

PASTICCERIA

INTERNAZIONALE World Wide Edition



Volume I - 2002

At home with Sandra and Luigi Bisetto

1 : 4

In Padova, the Bisetto's run this successful pastry store, which is the result of their passion and many experiences in the field. With interview and recipes.

Team Italia in Las Vegas

1 : 12

We are proud to present the Italian team that competes in Las Vegas for the first edition of the World Pastry Team Championship, organized by Carymax. A team composed by five pastry chefs with a strong technical background, as described in their profiles here published.

Taking on the challenge

1 : 16

Member of Relais Desserts, Luca is an innovator with a great passion for research and for chocolate. With interview and recipes.

Thinking of Lyon

1 : 24

On the occasion of the 8th edition of the Coupe du Monde de la Pâtisserie in Lyon, Italy presents the pastry chefs who will compete against 21 international teams: Silvio Bessone, Francesco Marchiori, and Gennaro Volpe, with the team manager Luigi Bisetto. Italy won the Coupe du Monde in 1997, with the team composed by Luigi Bisetto, Cristian Beduschi, and Luca Mannori, with the team manager Iginio Massari. Third place in 2001 for the team formed by Silvio Bessone, Leonardo Di Carlo, and Amelio Mazzella di Regnella.

The choco-cheese – Step-by-step

1 : 26

Are these tominos? Make any shape you want and surprise clients.

Packing, gift wrapping, and window dressing

1 : 30

An Italian art to enhance artisan products.

What about sorbetto and granita

1 : 34

Some suggestions by Luca Caviezel to realize these two different type of frozen dessert.

Classic Italian Recipes

1 : 38

Traditional recipes by the professional Fulvio Scolari.

Recipes published in this issue

Antilles; Tahiti; Romantic Temptation; Wildberry Charlotte; Orange Spumante-sparkling wine sorbet; Tangerine sorbet; Cocoa granita; Almond granita; Margherita sponge cake; Meringue tart.

News published in this issue

For those who wish to specialize in Italian cuisine (www.icif.com); Tradition is the secret of true success; How to spray jelly on confectionery products; Siab, the global venue for baked food industry; The Italian pastry chef's Academy (www.accademia-maestri-pasticceri.it); A pastry chef suggests PreGel (www.pregel.it); Sigep, the professionals' meeting point; CastAlimenti in Brescia (www.castalimenti.it); Gelato, a wonder to be discovered (www.aromiditalia.com); Arte Dolce, the school by the sea (www.artedolce.it); Italy in the kitchen; The Italian ice sculptors' association; Waiting for Cibus and Cibus Dolce (www.fiere.parma.it).