

# PASTICCERIA

INTERNAZIONALE **World Wide Edition**



## Volume III - 2003

### Getting ready for Christmas with panettone

3 : 2

Preparation of the natural yeast and suggestions for different kinds of Christmas panettone. With recipes and photos.

### Savoury panettone

3 : 8

Fulvio Scolari's savoury panettone recipe. With photos.

### News

3 : 9

### Colors and tastes of Sicily

3 : 11

Sicilian cakes, photographed by Salvatore Farina in his new book "Dolcezze di Sicilia" ("Sweetnesses of Sicily"). With recipes and photos.

### Creative plated desserts

3 : 16

Two recipes of plated desserts by Cesare Maretti, chef of the Artefood Dandy restaurant in Minerbio, near Bologna. With photos.

### News

3 : 20

### Gelato time

3 : 22

Italian ice-cream served in several ways, as a plated dessert and as a sweet drink. With recipes and photos.

### News

3 : 28

### Mediterranean suggestions

3 : 30

Luca Mannori and Luigi Biasetto enhance the Mediterranean products in their colored entremets. With recipes and photos.

**Aesthetic taste in Italian cuisine****3 : 35**

Italian chef Fabio Tacchella brings together Italian regional cuisine and aesthetic research in his new book "Gusto estetico" ("Aesthetic Tastes"). With recipes and photos.

**News****3 : 40****Chocolate delicacies****3 : 42**

Some suggestions for chocolate pralines. With recipes and photos.

**Red as love. For Christmas wrapping****3 : 46**

Annamaria Lovatti, president of the Italian Association Style Conveit, proposes a creative idea for Christmas wrapping. With photos and executive steps illustrated.

**News****3 : 48**