

PASTICCERIA

INTERNAZIONALE **World Wide Edition**



Volume XX – 2012

Chocolate liqueur bonbons

20 : 2

“Colaggio in cipria” (casting in powder) is the traditional method used for preparing chocolate liqueurs and chocolates filled with a liqueur syrup. A quite challenging technique, which shows off the craftsmanship and ability involved. With photos and recipe signed by Luca Mannori. Plus three recipes made by Alessandro Dalmasso in which chocolate is the protagonist.

Chocolate

20 : 4

Three recipes made by Alessandro Dalmasso (Avigliana, Italy) in which chocolate is the protagonist.

Eastertime

20 : 8

A colourful photo gallery of Easter eggs.

The every day classic

20 : 10

Some recipes made by Gabriele Spinelli, owner of DolceSalato pastry store in Pian di Macina, near Bologna. Inside an ancient mill he and his staff welcome the clients with traditional and innovative products, as the ones presented here.

Recipes' windmill

20 : 14

Some recipes made by Nino Costantino and Giuseppe Palumbo about Italian tradition; Biagio Settepani for pastry; Alberto Marchetti and Igor Macchia and Beppe Rambaldi for gelato.

Ten Cakes for a contest

20 : 22

The ten wedding cakes selected for the 1st Italian contest "The Most Glamour". They have been chosen by an international Quality Jury (including Kerry Vincent, Christine Flinn, Pamela Archibald, Biagio Settepani, Valentina Gigli and Leonardo Di Carlo) among over 60 entries launched on facebook. The 10 best cakes have been displayed during Sigep in Rimini, in January, at the Forum della Decorazione, a special arena dedicated to decoration and cake design.

www.glamouritaliancakes.it

The sweet song of a Tuscan poet

20 : 27

Interview with Paolo Lopriore, chef of "Il canto", a restaurant in the splendid setting of the Hotel Certosa in Maggiano, in the Sienese countryside. With recipes and photos.

Review of the future and the past

20 : 38

Together with Corinna Raineri Pavoni and her insight we look back and to the future for a subjective reviews dedicated to the division and the detail account of Pavoni Italia.

Recipes published in this issue

Arabica stellata infusion; 33 herbs; Barrels; Orange balls; Sweet croissants; Choux; Grapes with Messina Liqueur; Almond and candied pumpkin tarts; Chocolate and pear Royale; Prosecco jelly with fresh strawberries; Chocolate soup, rye bread, Tonka and cocoa bean gelato; Cold fusion; Potato gnocchi, candied lemon and roasted cumin; Three colours with lobster.

News published in this issue

For small delicacies (www.bigatton.com); The sponsorship at the 6th edition of Starschefs in New York (www.bravonorthamerica.com); 5th international day of Italian cuisine (www.itchefs-qvci.com); Shop window items (www.pavonitalia.com); A new book by the sugar art magician (<http://atelierdusucre.free.fr>); The tools to be successful (www.carpigiani.com – www.gelatouniversity.com); Cotton Candy Nappage (www.fabbri1905.com); Italian Cake Art (www.martellato.com); Chocolate Machinery (www.ideotecnica.it); Packaging for success (www.erremmesrl.it); A study Centre for Gelato in Agugliano (www.gelatoartigianalefestival.it); The Italian Pastry Chef of the Year (www.ampiweb.it – www.pasticceriadalmasso.com); New concept machines (www.selmi-group.it); Hennè style (www.ilterpiodelcioccolato.com); The WCM winner (www.worldchocolatemasters.com); A high-tech versatile machine (www.telme.it); A great novelty: the complete confectionery book (www.chiriottieditori/shop).