ITALIAN GELATO

PASTRYBAKERYCOFFEECUISINE

PASTICCERIA INTERNAZIONALE

worldwide edition

KNOW IN ORDER TO KNOW YOURSELF, KNOW YOURSELF IN ORDER TO KNOW

TASTE AS A FORM OF ART

SUNSHINE BITES

LOVE AND COHERENCE

THE PUPINE BY TISSÌ

AN INTEGRAL APPROACH



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ON OUR COVER
A "pupina" celebrating the 50s by the Italian cake designer Tiziana "Tissi" Benvegna



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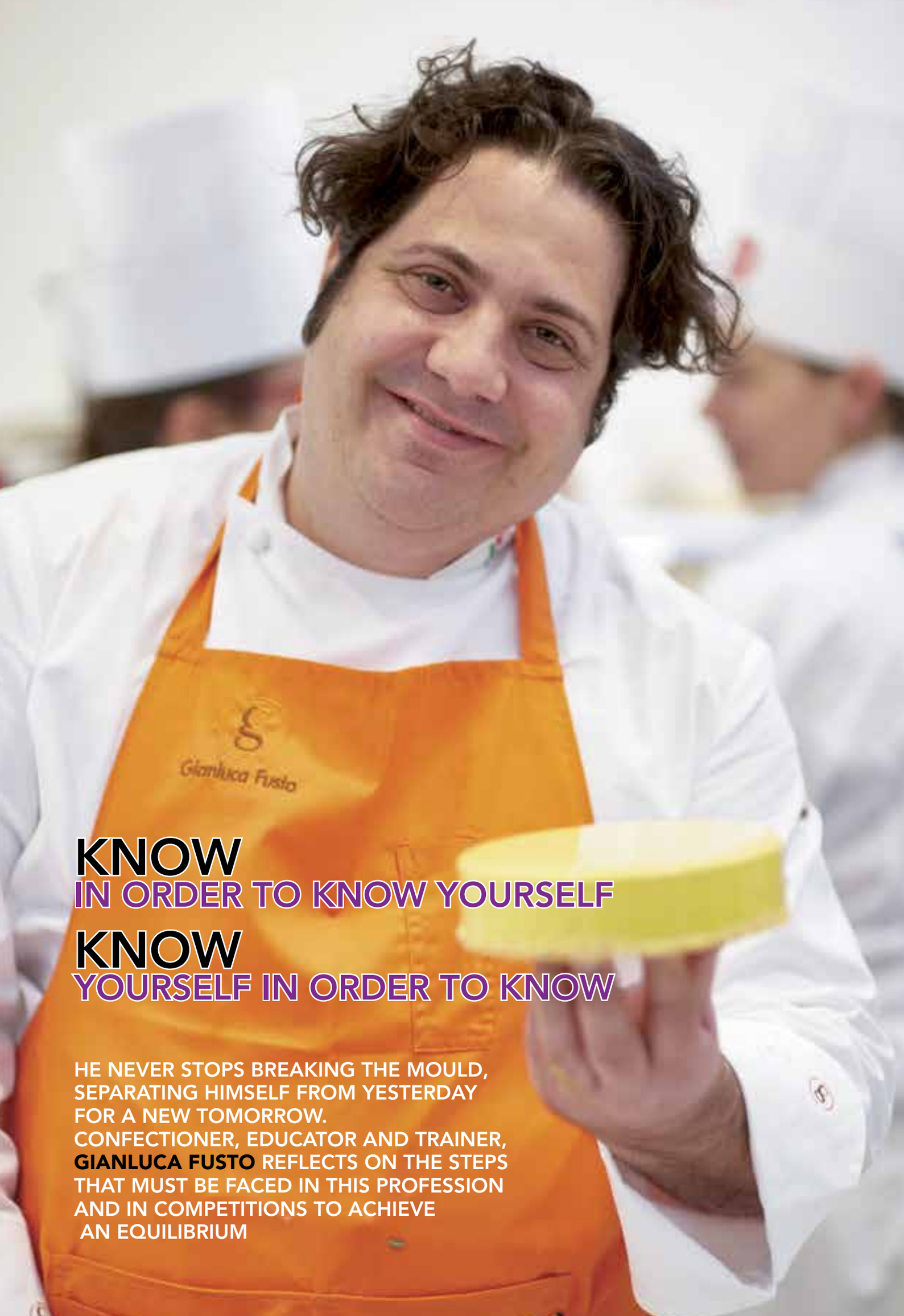
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KNOW
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HE NEVER STOPS BREAKING THE MOULD, SEPARATING HIMSELF FROM YESTERDAY FOR A NEW TOMORROW. CONFECTIONER, EDUCATOR AND TRAINER, GIANLUCA FUSTO REFLECTS ON THE STEPS THAT MUST BE FACED IN THIS PROFESSION AND IN COMPETITIONS TO ACHIEVE AN EQUILIBRIUM

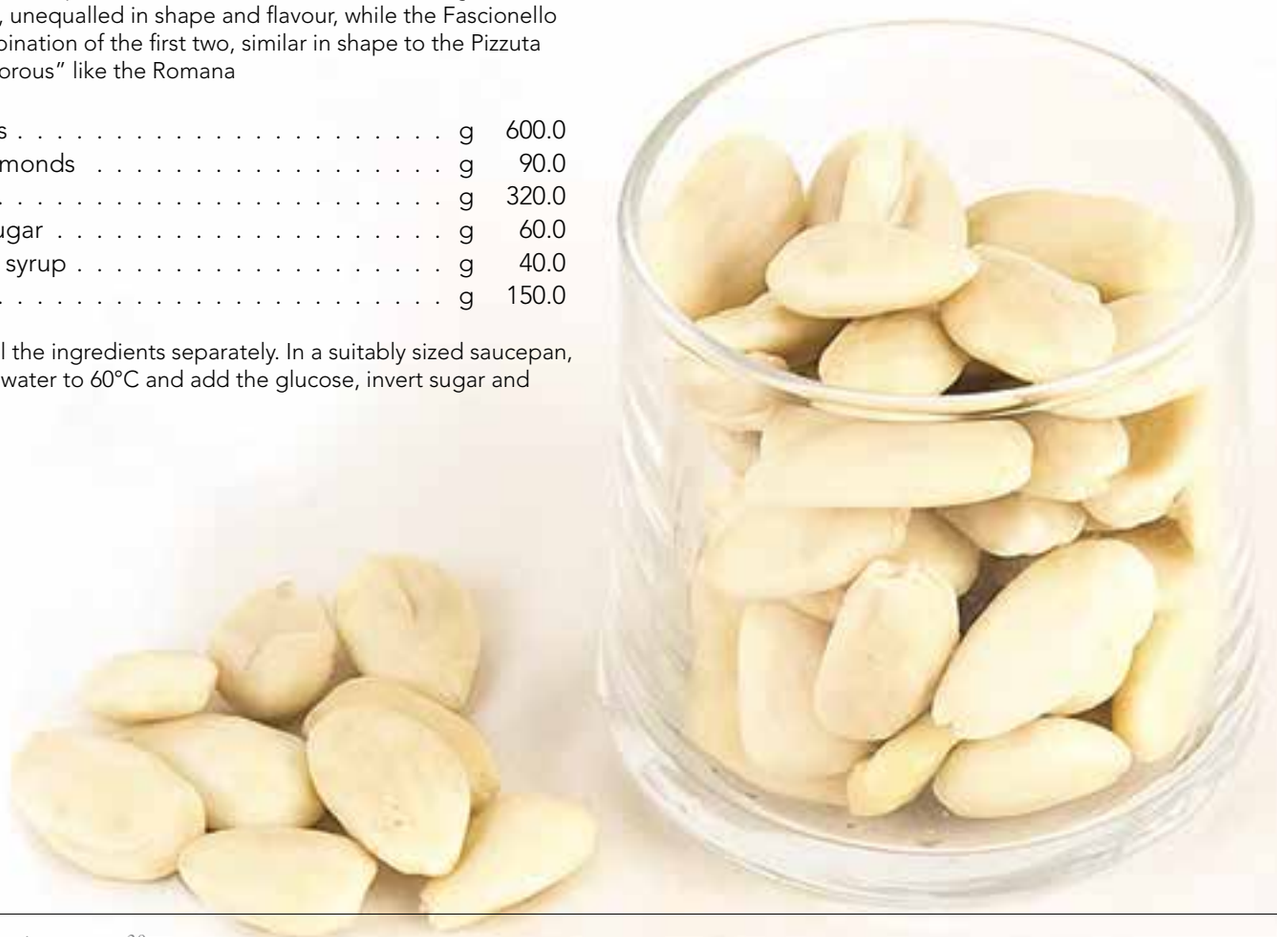
Each project starts with an idea, an ambition, something that has been thought about many times and that we never believed would become a reality. It is the most incredible ideas, sometimes those that seem the most unobtainable, that produce the best projects. I have wondered many times what the key ingredients are in order to be able to realise a dream. Little by little I have looked back to when I was a young boy, to what I wanted to be and I have looked back over the key points in my life that have led me to become a confectioner, and above all an educator. Therefore, based on my personal experience, I have decided to identify the main steps that are encountered when you decide to follow a professional path.
First, it is important to be able to see things from a **different perspective.** What is just an idea for some, can transform itself into an opportunity to be taken and developed for others. Facing "normality" from a new perspective allows us to see the hidden potential and transform it into something unique.
It is fundamental to learn to **question yourself**. What does this mean? It may happen that someone judges or criticizes a part of our behaviour. In this kind of situation, it is necessary to learn to listen not only to others but also to ourselves, in order to be able to analyze the entire matter in a neutral way. Being able to see our qualities and defects objectively, helps us to change them and improve our relations with the outside world.
This can be reached through **constant exercise** from which a real training derives, composed of two main phases.
The first involves three moments: **tactics**, in other words the ability to understand your limits and be committed to improving them; the **mental phase**, which allows us to accept our moods, including fear; lastly, **education**, fundamental for fully understanding the rigours of time and the importance of attention. Once these aspects have been taken in, you can go on to the next phase, which is also divided into three steps. First of all, it is important to **analyse your own limits** when you are facing a challenge. After this, you go on to the **mathematical research of possibility** to understand how to obtain the best results with the possibilities that you have, while, at the same time, identifying the priorities to be followed. Lastly, **learning sacrifice**, that is, understanding and respecting the time you have available.
At this point, we should be able to coordi-

60% Almond Paste

I would like to highlight one of the products of great Italian confectionery: marzipan, starting from the main ingredients, almonds. My preferred ones come from South-east Sicily, the Romana, Pizzuta d'Avola and Fascionello varieties. All three are excellent, with visual, olfactory, flavour and aroma characteristics that are all completely different. The first one, Romana, has the best quality, due to its intense and aromatic flavour, and its pinkish white colour, even if this type is marketed less because of its irregular shape. The Pizzuta d'Avola is the most elegant of all almonds, unequalled in shape and flavour, while the Fascionello is a combination of the first two, similar in shape to the Pizzuta and "vigorous" like the Romana

almonds	g	600.0
bitter almonds	g	90.0
sugar	g	320.0
invert sugar	g	60.0
glucose syrup	g	40.0
water	g	150.0

Weigh all the ingredients separately. In a suitably sized saucepan, heat the water to 60°C and add the glucose, invert sugar and sugar. Bring to the boil.
Put the almonds into a disinfected cutter, pour on the boiling syrup and chop. Mix finely to 85°C.
Spread the mixture between two Pvc sheets on a marble top and work it occasionally.
Store the paste at 4°C in a hermetically sealed tin. It will keep for two months.



nate the activities that make up our work, recognising the priorities and our limits.
However, an essential element is missing: **equilibrium**. This is not easy to reach and is even more difficult to maintain. In a professional environment, equilibrium is essential. Without it we cannot face the challenges that our daily life offers up. Challenges that are, first of all, faced intellectually by thinking and finding a solution, using your head.
So far, I have listed the essential steps for facing any professional project. To these, must be added all those factors that make up **our style** and our professionalism. Technical and cultural training, gained through studying and observing, experience and skills acquired through practice, innate and cultivated passion, the difficulties that we will inevitably have to face. Our target is to create the **rules** of our professionalism, so that our work is recognised and appreciated.
I believe that **principles** are the key to our knowledge. They help us to understand who we are and they give us the coordinates to find ourselves when we get lost. Elaborating our own work and life philosophy allows us to make our essence understood by others, it makes us recognisable and allows us to hand down that for which we have worked so hard and loved so much. **Perfectionism** is the pillar of my beliefs. From the conception to the realisation of a dish, **precision** is something which distinguishes every area of my work and which I live by like a kind of mission. The precise cooking time of a biscuit, the perfect emulsion, the correct temperature to serve a dish... they can all be summarised in just one word: **rigour**. I do not always manage to maintain such a level of discipline in my private life, but in my work I am intransigent because the ultimate goal is fundamental: **the customer's respect**.
Personally, mine is a constant striving to go beyond, to improve, separating myself from the known in order to always discover something new, breaking the mould and bringing into question my way of working. Doing all of this, while always concentrating on the ingredients, structures and shapes, in order to bring out the best in **the simplicity** of the flavour. A simplicity which is the result of research, study, analysis, listening, travelling... with your mind and eyes always wide open and receptive.

Gianluca Fusto
www.gianlucafusto.com
photos Vincenzo and Matteo Lonati

Mand'or

6 moulds Ø 160 mm = 7150 g

Shortcrust pastry for almond and anise bases (1600.0 g)

butter	g	355.6
icing sugar	g	311.1
almond flour	g	106.7
salt	g	8.9
mixed pasteurised eggs	g	177.8
pastry flour	g	213.3
pastry flour	g	604.4
anise	g	8.3

Weigh all the ingredients separately. Using an electric spice mill, grind the anise and a part of the sugar. Soften the butter at 25°C. Add the icing sugar and eggs to a planetary mixer fitted with a paddle. Mix without creating any air bubbles. Add the almond flour.
Bind together using the first amount of pastry flour and finish off the mixture with the remaining flour.
Store in fridge at +4°C for at least 3 hours, then roll out the pastry to 2.5 mm (around 830 g per 60x40 sheet). Bake in a fan oven at 165°C valve open. The baking time will vary depending on the dimensions, height, shape and type of oven used.

Tip be careful to not incorporate any air while working the mixture in order to avoid deformation during baking. It is important to mix in the first part of the flour correctly, in order to bind the humidity inside the mixture. If the pastry sheets are rolled out and then frozen, it will help the fibres present in the flour to have a better extensibility when used for lining.

Note to protect the bases from humidity, it is recommended to make them waterproof, while still hot, using some cocoa butter melted at 55°C.

Opalys Ganache (1200.0 g)

fresh cream 35% fat	g	402.2
invert sugar	g	67.0
Opalys chocolate 33%	g	683.8
cocoa butter	g	46.9

Weigh all the ingredients separately. In a suitably sized saucepan, bring the cream and invert sugar to the boil. Melt the chocolate at a temperature above 42°C. Gradually add the boiling cream to the white chocolate and then whisk energetically in order to initiate an emulsion. At the beginning a separate, fat structure will form, but when you add the liquid and whisk, the structure will be homogeneous and elastic once again, similar to mayonnaise. Crystallise in a cold water bain-marie and pour at between 26°/28°C. Dress the ganache in the tart.

Sicilian orange compote (1200.0 g)

Sicilian untreated oranges	g	732.3
sugar	g	457.7
pectin NH	g	10.1

Weigh all the ingredients separately. Wash the oranges and make holes in them with a small knife. Put some water in a large saucepan and bring to the boil. Cook the oranges in the water for approximately 60 minutes. Chop them into large pieces with the cutter. Take a part of the sugar and add it to the pectin. Heat the oranges and dilute the pectin with the insides of the orange. Bring to the boil and cook for a few minutes. Add the remaining sugar and finish cooking. Store in the fridge in a container covered with film in contact with the surface of the compote.

Amaretto biscuit with lemon (950.0 g)

pasteurised egg whites	g	326.9
sugar	g	116.8
albumin	g	13.1
Sicilian almond flour	g	191.5
sugar	g	228.9
shortcrust flour	g	65.4
fresh rind of Amalfi lemons	g	7.5

Weigh all the ingredients separately. Sift together the flour, almond flour and sugar, then add the rind. Mix the powdered egg

whites with the sugar. Beat the room temperature egg whites at a moderate speed. When the mass is 8 times its initial volume, add the sugar in 4 steps, so as to obtain a perfectly smooth consistency and the maximum volume. Once the egg whites are beaten well and light, around 12 times the initial volume, gently fold in the flour mixture.
Put 950 g of mixture into each tray. Using a spatula, spread out the biscuit on a slab covered with a silicon mat or baking paper inside a 40x60 tray, to avoid getting the edges dirty.
Bake in a fan oven, preheated to 200°C, valve closed for 5 minutes. Then continue baking for 8 minutes at 180°C approx., valve open.
Cool quickly to stop the baking process. The baking time will vary depending on the dimensions, height, shape and type of oven. When baked, place another Silpat on the surface, turn onto another tray and place in a blast chiller at +4°C.

Mousse with 70% almond paste and orange blossom water (1000.0 g)

fresh whole milk	g	171.5
fresh cream 35% fat	g	171.5
powdered gelatine	g	7.0
water for the gelatine	g	35.1
70% almond paste	g	315.7
fresh cream 35% fat	g	288.4
rind of untreated Sicilian oranges	g	5.5
orange blossom water	g	5.5

Weigh the ingredients separately. Warm the almond paste in a microwave oven and place in a measuring jug. Rehydrate the gelatine in the measured water. Warm a part of the milk, dissolve the gelatine in it. Using a mixer, start to gradually dilute the almond paste with the milk. Cool.
Slowly add the remaining milk, mixing continuously. Leave to set in the fridge. Whip the cream until it stands in peaks, add the orange blossom water and the rind.
Leave to cool in the fridge. Warm the first mixture to 22°C. Mix. Slowly and delicately pour onto the cream.

Glossy white icing (1200.0 g)

sugar	g	206.9
water	g	206.9
spray-dried glucose	g	82.8
dextrose	g	138.9
condensed milk	g	177.3
powdered gelatine	g	13.0
water	g	65.0
cocoa butter	g	100.5
Absolu Cristal	g	206.9
white colouring	g	1.8

Weigh the ingredients separately. Add the powdered gelatine to the cold water and rehydrate. In a suitably sized saucepan, heat the water, add the dextrose and the sugar. Cook at 102°C. Incorporate the neutral glaze, previously warmed to 65°C, and the colouring. Add the condensed milk and the gelatine, bring back to the boil. Melt the cocoa butter, gradually add the liquid to create an elastic and bright knot, a sign of an established emulsion. Add the colouring based on the desired degree. Finish with the mixer. Leave to rest overnight in the fridge. Use the following day at 27.5°C.

Assembly

almond and green anise pastry base	g	1600.0
Opalys ganache	g	1200.0
Sicilian orange compote	g	1200.0
amaretto biscuit with lemon	g	950.0
mousse with 70% almond paste and orange blossom water	g	1000.0
glossy white icing	g	1200.0

Grease the square, microperforated moulds (17cmx2 cm) with butter and line them with the pastry base. Store in fridge at 4°C for 15 minutes. Bake in a fan oven, preheated to 160°C, with valve open for 20 minutes approx. It is important that they are golden when baked.
Leave to cool, pour the Opalys ganache inside and insert the compote half spheres. Place 6, 16 cm square moulds on a rigid slab covered with a silicon mat and freeze. Place the amaretto, cut to a smaller size, in the centre of each mould and blast chill. Pour in the mousse until it reaches the edges. Place in a blast chiller.

Finishing
Warm the icing to between 24°-28°C, mix in a jug, making sure not to incorporate air bubbles. Place the mousse on a grill and glaze. Wait a few seconds and then clean the edges. Place delicately on the pastry base.

Decoration
Apply the decoration as shown in the photo.

TECNICHAL NOTES

Storage
When the mousse is well chilled, remove the mould and place in the blast chiller for a further 10 minutes.
Then wrap in film, being careful not to ruin the edges or shape. Proceed in the same way for the bases. Store in a hermetically sealed tin, so as to delay them drying out. Store for up to 8-10 weeks.

Suggestion
Display in a positive cabinet for 2 days at the most. Serve at 4°C.

Gianluca Fusto
www.gianlucafusto.com

"The hidden harmony is better than the obvious"

Heraclitus



HOFEX 2017, a trustworthy international platform

Asia's leading Food & Hospitality Tradeshow – **HOFEX**, will take off the 17th edition, from 8 -11 May 2017 at Hong Kong Convention and Exhibition Centre (HKCEC), to celebrate its 30 years of milestone in the food & hospitality scene. Regarded as one of the most professional and must-attend F&B tradeshows in the region, the biennial event will catch the attention from the entire industry, with 2,500 international exhibitors from 57 countries and 40,000+ professional buyers from Macao, Guangzhou, Taiwan, Singapore, Thailand, Vietnam and other parts of South China region participating.

This year HOFEX will bring 5 highlights including newly featured Bakery@Confectionery, The Second Prime Meat Tradeshow in Asia, ProWine Asia 2017, Hong Kong International Culinary Classics and Allworld Barista Championship, to showcase a wide array of the latest innovative products and solutions.

Asia has become the new center stage for global cuisine, a place where top notched restaurant and F&B chains want to be. In particular, the bakery and sweet sector is amongst the most benefited industry as Western culture is becoming popularised and yearned for by the middle and upper class. **Bakery & Confectionery @HOFEX** is a specialised sector gathered by thousands of culinary and pastry chefs, restaurant and café owners, retailers, distributors and more across the region, ranging from ingredients and equipment to finished bakery and sweet products.

Hong Kong International Culinary Classics (HKICC) is a prestigious competition joined by over 900 talented chefs, pastry chefs and apprentices in the region to reflect the breadth and depth of their achievements in the kitchens. This professionally organised event is one of a kind, in which endorsed by a famously respected organisation – World Association of Chefs Societies (WACs), that honors professionalism and execute high standards in culinary, and co-organised with Hong Kong Chefs Association and International Culinary Institutions.

This year, the competition comprises of individual challenge in Western and Chinese cuisine, along with team challenge includes Showpiece and Plated Desserts, Live High Tea Set Competition, Fantasy Table, Young Pastry Chefs Chocolate Nut Cake… Participants will be judged base on strict criteria scored by: composition; correct professional preparation, skills, techniques; presentation and innovation; and serving arrangement.

In addition to the featured sectors, the show also provides high caliber expertise and guidance through networking, education and seminars, including Regional Hotel General Managers Forum, Allworld Barista Championship, Butchery Skills Challenge, Allworld Open Cup, to encourage the exchange of information and ideas and facilitate industry development.

www.hofex.com







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TASTE AS A FORM OF ART

The "**Pasticceria Bompiani**" in Rome, in collaboration with "**Giardini d'Amore® – Liquori**", have officially presented "**Achrome**", the first alcohol-based cake made by **Walter Musco**, pastry chef, owner of the pastry shop, a sweet tribute to the Milanese artist **Piero Manzoni**. This single-flavoured almond cake represents the concept of "achrome", lacking in colour, which inspired the series of works by Manzoni.

"This cake was created after a meeting with **Massimo Bottura** from the Osteria Francescana in Modena – Musco says – . Considering the great passion for art that both the chef and I have, we thought of creating a tribute to the artist. The first thing he said, opening the packaging, was: Beautiful!. However the second was surprising and before we could explain what it was made up of, he added: I imagine that it is single-flavoured!. At first we were speechless because the chef's reasoning was flawless: Achrome, so one flavour. So we understood that an aesthetic-minimalist challenge was not enough, but it had to be confirmed by a content which, so far, was wrong and not bold enough, in so much that the cake was made up of three ingredients – mango, coconut and lime –, which had nothing to do with the concept of achrome. We started thinking, asking ourselves what the perfect ingredient could be, able to produce the white tones typical of the Achrome by Manzoni. Months earlier we met **Emanuela Russo** from **Giardini d'Amore**, a small company producing liqueurs in Sicily. The inspiration was immediate: the almond was the main ingredient to be declined in several shapes and consistency. And, so, this cake was created, which narrates the almond and Sicily in many ways. Using the almond liqueur makes it even more interesting, because it allowed us to insert an almond milk gelatine which, before, defrosted in a different way form the rest of the components and which, anyway, disappeared in the presence of almond namelaka, which is fattier and more intense. The combination of the milk with the liqueur resolved this technical problem, adding a slight alcoholic note, which cleans the palate".

www.pasticceriabompiani.it - www.giardinidamore.com



Achrome

A tribute to Piero Manzoni

Almond Dacquoise

almond flour	g	225
flour 00	g	100
icing sugar	g	225
egg whites, not beaten	g	150
liquid cream 35% fat	g	50
stiff egg white	g	450
sugar	g	250

Using a spatula, mix together the non beaten egg whites, both types of flour, icing sugar and liquid cream. Gradually beat in the 450 g of egg white with the sugar. Fold in the stiff egg whites. Spread out approximately 1 kg of the mixture on a tray, 40x60 cm, lined with baking paper. Bake at 180°C with valve open.

Almond namelaka

milk	g	62
almond paste	g	52
gelatine sheets	g	1,5
Opalys white chocolate	g	95
cold cream	g	125

Warm the milk, add the softened gelatine, emulsify with the almond paste and white chocolate. Add the cold cream, emulsify and leave to crystallize for 24 hours.

Almond milk and almond liqueur gelée

almond milk	ml	150
Giardini d'Amore almond liqueur	g	8
gelatine sheets	g	4,5

Warm the almond milk, add the softened gelatine and the liqueur. Leave in the fridge to set.

Almond paste mousse

milk	ml	147
almond paste	g	98
sugar	g	42
gelatine sheets	g	6
whipped cream	g	189

Warm the milk together with the sugar, add the gelatine and emulsify by adding the almond paste. Lastly, add the whipped cream.

Spray mixture – white velvet

cocoa butter	g	250
titanium dioxide	g	50

Melt the cocoa butter, add the titanium dioxide and emulsify.

ASSEMBLY

Build the "heart" of the "Achrome" in a stainless steel square frame, 18x18 cm, by positioning the three inserts, 16x16 cm each, starting with the daquoise, then the namelaka and then the gelé. Once placed on top of one another and positioned in the centre of the mould lined with acetate, pour in the almond mousse, avoiding creating any air bubbles. Once the mould is full, smooth the surface well and finish off with almond grains in the centre, making a line starting from one side and finishing at the other side. Place in blast chiller at -20°C and spray with the white velvet at 45°C.

Walter Musco
Pasticceria Bompiani
Roma
www.pasticceriabompiani.it
Foto Valeria Tudisco



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come and discover **Trittico 50th Limited Edition**

The gold image is used for illustrative purposes only.

BRAVO 50th ANNIVERSARY



In the years **Bravo** has become a leader in the dessert world thanks to its innovative technology. And this is also the story of Bravo family: Mr. Genesio, the founder, and his sons **Giuseppe** and **Stefano**, who now guide the internationally oriented company.

It all began in 1974, when **Genesio Bravo** started to develop an innovative idea. This resulted in **Trittico**, the first multifunctional patented machine that blends, pasteurizes and cooks in less than one square metre. Now the **50th Anniversary Limited Edition** of the machine is launched and equipped with a golden dashboard.

Innovation, technology and development have been the pillars supporting the company and today Bravo responds to gelato, pastry and chocolate professional needs all around the world. Fifty years of hard work allowed the business to expand and the company to open new branches in France, Asia, North America, Germany and Middle East.

Now Bravo launches three new products. The new tempering machine **K12** is equipped with a 12 kg capacity tank. The pasteurizer **Pastmatic** is updated with the electronic control of the pasteurization cycles for a more homogeneous mixture. Last but not least, **Equilibrio** is a new revolutionary system that communicates with Trittico throught Insight - consisting in an App that follows step by step each phase of production.

www.bravo.it and **www.facebook.com/BRAVOSPA**

Simplé Gold

It was the beginning of the '50s when **Fabbri 1905**, the company that Gennaro Fabbri founded in 1905, made its entry into the world of gelato. They launched Cremolati, which became the first semi-finished gelato to be made by adding milk and using electrical ma chines. As a result, the quality of the best Italian gelato became simple, within everyone's reach.

Today the company continues to promote Made in Italy gelato by offering professionals the benefit of its long experience, and launching the **Simplè Gold**, i.e. gelato pastes made with 100% natural ingredients. Free from gluten and palm oil, Fabbri Simplè Gold brings back the quality of the Italian gelato making tradition all over the world, combining excellence with creaminess.

The visual impact of the label also promotes the love for gelato that has made Fabbri 1905 a leader in the field, and the desire to offer professionals the best ingredients. Simplè gold range includes five flavours, the most loved and requested by consumers around the world: Vanilla, Chocolate, Caramel, Tiramisu and Gianduia.

www.fabbri1905.com



The largest food and beverage trade show

Over 95,000 food and beverage professionals are planning their visit to **Gulfood 2017**, the world's largest annual food and beverage trade show, taking place in Dubai (UAE), from 26th February to 2nd March 2017. To increase accessibility and trading potential, Gulfood 2017 will focus solely on finished food and beverages split into eight individual show components: Beverages; Dairy; Fats & Oils; Heath, Wellness & Free-From; Pulses, Grains & Cereals; Meat & Poultry; Power Brands and World Food.

Trixie LohMirmand, Senior Vice President, Exhibitions & Events Management, Dubai World Trade Centre (DWTC), explains: "Gulfood's new sectorised format will allow visitors to get straight to business by accessing the most relevant international and regional brands, companies and operators – the people they most want to meet from the sectors they primarily serve".

Gulfood 2017 – which will take place only three months after the sector-specific Gulfood Manufacturing event posted record visitors numbers in its third outing in November 2016 – will feature 120 national pavilions including first-time participants Malta, Finland and Slovakia. The show will also see hundreds of international heads of state, ministers, government officials and scores of national trade associations eager to ink lucrative bi-lateral trade agreements among 95,000 anticipated visitors.

More than 5,000 local, regional and international companies from 90 countries will display thousands of finished food and beverage products, reflecting the latest taste trends and food innovations from around the world. F&B professionals from over 160 countries will visit the show to discover new trends, source the latest products and deliver the widest selection of food and beverage choice in their home countries. **www.gulfood.com**



A charming vortex of taste

Tourbillon by **Silikomart Professional** is a mould range which is the fruit of the successful collaboration between the French MOF **Yann Brys** and the Italian company designers. A swirling of flavours for sweet and savoury surprising creations: an easy and innovative solution for plated desserts to make decorations and, why not, inserts. Tourbillon: a vortex of taste.

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SUNSHINE BITES

FROM SIMONE FIGUCCIA'S MAGICAL OASIS OF SWEETS IN SICILY IN MARSALA, HERE'S A SWEET THAT CAPTURES THE AROMAS AND FLAVOURS OF THE ISLAND

Orange blossom mousse

Zagara Camel 70°	g	50
grated orange rind	g	10
approx.		
diced candied orange	g	200
water	g	110
egg yolks	g	320
sucrose	g	370
gelatine sheets	g	22
glossy whipped cream	g	850
orange blossom	n	10
water	g	100

Leave the orange syrup, rind, diced orange, water and orange blossom to soak for approximately 12 hours. Then, separate the liquids from the solids. Add the liquid obtained to the yolks together with the water and sucrose. Heat to 85°C and then cool down to 30°C. Add the previously softened gelatine and the glossy whipped cream. Add the solid ingredients to the previous mixture. Mix.

Sponge

eggs	n	12
sucrose	g	360
flour 00	g	360
starch	g	40

In a planetary mixer, on the first speed, beat the eggs and the sugar together. Once beaten, add the sifted flour and starch, and mix by hand.

Syrup

water	l	1
sugar	g	1350
Zagara Camel 70°	g	500

Bring the water and sugar to the boil, until it makes a syrup at 30°B. Leave to cool and add the Zagara Camel 70°.

Lemon mousse

lemon juice	g	250
sugar	g	30
gelatine sheets	g	16
Italian meringue	g	400
glossy whipped cream	g	400

Warm the lemon juice and the sugar, add the gelatine, which has already been soaked and squeezed. Then, mix in the meringue and glossy cream.

Black mulberry mousse

fresh black mulberries	g	140+560
lemon juice	g	15
gelatine sheets	g	25
Italian meringue	g	400
glossy whipped cream	g	500

Blend the first quantity of mulberries and warm to 40°C, add the previously softened and squeezed gelatine. Blend the remaining mulberries, add the lemon juice, meringue and glossy cream. Delicately mix the two mixtures together.

Orange gelatine

Camel neutral glaze	g	500
orange flavouring and oil	g	5
orange food colouring		qb

Carefully mix the flavouring with the glaze, making sure not to create any air bubbles. Heat slightly and add the colouring.

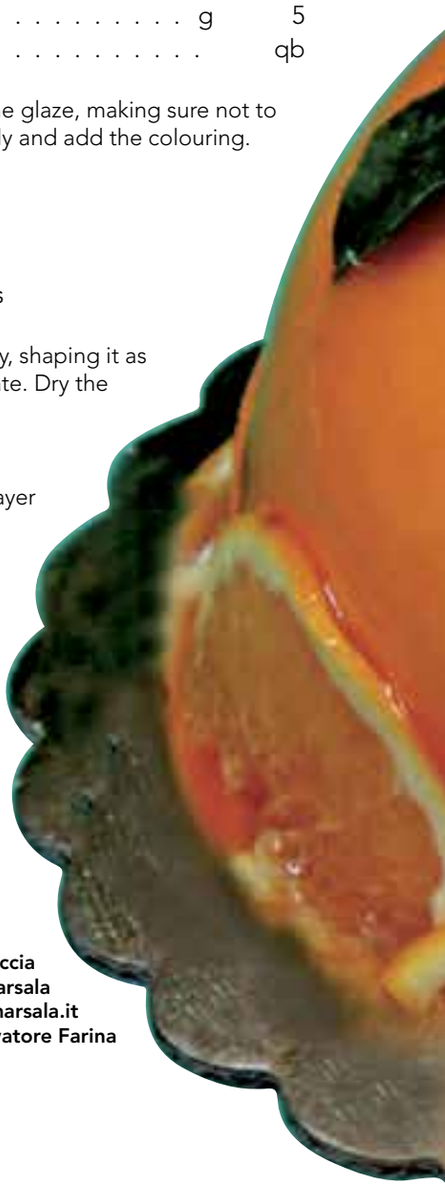
Decoration

tempered dark chocolate
natural orange leaves
natural orange blossom flowers
dried orange slices

Temper the chocolate. Leave to dry, shaping it as required. Finish with white chocolate. Dry the orange slices and decorate.

Assembly

Inside a "zuccotto" mould, put a layer of orange mousse, soak a layer of sponge with the syrup and place on top, and place a layer of lemon mousse on top of this. Add another layer of sponge, soaked with the syrup, then a final layer of black mulberry mousse. Add another layer of soaked sponge to finish. The mould should be placed in the blast chiller each time a new layer is added. Once the sweet is finished, place in the blast chiller, then remove from the mould, glaze and decorate.



Simone Figuccia
Oasi, Marsala
www.oasibarmarsala.it
photo Salvatore Farina



The Italo-Japanese Carpigiani Gelato-Pastry University crowns a new global trend



The newest and sweetest global pastry trend is called "gelato-pastry". The tradition of excellence in pastry & gelato shops is 100% Italian, and in 2016 it became a global phenomenon, thanks to the educational initiatives of the **Carpigiani Gelato Pastry University** in Tokyo. **Carpigiani** – the Italian world-leading manufacturer in gelato machines, that in 2003 had already founded the Gelato University in Anzola dell'Emilia, Bologna – settled the headquarters of its new school in Japan, because here the art of pastry reaches high levels of perfection and innovation. This unique training program aims to develop new ways of merging traditional Italian gelato and high-level pastry creations.
"The fame of the fusion of gelato and pastry arts spread throughout the world thanks to Italian craftmen of ancient and modern excellence – says **Alessandro Racca**, director of the Carpigiani Gelato Pastry University –: let me remind some historical pastry & gelato shops founded during the 19th century, including the Baratti & Milano Caffè in Milan, the Caffè Sicilia in Noto, Profumo in Genoa and Gambrinus Caffè in Naples. The Biasetto Pasticceria in Padua, the Antoniazzi Pasticceria in Mantua and Mondi in Rome represent a contemporary way of enjoying gelato by pastry chefs. The seminar organized by Carpigiani Gelato Pastry University in collaboration with the Italian winners of the Coupe du Monde de la Pâtisserie 2015 aroused much interest and gave new inspiration to Japanese gelato makers and pastry chefs. The champions showed how to prepare sophisticated gelato-pastry specialties: **Francesco Boccia, Fabrizio Donatone** and **Emmanuele Forcone** revisited in an innovative way (and of course with gelato), some famous cakes such as the Black Forest, the Fruit Explosion and the Mont-Blanc".
Lorenzo Scrimizzi, director of Carpigiani Japan, confirms: "Today in Japan we laid the foundations of a new era of the gelato-pastry art, we look forward to seeing what the fusion of two creative excellences like those of Italian and Japanese matrix will generate". The Carpigiani Gelato Pastry University was founded in 2015 with the aim to merge the two cultures and the director Racca is supported by two Japanese instructors, the gelato and pastry chefs **Hiroyuki Emori** and **Shigekatsu Kimura**. As a first step to spread the awareness of "gelato-pastry" as a new category of desserts, in 2016 seven workshops were organized: base gelato courses for professionals, advanced full immersions dedicated to the creation of gelato cakes, French mignon pastry courses and Italian mignon pastry and gelato courses.
Organizers Carpigiani Gelato Pastry University (www.gelatopastryuniversity.com), Team Massari by Agrimontana; Support Italian Embassy in Japan, Italian Trade Agency (ICE) of Tokyo, CAST Alimenti; Special Support Japan Food Journal; Sponsors Agrimontana (Roots Trading **www.e-roots.co.jp**), Domori (Del Sur Japan **www.delsurjapan.com**), Silikomart Professional (Pacific Yoko **www.pacificyoko.com)**, Irinox (F.M.I **www.fmi.co.jp**), IFI (Carpigiani Japan **www.carpigiani.com/jp).**



The recent seminar held at the Japan College Pastry Tokyo unveiled exclusive recipes and production methods of gelato-pastry art thanks to Italian Team who won the 2015 Coupe du Monde de la Pâtisserie.

Innovative molds





With the modular **Cake Idea** line by **Martellato** you can create a cake-based dessert that combines separate elements each with a different recipe, flavour and design. Each element is obtained using a Cake Idea stainless steel rings, and then they are combined to create stunning, modern and multi-flavoured desserts. Moreover, in addition to semifreddo rings, the range also includes rings with different heights for tarts and inserts. Now, thanks to the success already obtained, the Cake Idea - Le componibili 2017 line includes 3 new models. Thanks to the stainless steel rings kit, classical shapes such as round and square become modern desserts.
The thermoformed plastic molds **S-MART** are practical, fast and reusable. They are available in classic shapes, and are easy and quick to use for the making of semifreddoes, mousses and refrigerated desserts. They quickly cool their contents and are easy to wash and reuse many times, for more saving and increasing productivity. Stainless steel accessories for insert or tart are available. **www.martellato.com**

EUROPEAN PASTRY CUP 2018: HEADING TO ITALY

For the first time the **European Pastry Cup** - European selection of the Coupe du Monde de la Pâtisserie 2019 – will be held on June 10th, 2018 in synergy with **le Bocuse d'Or Europe** in Turin at the heart of the Piedmont region of Italy.
Turin will most certainly stand as the European capital of Gastronomy in 2018 as from June 10th to 12th Gourmet Expo Forum will host the two prestigious contests in pastry and culinary arts.
After a first edition in Paris in 2012 followed by two editions in Geneva in 2014 and 2016, for the 2018 edition the European Pastry Cup has chosen Italy. With a victory in 2015, it is the latest country to have won the world finale of the Coupe du Monde de la Pâtisserie. They had already won the Trophy in 1997 and have also reaped two silver medals and three bronze medals. With an uninterrupted presence on the podium between 2009 and 2015, it seemed only natural for the nation to host the most important European contest in pastry art.
The European Pastry Cup is the European final and qualifying event that serves to determine the 3 teams that will take part in the world finale of the Coupe du Monde de la Pâtisserie in January 2019, which is held as part of the Sirha trade exhibition in Lyon, France. In the future it will become a travelling event, moving every two years around the Europe of sweet delicacies. **www.cmpatisserie.com**

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CARPIGIANI

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LOVE AND COHERENCE

THE ANTONIAZZI FAMILY, BETWEEN BAGNOLO SAN VITO, MANTOVA AND BOLOGNA, SKILFULLY RUN FOUR PLACES WITH LOVE AND RATIONALISATION AND A COHERENCE IN THEIR PRODUCTION, SALES, IMAGE AND ORGANIZATION

Service. Quality. Enthusiasm. Ambition. These are the four characteristics that they love to emphasize, and we would add **coherence** to the list.
It all started in 1968, when **Ennio Antoniazzi** opened his first laboratory in Bagnolo San Vito, close to Mantova. His success and the response from the customers gave him new incentive to expand the business and workspaces. In 1979 he moved to via Roma, expanding the activity and laboratory. Thanks to the help and support of his wife **Neide** and later his sons **Davide** and **Marco**, together with their wives **Barbara** and **Elisabetta**, the activity grew in both prestige and demand. In 1990, they opened a new place (where they still are today) with a laboratory of 1,000 m^2 and a selling area of 150 m2. Next door, they set up an area dedicated to banqueting and then took over the management of **Caffè Borsa** in Mantova and, since September 2013, also that of **Caffè Zanarini** in Bologna. You can find the changing faces that the Antoniazzi family have taken on during their evolutionary growth summarised in these places: confectioner's, cafeteria and catering, greatly diversified in both geographical areas and sectors. However, they have never lost sight of giving priority to excellence in every detail, a particular that has made Antoniazzi a high-quality brand.
Their vast artisanal production includes more than 50 types of classic and speciality cakes, including small cakes, a wide assortment of classic and special petit fours, around thirty types of hand crafted pralines and naturally leavened panettone and colomba, as well as all the traditional confectionery of Mantova. Furthermore, breakfast croissants, gelato, marzipan and a great variety of creations in chocolate.
"We love our work and cultivate a passion for an art that we have handed down from generation to generation, introducing innovation and creativity while respecting the tradition of great confectionery", says Marco during our pleasant chat.
What clearly emerges is their **love** for this profession and their tendency towards **rationalisation**, which is fundamental in order to be able to supervise all the daily dynamics involving a minimum of 146 people, not forgetting extra collaborators (more than 250), gravitating around the special events, which as more or less weekly and which can cater for more than 2,000 guests.
It is stimulating to listen to Marco while he explains their reality, which continues to flourish, also thanks to the harmony between the family components and to their clear and forward-thinking business vision. In particular, he supervises and manages the catering. His parents are still very active, his brother, Davide manages the confectionery production, and is constantly present in the laboratory. Image, graphics, packaging and window dressing are the domain of Elisabetta, while Barbara manages the customers and the sales points.





Marco, how were you and your brother introduced into the company?
Up to 1995, we participated in any possible and imaginable course available, then we decided to work and capitalise on our experience within the company by organising internal courses and investing in our human resources and our customers. After 2010, I found the need to resume contact with the sector, with colleagues, and not just locally. We decided to challenge ourselves in order to offer a consistently excellent product, finding new comparisons, extending our sphere of activity in order to have a broader vision. So, I went to the Accademia Maestri Pasticceria Italiani. I thought that passing the exam was a goal reached but instead, it was only the beginning, because it makes you reconsider every aspect of your work, giving you the sensation that nothing is good enough.
What has improved?





Listening, in the way that what I feel needs to change anticipates the market needs. Our work requires **intuition**: we need to be ground-breakers of the consumption, trends and marketing.

How do you anticipate these needs?

By remaining in close contact with our customers. One of the positive points of catering is the possibility to spend time with many different people. It is sufficient to listen to them in order to understand what they really expect, which is very different from what you hear from colleagues and during courses.

Thanks to your "listening", what are the latest trends you can tell us about?

A strong return to tradition. Our customers want to be sure when they spend their money. Of course, they like to taste new products, but when offering or giving confectionery to others they choose the classics. A classic product that we ourselves contributed to creating in this decade, and so many people have chosen our cakes and sweets for their weddings!

Any other significant trends?

The drop in the consumption of confectionery on a daily basis. We have more work because we have an enormous request for celebration cakes, cakes for dinners and special occasions, while the request for sweetness itself has reduced in our daily lives...

How do you manage to co-ordinate all the activities, guaranteeing excellence, coherence and consistency?

At present, there is everything available on the market and everyone produces everything. In this period you need to know how to manage yourself, being well aware that it is not easy to remain coherent in practice. You need courage to do certain things, while sticking to your choices, without continuously changing your mind. I believe in the rigour of consistency.

Your family history has grown in dimension and quality: what are the "secret ingredients" of this evolution?

In this period of crisis, which started in 2008, great changes have offered opportunities which we have evaluated, assessing both what could be done and our potential, and in this way we have managed to develop our activity. One step at a time, we have reinforced our position, arriving at the level we are at today. We have matured as regards our production as well as on the commercial front. Of course this requires energy, on par with a clear vision, because, despite our increased dimensions, we are and remain proud artisans with a lot more

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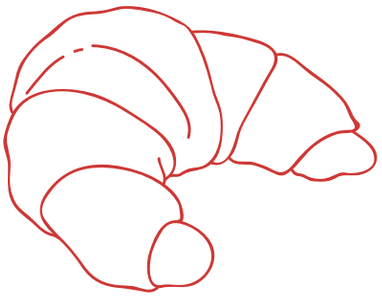
How did you get into catering?

By also applying to catering the philosophy of confectionery, a choice, which together with the guarantee of excellence, makes the difference to the organisation, impeccable service and excellent presentation. At the base of everything is rationalisation, optimizing costs and training personnel, who must be ready for huge events such as the Film Festival in Mantova or exclusive dinners in private homes.

Projects and dreams for 2017?

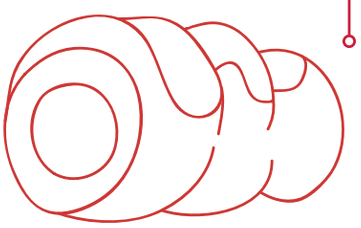
I have been lucky enough to have received a lot of personal satisfaction, now the challenge is our activity. I am focusing on training people in all aspects of the activity and also organising a lot of internal courses.

L.C.
Photos Giancarlo Bononi



Pasticceria Gelateria Antoniazzi
Bagnolo San Vito, Mantova
6.000 m²:
800 lab
3,000 warehouse
120 shop
200 offices

Caffè Borsa Antoniazzi
Mantova
12 employees
310 m²:
20 lab
150 warehouse
140 shop

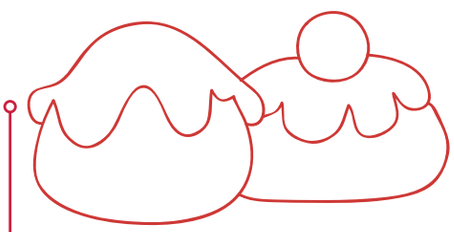


Caffè Zanarini Antoniazzi
Bologna
35 employees
620 m²:
150 lab
150 warehouse
300 shop
20 offices





info@antoniazzi.biz
www.antoniazzi.biz



Antoniazzi Banqueting
Bagnolo San Vito, Mantova
legal seat and showroom
35 employees


ANTONIAZZI
Mantova

INNOVATION DAY BY DAY



Founded 60 years ago as a leader in the production of cake decorations for special occasions, today **Modecor** has a wide product portfolio enabling to spread the concept of decoration to day-by-day cakes. “Our goal is that to bring continuous innovation into the daily pastry production, with a great respect of tradition in confectionery art, in Italy as well as abroad – they say –. In our catalogue we try to supply professionals with ideas and help them to improve the daily fruit of their work”.
Modecor offers decorations and ready to use products in line with worldwide trends and tradition. The 2017 collection includes new ready to use **chocolate plaques** (dark chocolate 60% and white chocolate) to adorn pastry creations in a quick and easy way. The catalogue shows mini chablons, round squared, éclair plaques and much more.
VIP is the new **sugar paste**, which is particularly smooth and elastic due to the presence of sugar microgranes. This product has a pure and natural white colour thanks to the use of a high quality fondant, and is hydrogenated fats free and gluten free. Vip sugar paste grants great results in fridge as well as in blast chiller.
The new Modecor catalogue can be dowloaded from **www.modecor.it**

Panna cotta and crème caramel

Bigatton offers two classics loved by all those who like the original tastes of Italy: the panna cotta and the crème caramel, two preparations in powder for tasty desserts. Easy to prepare, excellent taste: 150 g of **Crème Caramel** are sufficient for 1 litre of milk. Just bring the mixture to a boil and pour into a mould.
Panna Cotta is packed in bags of 2.5 kg, 3 bags per carton, while Crème Caramel is in bags of 2.5 kg, 6 bags per carton. **www.bigatton.it**



Try it, you won’t ever leave it

Smart Mix is the new machine by **Staff Ice System**, the Italian company based in Rimini and specialized in cold equipment since 1959. It is a jewel of technology both for design and details, and for its technical innovations. Among its features, the top module is the most appreciated: it’s a pasto-cooker used basically as a multifunction machine and its large section’s outlet has been designed to ease the extraction of products. It is also provided with a refrigerating system and a stirrer controlled by Inverter.
Smart Mix stands out also for its revolutionary features and design choices, aimed to ease women’s work in the laboratory: it is equipped with an ergonomic dashboard and a lifting module with a small step to adjust the machine’s height to any operator; it is intuitive, safe and almost noiseless.
www.staff1959.com



The PE-protect® allows your packaging to communicate

The PE-protect® is an innovative process that characterizes all **Atelier Tomassini’s** packaging, making it interactive and suitable for food contact. PE-protect® consists of printing and polycoating the internal packaging. The four characteristics that make Atelier Tomassini’s products unique are visible under the polyethylene layer:

- ✓ Link to **www.pe-protect.com** to download the **compliance certificate**, according to the European legislation in force.
- ✓ Production lot number for product **TRACEABILITY**.
- ✓ **RECYCLABILITY** symbol. The packaging is classified with European C/PAP 81 code, so than can be recycled as paper or cardboard.
- ✓ European symbol of suitability for **food contact**.

All this and much more can be found in Atelier Tomassini’s packaging. The revolutionary technology has made it possible to create not only simple containers, but real means of communication for consumers. Polycoating makes the box, paper and band sturdier, while also creating a barrier that protects the contents from humidity and any harmful substances in glues and inks that could migrate and alter the sensory characteristics of the contents.
The Atelier Tomassini packaging comes in a wide variety of graphic combinations, with textures that are always up to date. To ensure customers’ safety, the company carefully selects suppliers and constantly carries out quality controls, in order to guarantee excellence. With Atelier Tomassini you will have exclusive packaging, entirely MADE IN ITALY, created with great attention to the correct use of natural resources. **www.ateliertomassini.com/en/**



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THE PUPINE BY TISSÌ

AMONG THE VARIOUS DECORATING TECHNIQUES, **TIZIANA BENVEGNA** HAS A PARTICULAR PREFERENCE FOR MODELLING





Born in 1973, Sicilian by birth but Roman by adoption, **Tiziana Benvegna** is known as **Tissì**. Following her artistic studies she dedicated herself to making hand-crafted wooden items, sets for events linked to the cinema, studying ceramics and later on graphic design and web design. In 2010, she became passionate about cake design and since 2012 her love for sugar paste transformed itself into an opportunity and she started teaching modelling in Italy and abroad. She has taken part in several International competitions. In January 2016, she came 5th in the Italian Artistic Pastry Cup #gicakes Sigep, while in 2015 she won the Gold Award at the Birmingham Cake International and first place, as well as the Gold Award and International Best in Show at the London Cake International.



Celebrating the 50s by Tissì won the gold medal at the 2015 Birmingham Cake International. On the previous page, a wedding cake inspired by the 1920s.





A musical-themed cake, finalist at #gicakes 2016, at Sigep, featuring W.A. Mozart. On the right, the work presented at the first Biennale di Sugar Art in Turin. In the photo underneath, the "legendary" Morticia Addams interpreted by Tissì.

How did you become a cake designer?
By studying sugar art and, taking example from established artists, I created my own personal style.

Which technique do you prefer?
I do modelling and this is the technique that I mainly prefer. However, I love studying other techniques, I like gumpaste flowers, painting by hand and airbrush.

What do you think of the Italian piping bag decoration technique?
It is a real work of art, I know several artists who are inspired by this skill and I am fascinated every time I admire their work.

What do your customers ask for?
Usually, after seeing my work, I have freedom of choice, even if they are demanding. For this reason I have started to collaborate with professional confectioners.

Do you use Facebook to showcase your work?
Yes, a lot. I must admit that the social networks allow me to make myself known all over the world.

What characterizes your work?
I have a unique style, my characters heads are larger than their bodies, with large eyes and small mouths, but they fit perfectly together. People easily recognise me through my work which is a dream come true for me.

Which subjects do you prefer to model?
I love dolls, which I have called "**pupine**" (which comes from Sicilian dialect), but in certain occasions I like to challenge myself and try other subjects. A favourite of mine is the golden dragon which is the result of a lot of work, a beautiful experiment that had great success.

Are all your subjects made of sugar paste?
Yes, sometimes I also use chocolate paste.

Do you prepare the paste yourself?
I use a top quality industrial sugar paste. Homemade recipes do not reach the same level of perfection for modelling, so I prefer to use a certified paste. Now I work as "ambassador" for Laped Italia, an internationally known company specialised in semi-finished sugar-based products.

What advice can you give to young people who would like to take up this activity?
A lot of passion and dedication, but only if they really feel this art running through their veins. I have too much respect for this work and unfortunately, today, many improvise, ruining and belittling this work. I have a motto which always accompanies me and which I pass on to my students: this profession is an art, where every opportunity could be a great achievement. The important thing is to believe in it!

Milena Novarino





COMBINABLE CAKE RINGS

New Cake Idea from Martellato - the innovative and easy way to produce **multi-flavoured cakes**.
Now you can create a cake based dessert that combines separate elements each with a **different recipe, flavour and design**.
Simply create each element by using one of the 'Cake Idea' stainless steel rings and then combine it to create a stunning, modern, multi-flavoured dessert.
Cake Idea gives pastry chefs the ability **to try ever new combinations** that look really impressive in pastry displays and shop windows and will **satisfy even the most demanding customers**.
In addition to semifreddo rings, the range includes also rings with different heights for tarts and inserts.





Martellato

www.martellato.com

AT THE END OF THE 70, THERE WAS THE FIRST CHICCHERIA, A PASTRY SHOP AND GELATO PARLOUR WITH AN ARTISAN TRADITION, THEN IT CAME THE DECISION TO DEDICATE TO PERFECTING GELATO.
THE NATURAL EVOLUTION OF MANUELE PRESENTI

AN INTEGRAL APPROACH



Goodness and genuineness are the principle and final aim of **Manuele Presenti's** work and this is why, in his gelato, he does not use hydrogenated fats, preservatives, colourings, chemical flavourings and semi-worked industrial products. An essentialist? No, rather he is eager to return to the tradition of the essential, intended as an **integral and natural product**, and to spread the culture of taking care of oneself both in terms of health and flavour. "My concept of **natural gelato** means knowing every single raw material and knowing how to work it in the appropriate manner and time. It is fascinating work of continuous research, study and experimentation". This has been his passion from the beginning and today he is in constant evolution.

Manuele has grown up professionally within his family business, Chiccheria, gelato parlour and pastry shop in Marina di Grosseto, Tuscany. Curious from the start, he studied topics linked to the organic chemistry of gelato and then he was lucky to work with chemical experts on the development of new nucleus of natural thickeners.

He has been collaborating in the development of the Gelato Italiano balancing software since 2007 and during this last period he has been redesigning the programme using his methods and new parameters. It is a topic which he is passionate

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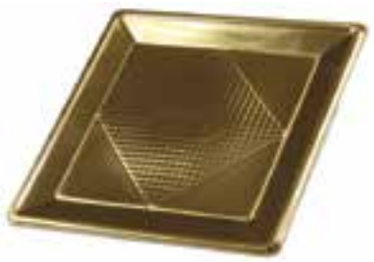


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SQUARE TRAYS
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SQUARE TRAYS
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SQUARE TRAYS
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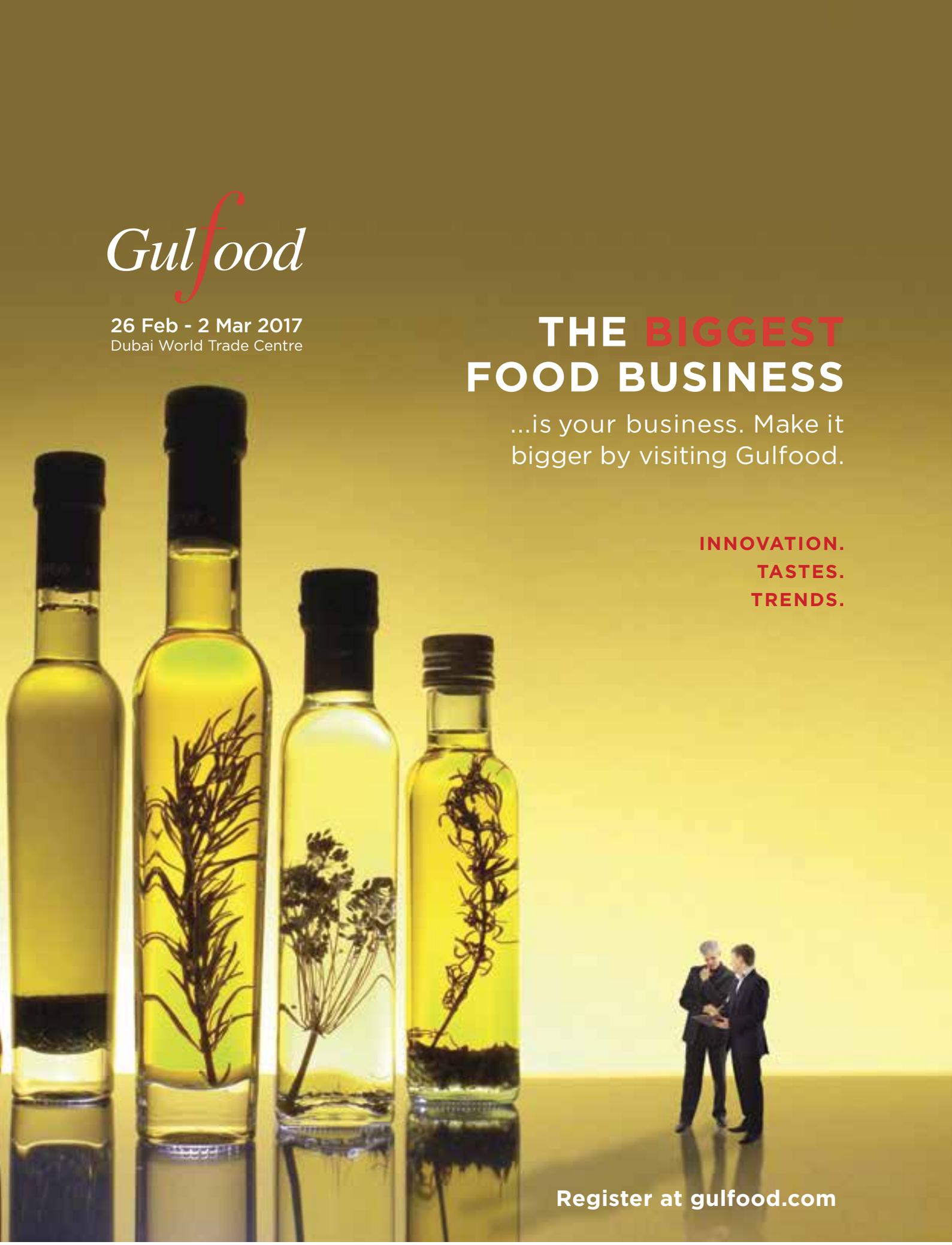


about, having initially analysed all his recipes using the classical balancing methods, but finding a wide diversity of the parameters. Was he doing something wrong? It was simply that the flavours and types of gelato had changed over the years and so he decided to break down hundreds of his recipes in order to identify objective and functional parameters.
This work took him over a year to complete, and had the aim of creating a more intuitive method, which would allow the raw materials to be worked in the correct way, guaranteeing the preparation of gelato that is creamy, tasty, workable at a correct serving temperature with a uniform density. Today, using his method, he can prepare any type of gelato (classic, with fruit, vegan, gastronomic...).
Last year, the **Gelato Naturale Academy** was founded, with the aim of promoting the concept of natural gelato in Italy and in the world. Manuele travels a great deal for his consultancy: Bali, Singapore, Australia, America, Germany, England, Austria, Spain, Israel, Costa Rica, China... He has become familiar with other cultures, coming into contact with typical flavours and raw materials, working with teams having a specific aim, creating a true *circuit* of professionals.

What is your concept of natural gelato?
My parents have taught me to love and respect this work and I am used to seeing any type of raw material being transformed into a finished product, from the toasting of dry fruit to pastry, using a stone roll refiner, from fresh eggs to custard, from fresh seasonal fruit to jams.
A sustainable gelato or more specifically "natural"?
With natural the concept is extended further. We do not just mean preparing something without using ready-made products: now, more than ever, we should care about respecting the environment. Reducing water and energy consumption, using biodegradable packaging, doing differentiated waste collection are priorities in order to protect our environment. What sense would there be in preparing a gelato without ready-made preparations and then wasting precious environmental resources?
How do you develop your recipes?
It is not just simply balancing a recipe starting from the raw ingredients and finding the right balance of the flavours. The proportions must be adhered to in a very precise way in order not to make any blatant errors. My recipes always start from an idea, a spark that I pick up during my business trips. I remember an opening in Genoa, after having lunched on excellent linguine with pesto, I created a pesto gelato using the traditional Ligurian recipe and the result was highly appreciated!
Which ingredients do you use?
Among others, two ingredients are the result of long research: natural cocoa and baobab fibre. During a business trip to Bali, I used natural cocoa for the first time, which does not undergo solubilisation, and therefore does not vary its natural pH, leaving the organoleptic properties unaltered. The colour is much lighter and has a more pronounced flavour in respect to solubilised cacao. Following further research, we managed to find an importer for Italy about a year ago.
And the baobab fibre?
I have been using it as a stabilizer in all my gelato for about 7 years, together with other natural ingredients. I have managed to give an excellent creaminess and smoothness to gelato as well as a texture which







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remains unaltered for weeks, without resorting to storage.

A balance between freshness, creaminess and sweetness. How do you prepare cream flavoured gelato?

Cream flavoured gelato is more complex. For each type of raw material, there are rules that must be followed if you want to have creaminess, balanced and well defined flavours. Furthermore, also the production system and the preservation method help to improve the quality of the gelato. I have been using the combined system for about 10 years, I pasteurize at a low temperature in order to preserve the organoleptic properties of the ingredients, while for storing, I choose glycol gelato tanks.

And how do you enhance the fruit?

This is the main ingredient of sorbet and for this reason choosing fruit that has mostly matured on the plant makes a difference. From a technical point of view, to enhance it in the best possible way, it must be worked cold and emulsions must not be used in the recipe, which, in the absence of fats, make the sorbet swell exces-

NEWS

PROFESSIONAL MACHINES FOR FRESH GELATO



Meant to produce, display, and sell fresh gelato, the GX series machines by **Frigomat** turn production into a real "live show". **GX6** completes the GX series with 6 freezing tanks with a total width of only 115 cm, allowing various furnishing solutions to meet the different needs of commercial spaces.

The design of the tanks, the transparent dome lids, as well as an air blade system, that prevents from fogging and condensation, enhance the visibility of the product, which is prepared and served right in front of the customer, who can follow each production step live. The independent tanks with dedicated temperature enhance the structure and flavours of gelato, while the seven electronic programs allow the professionals to express their creativity at their best. The new, upgraded refrigeration circuits provide for a very quick freezing and refill, while maintaining the most suitable gelato consistency.

The GX electronic machines are equipped with a new system for the regulation of the production steps, reducing water and electrical consumption to minimum levels. Even the "night storage" function allows the perfect preservation of gelato structure and properties, while optimizing energy consumption.



Many devices have been introduced to ensure the maximum ease of use and cleanliness. The cylinder washing system features an internal drain that flows directly into the water network. The spatulas are characterized by a practical quick release system that avoids any risk of contamination: the part that remains in contact with the gelato is inside the freezing/storage cylinder at minus temperatures, being protected from any type of contaminating agent thanks to the transparent dome.

The GX series machines can be easily installed in pastry shops and restaurants, allowing to offer gelato besides pastry productions to expand seasonability; to further expand the menu; to offer gelato even in locations without a dedicated laboratory.

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sively. A sorbet must be fresh, with a sharp flavour, slightly creamy with a fine and stable texture.

What are your specialties?

Bread, butter and jam, Tiramisù made my way, Chocolate caramel and rose salt, Ricotta and bio-blueberries, Sicily pistachios, PGI Piedmont Hazelnuts, extra dark Chiccheria, Custard cream, Peach and Morellino, "Caffè del Professore" (The Professor's Coffee).

How are the courses structured at the Gelato Naturale Academy?

They are held in small laboratories which are equipped with all the necessary professional equipment. They are divided according to the level and type ("classic" gelato, vegan, Sicilian granite, basic, advanced, natural semifreddi...) and are open to a limited number, maximum 6/8 people. I propose a method which allows the gelato to be personalised depending on flavours and location. People have participated from Australia, Brazil, America... The association comes from the idea of creating a true *community* for the exchange and sharing of knowledge. This is the era of social and web media, the new gelato makers that are formed by our circuit keep in touch.

Tell us about the natural gelato parlour that has been opened after your training in Melbourne.

Piccolina Gelateria Naturale is situated in Melbourne and is the first natural gelato parlour in Australia, with a very ambitious project. I followed the start up personally at the end of last year, at the height of the Australian summer. At present, they are producing approximately 200 kg of gelato a day, receiving positive feedback from the customers, newspapers and local media.

Michele Falcioni, head pastry chef at the Hotel Posillipo in Gabicce Monte (Marche), who is a expert in leavened products, breakfast pastries and semifreddi has recently joined our teaching staff.

And what's next?

We are opening our second franchise in Cagliari following the one in Villasimius, Sardinia. It is a franchising model which follows my philosophy fully, which expects that the gelato is made in laboratories using raw materials coming from the territory. I have also set up a company in the United States, with a team of professionals coming from other fields for a project that is always linked to natural gelato, in the area of Los Angeles. I cannot say any more about this... the trademark registration is in the initial phase!

Chiara Mancusi



Sardinian cream

fresh whole milk	g	435
fresh egg yolks	g	80
sheep ricotta	g	250
skimmed milk powder	g	55
maize fibre	g	35
carob flour	g	5
orange honey	g	140

Emulsify the first three ingredients, mix the powders together, add to the liquids and emulsify. Pasteurize at 80°C and process. Add the honey when the mixture reaches 50°C. In extraction add some toasted almonds.

Primitive chocolate

fresh whole milk	g	550
fresh cream	g	60
Panela organic sugar	g	135
skimmed milk powder	g	40
2DE glucose syrup	g	25
carob flour	g	5
Jamaica cocoa mass	g	130
acacia honey	g	55

Weigh the first three ingredients together, aside, mix the powders and add them to the liquids and emulsify. Pasteurize at 80°C. When the temperature has lowered to 70°C, add the cocoa mass. At 50°C add the honey. In extraction add coca nibs.

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THE REDISCOVERY OF AN ANCIENT TREASURE

Bagua cocoa is one of the most precious treasures in the Peruvian Amazon and it is one of the most ancient in the world. It is very light coloured with delicate and aromatic notes. The pure taste of this organic cocoa creates an extraordinary chocolate. In Peru **Icam**, the Italian chocolate company from Lecco, has established a direct relationship with the local cooperative Aprocam, an association that involves nearly 460 small farmers and that works on social, economical and environmental sustainability criteria. This collaboration has led to **The Grand Cru Native Bagua**, which was launched in the Agostoni range, including high premium chocolate. It is is an organic dark chocolate 81% with an intense aromatic profile and a very strong identity. **The Grand Cru Native Bagua Paste** is obtained directly from roasted beans, peeled and minced, without the addition of other ingredients, and produced without conching process.

Agostoni includes also the new **Natural Cocoa 10/12 Single Origin Peru**, a fat-reduced and natural cocoa powder, for an intense and authentic flavor, while the **Organic Cocoa nibs** have a definite taste of roasted cocoa, which is perfect for pralines, fillings and chocolate bars.





Icam Linea Professionale, the "historical" products range, presents the new **Fil-lmilk ZeroP** white cream, with a solid but spreadable structure. It contains shea oil and no hydrogenated fats.

A new look and structure have been conceived for the **icamprofessionale.it** website, which has been completely graphically and technologically updated, to be able to give a proper and quickly feedback to the requests of pastry chefs, gelato makers and chocolatiers. The focus of this new website is the easy research of products, which is important to support customers to be able to find the right solution for their requests, both creative and productive. The website is both in Italian and English to offer a proper service to the international markets and to satisfy the interest of potential customers which are looking for excellent Italian chocolate. **www.icamprofessionale.it**



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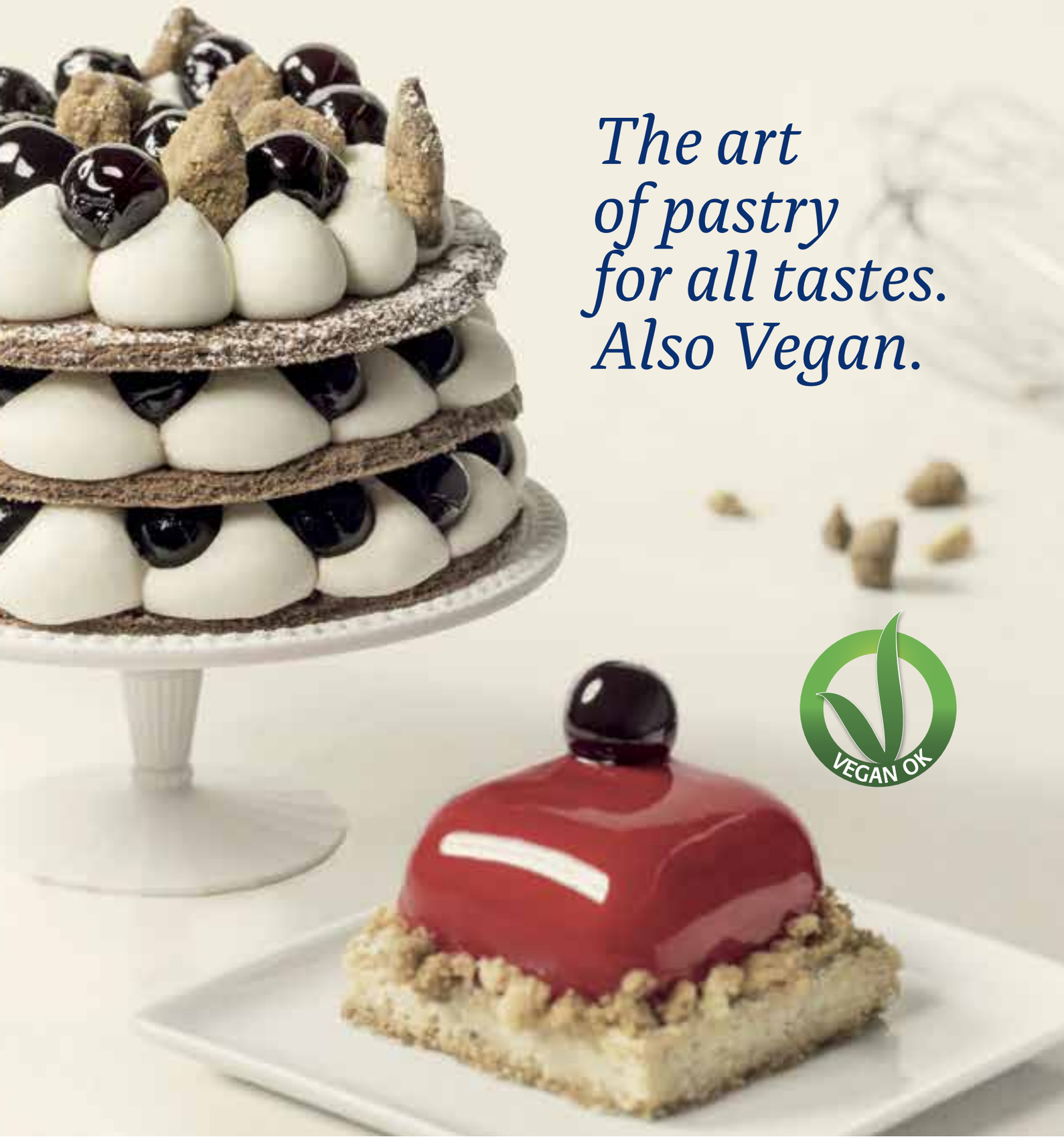
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