ITALIAN GELATO

PASTRY BAKERY COFFEE CUISINE

PASTICCERIA INTERNAZIONALE

worldwide edition

THE PERSUADERS!

A HERB, AN AROMA, A HISTORY...

QUARTINO GELATO

EVERYTHING RETURNS

IDEAS ARE RISING

TIMELESS MODERNITY



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THE PERSUADERS!



A NEW POSITIVE CHAPTER IN THE NAME OF GELATO FOR THE PIEDMONTESE DANIELE TAVERNA AND ANTONIO DE VECCHI, FOLLOWING THE OPENING OF THEIR SHOP, GELATO VILLAGE, IN GREAT BRITAIN



From left, Antonio De Vecchi and Daniele Taverna, The owners of Gelato Village.

Borrowing the title of a famous British TV series of the 70s, let us tell you about the adventure of **Daniele Taverna** and **Antonio De Vecchi**, two Italians who left Piedmont, arrived in Leicester, in the United Kingdom, and became famous in this sector, and not only, in a short time. This has been thanks to their skills, business spirit, congeniality and an element of luck.

At just over an hour from London

It all started at the end of Summer 2014, when Daniele and Antonio opened a gelato shop in Leicester, just over an hour from London by train, in the East Midlands. Here, in St. Martin's Square, in the centre of an area in great ferment, they opened **Gelato Village**, a destination for English and foreign customers looking for good Italian gelato. After a difficult start between opening at the end of the season and the typical problems of a new activity, with the coming of Spring 2015 the activity really got going. It is thanks to the determination of the owners, who having left behind Turin and jobs which were far from the world of gelato, decided to train at Carpigiani, learning the secrets of the trade and the onsite training with **Matteo Carloni**, as tutor. "The hardest part – says Daniele – was to persuade the British to try gelato. I am using the Italian word in order to set it apart from *ice cream*, to get them to understand the craftsmanship, the value of the fresh and seasonal raw materials, the research and the selection that go into a simple bowl, cone or wafer, and the colours of the flavours in regard to the ingredients. A lot of these things are resolved when people taste the gelato, the rest with continuity, the welcome, the service and an effective communication, starting from quality ingredients".

The cow's name

Being able to name every supplier is important, being able to name every single cow that provides the milk is without doubt even more exciting. Especially in Great Britain, where the ingredients that are more suitable to being transformed into traditional Italian gelato are not always on show and so there are no great examples to follow. You need to create your own food chain, select each product with care, as Daniele and Antonio have done for their milk and cream supply. They found the Belvoir Ridge Creamery at Eastwell, close to Melton Mowbray, where they located ad hoc raw materials for their gelato, starting from the milk produced on a farm that keeps Red Polls, a special breed. Here, the owner knows his animals well and can tell his customers which one has supplied the milk! From here to the other ingredients, some of which come from Italy, such as **Domori** chocolate, not forgetting that the owners of Gelato Village are members of a group called **Artisti del Gelato**, sharing its values. Only in this way can they guarantee quality and traceability, and also the total absence of artificial flavours, food colours and preservatives and, above all, guarantee a phenomenal taste, which is very different from that of ice cream, as they have stated in their website. Paying attention to these and other values has led them to approach local products in order to entice the local customer, such as **Colwick** cheese, which comes from raw milk, Slow Food U.K., with which they produce their gelato. There are also other Italian suppliers based in Leicester, such as the nearby shop where they buy wine and other national products, interesting not only for their goodness and characteristics, but also to increase public awareness with tastings and show cooking.



An external view of the shop with a few customers.



Assorted delicious flavours. A close-up shot of hazelnut and raspberry.

Making a name for themselves

To follow up the positive results of the first year, Daniele, Antonio and their staff have worked hard not only in the laboratory and at the counter, but also in their communication, to expand the customers' knowledge of their products and to identify new customers thanks to their dynamic website (**www.gelatovillage.co.uk**) and an intense use of social media. They have supported these tools with a distinct sense of initiative by organizing events in situ and sharing others elsewhere... in Italy, of course!

The third place and relative cup won at the Festival del Gelato Artigianale in Agugliano, in the province of Ancona, in 2016 have not gone unnoticed in their shop or on their Fb page. There, the two gelato artisans convinced the jury with their **Mango lassi**, an original flavour based on mango, and *lassi*, a drink from the North of India made with yoghurt, brown sugar, cardamom seeds and a little cinnamon, as well as receiving other important acknowledgements in Great Britain, such as Best England Food and the Best Italian Award for gelato making. Also contributing to their fame, with a winning combination that can sometimes happen, there was the past presence in Leicester of Claudio Ranieri, ex manager of Leicester City, who delighted fans by winning the Premier League, as well as qualifying for the Champions League, and who fell to the bottom of the league this year, taking their manager down with them. Ranieri (who, for the record, has now moved on to Nantes in France) is a lover of gelato and has been to Daniele and Antonio's many times.

Other acknowledgements and projects

For only having recently started their business, the two Italians have already received other awards: the Leicester Mercury – Gelato Village nominated Best Dessert Outlet in England, followed by the Food England Award 2016. If this close-knit team has worked so well together in a little more than two years, it is reasonable to expect other developments. After being seen in action at the Via del Gelato in Turin, during the 2016 edition of Salone del Gusto - Terra Madre, the duo organised a sort of British "Via del Gelato" together with Slow Food UK, with this much appreciated but yet to be valorized product at its centre. A great challenge, for a further turning point in their activity.

Emanuela Balestrino



Short food chain: from the producer to the gelato artisans.

GELATO PASTRY CONQUERS TOKYO



High-level gelato pastry has conquered Tokyo. The two-days-special seminar organized by **Carpigiani Gelato Pastry University** with **Pierpaolo Magni**, the Italian pastry chef and coach of the 2016 gelato world champions, and **Alessandro Racca**, the director of the Gelato Pastry University in Tokyo, was sold out. Professionals coming from Japan, China, South Korea, Taiwan and Hong Kong attended this special event, which occurred at the same time of the inauguration of the new training room at the Carpigiani Japan headquarters, where the first gelato pastry school in the world, launched in 2015, is located. The exclusive recipes were developed specifically for the event, inspired by his intense work for the Gelato World Cup and his numerous collaborations with some of the world's best pastry and gelato artisans. Magni showed how to combine disciplines and open up the production area to different ideas, techniques, and experiences in order to offer professionals the chance to fully express creativity.



The Carpigiani Gelato Pastry University is planning new classes in Japanese for the autumn-winter semester and in English for spring 2018. The sponsors of the project are IFI, Irinox, Molino Quaglia, Silikomart Professional, Domori, and Agrimontana, with the support of Italian Embassy in Japan, Italian Trade Agency, All Japan Confectionery Association, Federation of Japan Confectionery Associations, Club Coupe du Monde de Patisserie – Selezione Italia. **gelatopastryuniversity.com**

CWS, the professional leading convention



The **Chefs World Summit** takes place on **26-28 November 2017** at the Grimaldi Forum, Monaco, under the High Patronage of HRH Prince Albert II.
In the wake of the success of the first edition, this convention has become a go-to event for industry professionals and is showing great potential for all players in gastronomy. The 2016 summit brought together over 1,200 participants and 100 suppliers of high-quality produce. Conferences, debates and workshops addressed current issues and innovations in the industry and were the key to the event's success. With over 130 world-renowned speakers, the CWS won people over and got to grips with and provided the expected new developments.
Chefs, pastry chefs, sommeliers, *maîtres d'hôtel*, chocolatiers and restaurant managers are now invited to come and write and speak about the gastronomy of tomorrow. The CWS team of experts, speakers and committees will be there to share, exchange and pass on their experience. The summit is a veritable hub for the culinary world and is designed to train and inspire the upcoming generation of food professionals.
Among the personalities involved there are **Régis Marcon**, executive chef, Régis & Jacques Marcon; **Annie Feolde**, executive chef, Enoteca Pinchiorri; **Bent Stiansen**, executive chef, restaurant Statholdergaarden; **Philippe Joannes**, executive chef, Fairmont Monte-Carlo Program Director Chefs World Summit; **Catherine Decuyper**, president Informa France. **www.chefsworldsummit.com**

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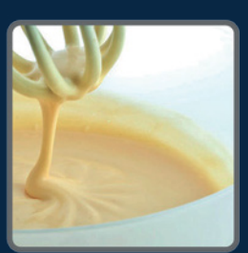
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A HERB, AN AROMA, A HISTORY...

Travelling to the wondeful Costa d'Amalfi, to visit Salvatore De Riso's new special world.

In everything that **Sal De Riso** does, there is a bit of the Amalfi coast, "a herb, an aroma, a history...", from the excellent local raw materials that make his brand recognisable – Costa d'Amalfi Igp lemons, Giffoni hazelnuts, Annurca apples, white figs, Tramonti ricotta ... –, to the colours and materials of the furnishings in his establishment "the unique **Pasticceria Sal De Riso Costa D'Amalfi**", in Minori, in the province of Salerno. Here his dream came true and here you can taste his 65 types of sweets, small cakes and slices of cake, each one with a precise decoration, from the most famous to new products. To these are added artisan gelato, pizzas, gourmet hamburgers, a selection of teas and chocolate, excellent cocktails and a good espresso coffee. "I have created a new format," he says, "which as well as a confectionery is also pizzeria and bistrot".
Here we offer a panorama, even if somewhat reduced, of his specialities, to which we have added two sweet recipes, examples of the skill of Sal De Riso as a confectioner who, as he himself explains, is "the professional who loves hospitality, making customers happy and thrilling them. Primarily and implicitly, goodness is at the basis: a good product made with great raw materials and an accurate production technique, organisation in the laboratory as well as in the company. And at an equal level there must be service and hospitality...".



ANASTASIA CAKE, WHITE CHOCOLATE MOUSSE WITH ALMONDS AND DARK CHOCOLATE CREAM.



ANTÒ CAKE, LIGHT CARAMEL CREAM, COFFEE BAVARESE WITH A CRUMBLY COFFEE BISCUIT BASE.



CANNONCINO MADE WITH DRIED DOP WHITE FIGS FROM CILENTO FILLED WITH CHOCOLATE MOUSSE AND SEMI-CANDIED ORANGE;
PEAR AND RICOTTA SMALL CAKE;
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SANTA ROSA SFOGLIATELLA;
AUBERGINE MILLEFEUILLE WITH DARK CHOCOLATE AROMATISED WITH A CONCERT OF HERBS...



SANTA ROSALIA CAKE, SHORTCRUST PASTRY WITH BUTTER AND PISTACHIO NUTS, RICOTTA AND PISTACHIO NUT CREAM.



PANAREA CAKE, RICOTTA, BISCUIT, TOASTED ALMONDS AND PISTACHIO NUTS.



CHICCO, COFFEE AND CHOCOLATE SMALL CAKE WITH BAHIBE MILK CHOCOLATE MOUSSE, ILLY COFFEE AND A CONCERT OF HERBS.



FRESH FRUIT AND CUSTARD TART.

Wild berry millefeuille

Elements
puff pastry
white chocolate and vanilla custard
semi-candied wild berries
wild berry mousse
fresh wild berries for decoration

For 32 small cakes

Puff pastry

flour	g	1000
water	g	550
salt	g	20

Mix the ingredients together in a planetary mixer using the hook. When the pastry is smooth and silky, shape it into a roll, cover with plastic wrap and leave to rest for approx. 2 hours in the fridge.

lamination butter sheets	g	1000

Pass the butter once or twice through a dough sheeter to make it more pliable.
Roll out the pastry into a rectangular shape, insert the butter and cover it all. Roll out and fold the pastry two lots of 4 turns. Leave to rest in the fridge for an hour and then do two more lots of 4 turns. Leave to rest in the fridge again for a few hours and then roll out the pastry to a thickness of approx. 3 mm. Pass a pastry pricker and leave to rest for an hour. Bake at 180°C for 15-16 minutes, sprinkle with icing sugar, and finish baking for another 5 minutes at 230°C, until it is completely caramelised.

White chocolate and vanilla custard

custard	g	1000
fresh butter	g	400
melted white chocolate	g	200
vanilla bean	n.	1
vanilla liqueur	g	40

Beat the butter, vanilla pulp, liqueur and white chocolate in a planetary mixer. When the mixture is frothy, add the custard in 2 or 3 moments. Continue beating for another 3 minutes.

Wild berry mousse

wild berries	g	300
semi-whipped fresh cream	g	150
Italian meringue	g	125
gelatine	g	18
acacia honey	g	10
sugar	g	80
egg whites	g	50

Blend the wild berries. Prepare the Italian meringue with water, sugar and honey baked at 121°C and pour onto the egg whites. Add the dissolved gelatine to the blended wild berries and mix with the semi-whipped cream and Italian meringue. Spread out on a Silpat in a frame approx. 1.5 cm high.

Assembly
Fill four 30x20 cm layers of puff pastry with the white chocolate and vanilla cream, sprinkling the semi-candied wild berries on each layer. Cut pieces approx. 11 cm long and 3,5 cm high. Position the millefeuille with the cut facing upwards. Place a 1,5x11 cm rectangle of wild berry mousse at the side. Decorate with the custard using a piping bag with a Saint Honoré nozzle and jellied wild berries.



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Elements
hazelnut puff pastry
Coeur de Guanaja dark chocolate mousse
mandarin filling
dark chocolate glaze
gold dust

for 4 cakes with 22 cm diameter

Hazelnut puff pastry

soft flour	g	1000
sugar	g	400
butter	g	625
hazelnut powder	g	250
egg white	g	86
whole eggs	g	50
salt	g	3
Bourbon vanilla bean	n	1

Mix all the ingredients together in a planetary mixer, except for the flour. When they are well blended, add the flour and mix. Cool the pastry in the fridge for at least 12 hours and roll out to a thickness of approx. 5 mm. Cut a diameter of 6 cm. Bake at 180°C for 13 minutes.

Coeur de Guanaja dark chocolate mousse

dark chocolate covering 70%	g	360
semi-whipped cream	g	640
whole eggs	g	100
yolks	g	120
sugar	g	160
water	g	120

Heat the water and the sugar to 121°C. Pour the boiling syrup onto the yolks and whole eggs. Beat until cold. Emulsify the semi-whipped cream with the hot chocolate 45°C and add the beaten eggs.

Mandarin filling

pippins	g	250
sugar	g	225
mandarin juice		800
gelatine powder	g	30
water	g	120

In a glass container, soak the gelatine in the water. Add the mandarin juice and the diced apples with the sugar. Stir and seal the container with plastic wrap, wrapping it around a few times. Cook in a microwave oven for 5 minutes at maximum temperature. Leave to cool down and emulsify using a hand blender. Pour the mixture into silicon moulds to create the centre of the dessert. Freeze in a blast chiller.

Dark chocolate glaze

single cream	g	25
water	g	75
sugar	g	130
cocoa	g	13
gelatine	g	68
powdered milk	g	68
glucose	g	100
condensed milk	g	60
neutral gelatine	g	35
Coeur de Guanaja dark chocolate	g	90

Emulsify all the ingredients, apart from the gelatine, neutral gelatine and the dark chocolate. Cook at 104°C and cool quickly to 38°C. Add the dissolved gelatine, the dark chocolate melted at 40°C and the neutral gelatine. Emulsify the glaze well and cool to 4°C. Use the glaze after approx. 12 hours 35°C.

Composition and decorations
Use a semi-sphere Formaflex for small cakes. Pour approx. 35 g of the mandarin mixture into the mould and freeze. Remove from the mould and place in the freezer. Pour the dark chocolate mousse into the same mould until it is ¾ full. Insert the frozen mandarin mixture into the centre and add another layer of chocolate mousse. Close with the hazelnut puff pastry biscuit. Freeze rapidly and place the mono-portion on a grill. Finish with the chocolate glaze and decorate by spraying with the gold dust diluted in alcohol.



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A new line of horizontal table top batch-freezers



A new line of table top machines by **Staff Ice System** is displayed at Host exhibition in Milan (Pavillion C83 Stand 10P).
Based in Rimini and specialised in cold equipment and artisan gelato, the company introduces the **electronic batch-freezer model HTX150** (Smart-Gel Ad -Hoc) and the **combined machine model RHT2 / 15** (SmartMix Combined). They are both equipped with a last generation, ecological and customisable batch-freezer, and the on-board computer includes 52 programs, that allow you to work easily and automatically with pre-set parameters or manually. They are also simple, intuitive and even suited to needs of beginners to produce gelato, sorbets and *granita*. They solve space problems and meet the needs of those who want to prepare small amounts of product.
Beautiful in their design, well-finished in details, innovative in their features, they are equipped with lots of plus, including direct coupling which, eliminating the belts, minimizes noises due to swinging and vibration. The combined version is also equipped with an upper tank with heating function (kettle), thus allowing to heat a mix while, at the same time, the bottom tank is making gelato. The gelato outlet is larger than the average, not to overheat the product and granting the best quality at the same time.
These innovative machines confirm once again the reliability of the products designed by Staff Ice System. **www.staff1959.com**

French style decoration

For more than 30 years, **Déco'Relief** has innovated in materials, molds, colors and flavors for pastries, bakeries, chocolate shops, catering… A specialist in silicone molds for sugar works and cakes, the company offers numerous thermoformed, injected and Tritan molds and tools.
Déco'Relief France presents its winter collection 2017, which consists of thermoformed molds for Christmas Yule logs, chocolate decorations, animal-shaped molds and other forms. The new Origami range includes animal-shaped molds. The dog, the cat and the snail can be reproduced following a clean and modern design style, which will surprise your customers with their original shapes. Even Santa Claus and his elves have been renewed, and their sober and elegant lines will seduce the most challenging.
The latest product is the giant ball. With its timeless shape, you can create impressive Christmas baubles, which can be decorated using the range of sparkling food coloring. Déco'Relief is indeed a coloring specialist. A range of varnishing dyes is available to give a brilliant touch to chocolate products. The metallic range is perfect for winter decoration and to make festive celebrations brighter. **www.deco-relief.fr**





Food&HotelAsia returns in 2018

Food&HotelAsia (FHA), Asia's premier, most comprehensive international food and hospitality trade exhibition and conference, will return from **24 – 27 April 2018** at the Singapore Expo and Suntec Singapore. One single mega event comprising of six subshows – **FoodAsia, HotelAsia, Bakery&Pastry, HospitalityStyleAsia, HospitalityTechnology and SpecialityCoffee&Tea** – FHA2018 spans nearly 120,000 square metres across two venues, and will feature 4,000 exhibitors from 70 countries and regions, including 68 international group pavilions. The event is a high quality, international platform for trade attendees to network and source for the latest range of products, technologies and innovative solutions available in the global marketplace.
Offering an all-rounded experience, FHA2018 is home to a number of acclaimed competitions that target professionals from specific sectors of the food and hospitality industries. Aside from the **FHA Culinary Challenge**, the prestigious **Battle for the Lion**, a competition held once every four years to determine the *crème de la crème* in culinary arts, will be staged alongside FoodAsia. Head over to SpecialityCoffee&Tea for a barista showdown, with the returning **Barista Super Duo Challenge** and **Latte Art Showdown**, accompanied with brand new challenges – the **Roast Master Challenge** and **Silver Spoon Challenge**. Bakery&Pastry will see the stalwart **Asian Pastry Cup**, and host the inaugural **Asian Gelato Cup** at the new Gelato Zone. Over at HotelAsia at Suntec Singapore, the winning innovations of the first **SCI Equipment Awards** will be displayed at the showfloor.
FHA2018 International Conference gathers leading industry experts and thought leaders around the world. Through thought-provoking sessions, delegates and speakers will exchange knowledge, share experiences and discourse on current issues, trends and developments affecting the food and hospitality industries.
FHA2018 will be held alongside the second edition of **ProWine Asia** (Singapore) 2018, the ProWein satellite event for Southeast Asia, serving the needs of the region's thriving wine and spirits sector. **www.foodnhotelasia.com**



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International contests in Rimini





The countdown is officially under way on the run-up to **Sigep**, the international trade show of artisan gelato, pastry, bakery and the coffee world, organized by Italian Exhibition Group, which renews its undisputed leadership at international level. The 39th edition is being held **from 20th to 24th January 2018** at Rimini Expo Centre and it ensures a very busy calendar of international events, competitions and appointments.
One of the top contests is the **Gelato World Cup**, the biennial competition that sums up the best of the world artisan gelato. Following selections in the various countries, the line-up of the 12 teams who will compete has been set: **Argentina, Australia, Brazil, Colombia, France, Japan, Morocco, Poland, Spain, Switzerland, Ukraine** and **United States**. It promises to be a spectacular edition with 60 contestants, 14 judges and 8 competition tests (decorated tub of gelato, decorated sundae, mystery box, artistic gelato cake, gourmet entrée, artistic items and gelato snacks, as well as the final grand buffet, i.e. the presentation of all the entries.
Sigep also welcomes back the **Pastry Queens** contest. It is held every two years and it addresses lady pastry chefs from all over the world. This time they will have to create sweets on the theme of astrology in the various competition categories: petit fours with the shape of a jewellery ring, individual portions of modern tart, cream dessert in individual glasses with coffee gelato, hot and cold plated desserts and an artistic presentation in sugar and pastillage. **www.sigep.it**



Multiprocess, the fist compact bean to bar machine

Multiprocess C is the mini-line by **TECNO3** for the production of small amounts of chocolate. Starting from the cocoa nibs grinding, the process develops through ingredients dosing and mixing, refining and conching, thus obtaining the chocolate to be moulded. The mixed product falls down by gravity into the refiner. Afterwards it comes out on a tilted conveyor belt, that feeds it into the upper inner part of the evaporation tower, where the effective conching takes place; then it returns into the refiner to start a new cycle. As soon as the chocolate reaches the desired fineness and taste, the process ends. The recipe parameters are settable on the touch screen panel of the electric control cabinet. This compact machine has reduced dimensions. There are no pumps and connections pipes. Each single part of the system can be easily disassembled and removed to ensure thorough cleaning and sanitation. The system is made entirely of AISI 304 stainless steel.
The three models have a capacity of 5, 25 and 50 kg. As an option, they can be equipped with a temperer/depositor, a vibrating surface for the mould and a cooling cell, without any increase of the overall dimensions compared to the basic line. **www.tecno-3.it**

The Brown Catalogue

A leader company in pastry decoration, **Modecor** is always working with the aim of improving itself and satisfying the needs of its customers in the best way. For these reasons, its catalogues have been renewed in order to obtain easily accessible supports, which can help customers in product choice.
The new "Brown Catalogue" is the first of three publications expected for the 2017/2018 season. It has a validity of one year (from 01/09/2017 to 31/08/2018) and, in addition to the typical product range dedicated to special occasions and festivities – such as Halloween, Christmas, St. Valentine's day, Carnival, Father's days and Mother's days –, the Brown catalogue also illustrates the chocolate products range, Easter and chocolate customized items. These last products are shown only in this catalogue. So Modecor reveals 3 months earlier than usual its new chocolate products for 2018, sure to meet the expectations of its customers, who are always wishful to find the latest innovations at each catalogue release.
Finally, in addition to the renewed look of the cover, the company Art Direction has studied new graphics for the range of chocolate decorations getting ideas from current trends, resulting from a creative process totally made in Modecor.
Browse immediately the new Brown Catalogue on **www.modecor.it** and follow the Modecor Italiana Facebook fanpage.



QUARTINO GELATO





At Giovinazzo in Puglia, in the province of Bari, the **Pasticceria Giotti** has been preserving the production of regional pastries for three generations, investing a lot of energy in comparison, research and new decorating techniques. One example of this is in the preparation of their gelato, as **Nicola Giotti** explains, in this recipe:
"Our product is prepared today as it was in the past. We dry the orange and lemon peel together with cinnamon, vanilla, cloves and coffee beans.
In this way we create the **aromatic bouquet** which gives the preparation its typical flavour. This is left in **cold infusion for 24 hours**, before being put in the batch freezer.
Tradition has it that the *Quartino gelato* is delivered to the house of those who receive a wedding announcement as a sign of thanks of the bride and groom for the gift received".

White base

milk	g	1000
sugar	g	190
dextrose	g	30
cream	g	400
skimmed milk powder	g	63
neutral base	g	9
vanilla bean	n	2

Mix all ingredients together and put them in the batch freezer.

Cream

white base	g	1250
pasteurised yolks	g	100
sugar	g	500
honey	g	190
cream	g	1000
orange and lemon peel, vanilla beans, cloves, coffee beans		

Mix all the ingredients together and start a cycle of pasteurisation at low level at 65°C.

Nougat

white base	g	630
cream	g	80
syrup at 34°Brix	g	50
milk	g	20
grains of nougat	g	100
dark chocolate drops	g	50

Mix all ingredients together and put in the batch freezer.

Cassata

white base	g	450
milk	g	40
diced candied fruit	g	50

Mix all the ingredients together and put in the batch freezer.

Chocolate

white base	g	500
yellow base	g	30
chocolate sauce	g	140

Chocolate sauce

water	g	70
sugar	g	20
honey	g	13
chocolate 80%	g	15
cocoa 24%	g	30

Mix all the ingredients, except for the chocolate, and cook at 90°C approx. In the cooling phase, at around 50°C, add the chocolate. Cool and add to the white and yellow base, mix and put in the batch freezer.

Assembly

A specific aluminium mould is needed to shape the "quartino". Using this mould, start with a layer of cream, then a layer of cassata, then add a piece of sponge cake which has been dipped in Alchermes liqueur, the chocolate and lastly the nougat. Blast chill.

Nicola Giotti
Pasticceria Giotti
Giovinazzo, Bari
www.giottipasticceri.it
Depergola Photography

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FABRIZIO GALLA HAS RETURNED TO HIS HOMELAND, STRONGER FROM HIS MULTIPLE EXPERIENCES AND GRATIFYING STARRED COLLABORATION WITH "IL CAMBIO"



EVERYTHING RETURNS

The family atmosphere that you can feel in the new establishment in Colombaro di San Sebastiano da Po is intense. This is where **Fabrizio Galla** has returned to, 30 minutes from Turin, with an ambitious project which marks a new step in a story that began in 1857, with the "Tre Colombe" resturant. It all started with Domenico, Fabrizio's great-great-grandfather, followed by Domenico's son, Pietro, who refined the cuisine and increased its reputation. This success led to the opening of a new restaurant, which **Francesco** managed together with his wife, **Laura.** The "Tre Colombe" became famous for wedding recep-



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tions and banquets. This is where Fabrizio grew up, whose varied career fully justifies his talent and precision. Starting off as a chef, he then became a confectioner-chocolatier by choice, graduating first from the Istituto dell'Arte Bianca in Turin and then training with well-known professionals, from **Giampiero Gertosio**, **Piero Dogliani** and **Guido Bellissima** from Turin, to the international experience as assistant to chocolatier **Danilo Freguja**.

For a few years, he has managed a line, which bears his name. He started at the bottom in a mini laboratory on the second floor of the restaurant. It is here that he also practised for the Italian selections of the **World Chocolate Masters**, which he won, to then reach a brilliant second place at the world event in Paris, in 2005. He also received the prize for the best praline. In this same room, he dedicated months and months to preparing for the **2007 World Pastry Cup** in Lyon where, together with Fabrizio Donatone and Angelo Di Masso, with Luigi Biasetto as president-trainer, they were awarded third place for Italy, also receiving the press award for the best chocolate entremets. **Jessica**, which is the name of the winning cake, is now patented, with made-to-measure packaging. It is his forte.

Since then, there has been numerous consultations, international competitions in America and Japan, his productive entrance into the **Accademia Maestri Pasticceri Italiani** and an experience of more than 2 years in San Francisco, California, at the side of **Gary Rulli**. All pieces of the puzzle that have contributed to developing his professionalism, widening his vision, to arriving at his adventure in the historic **Del Cambio** restaurant and relative **Farmacia Del Cambio** in Turin. Working at the side of chef **Matteo Baronetto,** he has contributed substantially to its success.

Today, all of this patrimony returns to the beginning, finding expression in the renovated interiors, which aim at uniting the past with the present, celebrating fine confectionery and keeping a space for cuisine, in a mixture which benefits both. The old and the new tell the story of a family and a tradition made of solid relationships, bonds and cultural expression. Fabrizio's experimentation and creativity are expressed in his creations and in the way they are displayed and explained today. The sense of sight, even before that of taste, is hit by the colours and consistencies, shapes, geometry, lines that are a testimony to how the furnishings of the establishment want to represent a beginning that is different and perhaps more aware. In the 120 m^2 of the shop, you are struck by the front of the counter which is 12 m long, and the wood is covered in a resin and is decorated so that it looks like the lace decoration on a cake, and there are inserts of the old restaurant counter, with handmade wooden inlays. Once again, past and present intertwine because our roots are important and should not be forgotten.



Fabrizio Galla with his family staff.

Starting with the bar (managed by his mother, **Laura**, and his aunt, **Graziella**), with a tasty offer of croissants, mignons, mono portions and entremets, chocolates and gelato, in total eight tubs of pure classic flavours. There is also bread, with the *ciabatta* being the most popular, sfogliato with salt and sourdough, bread with olives or cereals. The idea is to increase the "savoury area" with an original twist, as Fabrizio loves to do.

Along the opposite wall, which looks onto the road, is a counter with American style stools, for breakfasts or lunches. On the same side, there is a comfy *vintage* sofa and more display space to continue "celebrating" chocolate spreads (his **Gioja**), covered products, bars... Not forgetting the **San Sebastianesi**, made with hazelnuts and chocolate, invented by Fabrizio, as a local speciality. And, always in honour of the art of confectionery, which he knows so well, sweets, toffee, ginevrine, jams... And lastly, jars of savoury preserves (cauliflower, peppers in a sweet and sour liquid)...

The air-conditioned laboratory covers an area of 150 m^2 and is subdivided into confectionery, chocolaterie, packaging, warehouse and an office. An independent, light and functional space. A place where it is a privilege to work, if you consider the open spaces and the view out onto the countryside which surrounds the town. From here, at least once a week, a supply is sent to the Farmacia Del Cambio where, for the last two years, his varied range of cakes, chocolate products, jams and breakfasts have had a growing success.

Fabrizio, how much does your two-year experience in San Francisco influence your work?

A lot, as far as the activity is concerned, in terms of the furnishing and communication. As regards the production, I am adding various products, including marshmallows with fresh fruit pulp, with the same "origins" that I use for ginevrine and fondants.

You are in constant movement, right?

I need to experiment, do research in order not to get stuck in a rut. At the moment I am working on naturalness, banning aromas, additives and colourings. A highly challenging undertaking, to be created. I am also experimenting with mono portions, which are becoming always more popular.

Strong from your experience at Il Cambio restaurant, do you also offer dish-served desserts?

In synergy with the area dedicated to the restaurant, I have decided to enhance my production as much as possible, by offering dish-served desserts, a tasting of several mignons, which are miniaturised sweets for me, such as *bonet*, panna cotta, savarin...

Livia Chiriotti and Sarah Scaparone

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Valzer

Composition made up of rings, 3.5 cm high, 18 cm diameter

Foamed chocolate mixture

butter	g	600
sugar	g	500
cocoa mass	g	150
dark chocolate 56%	g	150
coffee paste	g	15
salt	g	2
toasted IGP hazelnut powder	g	300
white flour	g	150
potato starch	g	50
baking powder	g	7
eggs	g	300
egg whites	g	300
sugar	g	100

Put the soft butter, 500 g of sugar, cocoa mass, dark chocolate (melted at 45°C), coffee paste and salt in a planetary mixer. Beat to a cream. Sift the hazelnut powder, flour, starch and baking powder together and add alternating with the eggs. Lastly, whip the egg whites with 100 g sugar and fold in. Spread the mixture in a chablon 6 mm high, 16 mm diameter. Remove the chablon and position the rings, 10 mm high, on each portion of the mixture before baking at 200°C for 10 minutes.



Orange syrup

water	g	100
sugar	g	100
Grand Marnier	g	40

Boil water and sugar together. Add the Grand Marnier and stir.

Custard

egg yolks	g	200
sugar	g	300
rice starch	g	80
high quality whole milk	g	1000
Bourbon Madagascar vanilla beans	n	1
grated lemon rind	n	1/2

Boil the milk, vanilla and lemon rind. To one side, whisk together the egg yolks, sugar and rice starch. After bringing to the boil, filter the milk and add to the second mixture. Cook in a bain-marie while stirring continuously with a small whisk. As soon as the cream starts to thicken, remove from heat, continuing to stir. To avoid lumps forming, cool down quickly by pouring into a chilled tray. Stir until the temperature is 50°C.
The water must be boiling when you start to cook in the bain-marie. Do not cook longer than necessary, to avoid having an unpleasant taste due to the presence of a lot of eggs. Only use the yellow part of the lemon, making sure to avoid the pith, which has a very bitter taste. Cut the vanilla bean along its length, because the most aromatic part is contained in the centre.

Prince cream

custard	g	1000
soft butter	g	100
dark chocolate 56%	g	500
hazelnut paste	g	50
Grand Marnier	g	50

Melt the dark chocolate and heat to 45°C. Add it to all the other ingredients, mix using a mixer or in a planetary mixer fitted with the beater, without whipping.

Assembly

Position cake rings on a tray covered with paper. Place an acetate strip around the circumference of the ring, then a layer of foamed chocolate mixture lightly soaked with Grand Marnier. Fill with Prince cream. Place another layer of foamed chocolate mixture soaked with Grand Marnier on top. Using a piping bag, design a ring of Prince cream, high enough to contain a layer of raspberry extra jam. Cover with another layer of foamed chocolate mixture, soaked with Grand Marnier and lastly one of Prince cream.
Place in a blast chiller until it is stabilised and then place in a freezer. When needed, remove from the freezer and glaze.

Tasty flavours sprinkled with ground toppings.



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Armony

For 1 rectangular mould (450 g approx.)

For the chocolate cake

soft butter	g	150
sugar	g	125
55% chocolate, melted at 45°C	g	110
acacia honey	g	250
salt	g	1
orange juice	g	15
eggs at room temperature	g	240
baking powder	g	6
pastry flour	g	100
cocoa powder	g	20
finely ground almond powder	g	40
55% chocolate in grains	g	150
candied orange	g	150

Put the eggs, orange juice, sugar, honey, melted chocolate, salt and soft butter into a mixer. Mix for 20 seconds. Sieve together the flour, baking powder, cocoa and finely ground hazelnut powder and add to the mixer. Mix for 40 seconds, opening the mixer now and again to clean the edges. Remove the mixture from the mixer and pour into a container. Add the chocolate grains and chopped candied orange. Mix in, using a rubber spatula. Grease the mould with butter and sprinkle with flour and distribute the mixture into the mould. Bake at 170°C for 25-30 minutes. Remove from the oven and soak the surface lightly with a syrup made from Grand Marnier. Turn the mould upside down and remove the cake. Cool in a blast chiller with a positive temperature.

Soft chocolate glaze

55% chocolate, melted at 45°C	g	500
butter at 45°C	g	125
small caramelised hazelnut grains	g	100

Mix the chocolate with the butter and hazelnut grains. Warm to 28°C, cool on marble.

Finishing and assembly

Glaze the cake at fridge temperature by pouring the soft glaze on top. Leave to set and decorate as you please with chocolate wafers and caramelised pecan nuts.

Fabrizio Galla
www.fabriziogalla.it
Ph Sarah Scaparone



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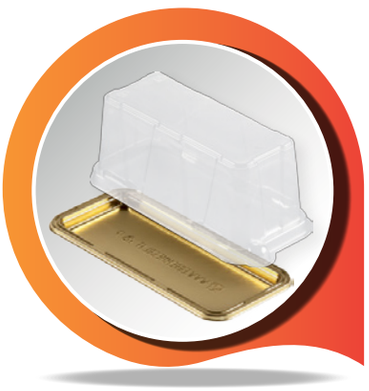
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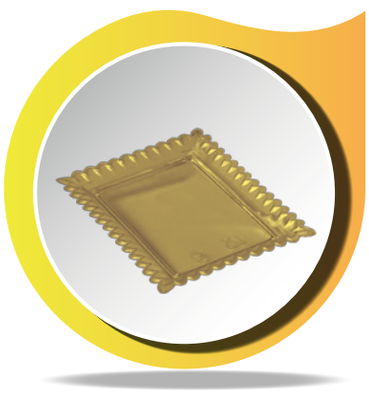
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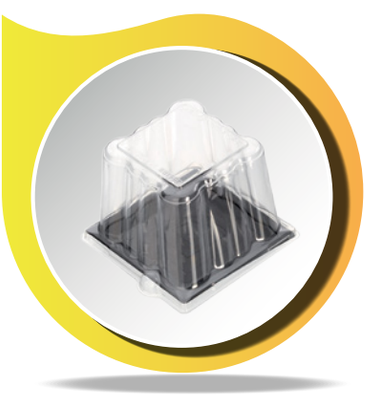
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IDEAS ARE RISING



ANNOUNCED AS THE "BEST PASTRY CHEF" BY IDENTITÀ GOLOSE 2017 GUIDE, ANDREA TORTORA'S RESEARCH TAKES HIM INTO NEW AREAS, AS HE TELLS US IN THIS INTERVIEW

He is the pastry chef at the Rosa Alpina Hotel & Spa in San Cassiano (**www.rosalpina.it**). We are in Alta Badia, in the heart of the Dolomites, in the land of chef **Norbert Niederkofler** who, here, with his St. Hubertus and his philosophy of "*cook the mountain*", has given total space to the culture of the mountain, the products of the territory and the nature of these valleys. The young **Andrea Tortora** returned to this environment, after numerous other experiences. Here, he expresses his genius and creativity in the world of leavened products: from the bread served in the restaurant to the cakes at breakfast and afternoon snacks on offer at the luxurious Relais&Châteaux. The idea is to allow the bread to rise directly on the customer's table is his own. What does this involve?

The client will see a bread roll under glass left to rise on the table. This bread is presented, then taken away to be baked. Meanwhile, bread sticks made with oil and baguette are served. After 18 minutes, the steaming roll is returned to the table, with the recommendation to take in the fragrance of the bread, just out of the oven, and to taste it after approximately ten minutes, at the right temperature.

Where did the idea of allowing the bread to rise at the restaurant table come from?

From the wish to share this experience with the guests, arriving at an absolute personalisation of the product. It is not just bread, it is "your" bread.

What do customers expect from St. Hubertus?

The guests do not have time to create expectations, because they are surprised beforehand. They find an element waiting for them on the table, bread rising, which raises their curiosity straightaway.

How many types do you prepare?

In 2009, I prepared 7 types of very rich and tasty bread. With the development of the philosophy "*cook the mountain*" by chef Niederkofler – which envisages centrality of the product, an extreme purity of flavours and a certain mountain purity – that type of bread was not in harmony with this philosophy. In 2015, when I returned to St. Hubertus, I decided to eliminate all that was superfluous and to offer a "live" roll on the table.

How important is working with sourdough for you?

It is fundamental. I could not do without the aromas that I can achieve with sourdough. This does not mean demonising brewer's yeast, on the contrary. Used with long rising times, it can also give great results.

How much creativity is there in an environment like St. Hubertus?

The relationship with the chef is a constant stimulus, with the events, particular requests and inspiration, these are always occasions to grow. Furthermore, I cannot deny that living in a natural environment, enjoying the mountains with their aromas and perfumes, their colours and their seasons, they offer antique inspirations that always have something new about them.

How would you define your pâtisserie ?

Like the cuisine: SIMPLE, CLEAR, CLEAN.



> *Creativity is something simple: it comes from looking at what you are holding in your hands and daring to propose a different and worthwhile point of view*

How are your desserts and cakes for breakfast created?
Creativity is something simple: it comes from looking at what you are holding in your hands and daring to propose a different and worthwhile point of view. Creativity thrives if the object we are addressing is emotionally interesting.

Where did you learn to make bread?
In Paris, France, at the Pavillon Ledoyen, with chef Christian Le Squer.

Is the bread you serve at breakfast different from that served at main meals?
Yes, we have different varieties of rich bread, with seeds and nuts, and also sliced bread.

What is missing today from the bakery sector?
In my opinion, being careful not to exaggerate with agglutinated flour.

What type of flour do you use for your bread?
Flour from a very small mill, at San Lorenzo, Bolzano, as well as that of Agugiaro & Figna. I find the aromas and the beauty of the irregularities of nature in the former, and the safety of stability in the latter.

Sarah Scaparone
Ph Daniel Töchterle



Roll

DAY 1
10 am - 1st rise

flour 360 W	g	100
sourdough	g	100
water at 28°C (hydration at 43% on the flour)	g	43

Mix well for 7 minutes at speed 1 in a planetary mixer, final temperature of the dough 27°C. Leave the dough to triple in size, over 3 hours at 27°C.

2 pm - 2nd rise

flour 360/380 W	g	100
sourdough from the 1st rise	g	100
water at 28°C (hydration at 43% on the flour)	g	43

Mix well for 7 minutes at speed 1 in a planetary mixer, final temperature of the dough 27°C. Leave the dough to triple in size, over 3 hours at 27°C.

6 pm - 3rd overnight rise

flour 360/380 W	g	150
mature natural yeast from the 2nd rise	g	150
water at 28°C (hydration at 50% on the flour)	g	75

Mix well for 7 minutes at speed 1 in a planetary mixer, final temperature of the dough 27°C. Leave the dough to triple in size, over 12 hours, at 18°C.

DAY 2
6 am | autolyse method

flour 260/280 W	g	413
flour 220 W	g	413
wholemeal flour 190 W	g	113
burnt wheat flour	g	20
water at 28°C	g	625

(hydration 65,3% on the flour)

Start the autolyse method by mixing flour and water together, then leave to rest for 30 minutes.

6.30 am - dough

mature sourdough from the overnight rise	g	300
sea salt	g	27
water at 28°C	g	30
extra virgin olive oil	g	50

Kneading time spiral kneader 7 minutes at speed 1 – 9 minutes at speed 2
Final temperature of dough 27°C
Add salt and water, kneading again for 1 minute at speed 2. Add the oil until completely absorbed. Leave to rest for 30 minutes at 24°C.

7.30 am - working
Split the dough into two equal parts. Roll twice, leaving to rest for 15 minutes between one movement and the next. Place the dough in the designated wicker basket with the latch upwards. Leave in the proving chamber at 27°C for 4 hours.

Noon - baking
Turn the basket out onto a wooden board and eliminate any excess flour. Cut the surface of the bread with a sharp blade and put in the oven straightaway at 220°C with humidity for 35 minutes, valve closed. Finish baking at 200°C for 18 minutes, valve open. Tap the bottom of the bread to verify if it is baked. Place on grill.

Andrea Tortora
www.andreatortora.com



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To define it as a magical place is the least you can do. Arriving in Florence, at the 18th century Palazzo Jacometti-Ciofi in via Ghibellina 87, and crossing the elegant threshold of the **Enoteca Pinchiorri** is like diving into a parallel world, one without time.

It is, in fact, one of the most prestigious restaurants in Italy and Europe, holder of the coveted Michelin three stars for the last 15 years, conceived by a woman who is a true icon, **Annie Féolde**, together with her husband, **Giorgio Pinchiorri**. Here, around seventy privileged people are seated every evening (without distinction between weekend and weekdays). And yes, privileged, considering the exceptional delicacies that these tables offer. A hospitality which hides the history of a family, a land and its local producers.

Here, we meet the pastry chef **Luca Lacalamita**, captivated by the romanticism of tempering chocolate or awaiting the rising process... A pastry chef devoted to the area, who carries out research with a technical nature and a rigor acquired over time and inspired by music. "I allow myself to be influenced by different styles, voices and kinds... from the technicalities and improvisations of jazz, to the colours of psychedelic rock, from the minimalism of a piano and the extreme creativity of Keith Jarrett, to the tranquillity and mental stimulus of an album by Radiohead", he tells us.

"It requires a lot of sentiment to arrive at a finished dish", continues Luca who, for each of his creations turns to his skilful technique, while also calling on his fantasy and tradition (regional, domestic and cultural), as essential starting points.

Originally from Trani, in Puglia, Luca approached confectionery thanks to his grandfather, a second generation baker, who he inherited his passion for manual techniques from. Thanks to him he fell in love with bread, making the concept of craftsmanship his own. Confectionery entered his life as a natural consequence.

He was a student at the Istituto Alberghiero in Molfetta and, in the meantime, he worked in the kitchens of some restaurants in the town. After receiving his diploma, he went to England and Spain with the desire to gain important experience and to learn about international confectionery. He worked with **Gordon Ramsay**, **Carlo Cracco**, **Massimo Bottura**, **Pedro Subijana** and **Ferran Adrià**. Then "I have enjoyed creating desserts at the Enoteca Pinchiorri since 2011", he states proudly.

What more fortunate haven could he have? In Florence he met such a delightful person in Annie as well as chef **Alessandro Della Tommasina**, with whom he shares a well-established relationship of mutual respect. Here, Luca has a big responsibility and can experiment without straying away from tradition, nourishing himself with the intimate bond that he has with the land. All the group works with local products, chef and pastry chef are in close harmony with the producers in order to choose the best.

The sweet menu offers eight desserts on average and is changed four times a year, in full harmony with the natural inspiration of their creator and depending on the season. All the desserts have a fruit ingredient and chocolate almost never fails to make an appearance.

Luca, what was it like working with Ramsay, Cracco, Bottura...?

Very gratifying and important, I sacrificed a lot, but I think that this has been more than repaid. I learned **respect for materials and for people, rigor, creativity without limits, precise work settings and absolute technical skills**. As an adult, I am not sure what I will do yet. Over the years, I have learned to live in the present, to concentrate on every single moment with the right amount of intensity and then to evaluate and decide. It is the only way for me. Making the most of here and





now, then we'll see.

What is your story at the Enoteca Pinchiorri?

I arrived at the Enoteca at the end of 2010, beginning of 2011. I consider myself to be very lucky, not only because they welcomed me warmly, but mainly because they placed their trust in me allowing me to move with extreme creative freedom, as far as confectionery was concerned and later in the kitchen. There are not many restaurants in Italy offering this possibility. I will always be grateful to them for this.

What does experimenting mean at Enoteca?

We experiment in the kitchen, with chef **Alessandro Della Tommasina**, with **Riccardo Monco** and all the guys, from the commis chef to the chef de partie. Everyone is free to share their ideas, to prepare or talk about a dish or ingredient; then we develop it, discuss it and in the end we decide whether to add it to the menu or not. Unleashing creativity also means listening to others, being open to everything but, more than anything, not having filters that condition your choices. Anything is possible, from a **savoury** éclair **with extra virgin olive oil** to a **foie gras biscuit**. Here, at Enoteca, this is the way we create.



Which preparations do you prefer?

I have a soft spot for bread and leavened products because of my family traditions, obviously... but at the Enoteca we have set up the confectionery areas logistically, so that we can manage all aspects of our preparations. We have areas dedicated to gelato, to bakery products and to chocolate. We want to show our customers that we have a global knowledge of our work and that we respect it by working in the right environment and with the correct techniques.

Which dessert on the menu do you identify with the most?

The **Tartelletta** means wanting to highlight the work of small producers, in particular Montoro (in the province of Avellino), i.e. a company that produces mini vegetables and organic aromatic herbs that have impressive flavours. The valorisation of the raw materials starts from here, from a simple dessert such as a tartlet, presented with bitter, sweet and pungent vegetables, which are steam marinated with sugar syrup of various densities. The selected seasonal fruit are vacuum cooked through a process of direct osmosis, the pastry is made with Tuscan extra virgin olive oil, the toasted chocolate cream is flavoured with cloves. This is a dessert that tells so many stories and which particularly represents us.

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Our **millefeuille**, instead, represents research, the valorisation of the crispy part of puff pastry with custard. We have constructed it horizontally, looking for various types of crispy masses and creams that could define the soft part and the crispy part in the best possible way. The result really surprised us so much, that we have never taken it off the dessert menu.

What about your special relationship with land?

I have a small orchard at Trani, the place where I was born. I am thinking of our citrus fruits, my father who looks after the orchard under the watchful eye of a professor of agriculture, an expert in organic farming, my mother who prepares marmalades with Amalfi lemons, of bread baked in a wood fired oven...

What do you think confectionery should be like in the future?

The confectionery of the future is already here, attentive to the ingredients, flavour, techniques, aesthetics. With my group of confectionery colleagues, **Pass 121**, we are sending out a strong and clear message.

Future projects? Anything new on the dessert menu?

At Enoteca, every day is different but the *leitmotif* is always the same: work well, work for our guests, work in harmony with the seasons.

Chiara Mancusi

Fruit and vegetable tartlet

White chocolate and vanilla cream

honey	g	130
milk	g	250
cream	g	250
yolks	g	120
vanilla bean	n	1
gelatine sheets	g	10
semi-whipped cream	g	200
extra virgin olive oil	g	50

Prepare a custard with the milk, cream, vanilla and honey. Melt the chocolate and put the gelatine to soak in water and ice. Heat the custard to 81°C, add the gelatine and melted chocolate, emulsify using a hand blender and slowly pour in the extra virgin olive. Cool the mixture to 27°C. Whip the cream and fold into the mixture. Store in fridge.

Extra virgin olive oil pastry

butter	g	80
extra virgin olive oil	g	30
yolks	g	30
almond flour	g	15
wholemeal flour	g	150
icing sugar	g	100

Beat the butter and sugar together. Slowly pour in the yolks and then slowly pour in the extra virgin olive oil. Add the flours and work until you have a smooth pastry. Roll out between two sheets of baking paper to a thickness of 0.3 cm. Cool and cut a 7cm disc. Cut out a 5 cm ring inside the first disc. Bake at 170°C on an upside down half sphere mould. Remove from oven and cool.

Fresh pea sorbet

centrifuged peas	g	500
mineral water	g	75
Pro sorbet	g	55

Blend all the ingredients cold. Pass the sorbet in the batch freezer and store in a freezer.

Herbs frosted with xylitol

peppermint, verbena and basil leaves		qb
wild fennel		qb
fresh egg whites		qb
xylitol powder		qb

Separate the leaves one by one. Brush them with egg whites and pass the wet leaves in the xylitol, then dry at 55°C for 12 hours.

Dried radish

sliced radish	g	100
syrup 100%	g	15

Finely slice the radishes using a food slicer, place under vacuum with the syrup and marinate for 8 hours. Drain and place in dryer at 50°C for 12 hours.

Sodium calcium syrup

syrup 100%	l	1
sodium-calcium	g	10

Warm the syrup with the calcium to 55°C. Store.

Compressed white carrots

peeled white carrots	g	100
calcium syrup	g	45

Compressed purple carrots

violet carrots	g	100
calcium syrup	g	45

Compressed orange carrots

carrots	g	100
calcium syrup	g	45

Peel and clean the carrots. Place under vacuum at 100% with the calcium syrup. Store in fridge for 5 hours. Drain the carrots and store in an airtight container.

Celery in syrup

pieces of baby celery	g	100
syrup 30%	g	60

Beetroot in syrup

beetroot	g	100
syrup 30%	g	55

Peel the beetroot and celery. Cut the beetroot in half and the celery into 4 cm pieces. Place the beetroot and the celery at 100% under vacuum and leave to marinate for 8 hours.

Fresh fruit and vegetables
Tomato seeds, baby fennel, fresh raspberries, wild strawberries, strawberries, Golden Delicious apples.

Assembly
Place the tartlet pastry on the plate.Fill with the cream and try to give height to the filling.Start to position the fruit and vegetables, 3 pieces of each in a casual manner, while following a mental order at the same time.
While assembling, try to leave the central part of the tartlet free for the pea sorbet. Then place one verbena leaf, a peppermint leaf, a basil leaf and three rounds of dried radish. Finish off with the pea sorbet and cover with a frosted fennel leaf. The tartlet should be colourful and not too voluminous. Serve.

Luca Lacalamita
Enoteca Pinchiorri
Firenze
www.enotecapinchiorri.it



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DISPLAY YOUR DESIGN

Colonna is the latest display case presented by **IFI** (designer Giulio Iacchetti) intended for pastry and praline show. Conceived to express the pastry chef's know-how thanks to its transparency, the display case contains its technological heart inside the column, leaving more space for the horizontal display of pastry delicacies. IFI is at Host in Milan (pav. 10 - hall D60 E67). **www.ifi.it**

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