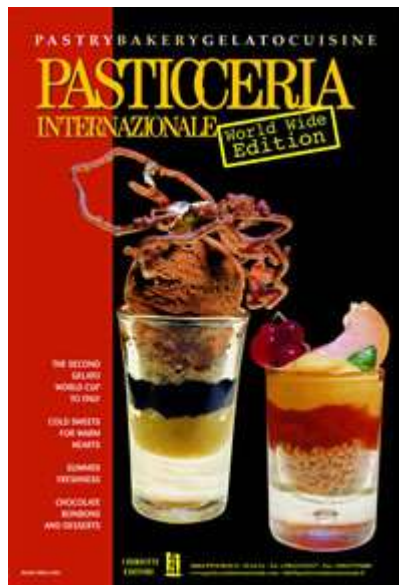


# PASTICCERIA

INTERNAZIONALE **World Wide Edition**



## Volume IX - 2006

### Here they are!

9 : 2

Silvio Bessone, Roberto Rinaldini and Lucio Forino represent Italy at the World Pastry Team Championship in Phoenix 2006, with Leonardo Di Carlo (trainer and member of the jury), Biagio Settepani (team manager and member of the jury), Vittorio Santoro (technical director), and Livia Chiriotti (coordinator).

Alessandro Dalmasso and Gianluca Civita are the assistants, whereas Erica Cigolini is the technical assistant. Team Italy's training has been supported by the following sponsors: Fabbri 1905, Rossi Dimension, Agrimontana, Carpigiani, Irinox, Roboqbo and Silvio Bessone Puro Cioccolato; CastAlimenti and "Pasticceria Internazionale". With photos.

### Summer freshness

9 : 8

Three suggestions for the hot season by Leonardo Di Carlo. With photos.

### Italy wins the second Gelato World Cup in Rimini

9 : 14

The Italian gelato team, which included three renowned professionals such as Beppo Tonon, Sergio Colalucci and Roberto Rinaldini – with Federica Felisatti as reserve member and Pier Paolo Magni as trainer - , won the second Gelato World Cup during the last edition of Sigep exhibition January 2006. France came second and Argentina third. With recipes and photos.

### Cold sweets for warm hearts – Love below zero

9 : 21

Gelato makers create inviting specialties which manage to express romantic messages, thanks to a careful application of ingredients, appealing shapes and colours. Here some recipes by Palmiro Bruschi, Fulvio Scolari, Antonio Cappadonia and Accademia della Gelateria Italiana. With photos.

### Chocolate harmonies

9 : 34

Icam prize contest for artisan praline confectionery. The recipes by Alessandra Ciavalini, winner of the competition. With photos.

### Two recipes form the ICIF

9 : 38

Two sweet suggestions from The Italian Culinary Institute for Foreigners in Costigliole d'Asti, in Piedmont region. With photos.

**Etoile Culinary Arts Institute presents the recipe of Gabriele Bozio**

**9 : 42**

Illustrated steps of "Crema cotta and summerfruit tart".

**The Italian team for the Coupe du Monde of Lyon**

**9 : 46**

The 10th edition of the Coupe du Monde de la Patisserie 2007 will be held in Lyon, January 20th-21st, during the Sirha exhibition. The Italian team will be formed by Fabrizio Donatone (sugar), Fabrizio Galla (chocolate), and Angelo Di Masso (gelato and ice sculpture). With photos.

**Winning chocolate**

**9 : 50**

The Italian pastry chef and chocolate maker Fabrizio Galla came second at the World Chocolate Masters 2005 held in Paris by Barry Callebaut, last November, and he also won a special prize for the best praline. With recipes and photos.

**Recipes published on this issue**

Summer; Aztec; Creamy heart; Infinity gelato cone; Absolute gelato cup; Revelations gelato tub; Mother's love; Rosa rosae; Raggio d'Arabica; Chocolate base recipe for gelato; Eternal gelato; Plain base recipe for gelato; Free gelato; Desire gelato; Pantelleria raisin wine gelatocup; Cake Amarena Amore Mio; Mediterranea (oval praline), Isolana ("Pink" praline), Harmony (Triangular Cremino); Beef tenderloin with Barbaresco; Chocolate and pear cake; Crema cotta and summerfruit tart; Chocolate entremets; Gastronomic plated dessert.

**News published in this issue**

Growing Accademia (<http://www.accademia-maestri-pasticceri.it>); The style of Bocchini furnishing ([www.bocchini.it](http://www.bocchini.it)); Dizionario di Scienza e Tecnologia del Gelato Artigianale ([www.chiriottieditori.it/shop](http://www.chiriottieditori.it/shop)); 60 years at the forefront ([www.cameldistillerie.it](http://www.cameldistillerie.it)); Green gold pistachio ([www.elenka.it](http://www.elenka.it)); Innovation in chilling technology ([www.irinox.com](http://www.irinox.com)); The scent of amarena ([www.fabbri1905.com](http://www.fabbri1905.com)); Tempering and covering machines ([www.selmi-group.it](http://www.selmi-group.it)); A delicacy for gelato ([www.prodottistella.it](http://www.prodottistella.it)); World ice in Prigelato ([www.ghiacciодarte.it](http://www.ghiacciодarte.it)); The global success of Italian gelato ([www.carpigiani.it](http://www.carpigiani.it)); The quality of ingredients ([info@montebianco-usa](mailto:info@montebianco-usa)); Take-away dessert ([www.mec3.it](http://www.mec3.it)); Sigep 2007, the artisan confectionery show ([www.sigep.it](http://www.sigep.it)); Transparent and mirror icings ([www.pregel.it](http://www.pregel.it)); Chocolate jewels ([www.laperladitorino.it](http://www.laperladitorino.it)); Innovative shopfitting ([info@costagroup.net](mailto:info@costagroup.net)); Italian sweet events.