

PASTICCERIA

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Easter motives

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A multicoloured roundup of chocolate eggs, with suggestions by Italian pastry chefs (Graziano Giovannini, Luca Mannori, Stefano and Franco Mantero, Gino Fabbri, Andrea Zanin, Antonio Le Rose and Cristian Beduschi) on different ways of working and decorating.

With photos.

News

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Radiant Easter

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Some creative ideas to wrap Easter Eggs by Paola Casalini and Morena Fabbri.

With photos.

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Chocolate duo

6 : 12

Two tasty recipes with God's food by Roberto Rinaldini. With photos.

A sweet wedding on the lake

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Jaki and Lavinia Agnelli wedding cake's recipe by chef-pâtissier Enrico Parassina. With photos.

Chocolate drinks for sweet teeth

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Chocolate is a key ingredient of the cocoa-flavoured drinks presented by Roberto Bianchi. They can be served with sweet specialities to create delightful combinations. With recipes and photos.

Mestre to Venice round trip

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Interview with Andrea Zanin, the owner of three pastry shops in Mestre and Venice. He is a member of the Italian Academy of Pastry Chefs and of the Relais Desserts International. With recipes and photos.

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Gelato in the plate

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Some recipes of plated gelato by Palmiro Bruschi.

With photos.

Caramelized sfogliatina with light vanilla custard and strawberry, raspberry and red pepper jam

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A tasty recipe from Luca Mannori's book "Come Musica. Elementi di Pasticceria") published by Chiriotti Editori.

With photo.

Sicilian cassata, a millenarian tradition

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History and curiosities about the millenarian tradition of the Sicilian cassata by Luca Caviezel. With recipe and photos.

The cuisine of the sun

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Don Alfonso: some information about the history and the family who owns this famous restaurant in the Costiera Amalfitana

With recipes and photos taken from the book "Alfonso Iaccarino", by Bibliotheca Culinaria.

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A flower in the cup

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Carving out an apple is a great way of decorating a rich gelato; it can also be used for decorating plated desserts and various kinds of cake. With executive illustrated steps by Gabriele Ferro.

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Recipes published on this issue

Chocolate and chilli Pepper Infusion; Cold Chocolate Cream with Black Tile and Caramelised Almonds; No Limits; Play it Again; Creole; Enough Said; Montezuma egg-nog; Cocoa Special; Black Venus; Pineapple Fantasia; Modern savoury pie; Strawberry, Basil and Blancmange Salad; Exotic Goblet; Pera Brandy Sorbet; Green Apple Liquor Sorbet; Crespella with Chocolate Gelato and Grappa & Cream; For the crespella; Caramelized sfogliatina with light vanilla custard and strawberry, raspberry and red pepper jam; Cassata; Eggplant Parmesan Rediscovered; A Concert for the Lemon: Fragrance and Flavor; Myrtle Grilled Eel with Four Pepper Fennel; A flower in the cup.

News published in this issue

The potential of silicone (www.silikoneurope.it); For the promotion of high quality chocolate; Gold in food (www.frm.it/food); Seminar at the lake; An international success in Harrogate (www.pregel.it); Machines for biscuits (<http://www.delfin.it>); International acknowledgements for "Come Musica" (www.cookbookfair.com or www.chiriottieditori.it); "Great Signatures" line (www.fugar.it); Modern technology (www.bravo.it); The blast-chiller specialist (www.irinox.com); Silver medals for the Italian chefs; 5th Italian Sculpted Ice Championship; Tasty news for confectioners (www.fabbri1905.com); The future cannot wait (www.bocchini.com); Fruit and rice in Ferrara; A high quality renovation; Chocolate processing machines (www.gamitaly.com); Innovation and design for the third millenium; New products for gelato making (www.mec3.com); Sheeters and slicers (www.rollmatic.com); Solutions and ideas for gelato shops (www.projectosrl.it).