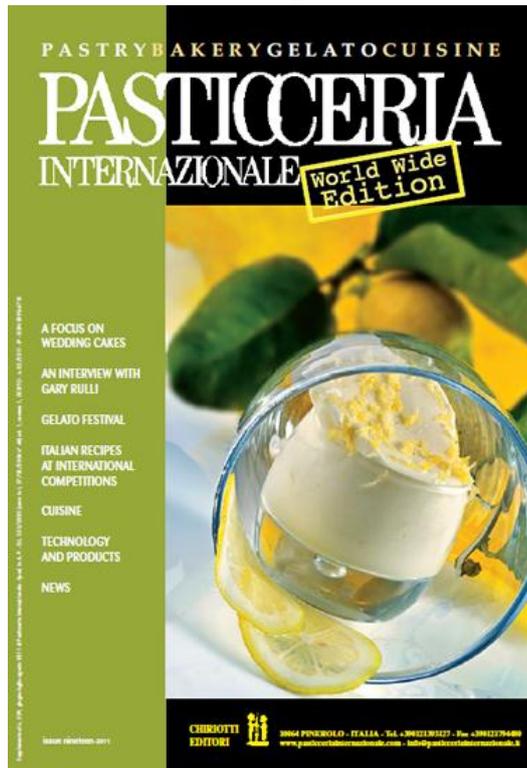


PASTICCERIA INTERNAZIONALE

World Wide
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A focus on wedding cake

The recipes and suggestions of some well known Italian pastry chefs.

19 : 2

And that makes eight

In February, Gary Rulli opened his eight store in San Francisco, in keeping with his professional obligations: since 1988, a boundless respect for Italy. With interview and recipes.

19:7

The 12th World Pastry Cup

Recipes and photos from the 12th World Pastry Cup, held in January in Lyon-Eurexpo, France, as a part of Sirha where Spain won, Italy achieved second place and Belgian team came out third.

19 : 13

Greetings from Sicily

A typical Sicilian recipe by the pastry chef Nino Costantino, in Messina.

19 : 17

Success for the first Juniores Pastry World Cup

The Italian team triumphed at the first edition of the Juniores Pastry World Cup, reserved to under 23 international pastry chefs, which took place last January in Rimini, during Sigep. Italian team was followed by South Korea and France.

19 : 18

Gelato Festival

Three professionals, Alessandro Racca, Emanuele Saracino and Farida Haggiagi propose some recipes about gelato.

19 : 30

A busy autumn for Identità Golose

An eventful autumn awaits the team of Identità Golose – the international chefs congress – that is busy exporting the successful format abroad, starting with London in October, and following with New York and Rome in November to arrive in Milan, next February. With a recipe of Mehmet Gürs from last edition in Milan.

19 : 35

A healthy contrast

Alessandro Boglione is head chef of Al Castello, Castle of Grinzane Cavour, located in one of the most evocative settings of the Langhe, between Alba and Bra, with a panoramic view over the surrounding vineyards. With interview and recipes.

Recipes published in this issue

Royal icing; White, red dot; Spring; Nymph (chocolate cake); Cannopignolata; My dear... (coffee gelato stick); Water based fruit flavour: Mara des bois strawberry, Ecuador chocolate sorbet, Natural lemon; Berry sorbet and oranges and pepper pochè; Encounter (gelato cup); Pumpkin; Rump in hazelnut crust baked polenta and steamed spinach; Hazelnut mousse with dried oranges; Star anise gelato soufflé almond sponge with candied grapes; Fruit passion.

News published in this issue

Compact quality preservation (www.irinox.com); 190th anniversary of Sangue Morlacco (www.luxardo.it); From appetizer to dessert (www.bravo.it); 2nd place for Italy at the European Bakery Cup; In Cortemilia, the best hazelnut dessert of Italy (turismo@commune.cortemilia.cn.it); Pure vanilla products (www.NielsenMassey.com); A new egg, lemon and cinnamon dessert (www.skisa.com); Double Salon du Chocolat in Paris (www.salon-du-chocolat.com and www.worldchocolatemasters.com); A consultant as a friend (fittipaldig@libero.it); 1st Chicago Restaurant Pastry Competition (www.chicagomoldschool.com); Small temptations (www.silikomart.com); Sigep 2012 highlights confectionery worldwide (www.sigep.it); The 5th Gelato World Cup in Sigep (www.coppamondogelateria.it); Expos and events in Italy; Italian quality conquers the Us professional market (www.icam.it and www.icamprofessionale.it); Cutting boards with antibacterial disposable films (www.strapper.it); Micron ball refiner (www.selmi-group.it); Ciocofantasy in Cornigliano (www.pasticceriainternazionale.it and www.prolococornigliano.it).