

PASTICCERIA

INTERNAZIONALE World Wide Edition



Volume IV - 2004

Come Musica

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Introducing the new book of Luca Mannori "Come Musica - Elementi di Pasticceria", ("Like Music - Pastry Elements"), published by Chiriotti Editori.

With recipes and photos.

News

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Colored Easter

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A multicolored roundup of chocolate eggs, with suggestions by Italian pastry chefs, but also creative subjects for window dressing to attract clients. With photos.

News

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How to wrap a colomba

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Step-by-step the instruction on how to make an elegant wrapping for the classic Easter colomba, according to Paola Casalini's advices. With executive steps illustrated.

Dried fruit and chocolate

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Aldo and Grazia Scaglia run the Falicetto pastry store in Piacenza, offering the traditional Italian specialties with a touch of modernity. With recipes and photos.

News

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Sweet bignole

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Among the rich variety of Italian "piccola pasticceria" (small pastry), Francesco Ciocatto -owner of the Pasticceria Gerla in Torino, Piedmont region - presents the "bignole". With recipe and executive steps illustrated.

Italian sushi style

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Some recipes from Moreno Cedroni's book "Sushi & susci", edited by Bibliotheca Culinaria, in which he elaborated a truly autonomous interpretation of the Japanese sushi. With recipes and photos.

News

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Drinking lemon gelato

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Mixing gelato with alcoholic or non alcoholic drinks could attract new consumers, according to Roberto Bianchi's advices. With recipes and photos.

Gelato from Piedmont

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White chestnuts ice-cream and Dolcetto wine sorbet are the recipes proposed by Tonino Marengo, an ice-cream maker from Mondovì, near Cuneo, in the Piedmont region. With recipes and photos.

Recipes published on this issue

Baloon; Tart of Martin-Sec pears cooked in Vigoleno Vin Santo; Dolce Farnese; Caramelised bignole; Cone of smoked grey mullet with lemon and walnut tagliatelle and bottarga; Carpaccio of figs, Port and cous cous ice-cream with crisp prosciutto; Ice Cuba; Margarita Ice; White chestnuts gelato; Dolcetto wine sorbet.

News published in this issue

Simply Italian sushi (Bocchini); Silicone Molds (Nicola Russo); The new counter-top batch freezer for gelato (Frigomat); Win with PreGel (preGel); Iginio Massari, the Italian pastry chef of the decade (Massari); Updating, technology and professionalism at Siab 2004 (SIAB); Live show with the greatest Italian pastry chefs (Irinnox); News for the 2004 gelato collection (MEC3); Alma, the International school of Italian cuisine (Alma); The best technology of the year (Roboqbo); Total quality certification (Fugar Produzione).