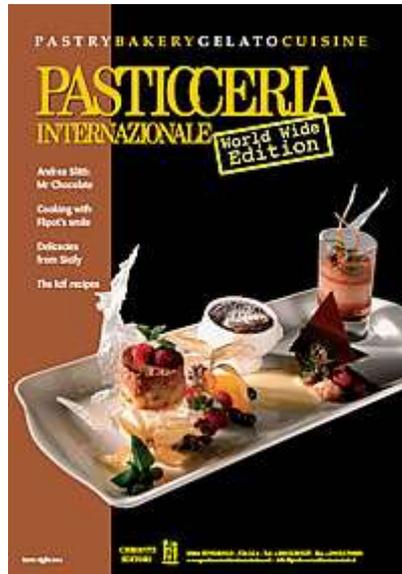


PASTICCERIA

INTERNAZIONALE **World Wide Edition**



Volume VIII - 2006

Talking with Mr. Chocolate

8 : 3

Andrea Slitti explains his vision for chocolate. This revealing interview tells of the passion and progress of this Tuscan professional, who does full justice throughout the world to an all-Italian work ethic.

News

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Two recipes from the ICIF

8 : 8

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

News

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Italian Easter – Pasqua all'italiana

8 : 12

A coloured chocolate eggs panorama to underline the Italian way of living the Easter festivity with suggestions by Italian pastry chefs (Graziano Giovannini, Gino Fabbri, Antonio Le Rose, Eliseo Tonti, Roberto Lestani, Andrea Zanin, and Luca Montersino) on different ways of working and decorating.

News

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Cooking with a smile

8 : 18

Walter and Gisella Eynard present Flipot, their Michelin two-star restaurant in Torre Pellice, To, where the excellence of Waldesian cooking is revisited to suit today's tastes. With recipes and photos.

Delicacies from Sicily

8 : 28

Two recipes of Salvatore Cappello, owner of the Cappello Pastry Store in Palermo, Sicily.

News

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Peach truffles and cardamom-scented milk chocolate

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A tasty recipe from Gabriele Bozio, chef of the Istituto Superiore Arti Culinarie Boscolo Etoile, in Sottomarina.

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Savoury freshness

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A savoury suggestion by Luca Montersino who has designed the "Golosi di Salute" range, researching into healthy cooking and making every day various health specialties, on sale in his pastry shop in Alba, Piedmont.

Elf Wood

8 : 46

Paola Casalini brightens up window displays with compositions that draw their inspirations from woods and their inhabitants.

Pasticceria Internazionale presents Team Italy in Phoenix

8 : 48

at the World Pastry Team Championship Silvio Bessone, Roberto Rinaldini, and Lucio Forino are the members of the Italian team participating in the World Pastry Team Championship 2006, taking place in Phoenix, July 7 & 8.

Recipes published on this issue

Battered grana cheese with balsamic vinegar; Pastiera napoletana; Primrose and wild flower pie with fonduta; Lavender flower flan in chocolate sauce and chocolate sorbet; Piemontese symphony of chocolate and gianduia; Sorbetto palette; Flight entremets; Pear and chocolate cake; Almond pastry; Almond lace; Peach truffles and cardamom-scented milk chocolate; Savoury freshness.

News published in this issue

A new guide to Italian confectionery shops (www.settegiornifriuli.it); ICIF newsletter (www.icif.com); Discovering the winning flavour (www.mec3.com); Flexibility and innovation (www.bocchini.it); A new confectionery lab in a single machine (www.bravo.it); Two new professional books (www.chiottieditori.it/shop); Sweet news (www.fabbri1905.com); Continuous tempering machine (www.selmi-group.it); Dolce Italia and Cibus, ambassadors of Italian creativity; Ice Sculptures in Prigelato (www.montagnedoc.it); Dark chocolate taste (www.elenka.it); Irresistible cherries (www.cameldistillerie.it); A specialty for all seasons (www.pregel.com); The Italian pastry chef of the year; Ingredients for gelato and confectionery (www.prodottistella.it); The second edition of Identità golose (www.identitagolose.it); Dynamic Fresh System (www.irinox.com).