

# PASTICCERIA

INTERNAZIONALE World Wide Edition



## Volume XVIII – 2011

### “Live” from New York City

18 : 2

Happiness is a family and a three shops. It looks like the title of a film, but it's the story of Biagio Settepani who, with his wife Pina and their three children, have made a life for themselves in New York City. With interview and recipes.

### Easter Time

18 : 10

A colourful photo gallery of Easter eggs.

### The Accademia and the wedding cake

18 : 14

The 17th public meeting of Accademia Maestri Pasticcieri Italiani, the professional association gathering some well known Italian pastry chefs, was held in Brescia in November and was centred on the wedding cake theme, showing a colourful display of ceremony desserts.

### Emotions and rationality in chocolate

18 : 16

In issue 16 (download it from [www.piwwe.com](http://www.piwwe.com)) we presented Gianluca Fusto, one of the most outstanding pastry chefs, who travels in the world in order to learn, share his knowledge and teach. His creative mathematics, which brings together emotions and rationality allows him to be in continuous evolution, as demonstrated by these recipes.

### Recipes' windmill

18 : 21

Some recipes made by Emmanuele Forcone, Alessandro Dalmasso and Roberto Rinaldini.

### Puffed popeye

18 : 26

Stéphane Klein's fun sugar workpiece.

### Refreshing sips

18 : 30

Sorbet, yogurt and coffee are enhanced with the aroma of whiskey.

### The sweet and cold

18 : 32

Interview with Franco Aliberti, pastry chef of Ristorante Vite of San Patrignano. With recipes.

## Recipes from the IFSE

18 : 38

A suggestion from Italian Food Style Education in Piobesi Torinese, near Torino, in Piedmont region.

## The Pastry World meets in Lyon

18 : 40

Teams from all over the world are competing in Lyon in the 11th edition of the Coupe du Monde de la Pâtisserie (World Pastry Cup), on occasion of the 15th Sirha. Emmanuele Forcone (sugar), Domenico Longo (ice), and Davide Comaschi (chocolate) are the members of the Italian Team.

## Recipes published in this issue

Cartocci; Vanilla and orange cremoso; Cassata; Araguani and liquorice; Barolo Chinato; The parianino; Beyond time; Açai; Big fish; Silverado; Spring extra virgin olive oil biscuit; Tagliolini with vegetable ragout.

## News published in this issue

The flexible multifunction pastry chef helper ([www.irinox.com](http://www.irinox.com)); Quality from the root ([www.icamcioccolato.it](http://www.icamcioccolato.it)); New Boscolo Etoile Academy in Tuscania ([www.istitutoetoile.it](http://www.istitutoetoile.it)); Legion of honour to Emilia Coccolo Chiriotti; Biasetto in Bruxelles ([www.pasticceriabiasetto.it](http://www.pasticceriabiasetto.it)); Exciting notes of colour ([www.fabbri1905.com](http://www.fabbri1905.com)); From Sicily to Normandy; In the world with Trittico Executive ([www.bravo.it](http://www.bravo.it) - [www.tritticoclub.com](http://www.tritticoclub.com)); Reliable machines ([www.carpigiani.com](http://www.carpigiani.com) - [www.gelatouniversity.com](http://www.gelatouniversity.com)); Comfit and Comfit maxi ([www.selmi-group.it](http://www.selmi-group.it)); A new generation of professional moulds ([www.silikomart.com](http://www.silikomart.com)); The power of knowledge – Dictionary of Confectionary (Dictionary of Artisan Confectionary – [www.chirottieditori.it/shop](http://www.chirottieditori.it/shop)); Exceeding all expectations ([www.dobla.com](http://www.dobla.com)); Italian delights in London ([www.ginogelato.com](http://www.ginogelato.com)); Chocogang is coming ([www.pavoniitalia.com](http://www.pavoniitalia.com)); International gelato machine ([www.valmar.eu](http://www.valmar.eu));