ITALIAN GELATO

PASTRY BAKERY COFFEE CUISINE

PASTICCERIA INTERNAZIONALE

worldwide edition



A DAY AT PECK'S

MORE REALITY THAN DREAMS?

THE LIQUID NITROGEN MAGICIAN

THE CREMERIA IN A NEW LIGHT

SEMIFREDDO WITH SOFT FRUITS AND MADAGASCAR VANILLA

BEING A PASTRY CHEF IS A COMMITMENT

A STAR IS BORN

SUPPLEMENTO AL N. 297, GENNAIO 2018 DI PASTICCERIA INTERNAZIONALE - SPED. IN A. P. - D.L. 353/2003 (CONV. IN L. 27/02/2004 N° 46) ART. 1, COMMA 1, DCB TO - N. 01 /2018 - IP - ISSN 0392-4718

issue thirty-two-2018

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Tipografia Giuseppini

Pasticceria Internazionale World Wide Edition
is happily published in Italy by Chiriotti Editori

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Supplement of
"Pasticceria Internazionale" n. 297 - 2018

ON OUR COVER
Campari & blood orange nitro-cocktail
by Martin Lippo

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A DAY AT PECK'S



We visited the legendary laboratories of a temple of taste in Milano, following the pastry chef **Galileo Reposo** *and his energetic staff*

It is still dark at 6 a.m. It feels like it is the middle of the night, instead a new day has already begun. I can see this as soon as I arrive at the back of **Peck's**, a temple of taste in Milano, where **Galileo Reposo** is waiting for me to spend a day with him in his pastry lab. Despite my tiredness, adrenalin takes over the minute the pastry chef opens the door to his "kingdom" and he welcomes me with a smile to one of the most sought-after backstages by the world of food lovers.

The shop in Via Spadari opens at 9 o'clock, but the place has already been buzzing for three hours. Working with Galileo there are five pastry chefs and four people on apprenticeship. Each one has his/her own task, each one is a perfect pawn in a careful and solitary game of chess, where every move is meditated against a challenger who does not actually exist. The challenger could be time, but here this is measured to such perfection that every passing minute does not seem to be a problem.

I do not know where to look first. Everything is happening too quickly for me and my camera. The laboratory of Peck's is large enough for everyone to work in without bothering each other and it is normal that at this hour of the morning everyone is working at full speed. There are brioches to be taken out of the oven (13 different types every morning, from classic to those filled with jam, from with apricot croissants to raspberry ones...), savoury pastry snacks to be prepared, the counter to be filled

with cakes (25 different types), which are also available as single small cakes. Then there are the desserts which will be served at the **Peck Restaurant**, the **Piccolo Peck** and at the **Italian Bar**, while not forgetting that the gelato counter that must be filled with 24 flavours, when operating at full capacity, as well as the chocolates that are on sale, of which there are 26 different types... Have I forgotten anything? Ah, yes, the baked cakes for the bakery.

Flour, chocolate, eggs, sugar, fresh fruit, cream, butter, whisks, sieves, rolling pins, moulds, baking trays... everything comes to life and everything returns to its place, or is transformed, in the blink of an eye. No-one says a word in the room. Now and again someone asks a question, but for the rest of the time silence reigns. However, without fail I interrupt this silence, as curious as ever, asking for an explanation about what is going on. Reposo, like his group, works with a precision that verges on the incredible, which bears witness to the quality and beauty of what is sold here. This increasing rhythm comes in a succession of a wide range of activities with the passing of the hours, as does the speed of the actions which seem to be repeated, even if they are never quite the same. While someone takes care of breakfast for the lucky local customers, someone is finishing decorating the















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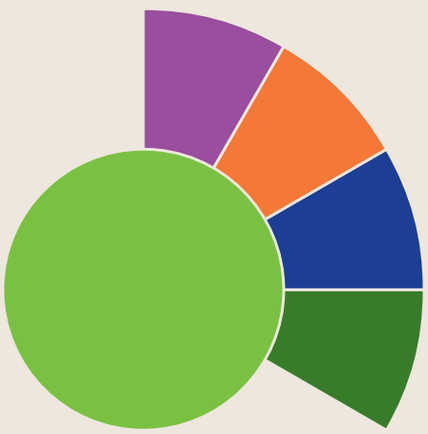


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chocolate and orange cakes, someone is preparing the meringues, and someone is making the dough which will be used the next day. Reposo checks and finishes the decorations of the desserts that must go out, while I observe the young pastry chefs with an unchanging amazement as they are focusing on making vanilla and cocoa biscuits, cherry and pistachio tarts, experimenting new recipes or preparing puff pastry sticks. The amazing thing is that, with its 4000 m^2 distributed over three levels (of which only one level is dedicated to sales) and the 150 metres of refrigerated counters, Peck's is similar to a large market where those who work behind the scenes also do their shopping, if necessary. It happens that before opening to the public, when the lights are still turned down low and the staff are putting out the fresh products, the pastry chefs wander around the fruit stalls to stock up on the best fresh fruit and vegetables or who, once the cheese laboratory is open, go downstairs to ask for some freshly produced Mascarpone. This is the magic of Peck's which has been repeated day after day since1883, just a step away from the Milan Cathedral.

The first three hours of the morning are dedicated to the daily offer and to the products to be arranged in the shop, which are all marked with coloured labels to identify the exact moments they were produced. Immediately following the range of products to be sold, the work on the restaurant products starts in parallel (desserts, fruit kebabs, the ever-present Absolute Chocolate Cake) and the offer for the next day. The pastry chefs alternate in the various productions in order to have a full idea of the range on offer and to learn the different aspects of the job itself. A recipe book exists, marked Peck's and is perhaps the most precious object in all the laboratory. It is opened, browsed, and referred to because certain preparations cannot be different in anyway. Ever.

The only moment of relax is at lunchtime, staggered of course, because the laboratory can never be left empty. At the Al Peck restaurant, on the upper floor, the orders start to arrive and the pastry chefs know that soon it will be the plating up time for the desserts to be served in the dining room. The telephone rings, Galileo Reposo goes upstairs and creates desserts to order in the open kitchen. A couple of tense hours for an impeccable service, then he returns to the laboratory to continue working. After all, his team has not stopped working.

The afternoon work finishes around 5 p.m. The work stations are perfectly clean. The silence can be felt even more than before. The stainless steel shines, the ovens are off, the mixers have finished working. Just as Peck's team, used to the rhythm and speed, dexterity and precision and accuracy which leaves those like me, who have seen their work for the first time, speechless. It is just a normal day, they tell me. A typical Wednesday in the year. Which, instead for me, remains a Big Wednesday!

Sarah Scaparone

Introducing Galileo

Galileo Reposo was born in Bollate, near Milan, on 7th November, 1978. Passionate about sweets since he was a child, he was given his first pastry kit at the age of 7 and from that moment he has never been without it. In 1997, after getting his diploma at the hotel school in San Pellegrino Terme, he spent the summer season in the role of commis pastry chef in several places in Milan, until he became the head pastry chef, in the same year, at the vegetarian restaurant **Joia** (1 Michelin star), under the guidance of **Pietro Leemann**.

His thirst for knowledge (and his passion for sweets) continued uninterrupted, and so, for 10 years, from 1998 to 2008, he refined his technique, knowledge and passion in some important restaurants: **Il Luogo di Aimo e Nadia** in Milan (2 Michelin stars), **La Trattoria Toscana** owned by the chef Alain Ducasse in Castiglion della Pescaia near Grosseto, inside the Tenuta La Badiola (owned by the Terra Moretti Group), and the **Marchesino** owned by the great **Gualtiero Marchesi** in Milan. In 2008, he arrived at the **Hotel Park Hyatt**, in the centre of Milan, where he remained until January 2014. From 2014 until June 2016 he was a pastry chef at **ASOLA | tailor made kitchen** (always in Milan).

He has been at **Peck's** since July 2016, head of a team of 5 pastry chefs. He manages the chocolate, gelato, boutique and restaurant pastry production and catering service, at the side of the executive chef **Matteo Vigotti**, as well as the breakfast pastry production served at the **Peck Italian Bar** and **Piccolo Peck**.



Group photograph in the laboratory. Galileo Reposo is surrounded by his team, including Luca Daniele, Marco Mignani, Silvia Repossi, Beatrice Mazzarelli and Emanuele Parma.

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Bakery China 2018, held on May 9-12, will occupy all the 17 halls of SNIEC, totally 200,000 sqm. In 2017, the event featured 2,034 selected suppliers & manufactures from 30 countries and regions, offering 122,284 visiting professionals from 105 countries and regions the opportunity to learn and network, as well as to source and trade the widest selection of bakery ingredients, equipment, applications and related products & services.
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Mix together, a rising talent – **Fabrizio Fiorani** *-, a stimulating work group and an editor with visionary thinking: and, here you have* **"Between dreams and reality"**, *a new book which explores original areas, among ingredients and aesthetics.*

MORE REALITY THAN DREAMS?



Ingredients
Aesthetics
Intuition
Creative method
Memory
Ideas
Homage

Seven concepts have been transformed into chapters in the first book written by **Fabrizio Fiorani** for **Chiriotti Editori**. It is reductive to describe it as a book since **"Between dreams and reality"** is the result of a conceptual process to explain contemporary Italian confectionery to you all, with a cut that highlights both content and aesthetics, marking time. This is what we like to do with our books. Since 1950, we have offered quality products, capable of making a difference. We have found an ideal partner in Fiorani. It is a privilege to enter his world, because his vision of contemporary Italian confectionery is precise, vivid and exciting. His motivation towards innovation and individualization is strong, based on serious study and deep foundations, in a meeting between flair and discipline, art and technique.

These sentences have been taken from the introduction of this book, because they fully describe the profile of a professional dense with realism and emotions, technique and aesthetic harmony. He is also strict, courageous, with the desire to dare, mixing the arts, using funny and learned quotes, without ever taking his eyes off the organization and basic techniques, without compromise, always balancing between catering and confectionery.

It is this crossroads, between the kitchen and the laboratory, that we are interested in and wish to explore, beginning with Fiorani and continuing a journey which will keep us busy for years. Contributing to give visibility, identity and form to the profession of the confectioner in the restaurant. It is necessary to define the "perimeters" and highlight the peculiarity, certainly different from their colleagues operating in a classic laboratory. An ambition shared by the sector and which coincides with the intent to export that contemporary Italian confectionery mentioned earlier. This is why the volume is bilingual – in Italian and English – and will be promoted and distributed in every continent.

Reading the book, you will enter the sweet universe of Fiorani, which is contemporary in its cosmopolitan approach, capable of declining the way to conceive recipe and aesthetics, while keeping in mind that the magic is

> *Balancing between dreams and reality, without disdaining irony, Fabrizio Fiorani knows how to live and interpret a profession.*

given by the intensity of the flavour and the essence of the ingredients. The 60 recipes have been divided into chapters which trace the thoughts of the author. Ideas that are detailed in the ingredients, method and aesthetics, capable of ranging from traditional specialities to the great International sweets, always interpreted with a twist of originality.
However, it is difficult to describe them in an article because the recipes should be studied, looked at and experimented, thanks to the intense images and elegant layout, both handled by **Giancarlo Bononi** and **Luca Marcheselli**.
Another important role has been that of **Chiara Mancusi** who has done the editing. A true example of teamwork, which has allowed to unite great expertise to the same vision, that of exploring original areas, among ingredients and aesthetics. Thus offering readers new sources of inspiration and new creative energy.





ABOUT THE AUTHOR

Fabrizio Fiorani is a member of the Italian Master Confectioners Academy and one of the founders of "Collettivo di Cucina Dolce Italiana PASS 121".
Born in Rome, in 1986, he has worked in some of the best kitchens in Italy, such as, Il Pellicano in Porto Ercole, Gr, l'Enoteca Pinchiorri in Florence and La Pergola in Rome.
His strong desire to work abroad led him to participate in the opening of Heinz Beck's restaurant in Tokyo and in October 2015 he was nominated pastry chef at the BVLGARI Restaurant in Tokyo, and his creations are also served at the Bar and Cafè in Osaka.





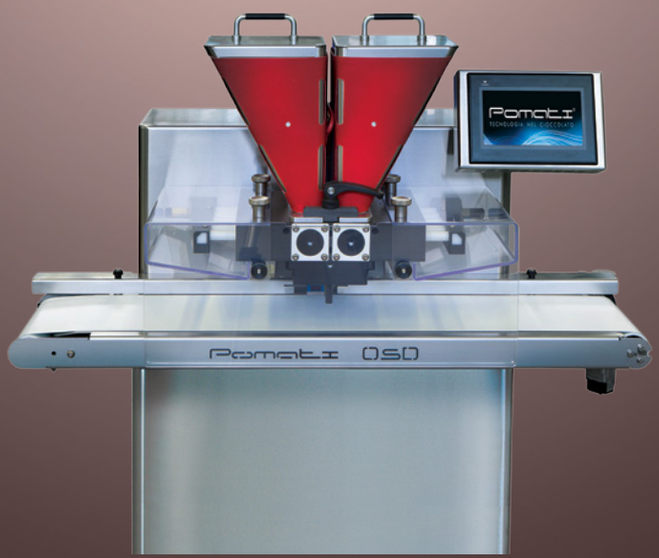
Fabrizio Fiorani is increasing the speed of creativity, in a dialogue between artistic inspiration and a sweet vision of the memory. With his first book, he tinges tradition with the contemporary and he loss himself in visions and intuition, in a game where the magic is given by the intensity of the flavours. 450 pages and 60 recipes, which have become "artistic installations" thanks to the photographs of Giancarlo Bononi and Luca Marcheselli, who also edited the elegant graphics. Furthermore, the collaboration of companies such as **Lesepidado**, **Molino Dallagiovanna**, **Pavoni** and **Valrhona** has been useful, as has the hospitality shown by the Roman school **A Tavola con lo Chef.**

"Between dreams and reality" – Fabrizio Fiorani – Chiriotti Editori
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Water	1,000 g	64.52	1,290 g
Peeled Noto almonds	550 g	35.48	710 g
Total	**1,550 g**	**100.0**	**2,000 g**

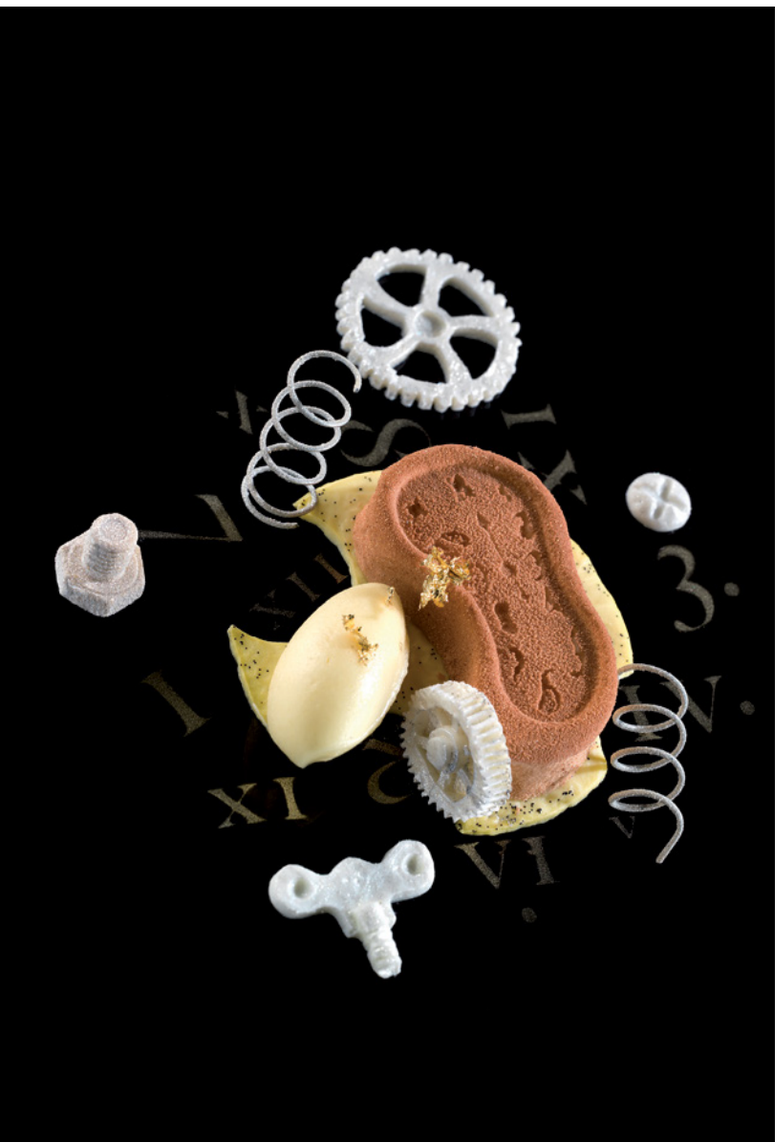
Mix the almonds and water together. Blend and leave to rest in the fridge for 12 hours to enhance taste. Filter with a fine sieve.

Almond Panna Cotta	**Quantity**	**%**	**Weight**
Almond milk	150 g	71.1	355 g
Milk	5 g	23.7	118 g
Almond paste	8 g	3.8	19 g
Gelatin	3 g	1.4	7 g
Total	**211 g**	**100.0**	**500 g**

Heat the milk, add the gelatin and the almond paste. Pour half of the mixture into specific silicone moulds. Freeze.

Pure Almond Mousse	**Quantity**	**%**	**Weight**
Cream	180 g	53.9	11 g
Almond paste	100 g	29.9	6 g
Icing sugar	50 g	15.0	3 g
200 Bloom gelatin sheets	3 g	0.9	0 g
Salt	1 g	0.3	0 g
Total	**334 g**	**100.0**	**20 g**

Heat part of the cream and add the previously rehydrated gelatin. Add the almond paste, icing sugar, remaining cream and salt. Whisk in a planetary mixer and fill the mould. Blast chill, remove from the mould and swirl with
some brown cocoa butter and golden powder.



Light Vanilla Custard	**Quantity**	**%**	**Weight**
Cream	500 g	82.1	1,232 g
Egg yolks	50 g	8.2	123 g
Sugar	50 g	8.2	123 g
Mexican Vanilla	3 g	0.5	7 g
Gelatin	6 g	1.0	15 g
Total	**609 g**	**100.0**	**1,500 g**

Bring the cream and the vanilla to the boil. Mix sugar with the egg yolks. Dilute with the boiling cream then cook at 82°C. Add the gelatin and leave to crystallize in silicone moulds (diameter: 9 cm/height: 3 mm).

Passion Fruit Sorbet	**Quantity**	**%**	**Weight**
Water	396 g	19.8	198 g
Glucose syrup	150 g	7.5	75 g
Caster sugar	450 g	22.5	225 g
Sorbet stabiliser	4 g	0.2	2 g
Fresh passion fruit juice	400 g	20.0	200 g
Water	600 g	30.0	300 g
Total	**2,000 g**	**100.0**	**1,000 g**

Mix the dry ingredients. Heat the water and glucose to 40°C. Add the dry ingredients and cook to 60°C. Allow to cool, then add the puree and the water per each litre of base.
Mix and churn in the machine.

Passion Fruit Jelly	**Quantity**	**%**	**Weight**
Passion fruit puree	200 g	54.8	548 g
Mineral water	100 g	27.4	274 g
Sugar	50 g	13.7	137 g
Agar-agar	15 g	4.1	41 g
Total	**365 g**	**100.0**	**1,000 g**

Heat the cream, water and sugar to 60°C. Add the gelatin and pour into gear-shaped silicone moulds.
Freeze and remove from the moulds.

Assembly

Draw some golden numbers on a black dish using a stencil and an aerograph. Place the light vanilla custard disc and the clock in the centre.
Finish with a passion fruit sorbet quenelle, the jelly gears and the chocolate springs.

Fabrizio Fiorani
"Between dreams and reality" - Chiriotti Editori
Photos Giancarlo Bononi and Luca Marcheselli

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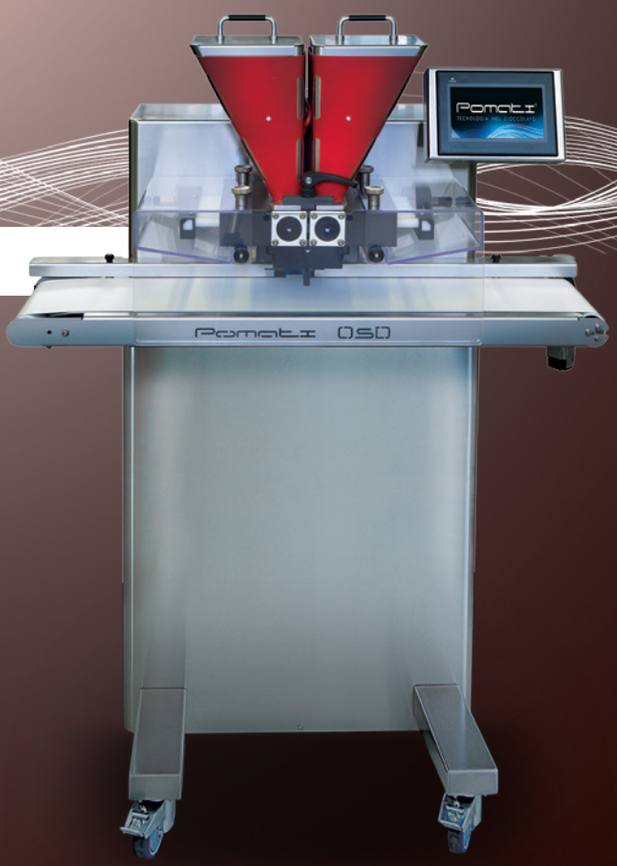


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Packaging makes life easier, protects food and provides important information about it. It allows consumption of food on the go and at any time and it can be adapted to life-style changes by developing new solutions.
Small cakes in the pastry and gelato sector are the new trend, thanks to the current changes in the consumers' habits. **Erremme** designes and produces a range of products meeting this specific need. The line is called **Mini Vassoi Dolci Pensieri** and includes different shapes and capacities, such as the cake slice tray, the square and rectangular single portion tray, and the classic round tray in various sizes. Perfect fitting lids are available for all of them.
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Elegance and quality

Fabbri 1905 is ready to amaze with its brand new **Amaré**, a speciality that is synonym with elegance and quality. It contains a soft core of Amarena Fabbri sour cherry in a mascarpone and vanilla semifreddo, which is obtained using a product with high service contents, such as Pâte à bombe, containing pasteurised eggs and sugar. Coated with a glossy and inviting Amarena Fabbri sour cherry glaze and decorated with a dark chocolate stick and a gold leaf, the Monoporzione can easily be prepared by gelato makers and bakers, and it can be an original dessert to be served in restaurants as well, combined with a vanilla custard and sprinkled with salted caramel crumbled pistachios.
www.fabbri1905.com



CARPIGIANI GELATO UNIVERSITY TURNS 15 YEARS OLD

Founded in 2003, **Carpigiani Gelato University** celebrates its 15 years of activity with a party at Sigep and an unprecedented academic year with 400 courses, 7,000 students in 12 international campuses and 2 new offices inaugurated, one in Zandhoven in Belgium and one at Vernon Hills, Chicago USA. The surprises will continue with the Special Events calendar, in collaboration with some of the world's best pastry makers and gelato artisans. Among the new courses, one is dedicated to gelato for restaurant and for professionals who want to add a special touch to their menu with traditional and innovative recipes, while Gelato for Milk Farm is designed for farmers who want to produce artisan gelato with high quality milk. There will also be many appointments dedicated to pastry and gelato in collaboration with the Carpigiani Gelato Pastry University in Tokyo and, for the third consecutive year, the school will offer the Sensory Analysis course. In eight hours participants will learn how to become gelato tasters and to recognize the quality of a good artisanal product.
Moreover, new dates will be scheduled for courses for gelato professionals who want to differentiate themselves from competitors with recipes aimed at wellness: Probiotic/Prebiotic and Low Calorie Gelato; Functional Gelato: 100% plant based and Smart Food; Low Glycemic Gelato. **www.gelatouniversity.com**



Déco Relief FRANCE
www.deco-relief.fr

PROFESSIONAL MATERIAL
PASTRY - CHOCOLATE - BAKERY

SET OF 3D MOLDS FOR CHOCOLATE EGGS

Registered Design ©



PSK001 - PROPOLIS
SET FOR 1/2 EGG
1 SILICONE MOLD
+ 1 PLASTIC
H.21 x Ø11 cm



PSK002 - LILLOIS
SET FOR 1/2 EGG
1 SILICONE MOLD
+ 1 PLASTIC
H.21 x Ø11 cm



PSK003 - OCCITAN
SET FOR 1/2 EGG
1 SILICONE MOLD
+ 1 PLASTIC
H.21 x Ø11 cm



PSKD004 - MONOLITHE
SET FOR 1 EGG
2 SILICONE MOLDS
+ 2 PLASTIC
H.21 x Ø11 cm



PSKD005 - TABLETTE
SET FOR 1 EGG
2 SILICONE MOLDS
+ 2 PLASTIC
H.21 x Ø11 cm



PSKD006 - TWIST
SET FOR 1 EGG
2 SILICONE MOLDS
+ 2 PLASTIC
H.21 x Ø11 cm



My 3 little Dresses flared
Injected plastic mold
Ø 6 cm - H 10 cm - 3 pcs
DRCP033 / 35 € ht



My 3 little Dresses fitted
Injected plastic mold
Ø 4,5 cm - H 10 cm - 3 pcs
DRCP034 / 35 € ht





SILICONE MOLD
FOR EASY UNMOLDING

INJECTED PLASTIC MOLD FOR BASE







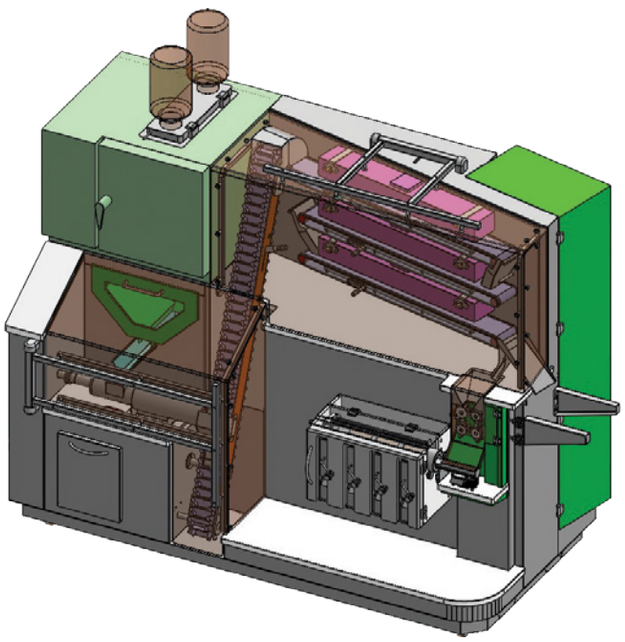
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TECNO 3

Chocolate and confectionery technology

The first compact Bean To Bar machines





MULTIPROCESS - C

MULTIPROCESS - R

Official presentation at
SIGEP and PRO SWEETS







ZDS The Academy of Sweets
"BEAN TO BAR" system
operating at ZDS laboratory

Sigep
20 - 24 January 2018 | Rimini
Stand 173 - B3

pro sweets COLOGNE
28 - 31 January 2018
Hall 10.1
Stand D078 - E079

You Tube

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Telefono +39 0173 61.05.64 Fax. +39 0173 61.94.94 / **www.tecno-3.it** **tecno3@tecno-3.it**

IN BARCELONA, SPAIN, NITROSCHOOL IS THE INTERNATIONAL SCHOOL SPECIALIZED IN THE PROFESSIONAL USE OF LIQUID NITROGEN, THANKS TO THE WORLD WIDE APPRECIATED COMPETENCE OF CHEF MARTIN LIPPO.
IN THE TWO DAYS CLASSES YOU CAN LEARN ALL THE TECHNIQUES FOR THE USE OF LIQUID NITROGEN IN CUISINE AND NOT ONLY



THE LIQUID NITROGEN MAGICIAN

Campari & blood orange nitro-cocktail

For the Campari & blood orange nitro-slash

Campari	g	80
TPT syrup	g	60
blood orange fruit puree	g	500

Put all the ingredients in a cryobowl. Whisk delicately while slowly pouring the liquid nitrogen until it becomes a smooth sorbet or slash.



For the frozen sphere

blood orange fruit puree	g	300

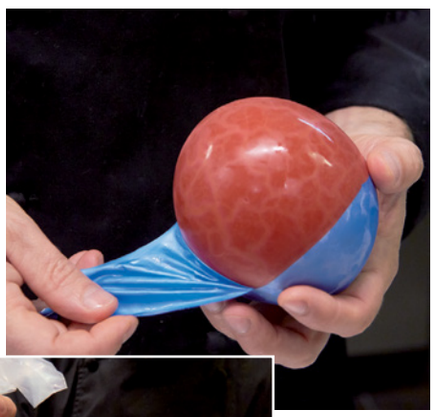
Inflate a regular balloon, using a sugar blowing pump, to stretch it. Then allow to deflate. Using a large syringe, fill the balloon with 70 ml of blood orange puree. Inflate it again with the sugar blowing pump to form a sphere that fits your chosen serving glass; knot it at the neck. Fill the cryobowl with liquid nitrogen. Place the balloon in the liquid nitrogen. Turn it quickly and constantly so that all surfaces come into contact with the liquid nitrogen. Continue rolling it on the nitrogen until the liquid is completely frozen (about 1 minute). Remove balloon from the cryobowl and leave it in a freezer for 10 minutes.



Assembly

Using a sharp, thin knife, score the balloon and peel off the rubber coating, so you are left with just a frozen sphere. Heat the tip of a metal piping nozzle using a blow torch. Press the sphere lightly on the heated pipping nozzle to make a hole on it. Fill the nitro-sphere with the Campari and blood orange nitro-slash. Serve it immediately with a straw and a spoon on a frozen glass.

Martin Lippo
Nitroschool
Barcelona, Spain
www.nitroschool.com









KEN, whipping and cooking Cream....
7 colours of the rainbow, 7 Recipes of Freshness.



The Freshness Range KEN in 7 recipes



The Ken range brings together the finest dairy products to add beautiful fresh and creamy flavour to every meal.

Ken Nata 38%: the original white cream, without any stabilisers.

Ken Nata 35% and **Ken Nata culinaria**: the pasteurised creams for cooking in tetrapack packaging.

Ken lactea 35%: dairy cream's full taste and creaminess.

Ken Culinario: ready to be mixed with any ingredient in your hot dishes and preparations.

Ken Presto: sweetened non dairy cream for cake decoration.

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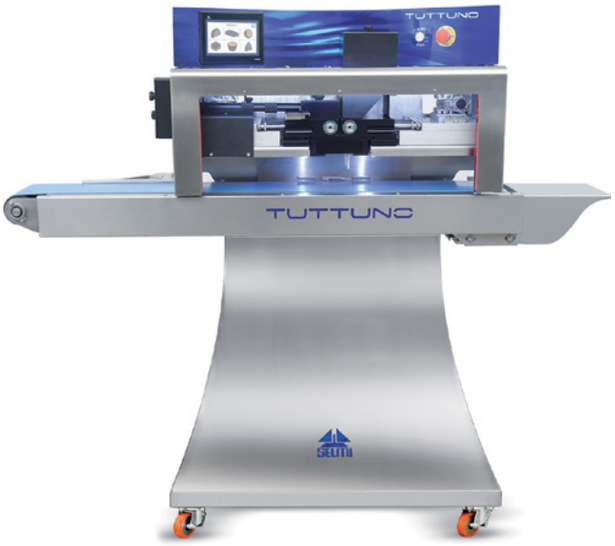
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IFS Food

SIMULTANEOUS DISPENSING MACHINE



Tuttuno Oneshot Depositor by **Selmi** is a simultaneous dispensing machine aimed at creating filled products in a single operation, including pralines on polycarbonate moulds, balls, eggs and products with special features. The machine injects in different times and ways chocolate and fillings in the percentages required by the customer, simultaneously creating the outer chocolate jacket and the inside of the praline. The tempering unit, located behind the machine, provides a continuous feed of chocolate by means of a recirculation pump. The filling is dispensed by the temperature-controlled hopper on the machine head.
Electrical specification: 400 V. three phase – 50 Hz
Power required: 3,5 Kw – 16 A – 5 poles.
Hourly production rate: depending on the product (about 90 moulds/h).
www.selmi-chocolate.it



Professional dairy creams

Ken is the brand which labels different recipes of professional dairy creams, such as Nata 38%, Nata 35%, Gourmet Duo, Presto and Nata Culinaria. The creams are produced in Spain and exported all over 5 continents only to exclusive partners. Due to their aseptic packaging, they are fresh pasteurized products with a long shelf life.
All packaging options – tetrasquare 1 lt, bag in box 10 lt and spray can 250 g, 275 g and 500 g – guarantee total food safety and are easy to store and use. **www.ken-foods.com**

Versatile moulds

An intuition from **Martellato** and the creativity of the pastry chef **Omar Busi** meet in **COMBI3D,** the system that combines the quality of stainless steel cake rings and the advantages of thermoformed moulds for wonderful three-dimensional semifreddos. With COMBI3D you can simply and quickly combine various flavours and colours for a perfect result.
Moreover, work will be easier and more organized with the disposable semifreddo moulds. Preparation time will be reduced and, thanks to the protective film, the sweet can be kept in its mould until ready to use and then removed from it, with just one tear. Even in blast chillers, cooling times will be shorter and moulds won't have to be washed, dried and stored, thus saving energy, space and time, with the maximum hygiene.
Thanks to the cooperation with chocolatier **Massimo Carnio**, the innovative 3D **Chocofruit** polycarbonate moulds by Martellato give the opportunity to obtain fruit-shaped bonbons. Easy to be used employing different decoration techniques, they can be simply filled and emptied, thanks to a detail at the bottom that ensures a clean and precise result.
Designed for optimal chocolate crystallisation and easy removal, they can be used for thin chocolate shells, paying attention to productivity and the weight of chocolates.
www.martellato.com







COMBI3D

TRIDIMENSIONAL CAKE MOULDS





A Martellato intuition and the creativity of the master pastry chef Omar Busi meet in **COMBI3D**: the system that combines the qualities of the stainless steel rings and the advantages of the thermoformed moulds, to obtain fabulous three-dimensional cakes. With **COMBI3D** you can quickly and easily combine different tastes and colours for perfect results.

Martellato

www.martellato.com



THE CREMERIA IN A NEW LIGHT

Casa Marchetti *has opened its doors for business at 248, piazza CLN in Turin. It is not just a gelato parlour, but also a cultural project promoted by* **Alberto Marchetti** *in order to "turn the gelato parlour round"*

One December morning in 2015, in view of the 1st edition of the national competition "Premio Gelato Giovani", of which he is the technical director, **Alberto Marchetti** said, "This time I have found my way in life!". To tell the truth, no-one ever imagined that that he had lost his way, since he is one of the most esteemed Italian gelato makers (or *gelatiere*, if you prefer the more chic name. For the record, he defines himself as a *gelataio*). Even his motto, "My name's Alberto Marchetti and I love making gelato", does not leave anything to doubt. On top of that, he confirms that he has been passionate about gelato "since he was born". That is, since 1975, exactly the year that his father "turned the village bar into a gelato parlour-pastry shop", one of those large Italian gelato parlours of the seventies "that today, have almost all but disappeared, the ones that opened at 6 a.m. for breakfast and closed at midnight".
Alberto has always lived in "a public establishment". Literally, he returned there every day after school, did his homework and spent his Sundays there. However, being born into a gelato parlour is not enough to make you good at making gelato. You need to study and work hard. Alberto followed the classic route, hotel school, various work experience and then, when he was around twenty, he returned to his roots, choosing "the thing that I considered was right for me among all the things that my father did. I dedicated my attention to gelato. Now I would like to create a larger place out of the small gelato parlour that I have been running for years, somewhere more welcoming, seen from another point of view. No longer a café with gelato and pastries, but a meeting place, a place where you can sit down, taste the products, where you are pampered before buying. A commercial space-home".
Casa Marchetti. The idea "is not just about buying, it is about understanding why these raw materials are here, where they come from, why I use them. You can even buy them here... I have always dreamed of opening a large place. We started with **Alessia** (partner and wife), opening the first small place, then in via Po in Turin and in Alassio (in Liguria), and now, this opportunity has arrived and I believe that this is the right way forward".
Casa Marchetti is situated at 248, piazza CLN. For those who do not know Turin, they can recognise the place as one of the most famous and eerie sets of the film "Profondo Rosso" (The Hatchet Murders) by Dario Argento – which, by coincidence, came out exactly in 1975, and there are so many people that have pointed this out to Alberto that he bought the DVD and has finally seen this pillar of horror films.
Those from Turin also know that this was the saddest corner of the square, created in the thirties when Via Roma



was renovated. It was not just because of the grim Fascist architecture heavy with marble and granite, but especially because, for many years, in that commercial space there had been bland establishments and periods of closure and decline. From this point of view, Marchetti must take credit for having re-qualified a central corner of the city and having given it back to the people of Turin (and not only), because a gelato parlour is not an exclusive place, it must be accessible to everyone.

The difference is that, this is not just a place in which to have a gelato, but aims at "being closer to the customer, creating significant moments". This is the idea behind the area downstairs with its classroom, the shelves filled with books, the area dedicated to the producers – of hazelnuts, chocolate, coffee, vermouth... – and even a history corner, with period prints and equipment, in collaboration with our Chiriotti Editori, through our **Centro Studi Pasticceria Internazionale**, and the waffle company **Cono Artic**.

It is not an exaggeration to also speak of a cultural operation. In fact, for some time now, Marchetti has been supporting a revamp of the concept of a *cremeria*: "Casa Marchetti also offers the possibility to taste plated desserts, similar to what happens in a restaurant. In particular, it is interesting showing customers how desserts are created and made. We will also have evenings with chefs". Not the usual show-cooking, however. "What I would like to happen, for example, is that the customer buys a bowl of gelato and, once at home, they use it to compose a dessert starting with the ideas that we have given them during the evening, instead of just placing the classic two balls of gelato in a glass dish".

Let's take a step back. Let's talk about the raw materials.

It has to be said that Casa Marchetti – as well as the other Marchetti gelato parlours, but this one in particular, because of its space – has, as a prerequisite, "to turn round" the gelato parlour.

What does this mean?

Until now, the main message has been: let's make the gelato in front of everyone, let them see the equipment. Already 10 years ago I placed a video camera over the gelato machines. Then, also considering the eternal controversy on the home-made quality, I thought: let's "turn" the gelato parlour "round", which means putting the laboratory on show, putting what we use on show. Also putting the machines on show. I believe this is an important step towards transparency. To be honest, I do not know if I make "artisanal gelato", and perhaps I am not interested in knowing. However, I am interested that my customers know what products I use, what the raw materials are. I want to put the raw materials in the forefront, and also give my customers the possibility to buy them.

We have mentioned gelato in desserts: but is it different from the product coming from a gelato parlour?

No, at least not for me. I want to take the same gelato into the restaurant as I offer in my gelato parlour. The idea is to use it as the main component, or an important one, and that is what we have done with chef **Igor Macchia** of the restaurant La Credenza and Casa Format. Gelato has always been neglected in restaurants. In either a pizzeria or the best restaurant you still find two balls of gelato. We want to add value by creating desserts with gelato, but without changing the gelato too much. Maybe by studying tastes that are a common thread between the components of the dessert, but it must always be a gelato that makes sense in itself.

And gastronomic gelato?

It is ok, but it is not for me. I would never make gelato without dairy products or fruit, at the most with vegetables. An extreme gelato is not to my liking. I would never take anything into a restaurant that I would not put on a cone. This does not mean that you cannot experiment. For example, Igor and I made a pizza. Not a pizza-flavoured gelato but a gelato that resembled one. The gelato was made of Bona flour, served with breadcrumbs, arugola,





flakes of Grana Padano cheese...

In other words, it does not mean that there always has to be a challenge at any cost...

Or that it should be talked about excessively. I would prefer it if a simple cream could create a discussion. Instead, we have problems with this. Only strange things are discussed and this takes the attention away from the raw materials. Paradoxically, a young guy follows a course for a week, opens a gelato parlour and starts to teach on social media. He has a following. I have lived in this environment for forty years and I am still learning. This is valid for all food. People want to become famous, at all costs.

What should a young guy who is full of dreams be made to understand when he sees the classic advertisement "open your own gelato parlour with a small amount of money"?

Please! You need to start at the bottom. You learn this job in the small shop. For a restaurant or pastry shop, hotel school teaches you the basics. This is not the case for gelato, it is still like a Cinderella story. There are courses organised by professional associations, which are fine when they are refresher courses or seminars where we exchange ideas and opinions but not for starting from scratch. You cannot learn an entire profession on a two-week course consisting of formulas on a blackboard.

Are technique and chemistry important?

In my case, this question is less important. This does not mean that I am not careful of the quantities but, once I am sure that it is technically correct, I am not obsessed with fixed parameters (a specific amount of fats, a specific amount of sugar...), otherwise we would end up making all the gelato the same.

One last question: you often speak about "getting out of the laboratory". What does this mean?

Not staying in the laboratory waiting for the sales representatives, but going around looking for raw materials, particular products and producers: dairy products, fruit, hazelnuts, eggs, biscuit products... This means sacrificing days off and learning to delegate the work, but it is the only way to do research and create a gelato that is not only tasty, but also unique. **www.albertomarchetti.it**

Lucilla Cremoni
photo Donato Migliori and Stefano Fusaro

Hazelnut Gelato

with organically produced hazelnuts from the Alta Langa region in Piedmont

milk	g	620
cream 35% fat	g	120
condensed milk 9%	g	80
sucrose	g	110
dextrose	g	30
powdered skimmed milk	g	35
neutral (carob and guar flour)	g	5
hazelnut paste	g	100

Alberto Marchetti
Torino
www.albertomarchetti.it



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SEMIFREDDO
WITH SOFT FRUITS AND MADAGASCAR VANILLA

Vanilla semifreddo

classic custard	g	215
Italian meringue	g	274
cream 35% fat	g	525
gelatin powder	g	6
vanilla bean	g	0,5

Using a minipimer blend the cream, heat to 40°C and add the gelatin, already dissolved in a microwave oven with twice the amount of water. Add the Italian meringue and finish by adding the glossy 70% whipped cream.

Semifreddo with soft fruits

puree of pasteurized soft fruits	g	225
whipped cream 35% fat	g	560
Italian meringue	g	275
gelatin powder	g	6

Mix the gelatin powder into a part of the soft fruit puree, warmed to 50°C. Add the mixture to the remaining puree and stabilize for a few minutes in a blast chiller at 0°C. Add the fruit puree to the Italian meringue and then add the glossy 60% whipped cream. Mix well.

Meringue

egg whites	g	50
sugar	g	100

In a planetary mixer, beat the sugar and egg whites together until dense. Make some small meringues and bake at 90°C for approx. an hour and a half. Leave to cool at room temperature.

Base

heavy sponge	as required

Raspberry syrup

water	g	200
sugar	g	200
pasteurized raspberries puree	g	100
rum	g	25

Put the first two ingredients in a saucepan and bring to the boil. Dissolve the sugar, cool quickly and add the last two ingredients. Stabilize in the fridge at +3°C for approx. 30 minutes and use when needed.

Purple glaze

water	g	60
white sugar cane	g	85
inverted sugar	g	15
glucose	g	80
condensed milk	g	76
white chocolate	g	94
gelatin powder	g	7



Bring the first four ingredients to the boil in a saucepan. Remove from the heat, add the condensed milk and bring to the boil again. Remove from the heat and when the temperature has lowered to 40°C, add the white chocolate in pieces. Dissolve completely and add the gelatin powder, which has been dissolved in 40 g of water and activated in a microwave oven. Use a mixer and add the purple colouring. Leave to stabilize for 12 hours and use the glaze at 40°C on the cold sweet.

Colouring
blue/red = purple

Assembly
Cut some sponge discs, wet them with the raspberry syrup and place inside small cake rings. Pour the soft fruit semifreddo base, place some of the small meringues on top and finish off with the vanilla semifreddo base. Level, freeze at -18°C for at least 2 hours and glaze. Decorate as you like.

Piero Rainone
pastry chef
photo Saverio Pisano
www.ifse.it



Try it, you won't ever leave it



Smart Mix is a 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**

GastroPan in Romania

Following the fair organized in 2017 in Sibiu, Romania, the 10th edition of **GastroPan** will return to Targu Mures exhibition center from the 19th to the 22th April 2018. The four halls will give the opportunity to launch new tendencies and technological innovations to some of the world's leading producers and distributors of equipment, ingredients and raw materials, accessories, packaging, technologies and IT solutions for the bakery, confectionery, hospitality and food service industries.
GastroPan aims to exceed the expectations of bakery, pastry, confectionery, gelato, chocolate, gastronomy and hospitality professionals through the variety of solutions on show and the competitions. GastroPan Competitions are known as the places where future trends are set and some international experts will be the members of the jury that will evaluate the best products and artistic pieces, thus appointing The Bread of the Year 2018 and The Cake of the Year 2018 trophies. **www.gastropan.ro**

THE BEAN TO BAR LINE

The bean to bar line by **Tecno3** consists in two compact units carrying out all the operations needed for processing the cocoa bean up to the finished chocolate.
Multiprocess R is the first unit which starts from the cocoa bean to get the nibs. The process includes roasting, debacterizing and winnowing with the separation of the peel from the cocoa nibs. The line can be used with excellent results also for nut roasting and debacterising. Easy cleaning is possible thanks to the quick disassembly of all the parts.
The second unit, **Multiprocess C**, starts from the cocoa bean and goes up to chocolate. Processing includes nibs grinding to get the cocoa mass, then the ingredients mixing, refining and conching. The small version (5 kg) also comprises chocolate tempering and depositing into the moulds, followed by moulds shaking and cooling to get the end product. Sanitizing and recipe changeover are possible thanks to the complete absence of pumps and connection pipes and the easy disassembly of all the machine parts. The system can be also applied to the production of paste from nut and lipid-base cream. **www.tecno-3.it**



Nature and the professional

The beauty and simplicity of nature merge with the artisan experience and creativity in the design of **ZEN**, the exclusive mould range by **Silikomart Professional**. ZEN100, ZEN300, ZEN600 and ZEN1000 have the same shape declined in different sizes for desserts that will give a perfect touch in every season of the year. Every mould is provided with a special inner border which gives a lightly rounded shape to the base of one's preparations.
ZEN will give a hint of modernity to Easter and spring time desserts. These high quality 100% Made in Italy silicone moulds are extremely versatile and can be used not only for semifreddos and mousses but also for the making of baked products. Along with every mould a functional cutter is provided, which is conceived to make original inserts and/or bases that perfectly match the shape of the moulds. **professional.silikomart.com**



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More than 80% Space is booked for Bakery China 2018

May 9–12 | Shanghai New Int'l Expo Center
Halls: E1–7, W1–5, N1–5 (over 200,000sqm)

Bakery China

Bakery China, as the largest bakery show in the world and serving the entire value chain of bakery and confectionery industry will continue taking place at Shanghai New Int'l Expo Center. In 2018 Bakery China will occupy all the 17 halls of SINEC, 200,000sqm in total, as large as 17 football grounds. So far more than 80% space has been booked.

Key Show Facts:

- Started from **1997**
- Exhibitor in 2017: **2034** from **30** countries and regions
- Visitor in 2017: **122,284** from **105** countries and regions
- **96%** exhibitors and **99%** visitors are satisfied with the show

● Hall E1-E6, N5 (Hall E5 is for Int'l Ingredient Hall): Ingredient

- Baking raw materials and ingredients
- Baking additives and preservatives
- Baking stuffing
- Cake decorations
- OEM/ODM
- Services
- Information technology
- Fitting and furnishing for shops
- Logistics
- Media
- Training institutions



● Hall E7: Coffee, Beverage and Fine Food

◆ Coffee
- Coffee beans
- Coffee Powder
- Instant coffee
- Coffee utensils
- Coffee roasting machines
- Coffee shops management
- Coffee shops solution

◆ Beverage
- Soft drinks and relative device
- Functional beverage
- High-end water
- Fruit juice

◆ Tea
- Specialty tea
- Traditional tea
- Tea utensil and crafts

◆ Ice Cream
- Ice cream ingredient
- Ice cream finished product
- Ice cream device
- Ice cream retailing device management

◆ Other Fine Food
- Quick meal ingredient, finished product and relative device
- Pizza ingredient, finished products and relative device
- Candy ingredient, finished product and relative device
- Snack and relative device

● Hall W1-5, N1(Hall W3 is for Int'l Equipment Hall): Equipment

◆ Baking equipment
- Baking equipment
- Baking molds
- Ovens and accessories

◆ Baking processing
- Mooncake and mooncake production
- Pastry and pastry production
- Candy and candy production
- Ice-cream and ice-cream production
- Snack and snack production
- Coffee and coffee machines
- Baking processing, and R&D technologies

◆ Others
- Display, storage and refrigerated cabinets
- Gastronomy and catering







● Hall N2-4: Packaging

- Baking packaging materials
- Equipment and devices for baking packaging
- Baking packaging design

Organizer: China Association of Bakery and Confectionery Industry
Bakery China Exhibitions Co., Ltd.

Contact Us: li.jiang@bakerychina.com
www.bakerychina.com
010-8219 1892

BEING A PASTRY CHEF IS A COMMITMENT



Talent and passion are not enough.
Training and transmitting knowledge, courses and competitions, also managing time and the image of an activity that requires attention to guarantee a good performance.
Based on the experience of Gino Fabbri

Defining a profession such as that of a pastry chef is not easy. Having come out of the laboratories, walking the stages of television studios and international competitions, being honoured in the news and in magazines, exposed to the limelight and flash of photographers, today pastry chefs sign autographs and open successful enterprises, but the danger of being overwhelmed by all this attention is high. Telling us this is **Gino Fabbri**, owner of **Gino Fabbri Pasticcere** in Bologna. The president of **Accademia Maestri Pasticceri Italiani** has a wealth of experience and he loves sharing it, not with the spirit of one who wants to lecture, but of one who wants to offer advice to all those who, today, are facing a profession that is sometimes taken on too lightly in respect to the commitment it requires. "The young people of today are lucky. They have a lot of opportunities to be informed and meet challenges, learning and showing off their skills. However, often they do not stop to consider what they have and there is the risk that they become distracted, because of the excess of situations which they have to cope with themselves before even







comparing themselves to others".
This is how the story of Gino starts, a boy from a small shop in the Sixties, when pastries were a luxury kept for Sundays for families from the post war period, who were starting to enjoy the first benefits of the economic boom. "In those days there weren't any computers, Internet, social networks. You worked under a master and you tried to learn as much as possible. Today, you just push a button and you have the world in your hands. Once, you wrote notes down on a piece of paper, on the counter, trying to experiment with the means you had at your disposal. You needed not only commitment and passion, but also a strong determination to reach your objectives, with a lot of humility".
In those years he showed a lot of courage, opening a small activity to **test himself as an entrepreneur**. There was the possibility to grow and the young man knew how to take advantage of this, investing on quality right from the start in a bar-pizzeria-dairy which saw him, at the beginning of the Seventies, as a partner in a well-known pastry shop. "I was young and wanted to test myself, in the laboratory but also in the running of an activity. Today, young people think it is easy, but it isn't".
Certain coincidences seem to foresee the future, because in 1982, the year Italy won the Football World Cup in Spain, he who would have brought home the **Coupe du Monde de la Pâtisserie** in 2015 as president of the Italian Club – together with Emmanuele Forcone, Francesco Boccia and Fabrizio Donatone – was accepting challenges with a daring undertaking. While everyone was looking for a place in the centre of Bologna, he opened a pastry shop in the hinterland. A bold gesture, but which repaid his courage in the short-term. "I have always believed in people who work. In fact, I believe that people who are occupied know how to appreciate something good, an enjoyable break which repays them for their hard work. As well as the fact that I like being a landmark for the public and a place where they can come to feel good. With this in mind I opened the Caramella shop, today called Gino Fabbri Pasticcere, which maintains the same philosophy despite the fact that it was opened many years ago". In a productive area, there were many possibilities, but he had to look for them. While many invested in quantity, Fabbri had the intuition to invest in quality, not only of the raw materials, but also the service, the welcome, the flavours and packaging.
"**Customers** should not be considered as an annoyance to free yourself of as soon as they have paid the bill. Unfortunately, today, I still see those who behave in a cold and hurried manner, while a smile on your face should never be lacking. Make people feel at ease, explain to them what they are tasting and if these proposals are implemented it is not just a waste of time, but an investment. How can we think to make our customers understand the quality that we say we guarantee and the commitment that we put into each product if we do not explain it to them? The same also regards the hospitality that we have to learn about in order to offer it to the people that come into the pastry shop to carve out some moments of pleasure for themselves with a high level of satisfaction. This is also valid for the take-away or gift packaging. Paying attention to the form and not just the content, communicating through boxes, bows and parcels, you are offering a sensorial experience that people will acknowledge over time. What is certain is that to achieve all of this, you need to believe in what you are doing. You do not open up an activity just for the fun of it or in the vague hope of getting rich, because it does not work this way and, on the contrary, these are the best conditions for a personal and business failure. You need to rise to the occasion with the firm belief that you will carry through what you started and invest in your own collaborators, trusting them, relying on them, sharing gained experience, focusing on training, teaching but also listening".
Transmitting information is fundamental in explaining quality, as is the wholesomeness of what you put onto a plate. "I stopped using semifinished products in the Nineties, in order to further raise the bar. Of course, as a result my costs increased. However, offering something that is 100% homemade is the best incentive to digest this, provided that the supply chain, from the raw materials to production is based on sheer quality. Customers are aware of this and you are repaid, even if, at the beginning, there is a great temptation to simplify the tasks. You can taste if the products are natural and perhaps it is not by chance that nowadays there is much talk about natural yeast".
Fabbri certainly has a lot to tell us and fortunately, even today, he maintains that enterprising and active spirit which saw him as a protagonist at numerous public events and competitions. Not so much a need to be a celebrity, as the desire to dare, to put himself to the test, before testing himself against others, while continuing to be moved by his emotions.
"The **competitions** give visibility, but this should not be the reason for participating, as I have often explained to competitors and to the team that I was captain of with Iginio Massari, bringing home the Pastry World Cup, not without the help of Alessandro Dalmasso, Livia Chiriotti and 'Pasticceria Internazionale', which was among the promotors and advocates of the competition in Lyon. They were young people

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who wanted to show off their skills and together with Iginio we helped them to understand that, first of all, the challenge was with themselves. It was hard work, it took time, energy, fatigue and from the first steps we arrived at a result which rewarded us and placed Italy on the top step of the podium. However, it is fundamental to realise that the experience is not about only desiring a rosette or a medal on a jacket, but accepting a commitment with dedication. Even if fundamental, passion and the desire to stand out are not enough, it is consistency which is necessary when you start an entrepreneurial path. We would never have managed to succeed in the task we were given in 2014 if we had not questioned ourselves about every single detail every day, with the intention of always improving, without the fear of competition".
From his words, you can understand why you can often see him with customers who have asked for a selfie with him or young people who, in the pastry shop or at events, have plucked up courage to ask him for an autograph. Unlike many others, **Gino has remained just Gino**, the man, the father, the pastry chef who guides his team, who explains the secrets of his trade during his courses to both customers and colleagues, without jealousy, without envy, always looking for a collaboration, the opinion of others, not for vanity but sincere modesty. "If we do not help each other, how can we ever think to develop this category? Colleagues are not competitors but, on the contrary, advisors and consultants, who can help us grow, because this is a profession where you never stop learning. You cannot just rely on technology or a crystallized knowledge. It is a profession that is in constant evolution and we have the duty to develop it in our nation and in the world to guarantee an increasingly flourishing future. In this way, we will not only guarantee our present, but also our future and that of the younger generation who, today, look up to us as guides, and for who we should leave something solid to be able to continue developing. There are many young people with great talents, but let's not forget that we are above all people, not just pastry chefs. There are those who change when they are wearing a toque, or those who think that success gives them the right to feel self-important, instead, this category draws its strength from modesty and in the exchange of knowledge between individuals, as does its regulations and institutions".
It is not surprising to see him in the centre of Bologna, giving citizens and thousands of tourists the chance to taste his delicacies, or at dinners, charity events, tastings, presentations where Fabbri hands out not just an excellent sweet but also a warm smile, a joke, some advice to everyone. A consistency that is recognised over time, perhaps because whoever gets close to him sees the passionate young boy from the small shop who has never been taken over by the mature man, but who is still at his side, following him in a busy and full life, including the daily management of a continuously expanding activity.
"**Being an entrepreneur** is a difficult task, perhaps the most difficult of all, especially in Italy. When I speak about consistency and dedication, I mean exactly this. Pulling up the shutters every day you have a commitment to your staff and customers. Our young staff is our most valuable possession, they are the ones that allow us to carry on with this work and, at the same time, they entrust with their lives, so we must not forget how important they are. They are a resource and should be nourished every day, with our guidance, training, sharing of knowledge and dialogue. At the same time our customers are our patrimony. We owe our customers the utmost respect, not only when welcoming them but also in what we offer them. Certainly, paying the greatest attention, keeping up-to-date and following your activity daily is the best solution in a country which does not allow for errors, and which makes everything complicated. If a pastry chef opens an activity but then he gets lost in the thousands of situations or thinks about leaving the management to others, then he is completely wrong. **A lasting success cannot exist without a solid base**. I have had my family, my wife, Morena, and my children, Valeria and Viviana by my side, putting up with a lot of things and giving me a lot of support. With all the openings, events and competitions, I would have never reached certain results without their patience and help!".
When we were saying goodbye, Gino looks at me with bright eyes and a smile. I am sure he is already thinking up new ideas and new goals!

Matteo Barboni

Jubilee

Low sponge

flour	g	320
pasteurised egg yolks	g	270
egg whites	g	320
sugar	g	270
acacia honey	g	130

Beat the eggs with 2/3 sugar and honey. Whip the egg whites, then add the remaining sugar. Fold the two mixtures together and sprinkle the sieved flour on them. Spread out on a tray lined with baking paper and bake for 6/7 minutes in a ventilated oven. Remove from the oven and dust with sugar to keep it soft.

Black cherry cream

water	g	120
sugar	g	490
egg whites	g	290
mascarpone cheese	g	490
black cherry pulp	g	150
juice of Amalfi lemons	g	20
gelatin sheets	g	21
cream	g	1,180
gold gelatin	g	15

Prepare an Italian meringue. Heat water and sugar to 121°C. When the syrup cools to 110°C, start to whip the egg whites. Pour onto syrup and whip until cold. Add the lemon juice and black cherry pulp (at room temperature) and mix together with mascarpone, also kept at room temperature for at least 3 hours. Add dissolved gelatin after soaking it in water. Add mixture to the Italian meringue and then add the semi-glossy whipped cream.

Black cherry glaze

black cherry pulp sugared to 10%	g	600
apple pulp sugared to 10%	g	500
glucose	g	250

sugar	g	250
pectin	g	20
juice of Amalfi lemons	g	25

Mix together sugar and pectin. Add to the black cherry and apple pulp and glucose. Mix. Boil for 3 minutes. Halfway through add lemon juice.

70% dark chocolate mousse

cream	g	340
high quality milk	g	340
pasteurised egg yolks	g	140
sugar	g	70
cream	g	1.300
dark chocolate 70% cocoa	g	940

Chop the chocolate. Bring cream and milk to the boil. Mix the egg yolks with sugar and fold it into the previous mixture. Heat to 82°C. Pass through a conical strainer and mix with the chopped chocolate. Check that the temperature is at least 45°/50°C. Fold in a small part of the whipped cream using a spatula. When the mixture is smooth, add the remaining cream.

Almond brittle

50% almond praline	g	1.000
100% almond paste	g	1.000
dark chocolate 70% cocoa	g	600
wafer flakes	g	1.200
melted butter	g	200

Mix the ingredients together following the order. Weigh out 500 g per sheet, spread out to a thickness of 3 mm on a baking sheet, using a rolling pin. Place in blast chiller for approx. 20/30 minutes and then remove. Cut 18 cm diameter discs.

Kirsch syrup

water	g	700
sugar	g	700
Kirsch	g	700

Boil water and sugar. When they are cold, add Kirsch.

Semi-candied black cherry cream

water	g	117
sugar	g	467
egg whites	g	280
mascarpone	g	467
semi-candied black cherries	g	280
lemon juice	g	19
gold gelatin	g	24
semi-whipped cream	g	1.120

Prepare an Italian meringue. Blend the cherries with lemon juice and add mascarpone. Mix the two mixtures together, then add the softened and dissolved gelatin, semi-whipped cream and pour into moulds with the base already inside. Blast chill and store.

Assembly

In the following order, place a sponge disc, a disc of brittle, a dark chocolate mousse insert and another sponge disc into a ring. Fill with the black cherry cream and place in blast chiller. Remove from the mould and cover with glaze.

Gino Fabbri Pasticcere
Bologna
www.ginofabbri.com
photo Giancarlo Bononi



Italian chocolate since 1946



More than 70 years of experience, passion and family tradition are the foundations of the **Agostoni** brand, naming an extraordinary range of products for chocolatiers, pastry chefs and gelato makers, coming from the company vision that respects people and nature, but that also focuses on innovation, with advanced technology and ongoing research, with the entire manufacturing process taking place in Italy, in an ultra-modern facility.
The **Single Origin** range summarises the Agostoni ideal of genuine sustainability: quality of life and a quality product, virtuous economic growth and a vision for the future, both for consumers and the people involved in production. **Grand Cru** is a selection of first class quality with unique characteristics that express the spirit of the local area, the plantation and the harvest season. **Organic** is the fruit of the respect of nature at every step of production, guaranteeing the traceability of each and every ingredient with a fully-certified production line.
Praline Paste is a selection of Italian-style pastes: natural, with an abundance of nuts, rich in flavour and well-balanced, exquisite and versatile, perfect for a range of uses.
"For over 70 years Agostoni has been an advocate for Italian-made excellence, providing inspiration to chocolatiers, pastry chefs and gelato makers all over the world. Three generations of the family have been working passionately to make the best quality chocolate, never losing sight of their key values: finding and selecting the finest ingredients, monitoring the production line and maintaining a sustainable approach. We seek out the finest and most unique aromatic profiles in our ingredients. Our cacao paste production process makes the most of the purity of the cacao to preserve its authentic flavour profile. Last, and by no means least, we strive to develop perfectly well-balanced recipes. Each and every stage of the production process is kept under close control: the plantation and cultivation, harvest and fermentation, drying and quality control, our own production of cacao paste and butter, and recipe development. Moreover, we provide ongoing support for professionals, offering expertise, consultancy and guidance. Since the eighties, we have been working hard to maintain solid, long-lasting relationships with our farmers to safeguard biodiversity and protect the environment. Our new production facility is equipped with state-of-the-art technology to reduce our environmental impact and guarantee maximum food safety, excellent quality, and all-round sustainability".
The **Icam** company and the Agostoni brand boast a quality management system that is reliable, modern and certified, providing solid guarantees of quality and food safety, in line with the most exacting international standards in the industry. In addition to ISO 90001, the certifications include BRC and IFS, EU Organic and NOP, Kosher and Halal, Vegan and Gluten Free, Fairtrade and 100% Made in Italy. **www.agostonichocolate.com**

St Valentine and Easter Collections

Be inspired discovering the proposal of **Déco Relief** for the coming Valentine's Day, such as the moulds for the making of chocolate lady dresses. The six models of classy dresses, 3 fitted and 3 flared, allow to create beautiful desserts and cake decorations.
The special 3D eggs collection of silicone and Tritan plastic moulds is another innovative range, which will make work easier, giving a fresh look to one's showcase. This set of moulds includes 6 different shapes and is meant for the exclusive use with chocolate.
The range of Easter animal forms has been renewed with many more rabbits, hens, fishes and roosters, which are available in stores and on the company's website. For the decoration of chocolate items, the range of powder and varnishing dyes by Déco Relief gives intense and bright colours to one's creations.
www.deco-relief.fr



WORLD'S LARGEST FOOD EVENT CHANNELS THOUSANDS OF NEW PRODUCT LAUNCHES

Following a record 2017 edition, that welcomed in excess of 97,000 visitors across 1 million square feet of exhibition space, **Gulfood**, the world's largest annual food event, is placing innovation at the heart of its 23rd edition, which takes place 18-22 February 2018 at the Dubai World Trade Center.
As the global F&B community gears up for this principal opportunity to source the latest and best products at the best price, Gulfood is promising a wave of new services and innovations to reflect changes in consumer demand. The fully booked-out event will once again welcome more than 5,000 exhibitors showcasing products across 8 primary market sectors. In total, buyers can look forward to meeting more than 1,000 new-to-show food and beverage producers, that have been hand-selected to deliver greater volumes of consumer – oriented products. These include health and wellness categories such as organic and sugar free plus third-wave coffee varieties and new taste and texture innovations across the board.
Gulfood Innovation Awards finalists will also form an integral part of the Innovation Zone showcase, with 2018 Award winners being announced during the prestigious annual Awards ceremony. Additional networking features include a series of government accredited fringe seminars running throughout the exhibition plus live pitch demonstrations from some the most exciting global startups on the scene.
Evaluated by a panel of 30 international experts and mandated by the World Association of Chefs Societies (WACS), the **Emirates Culinary Guild International Salon Culinaire** is the largest single-entry chefs' competition in the world. Structured as a series of practical and display-based culinary challenges, this globally renowned annual contest provides credible industry recognition to more than a thousand master chefs, pastry chefs, cooks and bakers. Gold, Silver and Bronze medals and certificates are awarded to those competitors whose exhibits, in the opinion of the judges, have reached the commensurate international standard. In addition to the medal awards, there are special trophies awarded to individuals who have attained excellence at the competition in their particular field: gastronomy; bakery/pastry; artistic - and a new award designed to encourage the development of Arabic cuisine.
www.gulfood.com

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Some of the strengths of this equipment are: the bain-marie system (with glycol) for the highest respect of the organoleptic characteristics of the product, the IES electronic system (patented), which eliminates the phenomenon of the thermal inertia and the inverter, aimed to set up to 10 different agitation speeds.



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The company reserves the right to modify, at any time, the number of models and versions.

Food&HotelAsia returns bigger and better in its 40th year



The most comprehensive international food and hospitality biennial mega trade event in the region, **Food&HotelAsia** (FHA), will return from 24 to 27 April 2018 to two venues – Singapore Expo and Suntec Singapore. It will house its biggest-ever industry congregation with 4,000 international exhibitors from more than 70 countries and regions, an increase of over 800 exhibitors (+25%) compared to its last edition. The event's total floor area spans 119,500 sqm (+23% increase) and 68 international groups are confirmed and spread across the two venues, with Armenia and Qatar being the newest countries to participate. Some international group pavilions will also see members from 22 international trade associations and government agencies participating in FHA for the first time. 78,000 trade attendees from over 100 countries and regions are expected at this edition.

"FHA's growth reflects the changing landscapes of the F&B and hospitality industries in Singapore and the region over the decades – said Mr. **Rodolphe Lameyse**, project director, Food & Hospitality, UBM SES –. Having FHA2018 span two of the largest exhibition venues in Singapore proves just how much the event has grown since 1978".

The **FHA Culinary Challenge** (FCC) adds to the experience at FHA, with intense competitions designed to showcase the best culinary talent from the region. Targeting professionals from specific sectors of the food and hospitality industries, these competitions include the Gourmet Team Challenge, Individual Challenge, National Team Challenge and the Battle for the Lion. Widely recognised as the region's most prestigious international culinary competition, the FCC is supported by the World Association of Chef Societies (WACS) and regional chef associations. The **FHA2018 International Conference** will feature industry experts and business thought-leaders sharing perspectives, tips and strategies across 10 key tracks, from hotel revenue management and bakery at the Singapore Expo, to central kitchen and F&B technology at Suntec Singapore.



Held alongside FHA for the first time in 2016, **ProWine Asia**, which is modelled after the globally recognised trade fair for the wines and spirits industry ProWein in Düsseldorf, will return with an 18% increase in exhibition area. To be presented by 300 leading exhibitors, ProWine Asia will bring the world of wines and spirits to Southeast Asia through its extensive representation of international wine and spirit labels. **www.foodnhotelasia.com**

The new collection

Heart, passion and important partnerships are the winning formula of the 2018 Collection Catalogue by **Pavoni Italia**. "Passion and strength feed off each other: one would be weaker without the other – states **Corinna Raineri Pavoni**, chairperson of the company –. Those strength and passion are what guide our work each day, give us the incentive to improve and innovate, and help us to move forward". These values are the inspiration behind the 2018 Collection, which is packed with innovative products, all intended for professionals working in the confectionery and baking sector and in the restaurant business. An array of products that range from chocolate to both cooked and cold desserts, as well as equipment, colourings and raw materials.

Together with **Antonio Bachour**, the multiple award-winning USA pastry chef, Pavoni Italia has created seven single-portion moulds in a 300x400 mm format. Smooth lines and sophisticated international style are further enhanced by the creativity of Bachour. Following the principle of developing products that help to simplify the work of professionals, the company has created Top line, a brand new line of silicone moulds developed in collaboration with the World Champion Pastry Chef, **Emmanuele Forcone**. The moulds, which evoke natural shapes, allow professionals to decorate desserts with extreme precision, maximum practicality and speed, while the new line "Le Torte Di Emmanuele", also designed by Forcone, produces perfect 3D effects for cakes and yule logs.

There are also many items available for next Easter, such as new thermoformed moulds for making chocolate eggs and other products, while Flychoc is a collection of 10 stainless steel tools, developed in collaboration with **Stefano Laghi** and **Filippo Re**. Designed to make feathers and leaves in a simple and rapid way, they ensure an impeccable result with chocolate decorations of different shapes and sizes.

Conceived with the collaboration of **Leonardo Di Carlo**, **Formasil** is a microperforated mould for both sweet and savoury products. Since these moulds are both flexible and multipurpose, they allow to rationalise one's work and offer the perfect solution for highlighting the identity of professionals, enhancing their ability to personalise their products. It is a simple, easy-to-use product that guarantees uniform cooking of even the most difficult-to-bake products, from tartlets, brioches and croissants to classic and modern cakes.

The **Gourmand** line of moulds has also been enhanced with two new spirals – oval and triangular, which were developed by the very young and talented chef **Paolo Griffa**. Sweet or savoury, hot or cold, cream or mousse, flan or biscuits, everything can be shaped and rendered uniform and flawless. These silicone moulds allow to prepare superb base products, which can then be easily and rapidly decorated.



Thermoformed moulds for items for Easter. Circle, silicone mould from the TOP line, developed in collaboration with Emmanuele Forcone. Glossy Red, upside down tartlet square cut shortcrust with raspberry mousse, made using the Formasil FF08 microperforated mould.

Éclairs can be created with the new non-stick, microperforated and shaped silicon mats, which ensure optimal heat distribution and allow the dough to hold, ensuring that the product rises and cooks perfectly.

Lastly, Pavoni Italia offers **Covering**: two lids, in two widths (55 and 85 mm), which can be paired with **Trays** or with traditional baking pans (60x40 cm). Durable, insertable and stackable, they prevent condensation when storing products in blast chillers. **www.pavonitalia.com**

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A STAR IS BORN

ELISABETTA CORNEO AND HER ART OF WORKING SHORTCRUST PASTRY





Innovation, creativity, destructuring, modernization... are just a few of the terms that have represented baking and pastry making in the last few years. Sometimes with excellent consequences that have made history, others times with mediocre results or even worse. However, the fact remains that, over time, it is always more difficult to create innovation in a field, even as wide as the culinary one, with professionals applying their technique and culture from every background. If innovation has been important in some areas, there are some areas where change is much more complicated and difficult, if only for the apparent simplicity of the ingredients or techniques in question. For example, just think about **shortcrust pastry**. Thinking about introducing innovation is not so easy. Then, if the innovation is to be applied not to modern or traditional pastry-making, but to a purely artistic environment, where the pastry becomes a plastic material, then I think it can be considered as practically impossible. Certainly unlikely. As a confirmation of this, shortcrust pastry has never been seen to be used for artistic pieces of high pastry art, exactly due to some of its particular difficulties, first of all, the baking of three-dimensional subjects. Well, here I am going to speak about something that you will not hesitate to call revolutionary or in any case unique and exclusive: **artistic shortcrust pastry!** However, first I have to introduce someone.

We have known each other since her entrance into the world of pastry-making a few years ago, but our meetings were always very brief. Instead, now, having been lucky enough and having the honour to share an important adventure with her participating in the Culinary Olympics in Erfurt 2016, I got to know about every single detail of the work of this extraordinary artist.

Her name is **Elisabetta Corneo**, a delightful girl, living in Milan but emotionally attached to her home town, Como, a graduate in architecture, which was her job for several years. Then one day, with the help of a friend who is a pastry chef, she becomes involved in a world that until that moment mainly meant having a cake or a cannolo at the café below her flat. Elisabetta, already enjoyed creating small shortcrust pastry constructions for friends and family, artistic biscuits and similar things. Her friend, appreciating her manual skill, invited her

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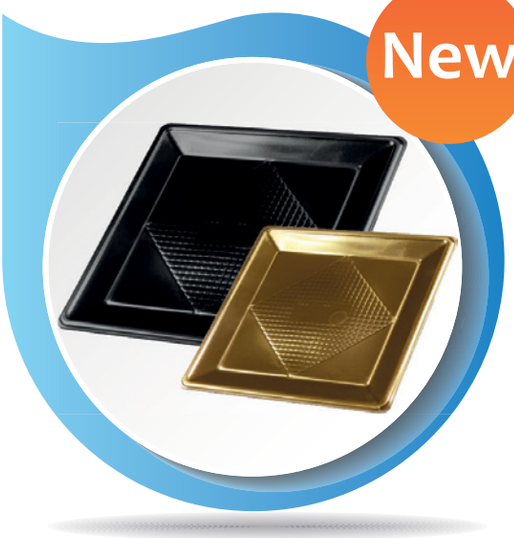
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to take part in a competition at Erba, Co, and on that occasion, for the first time, chefs and pastry chefs found themselves in front of something that even risked being excluded from the competition, because it was considered impossible: "that 'thing' cannot be made of shortcrust pastry, and not even edible – some commented –. You cannot create this type of construction with shortcrust pastry, there must be some vinyl glue, a wooden support, and she isn't even a pastry chef!" In short, it was almost an outrage, but Elisabetta won the gold medal! I remember her well, on that occasion, awkward and foreign to this environment...

Some years have passed since then and she has participated in various competitions, always getting important results. In 2012, she created and deposited the brand Artefrolla (**www.artefrolla.com**), but she does not like to class herself as a pastry chef because, in fact, she is not one, even if – she admits – it is a world that she has come to know and appreciate deeply. She is not even one of the many that are passionate about cake design. She, very humbly defines herself as someone who is self-taught and has discovered a passion. I decided to tell her story, because, as far as I know, no-one, using shortcrust pastry, has reached similar levels of art and perfection. Her skills in geometry, technical design and manual skills, acquired thanks to her studies in architecture, are significant. Chatting with Elisabetta, I asked



her to explain how she gets her details so precise and, I must admit I was convinced that there was some hidden secret. Some gelling agent in the pastry, some kind of automatic design system... and I was afraid that she would not share it with me. On other occasions, there were rumours of laser cutting, pantograph engravers and other technical wonders available to modellers. I was extremely curious.

Surprise! With her usual simplicity and wonderful smile, Elisabetta told me every secret and even her recipe. **Hers is a simple shortcrust pastry, just a little richer in sugar** which, as you know, after baking gives greater resistance and rigidity, but nothing else. To this is added an **excellent manual skill in the design and proportions, an uncommon sensibility for the smallest details**, the **use of the cutter and moulds to give the desired shapes and her oven at home:** even that is simple and mundane. The only precaution, it is necessary to use a **rather low temperature (around 150°C) with considerably extended times**, to manage any deformation that may occur and the colouring of the pastry in a better way, depending on how and where it is to be used. She manages to confer a thousand shades with surprising effects. That's all there is to it. It is almost disarming! And then you think: why has no-one thought of it before?

Last but not least, here we are talking about **three-dimensional constructions that are completely edible**, since they are nothing more than shortcrust pastry and a simple icing, used as "cement" for the junctions. In fact, she receives many requests for completely edible constructions, for example, a 2-metre-high skyscraper, shipped from Italy to China, which reached its destination more or less intact!

Finally, I asked her if she was studying some new technique or if she was thinking of using food colouring, but she replied that she was not. She does not like colours, she likes what she does just as it is, she is not a pastry chef and she is not thinking of becoming one. She works shortcrust pastry for her own personal satisfaction, with the spirit of an artist.

Thank you Elisabetta, for sharing your passion and technique with us!

Valerio Angelino Catella



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