

PASTICCERIA

INTERNAZIONALE World Wide Edition



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There's something about gelato

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It's summer time, therefore it's gelato time. Roberto Bianchi, Luigi Bissetto, Luca Caviezel, Maide Benedetto, Palmiro Bruschi, and Alberto Bettini present their recipes, sharing their fresh, new and colorful ideas. With photos.

Summer sun

5 : 14

A tasty suggestion for the Summer from Luca Mannori's new book "Come Musica - Elementi di Pasticceria", edited by Chiriotti Editori. Some pictures of Mannori with friends during Sigep exhibition, held last January in Rimini.

Classic Italian Recipes

5 : 20

Two versions of the Pastiera Napoletana, a typical Easter cake from Naples and the Campania region, by two Neapolitan pastry chefs. With recipes and photos.

Five stars plus one at Palazzo Sasso

5 : 25

Two dessert recipes suggested by Tiziano Mita, chef at Palazzo Sasso, a five-star luxury hotel, located in Revello, a small hillside town on the Amalfi coast in the Campania region. With photos.

Claudio's cuisine

5 : 30

Some recipes from Claudio Pasquarelli's book "La cucina Ligure di Claudio": the traditional gastronomy of the Liguria region, in the north of Italy, and the culinary inventiveness of the chef are the ingredients of the volume. With photos.

The Baby Pine, for window-displays

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The Baby Pine, created by Fabrizio Abate and Mario Barbero, is an invention made especially for pastry shops and wine shops: a versatile Christmas window display. With photos.

A bit of history

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Some vintage tin boxes included in the collection of "Pasticceria Internazionale Study Center" in Pinerolo, Italy.

Recipes published on this issue

Far-off seas; The hedgehog; The worm; Wildberry Meringue; The Ladybird; Gin and Spumante lemon sorbetto; Gin or vodka lemon sorbetto; Vin Santo Gelato; Montalcino Red Wine Sorbet; The red apple gelato; Tigelle with Parmigiano gelato and Modena aromatic vinegar; Summer sun; Pastiera Napoletana; Fruit Medley; Frosted coconut and grilled pineapple soufflé; Lean sea robin; Octopus en casserole with Vermentino; Semifreddo with hazelnut Crockoloso.

News published in this issue

Time and space optimisation (Bravo); The Italian team for Lyon (www.cmpatisserie.com); Caffè Sauvage in Catania (Bocchini); Italian expos in agenda; In Pollenzo, the University for gastronomic sciences (www.unisg.it/eng); Nazionale Italiana Cuochi (Nic); Federazione Italiana Panificatori (www.fippa.it); Gualtiero Marchesi Award (Marchesi); The artisan gelato specialists (PreGel); Irinox at the WPTC (Irinox); Sweet jewelry (Pozza-Uderzo and One Off Gallery); Summer semifreddos (Fabbri); The confectionery sector in Italy and Europe (www.sweet-italy.com); The Cibologi for food researches (Consorzio Aliment); A new versatile universal cutter (Roboqbo); The Culinary Team Palermo is training (www.cuochipalermo.it); Academia Barilla in Parma (Academia Barilla); Italy wins the Uipcg Championship.