in its category) by Giancarlo Cortinovis, and the brief descriptions of the chocolate entremets by Alessandro Dalmasso and one of the frozen dessert by Domenico Longo. The Italian team was directed by manager and trainer Luigi Biasetto and the desserts and artistic works were inspired by Dante's Divine Comedy. Great success for the 20th anniversary of the Coupe, founded and wonderfully presided by Mof Gabriel Paillason (www.cmpatisserie.com).

Loretta's magic wand

15 : 20

Interview with Loretta Fanella, former student of Albert Adrià, who has learned how to make her creativity known. With recipes.

Italian fragrance for Japanese fantasy

15 : 25

Fumiaki Ito is the Japanese pastry chef who won the 15th edition of the Luxardo Grand Prix. His petits gâteaux and artistic pièce took their inspiration from Italian cities such as Venice, Milan, Rome and Naples. The competition organized by Luxardo (www.luxardo.it), which takes place every year in Tokyo, is a good professional opportunity for young pastry chefs seeking to improve their career. With recipes.

Panettone time

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The professional Roberto Rinaldini, member of the AMPI association (www.ampiweb.it), with his trademark Rinaldini Luxury presents two recipes for a special panettone.

When gelato comes to the kitchen

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Gelato in Tavola is the international contest dedicated to gelato maker Enzo Vannozzi, which takes place every two years in Sigep. In the last edition in January, 8 teams – formed by a chef and a gelato maker – competed with great creativity: Italy won, followed by Argentina and Germany, fourth place for Brasil, France, Greece, Hungary and United States. The next event in Sigep 2010 will be the 4th edition of the Gelato World Cup. With recipes.

Gelato

15 : 36

Some suggestions to realize this type of sweet that in Italy used to be known as mattonella (little brick). With recipes by Elio Palmieri (Gelateria Godot, Rovigo) and Pierpaolo Magni (Cast Alimenti – www.castalimenti.it).

A royal taste

15 : 43

The magnificent Palace of Venaria, just outside Turin, is home to the gourmet restaurant Dolce Stil Novo of chef Alfredo Russo. With recipes (www.dolcestilnovo.com).

Recipes from the ICIF

15 : 46

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

Recipes published in this issue

Fruit charlotte; Sacher fantasia; Cake with ricotta and cream...; Raspberry cake; Last temptation (plated dessert); Lemon and mulberry spiral with lemon sorbet; The white pearl; Trevi; Viaggio; Fichissimo (panettone with figs); The classic; Sea and land finger food; ... Sea and land main course (cylinder cuttlefish, sea urchin gelato and cepes cannelloni); Rubick’cube (plated dessert); Almendrado; Gealtpo sandwich; Pop Corn Crok; Citrus fruit imitation egg; Pasta with oil and Parmigiano cheese; Angora rabbit in Moscato vinegar sauce; Gianduja cake.

News published in this issue

Relais Desserts in Vichy (www.relais-desserts.net) ; Tempering and covering machine (www.selmi-group.it); Events in Italy; The new CP Multi Holding Cabinets at NRA; Business for... all tastes!; Roll sheeter line (www.rollmatic.com); French touch (www.deco-relief.fr); Ducezio: Sicilian excellence; An agreement for bakery (www.siabweb.com); Touching the senses (www.maide.it – www.francescomerlino.it); Chocolate on a trolley (www.combal.org – www.andreravecera.it); Sweet Napoli (www.vivadolce.it); Millenium Dessert (www.millennium-dessert.com); A key partner for sheeters and croissant making (www.teknostamp.com); Gelato World Cup 2010 (www.coppamondogelateria.it); Dedicated to gelato specialists (www.bravo.it); A.B. Tech Expo 2010 in Milan (www.abtechexpo.com); Fine products from Sicily (www.stramondo.com); Crackling taste (www.elenka.it); Cake decoration... and more (www.aliseidecorazioni.it); A new format for chocolat (www.cioccolatitaliani.it).