

PASTICCERIA

INTERNAZIONALE **World Wide Edition**



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The chocolate egg project

10 : 2

A roundup of chocolate eggs, with suggestions by Italian pastry chefs (Luca Mannori, Cristian Beduschi, Roberto Lestani, Fabrizio Camplone and Pasticceria Picchio) on different ways of working and decorating.

Surprise inside surprise

10 : 8

In this idea by Luca Montersino (owner of the pastry-shop "Golosi di Salute" in Alba, in Piedmont region), during his consultancy work at the Pasticceria Lupo of Torino, the Easter egg becomes a container for a double surprise. The photos clearly illustrate the steps taken to create the chocolate egg.

Planet eggs

10 : 10

Ten eggs representing the most well-known planets by Gabriele Bozio, the director of the Istituto Etoile, in Veneto region.

Delicious delights from Sorrento

10 : 14

Interview with Salvatore De Riso, from Amalfi, in Campania region, owner and creator of the label "Sal De Riso: the confectioner who comes from tradition". With recipes.

Elegant as a butterfly

10 : 20

The lightness and sinuosity of a butterfly is finely expressed through the decorative technique by Eliseo Tonti, a master in working marzipan, plastic chocolate and sugarpaste.

Two recipes from the ICIF

10 : 24

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

Savoury specialities

10 : 26

Two savoury recipes from two "starry" Italian chefs, both of them from Piedmont region: Walter Eynard of Flipot restaurant, in Torre Pellice, and Alfredo Russo of Dolce Stil Novo, in Ciriè.

Tasty all year round

10 : 30

Some suggestions about leavened products by two Italian professionals: Fulvio Scolari and Alberto Ceresa.

The Italian plated dessert at the WPTC 2006

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The Amoretti 2006 World Pastry Team Championship, which was held in Phoenix (Usa) last July, won by Team France. The world champions were followed by the Japan and United States teams: Italy came fourth and got the best score for "most original plated dessert".

For more info, www.pastrychampionship.com.

With one of the Italian team's recipe.

Cold chocolate sensations

10 : 44

Two fresh gelato recipes by Italian professionals Fulvio Scolari and Palmiro Bruschi.

Recipes published on this issue

Surprise inside surprise; Sensation; Lemon Delights of Amalfi; Soffiato di Pastiera; Lasagnetta stuffed with vegetables on a lukewarm and red pepper cream; Hazelnut cake; Lamb cooked in May hay with ash-baked potatoes; Cotechino with lentils; Base-dough recipes; Moscato focaccia or knot; Italian-style braid; Chocolate bread ball; Filled roll or doughnut; Fruit emotions; Chocolate emotions; Egg emotions, Chocowine; Scent of Africa; Old Piedmont.

News published in this issue

A sweet world in just one click (www.fabbri1905.com); The study of Italian regional cuisine (www.italcook.it); Biasetto's excellence (www.pasticceriabiasetto.it); Exhibitions and events in Italy: Identità Golose+Dossier Dessert (www.identitagolose.it), Mia (www.miafiere.it), Cibus Roma (www.fiereparma.it), A.B.Tech Expo (www.abtechexpo.it), Vinitaly (www.vinitaly.com), Siab (www.siabweb.com); A new product for semifreddos (www.pregel.com); Modern technology and high quality (www.icamcioccolato.it); Business flocks to new bread, pastry and confectionery show (www.abtechexpo.com); Multifunctional machine (www.bravo.it); A delicious specialty prepared in the batch freezer (www.mec3.com); Italian passion (www.luxardo.it); Professional furniture around the world (www.costagroup.net); Round and rotating glass cabinet (www.ifi.t); New books (www.pasticceriainternazionale.it or www.chiriottieditori.com); Sigep 2007 at a glance (www.sigep.it); Functionality and elegance (www.lai55.it); Sicilian excellence (www.fiasconaro.com).