

# PASTICCERIA

INTERNAZIONALE World Wide Edition



## Volume II - 2003

### Happy Easter!

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A multicolored roundup of chocolate eggs, with suggestions by Italian pastry chefs on different ways of working and decorating. With photos and recipe of an Easter Egg.

### Flying with the colomba

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Easter specialty by Gino Fabbri, pastry chef and owner of La Caramella shop, in Bologna. With the recipe and photos of the Easter dove.

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### Look about you

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Recipe of chocolate fried eggs with executive steps illustrated.

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### From cookery to confectionery

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Suggestions by Giancarlo and Paola Perbellini, owners of a two Michelin stars' restaurant in Isola Rizza, near Verona. With recipes and photos.

### A Japanese in Italy

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A chat with Shigeru Wakabayashi, winner of the 8th edition of the Luxardo Grand Prix 2001 held in Tokyo, Japan. With recipes.

### The artistic side of gelato

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An idea on how to give gelato an artistic touch by Maide, from Rapallo. With photos and executive steps illustrated.

### Gelato follia

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Special frozen suggestions to satisfy any taste. With recipes and photos.

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**Wrapping Easter!**

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Some creative ideas to wrap Easter Eggs. Photos and executive steps illustrated of Easter Ant by Giusi Gertosio.

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**Studying the past to understand the future**

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The Centro Studi "Pasticceria Internazionale" offers an overview of the patrimony of pastry chefs.

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