

# PASTICCERIA

INTERNAZIONALE World Wide Edition



## Volume VII - 2005

### Colored and tasteful Summer

7 : 2

The multicoloured cakes by Francesco Elmi, a pastry-chef from Bologna, and one of the owners of the pastry shop "Colazione da Tiffany" (Breakfast at Tiffany's) in Castel San Pietro Terme. With recipes and photos.

### News

7 : 6

### Semifreddo, sorbetto and gelato...

7 : 7

Some original and fresh recipes for the hot season by Fulvio Scolari and Palmiro Buschi and Roberto Bianchi. With photos.

### A winning gelato entremets

7 : 12

This frozen gelato entremets recipe, made by the Italian team (composed by Emanuele Saracino, Stefano Donati and Rossano Vinciarelli, with Luigi Biasetto as president) at the World Pastry Cup, held in Lyon last January, got the highest score in taste from the international jury.

With photos.

### News

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### Two recipes from the ICIF

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Two recipes by Piero Rainone from ICIF, The Italian Culinary Institute for Foreigners. With photos.

### News

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### All year round panettone

7 : 20

After publishing the recipe of the classical Italian panettone in issue 3 of PIWWE here we present two different recipes of the Italian traditional sweet. With photos.

**Decorative paper flowers** **7 : 24**

Using multi-layered paper napkins, Elisabetta Picchio creates her roses, while Antonella Camplone uses crêpe paper to obtain a colourful bouquet. Both ideas can be used to enhance a sweet present, such as chocolates or cookie boxes. With photos.

**Flavoured jellies and candies** **7 : 26**

Cristian Beduschi's recipes for making two pièce de resistance of Italian confectionery. With photos.

**News** **7 : 28**

**Where Bolognese tradition meets the stars** **7 : 30**

A touch of tradition for the original and palatable recipes suggested by Susanna and Alberto Bettini, owners of Amerigo Restaurant – which has been awarded a Michelin Star - in Savigno, near Bologna.

With photos.

**News** **7 : 34**

**The Etoile's recipe** **7 : 36**

A delicious recipe presented by Gabriele Bozio from the Culinary Advanced Institute Etoile. With photos.

**A range of gelato cups** **7 : 38**

A multicoloured photographic view of gelato cups presented at the artisan gelato contests organized during the Mig show.

**Recipes published on this issue**

Exotic; Wild berries meringue; Chereaux; Cold gold; Dawn; After sun; The fruits of Geo; Croutons and mascarpone cheese and mustard from Cremona; Pistachio cylinder with chocolate cream; Panettone fantasia with torrone; Panettone fantasia with marron glacés; Flavoured candies; Strawberry and red or yellow pepper jam; Elder jelly; Whipped eggs with white truffle from the Bolognese hills; Tortellini in stock; Strawberry pudding with jelly or traditional Modena balsamic vinegar; Apple and cinnamon candied puff pastry.

**News published in this issue**

Amarena Fabbri Award ([info@fabbri1905.com](mailto:info@fabbri1905.com)); Expos in Italy; Mannori, best book in the world 2004 ([www.pasticceriainternazionale.com](http://www.pasticceriainternazionale.com)); Tuscan Cooking School ([info@tuscancooking.it](mailto:info@tuscancooking.it)); Rendez-vous at Torino 2006 ([www.nica.org](http://www.nica.org), [www.ghiacciодarte.it](http://www.ghiacciодarte.it) and [www.torino2006.org](http://www.torino2006.org)); Waiting for the second Gelato World Cup ([www.coppamondogelateria.it](http://www.coppamondogelateria.it)); Continuous tempering machine ([www.selmi-group.it](http://www.selmi-group.it)); The Institute in the castle ([www.icif.com](http://www.icif.com)); Discussing Italian cuisine ([www.qvci.org](http://www.qvci.org)); For American foodservice operators ([www.irinox.com](http://www.irinox.com)); A solidarity chocolate bar ([www.confartigianato.it](http://www.confartigianato.it)) Solutions and ideas for gelato shops ([www.projectorsrl.it](http://www.projectorsrl.it)); For the fruit based pastry products ([www.pregel.it](http://www.pregel.it)); Ampì's guide ([www.accademia-maestri-pasticceri.it](http://www.accademia-maestri-pasticceri.it)); Many gelato flavours in New York City ([www.elenka.it](http://www.elenka.it)); Bakery equipment ([www.rollmatic.com](http://www.rollmatic.com)).