

PASTICCERIA

INTERNAZIONALE World Wide Edition



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Meeting between hemispheres thinking a playful solution

16 : 2

What Gianluca Fusto does is creative mathematics, managing to bring together the two hemispheres of his brain: the emotive and the rational. And the result is a professional in continual evolution, hungry for research and change, yet with sound ideas about technique, technology, ingredients, and the future of the sector, including a search for playfulness.

Chocolate Easter Eggs

16 : 8

The traditional chocolate eggs may seem similar every year, but if you take a deeper look, you will discover many new interesting details from the technical and artistic points of view. With suggestions by Graziano Giovannini, Andrea Slitti, Antonio Le Rose and Stefano Laghi.

Capri sweet

16 : 16

A fresh sweet recipe by Stefano Baiocco, executive chef for the Grand Hotel Villa Feltrinelli, in Brescia, in Lombardy region.

Sweet sensations of Sicily

16 : 18

Two recipes taken from the book "Sweet sensations of Sicily", a journey through time and sweet tradition in search of the most authentic Sicilian identify. Written by Salvatore Farina, the volume is published by Edizioni Lussografica, and is available in Italian and in English.

Beyond traditional gelato

16 : 20

In the past issues of "Pasticceria Internazionale World Wide Edition" we published many different gelato recipes, introducing also the "savoury side" and the plated dessert version. Their future potential is clear as proven in these pages and as you can find out in www.gelatointavola.it. With recipes.

Fragrant mix

16 : 24

The aromas of the renowned almond liqueur and the apple distillate of Normandy express themselves in this cocktail, in which gelato and coffee come together. With Malpaso recipe, which together with many others, is included in the book "Dall'aperitivo al dessert" (From aperitive to desserts), published in Italian by Chiriotti Editori.

A natural player**16 : 26**

A celebration of nature and its food: Joia is a vegetarian restaurant in the centre of Milan, awarded a Michelin star in 1996, and run by chef-patron Pietro Leemann. With interview and recipes.

Recipes from the IFSE**16 : 32**

Two suggestions from Italian Food Style Education in Piobesi Torinese, near Torino, in Piedmont region.

Red as love**16 : 38**

Red is the right colour to feast Valentine Day, appearing as a recurring chromatic motive in these packagings made by Chiara Rosino and Lorena Signori, two artisans, specialized in the art of glasswork and paper.

Recipes published in this issue

Capri sweet; Tirrimulluri; Cooked wine mostarda; Gazpacho of red fruit with basil sorbet and ginger bread sticks; Small bronte pistachio cake with sauce and saffron pistil gelato; Malpaso cocktail; Perseveranza; Mint-scented eggplant flan with fondue and Castelmagno mousse; Pecorino cheese gelato with pears glazed in chestnut honey.

News published in this issue

Interpretations between past and future (www.costagroup.net); Caramel glaze (www.fabbri1905.com); Processing machines for chocolate (www.selmi-group.it); Always at the top (www.bravo.it – www.tritticoclub.com); Quality in a new format (www.icamcioccolato.it – www.icamprofessionale.it); A new member of Relais Desserts (www.relais-desserts.net); Italian exhibition and events; Dulcis in Naples (www.castalimenti.it); Dèco relief's new web site (export@deco-relief.fr); Value added pasteurised products (www.skisa.com); The rapid cold is changed (www.irinox.com).