ITALIAN GELATO

PASTRY BAKERY COFFEE CUISINE

PASTICCERIA INTERNAZIONALE

worldwide edition



DAVIDE OLDANI'S WORLD

FROM EAST TO WEST, NON-STOP

HOSO

COCCOLA

DON'T CALL IT MODELLING

I'M THRILLED BY...

SUPPLEMENTO AL N. 303, SETTEMBRE 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. 02 /2018 - IP - ISSN 0392-4718

issue thirty-three-2018

CHIRIOTTI EDITORI

10064 PINEROLO - ITALIA
wwww.piwwe.com - info@pasticceriainternazionale.it

cierreesse

AMC INNOVATION

Creativity and Technology - Design and Functionality - Quality and Innovation



RENOU
Ginevra (CH)

Via Milano n°4 - 22060 Cabiate (CO) tel. +39 0313559101 mail: info@cierreesse.com website: www.cierreesse.com









In this issue

Choices of character

From East to West, non-stop

Hoso

Coccola

Don't call it modelling

I'm thrilled by...

News

New partners and unique design solutions

Cocoa beans and nuts processing

Chefs in the spotlight

For all tastes

Daily gelato

One shot depositor,
vertical cooling tunnel and automatic
demoulding attachment

Design and technology

Passion for packaging

Sauce dispensers

Simply freeze and go

The winning compact gelato shop

The chocolate bar line

Flour stories

Taste the difference

The talent for
Artisan confectionery



Pasticceria Internazionale World Wide Edition
10064 Pinerolo (Torino)
Viale della Rimembranza 60
tel. +39 0121 393127
info@pasticceriainternazionale.it
www.piwwe.com

Editor-in-chief
Livia Chiriotti

Senior Editor
Emilia Coccolo Chiriotti

News editors
Cristina Quaglia
Milena Novarino

Web editor
Chiara Mancusi

Translations
Windsor - Pinerolo

Marketing manager
Monica Pagliardi

Advertising manager
Francesco Coppola

Art director
Studio Impagina

Printed by
Tipografia Giuseppini

Pasticceria Internazionale World Wide Edition
is happily published in Italy by Chiriotti Editori
Copyright © 2018
All rights reserved
No part of this magazine may be reproduced
without prior written permission
from the publishing house

Supplement of
"Pasticceria Internazionale" n. 303 - 2018

ON OUR COVER
Sardines in salting and escabeche gelato
by Davide Oldani

BETWEEN DREAMS AND REALITY

the new book by **Fabrizio Fiorani**, Chiriotti Editori,
which explores original worlds, among ingredients
and aesthetics. In Italian and English,
with photos by Giancarlo Bononi and Luca Marcheselli.
60 recipes - 450 pages - € 74 - Ipad format € 36,99
Buy it on **http://shop.chiriottieditori.it**



www.piwwe.com
www.pasticceriaextra.it

Chefs World Summit 2018

The International Congress for World Chefs

informa exhibitions

25-26-27 November, 2018
GRIMALDI FORUM MONACO

« Chefs act responsibly and are dedicated to the planet, employment and other people »

www.chefsworldsummit.com



Among the Chefs present this year: Mauro Colagreco (Sponsor 2018), David Kinch, Paul Pairet, Dan Barber, Yoshihiro Narisawa, Ben Shewry, Christophe Bacquié, Régis Marcon, Arnaud Donckele, Emmanuel Renaut, Soenil Bahadoer, and many others...

YOUR FREE PASS FOR THE CONGRESS

IN PARTNERSHIP WITH PASTICCERIA INTERNAZIONALE



You are Chefs, Pastry chefs, Restaurant owners, Luxury hotel professionals, Sommeliers, Maîtres d'hôtel, Professors of cookery schools, Cookery schools students, or any other professionals of the field, **join us this November!**

PASTICCERIA INTERNAZIONALE

1. Go to **www.chefsworldsummit.com** on **REGISTRATION**
2. Use the code **PASTINT18**

Or contact-us: contact@chefsworldsummit.com • +33 1 56 83 70 00

CHOICES OF CHARACTER

A MICROCOSM, THAT OF DAVIDE OLDANI, FROM WHICH AN EXCITING ADVENTURE STARTED, DEVELOPED THANKS TO HIS TALENT AND HIS DETERMINATION TO BUILD A GREAT PROJECT AROUND FOOD. LET'S DISCOVER IT WITH HIM, ENTERING D'O AND ITS PHILOSOPHY OF LIFE AND WORK



It is a year of renewal for D'O restaurant by Davide Oldani in San Pietro all'Olmo near Cornaredo, Milano. It was the starred chef himself who announced it at the end of November in Milan, at the presentation of the Identità Golose guide, during which the D'O's sommelier Manuele Pirovano, received an award, the last of many in 2017.

So what is changing in the restaurant renovated by the chef? This was explained by Paolo Marchi, creator of Identità Golose, and Oldani himself, during the celebrations of the 15 years spent in cooking since that far October 2003.

"Among the novelties", explained the cook, "there is the change from 7 to 10 courses and the revisitation of icon dishes, such as the caramelized onion. Routine destroys creativity, while we have the desire to grow, to make our guests happy with our cuisine and before that, to achieve this, we must be happy all of us to create it".

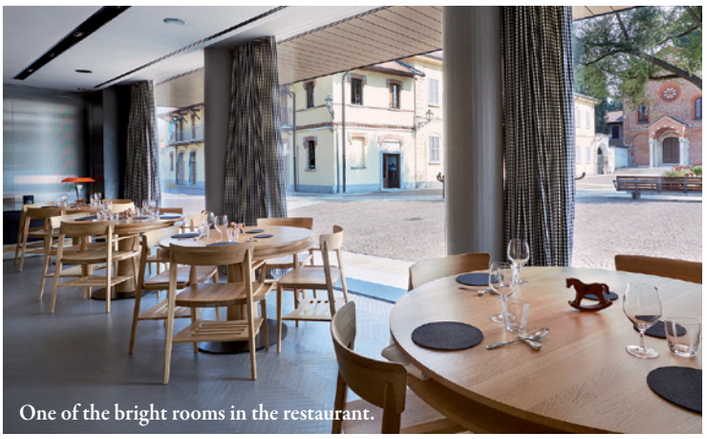
In this statement, the philosophy and action of this chef and entrepreneur, who has made high quality, sobriety and elegance his stylistic feature, are understood in full. These special features have earned him the Michelin star and great international recognition. In order to experience these immaterial elements, which become concrete in the restaurant and its cuisine, we went to Cornaredo to better understand his world and the real expression of those concepts. In particular, in desserts and the production of gelato, th e latter is one of the passions to which he devotes time and commitment, and for which he surrounds himself with machinery always at the forefront, i.e. Carpigiani's, a company with which he has established a privileged relationship for years.


The lively kitchen.

FROM THE END TO THE BEGINNING

Essential, but not bare; simple, but not trivial; linear, but not taken for granted; resolute, but not imperative; severe, but not rigid... It could continue like this, specifying more and more the character, his way of being and living the profession and the role of starred chef and public figure. Reserved by nature, he listens carefully, he is cautious without being spiky, demanding without exaggeration. The rule of the harmony of contrasts also applies to him.

The dessert and gelato offer are born and framed in the philosophy of Pop Cuisine in which, from the appetizer to the dessert, everything is calculated to balance the contrasts and the


One of the bright rooms in the restaurant.

Chef and designer

Davide Oldani puts his creativity not only into what he cooks, but also into the objects he himself designs, from crockery to chairs. The idea behind it is to combine aesthetics and functionality. Two concepts that are found in the "historical" cutlery Passepartout, which is at the same time knife, spoon and fork, as well as in the melamine dish I.D.ish, with an embossed fingerprint on the edge indicating where to grab it, ensuring that a plate without finger marks arrives at the table. And again, in the glasses: H2D'O, more curved on one side and straight on the other, to enhance the tasting of natural and sparkling water; Verre D'O, with a short stem that allows to look each other in the face at the table and reduce the risk of breakage in the dishwasher. "These objects are born by observing people at the table. I notice what they unconsciously would like to have but is not there, and then I go to the bottom to understand and then project. Through these objects, I try to encourage as much as possible conviviality at the table".



Oldani also designed the wooden tables and chairs of his restaurant. The chairs, in particular, deserve a mention: they have an optimal height to facilitate digestion and are equipped with a mobile support, a shelf under the seat to accommodate the bag and a single armrest, to be able to sit without having to move the chair away from the table. In addition to crockery and furniture, he also thinks of utensils: he adopted a new mould to make his legendary Caramelized Onion. "It gives more crumbliness to the puff-pastry and the browning stays perfect, because it is easier to remove the excess caramel. The result is better quality and reproducibility of the product. To improve it's not always in the recipes that you need to intervene, but also in the tools".

Rossella Contato



Rum baba, apple and Grana Padano DOP.

flavours, without repeating the simple ingredients, renowned or branded, chosen with painstaking care, paying attention to the quantities of food and the targeted use of their colours and accessories that contain them. A subtle play of continuity and contrast in materials and colours, to be discovered every time.

Let us then examine three desserts that share the same study and elaboration from the creative point of view, in the combinations and in plating and, as the key concept states, "in the search for harmony in the balance of contrasts.... not only a promise of sweet in the salty and a 'memory' of salty in the sweet". These are the examples of gastronomic gelatos: Apricot with panettone, cocoa earth and lemon granite, Sardines in salting and escabeche gelato, and Cooked-raw, soft - crunchy, acid - basic: pumpkin, which can be found in the Armonia menu (for a better understanding of their inclusion in the context please see www.pasticceria-extra.it).

The first is a surprising dessert that combines the granite, and therefore the idea of freshness



Caramelized onion, warm and cold Grana Padano sauce.

and the snow and ice effect, with the panettone, a leavened product already in itself with a warm and enveloping taste, here made as spoon dessert, and chocolate, together with other ingredients, in the form of a soft dark winter "earth". A proposal that has everything, sweet and salty, crunchy and creamy, acid and basic, and a touch of sophistication, thanks to the white on white plating, in which elements that are not contiguous but which contrast indirectly stand out.

A second example of great originality is the scapece gelato, placed in a whirlwind of ingredients and tastes skilfully combined, such as spices, vinegar, juniper berries and laurel, in a perspective of eclecticism. To balance the chromaticity of the preparation, an anthracite dish of shiny simplicity, which enhances and softens at the same time colours and flavours.

The dessert Zucca, which culminates in a sorbet after the vegetable has been elaborated in a creamy and crunchy double version, and exalted thanks to its energetic orange colour by the simplicity and crystalline transparency of the glass, closes with a bright finish.

TOUCHES OF DESIGN AND HARMONY OF INTERIORS

There is some greatness in Oldani's apparent simplicity, the fruit of his talent and what each of some renowned chefs – such as Gualtiero Marchesi, Albert Roux and Alain Ducasse – and pastry chefs as Pierre Hermé have passed on to him. The essentiality of some of his creations makes one think of a subtle influence exercised by Hermé, the celebrated "Picasso of confectionery", as Vogue USA has called him: like him, he is interested in a detailed choice of the furnishings, equipment and accessories that surround him, in the kitchen as well as in his restaurant, which mirrors and represents him. Modern and bright interiors, light and natural tones, plenty of wood mixed with glass walls and metal structures in the different dining rooms, which return in the technical spaces on the lower floor, as "the backstage kitchen" and the cellar, and in the private ones with the studio and the living room, as in a second home.

The open kitchen deserves a special mention, spectacular in its steel beauty, in the copper glow of the large suspended pans and in its dimensions, in which Alessandro Procopio, valuable, silent and tireless sous-chef, moves at ease with the entire

kitchen brigade that, headed by Oldani, keeps the starry flag of D'O flying. Here and there, on the tables, touches of art and design, placed by expert hands to convey feelings of well-being.
A special mention deserves the equipment that characterises the restaurant, the tables, the chairs and the furnishings, designed personally by Davide according to functional criteria, as we tell you in the box. Everything is lived in a natural way, as the relationship with the surrounding environment that seems a continuation of D'O. If you look from the main dining room, you can see the square of the church, paved a bit like the restaurant, of which seems to revisit colours and atmosphere. The hedges beyond the windows are, and certainly not by chance, rosemary and other aromatic plants, another indication of the environmental and civic sensitivity of its owner who, in 2008 received the Ambrogino d'Oro prize from the Municipality of Milano.

BEYOND CORNAREDO

In addition to his life project, there has been a succession of other initiatives. From the opening of two restaurants in Manila and Singapore, to that of the Davide Oldani Cafè inside Milano Malpensa Airport. From the international trips to Harvard for lectures, to illustrate Pop Cuisine as a valid entrepreneurial method, transversal to other sectors, and to the University of Business Hec in Paris, to the books he writes, up to sport. Oldani has in fact been appointed CONI Food & Sport Ambassador and called as chef to Casa Italia for the Rio de Janeiro Olympic Games, for which he writes the column of Sport Week on pop cuisine and sport. Not bad in half a century, and, as one would say in the football jargon, a field which Oldani is fond of, this is only the beginning of the second half.

Emanuela Balestrino
Photo by Giancarlo Bononi

Sardines in salting and escabeche gelato

Serves 4

For the sardines

filleted sardines	n	8
salt	g	20
sugar	g	10
egg	n	1
breadcrumbs	g	100
sunflower oil	L	1

Lay the fillets of 4 sardines on a tray and sprinkle them salt and sugar. Leave to stand for 8 hours, then wash them and reserve. Coat the fillets of the other 4 sardines in egg and breadcrumbs, then fry them in sunflower oil.

For the escabeche gelato

milk	L	1
vinegar	g	200
sugar	g	200
salt	g	10
laurel leaves	n	3
cloves	g	10
juniper berries	g	5

Bring milk to a boil with the flavouring ingredients. Infuse for an hour and filter. Add the other ingredients and whisk.

For the finishing

sardine sauce	g	100
radish	g	100
onions	g	100
French beans	g	80

Lay the sardines in the center of a dish, then the vegetables cooked in vinegar, the sauce and the gelato.








GELATO PASTRY UNIVERSITY
CARPIGIANI
Tokyo

Courses:

Gelato Business for Pastry Chefs
by Alessandro Racca

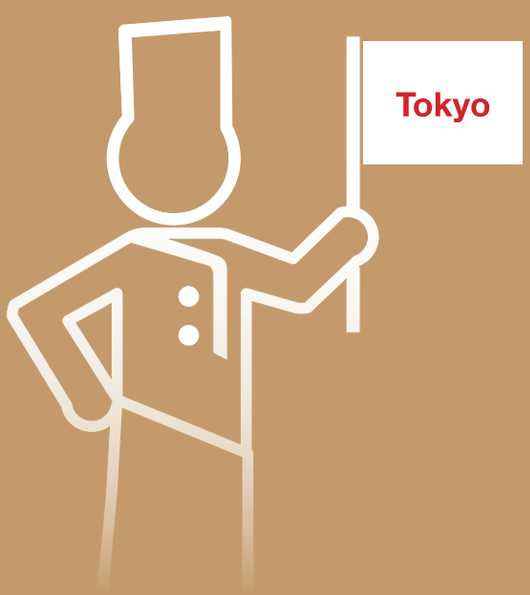
Italian Mini Pastries
by Alessandro Racca

Advanced Gelato Cakes
by Hiroyuki Emori

French Style Mini Pastries
by Shigekatsu Kimura



Develop new ways to fuse traditional Italian gelato and high-level pastry





Toei Mishuku Building 4F • 1-13-1 Mishuku Setagaya-ku 1 • 54-0005 TOKYO (JP)
T. +81 3 5779 8850 • sportello@carpigianijapan.co.jp
gelatopastryuniversity.com






Apricot

with panettone, cocoa earth and lemon granite

Serves 4

For the spoon panettone

panettone	g	350
milk	g	150
whipped cream	g	250
hot milk	g	50
Grand Marnier	g	50
gelatine	g	15

In a saucepan bring the milk to the boil, remove from the heat and add the panettone cut into pieces, then blend. Add the gelatine dissolved with the milk, the heated Grand Marnier and finally the whipped cream. Divide the mixture into the moulds and let thicken in the fridge for at least 3 hours. Remove from the mould and airbrush with the cocoa butter.

For the earth

flour	g	100
cocoa	g	20
butter	g	125
sugar	g	125
almond flour	g	90
salt	g	2

Mix all the ingredients together and crumble the dough on a baking tin covered with baking paper. Bake in the oven at 150°C for 20 minutes.

For the granite

lemon juice	ml	200
sugar	g	80

Mix all the ingredients together, let freeze and scrape with a fork.

For the finishing

rosemary-flavoured oil	g	10
edible flowers	g	10
candy floss	g	10
cocoa butter for airbrushing		tt

Divide the earth into the dishes, then the apricots, the granite, the candy floss, the edible flowers and finally the rosemary-flavoured oil.

Davide Oldani
Cornaredo, Milan
www.cucinapop.do
photo by Giancarlo Bononi



The essence of purity.



Le torte di
Emmanuele

Check out the new silicon mould ideas from "Le Torte di Emmanuele" line in the new catalogue 2019 Collection.

Designed in partnership with Emmanuele Forcone World Pastry Champion

Made in pavoni® ITALIA

www.pavonitalia.com

New partners and unique design solutions

“The courage and heart to go beyond numbers. The clarity and consistency to do what we love well. The aim? To provide unique and responsive customer service”. With these words **Pavoni Italia** presents his new **2019 Collection Catalogue** and the innovations that enrich the wide and varied range of products for confectionery and chocolate making, for cooking and freezing and for gelato production.
Nature and the world of arts inspired the new items as well as the range of thermoformed moulds for Christmas and Easter creations. Moreover, in the wake of prestigious ongoing partnerships with international professionals, Pavoni Italia continued his activity in research and development to enhance the interpretative skills of artisans, thanks to the new entries in the 2019 Collection.
Excellence and quality in terms of taste and aesthetics are the guidelines of **Karim Bourgi**’s work. He designed the Coin silicone log-shaped mould, which is inspired by architectural lines with a contemporary flavour, and the Anemone log-shaped mould, which recalls deep sea shapes. Simplicity in the search of perfection is the signature of **Maurizio Santin** for his mould. “Perfection lies in the balance of a few elements which mutually enhance each other. For me 3 cm is a challenge I love to overcome using technique: 1 cm of chewiness, 1 cm of characterization with an insert, 1 cm of silkiness and softness. There is no more space to fill at all costs with neutral tastes”.
The **Pavoflex** silicone moulds range for small cakes and pralines by **Antonio Bachour** has also been expanded, in a mix of appealing shapes ranging from pop to minimal style through Oriental hints.
There are also the new shapes in the cake range of moulds by **Emmanuele Forcone**, with the addition of the “mini” format - about 600 ml in volume. The cakes can be completed using the silicone moulds of the **Top** range, which allows eye-catching decorations to be overlapped in a few simple steps.
Finally, the **Progetto Crostate** by **Gianluca Fusto** has also been enriched with new shapes – heart, circle, oval, triangle, rectangle, square – and sizes for the making of single small tarts, and with a wide mix of micro-perforated strips for cooking and solid strips to create compatible layers and inserts.
www.pavonitalia.it



Small cakes obtained with Antonio Bachour moulds.

Cocoa beans and nuts processing

The **Multiprocess R** is an all-new addition to the **TECNO 3** range. It is a compact system which processes cocoa beans to produce grains of cocoa, ready to be used in the second system, the **Multiprocess C**, to be transformed into chocolate. This solution, which has already been shown at many trade fairs, is now in use in various companies.
It completes the Bean-To-Bar line, and it is of particular interest for small companies willing to customize their products, as well as for larger ones, to be used in testing and research laboratories. The machine is based on a system which loads the cocoa beans into the roasting unit, which features forced hot air circulation. The beans then pass through a highly-effective sterilisation area before arriving at the graining unit, where the beans are crushed and separation of the grain from the shell occurs. The production capacity varies in accordance with load in the roaster, and can process up to 30/35 kg of whole beans per hour. Processing can take place manually or automatically.
Its most distinctive feature is its ability to process also nuts (hazelnuts, almonds, pistachios, etc.), i.e. roasting, shelling (if necessary) and sterilising to produce whole nuts or transforming these into grains, when required.
The system is made of AISI 304 stainless steel and is equipped with a touchscreen operator panel through which the parameters for each recipe are set. All parts of the machine that come into contact with products can be easily removed, enabling them to be thoroughly cleaned and sanitised. The aspirator, which is positioned inside the machine, is equipped with an absolute filter, enabling clean air to be pumped out into the environment.
The harmony of the construction, the cohesive vision of the product within the context of the evolving production cycle and the totally safe operation allow this system to be displayed to customers in shops or laboratories. **www.tecno-3.it**



CAN AN APPLIANCE

MAKE PEOPLE HAPPY?



iba

HALL B3
STAND 550



>>

Technology, research and perfection are never an end in themselves: MultiFresh® by Irinox is designed to assist chefs in their daily activities. Indeed quality of life is also determined by the way we work.

IRINOX
The Freshness Company®

Irinox spa +39 0438 2020 e-mail: irinox@irinox.com www.irinoxprofessional.com

Pomati®

CHOCOLATE TECHNOLOGY



OSD Line

Up to 360 molds per hour in less than 5 meters

Molds loader

Designed for automatic loading and pre-heating of polycarbonate molds (175x275). Possibility to load manually or automatically. Speed and temperature of heating are managed by a simple control panel.

One Shot Depositor

Created to make a praline filled in one step, the machine automatically doses chocolate and ganache into molds with different shapes and sizes. Indispensable for special processing, such as chocolate buttons and long shots.

Vibrating table for molds

Designed for vibration of products made with One Shot system where an horizontal oscillation is required. It can also be used for other types of productions.

Vertical Tunnel

Thanks to the innovative cooling system, it is able to simultaneously cool up to 108 molds with reduced energy consumption and in just 2 meters of space.

Jellyfishadv.com





With OSD line, Pomati first cut down time and production costs for small and medium-sized companies in the sector.

From the loading and pre-heating of the molds to the production of a great variety of filled pralines, including the processes of vibration and cooling.

All in one line, with the smallest size and reduced energy consumption.
The system offers great versatility and maximum reliability. It can be used in automatic, semi-automatic or manual mode. The machines are managed through control panels and touch monitors.

POMATI GROUP S.R.L. - Via Togliatti 5 - 26845 Codogno (LO) - ITALY - Tel. +39 0377 33092 - Fax +39 0377 34446 - pomati@pomati.it - www.pomati.it



FROM EAST TO WEST, NON-STOP

The US expansion of **Eataly** *is also made possible by the executive pastry chef* **Katia Delogu** *who, from her hometown Turin, does not stop travelling and researching*

From the Flatiron, in the heart of Manhattan, it has expanded in several US states, touching Chicago, Boston and, recently, Los Angeles, with forecasts of further expansions. We are talking about the Eataly phenomenon and, in order not to contradict ourselves, we consider it from the sweet side, involving in this interview the executive pastry chef Eataly USA, namely Katia Delogu, who comes from the city in which Eataly had its origins: Turin itself.

Conceived by **Oscar Farinetti**, Eataly is the world's largest "market" for Italian food and wines. Since the opening of its first store in Turin in 2007, the philosophy of "eat, shop, learn" has spread to various continents. In the United States, the two *locations* in New York City (Flatiron and Downtown) were joined by Boston, Chicago and Los Angeles, thanks to collaboration with partners Mario Batali, Joe and Lidia Bastianich, Adam and Alex Saper.

Katia has been in the States since 2010, when Eataly was opened, and she heads the confectionery sector of this rapidly growing company. With a very *easy* attitude, as they say in this area, she works non-stop to delight thousands of customers (about 10,000 a day, with peaks of 15,000 on weekends), who have made this place a Mecca that glorifies the Made in Italy. And she takes much of her time to "educate" to the tastes and excellence of the Italian products. A healthy parochialism that always tends to rise when living abroad and that in her is transformed into a thousand ideas to enhance this Italian spirit.



Katia graduated from the Turin **Colombatto** professional institute in 1995, beginning with working in the summer in kitchen restaurants , but the spark was not triggered: "I immediately had eyes and heart only for sweets!". In 1998 for a series of coincidences she ended up at the **Pasticceria Colosseo** of **Roberto Pistone** in Turin, where she started as a sales assistant, making her entrance into the heart of the profession, but her passion was the laboratory and, when she was asked if she wanted to change job, for her it was like a dream come true. "He has transmitted to me the passion and unconditional love for this profession. Tricks, tips, experiences, in short, he is my mentor!". In that workshop she also met pastry chef **Andrea Monti**, "who has been and still is my encyclopaedia: when I need to know anything I call him on the phone and I think every time he sees my number he pulls his hair out!", laughs Katia.

In 2000 she was called by the historical **Caval d'Brons** cafeteria in Turin, "how scary, that name so important to us!". She worked well with the colleagues **Andrea Di Miceli** and **Mario Ferraro** and her tasks were research and development of novelties, "I've always had the need to work on something new, including courses, studies, books, visits to various laboratories...". It is during one of the many demonstrations that she meets for the first time the renowned pastry chef **Luca Montersino** and, as she sees him moving behind the steel table, she decides that she has to work for him, even if it seems an almost impossible goal. In the end she manages to know Luca, thanks to a series of coincidences and to her friend **Massimiliano Bernardo**, with whom she collaborates. Thanks to coincidences again, she goes to work for Luca on her days off, first at Alba and then at Monticello, until she arrives at Eataly. "To me Luca is a genius, a great teacher and a great professional", Katia continues to tell us. And then she explains how the American adventure was born. They were in Turin in the laboratory and all of a sudden Luca says: "Katia, would you like to go to New York? And I, without thinking about it, said yes! I still wonder if he was joking at that time, but it was done!".

It's pleasant to chat with this passionate but always humble professional. We reach her while she is in Stockholm, just so as not to contradict her "nomad" status, for a new opening. And we make the most of it by asking for some updates.

Katia, how do you cope with the different stores?

My point of departure is New York, where I live. Usually I try to visit every point of sale with a certain regularity. When we are under new openings, I stay longer to dedicate time to the training of the new team. I like travelling very much, I find it interesting and varied, having the opportunity to open my mind, discover new ideas and experience the differences between cities and people. But I have to say that every time I return to a kitchen, I always find myself looking for things in the wrong place!

How did you organize the various labs and the production?

The structure of each workshop is similar: one chef, one sous chef and then, depending on the production, 6 or 7 pastry chefs. The production has a guideline that we choose before opening, based on market research and the best sellers of other stores. Once stabilized, the offer begins to vary according to the demands, imagination and creativity of the group.

Is everything produced on site, in every laboratory?

Yes, every shop has its own laboratory where daily production takes place.

How many people work with you?

In each laboratory there are on average 8 people for production. I would like to point out that the majority of my laboratories are composed of women. In my own small way I try to give more opportunities to women because, as in all roles, I think they find more difficulties than their male colleagues.

Are there the same identical offers in the various shops?

No, I have a basic line from which we start, then each store has a selection of those products that give more satisfaction in terms of sales, and then there are variations depending on the location. Sometimes I add something in all stores at the same time, but usually every chef has the opportunity to include his or her own ideas, which of course we test together beforehand. Instead, to launch new ideas we take one store in particular and then, based on the results, we also present it in others. I think it's very important to let the creativity of the various chefs run wild, it's useful for them, for me and for the various points of sale. And it's nice when we confront all together, because something interesting always comes out of it. Maybe they don't realize it, but



IN LOVE WITH THAT WE DO



Eurocartex SPA
Via Portogruaro, 28 - 30020 Cinto Caomaggiore (VE) - Italy
Tel. +39 0421 209540 - info@eurocartex.it



The sweet side of Los Angeles

Eataly brings Sicilian cannoli and bomboloni (Italian doughnuts) to L.A., taking care of their making live in front of customers, with a filling of pastry cream, ricotta, jams or gelato. The same one that is proposed in the *carapina* (traditional cylindrical containers for gelato), starting from whole milk coming from Straus Creamery, California, pistachios from Sicily, hazelnuts from Piedmont, Lavazza coffee...

Thanks to Katia Delogu and her team, every day the offer is very rich, including cakes, single-serves, pastries, biscuits... Chocolate, on the other hand, is the prerogative of **Venchi**, a Piedmontese brand dating back to 1878. In L.A., next to the range of bars and beyond, there is a fountain of Gianduja, with hazelnuts, chocolate and olive oil.

www.eataly.com





"The extra large cannoli of the bar with backdrop of Italian tiles are filled on the spot," points out Alexis Alb, manager of Eataly Chicago. Among the flavours, a choice of candied oranges, pistachios and chocolate, always accompanied by soft ricotta cheese from Calabro, a family-run dairy company in Connecticut. And, not to be missed, the pairings with Prosecco, Moscato d'Asti and Bellini.

NEWS

NEW MOLDS

Discover the new **Deco'Relief** chocolate mold range. Specialized in this production since 1984, the French company launches 7 news models of chocolate molds with a modern design. Made of injected plastic, they are strong and without Bisphenol A, for better longevity and quality.

www.deco-relief.fr





The petit fours, the classic Piedmonts' mignons, are enjoying great success and are available in ten versions, such as Chantilly, chocolate and pistachio bignè.

everyone really teaches me a lot.

And what about the gelato offer?

The same applies: we change depending on the seasons and demands, but the basic line with classic creams cannot be missing! The bestselling taste is pistachio, followed by hazelnut, vanilla, chocolate and caramel, although we have a number of more original flavours. Eventually people taste them, but then buy the pistachio! The number of tastes also varies from place to place: for example, in Los Angeles there are more of them, as the weather is warmer.

What are the sweet products most appreciated by Eataly's customers?

You needn't even say it: tiramisu and cannoli! The first is inevitable, I think it is a real *comfort food* for customers: they arrive, look at the whole shop window and then always buy the tiramisu! Then cannoli.... we have introduced the Cannoli Bar in two of our stores, where we fry and fill cannoli on the spot, with different flavours of ricotta, which you can choose between the original sheep's ricotta and the cow's one (the classic one remains the most sold).

Which new recipes have you introduced?

We are moving in the direction of simplicity and a return to the roots. We have introduced a range of fine biscuits in boxes and for this year I'd like to insert a line of dry pastries as we do in Italy, with about twenty different biscuits. I love the responsibility of quality control, which must be daily: I don't know if it's my excuse to eat, but certainly the confectioner is the most gluttonous person there is! Then, as I said, we successfully introduced the Cannoli Bar and so I think we will replicate it in the next openings. And of course, the mignon pastries!

Tell us something about the mignon pastry line.

A great success! Being from Turin, I really care for traditional small pastries. We tried in small steps, starting with limited production for big occasions, so as to see if it was appreciated. And then we launched the complete line in the store of the World Trade Center in NYC and, given the success, was also presented in Los Angeles, where it is going great. Although I apologise to my Turin colleagues: the mignon pastries we offer do not have the wonderful dimensions of the classic ones, but we had to reach a compromise!





Time:
our secret ingredient.

MATURED FLOUR
60
DAYS
Le Sinfonie



Le Sinfonie



We've always known that time is a key ingredient to improve panettoni: it makes them rise, gives them the right consistency and helps them to stay fresh. That's why we've come up with a new flour that, in addition to being left to stand after milling, also matures in the sack for 60 days, in a dedicated room. Kept away from light, humidity and changes in temperature, it reaches the baker's hands in optimum condition, perfectly well-balanced. This maturing phase is a natural technological process: it's how the big panettoni manufacturers used to do it, and it's how we produce our flour for the most demanding bakers, certifying the absolute quality of this product.
Discover this exceptional flour by ordering some from your distributor of choice or call : +39 0521 301705 for further information.

agugiarofigna.com

AGUGIARO&FIGNA



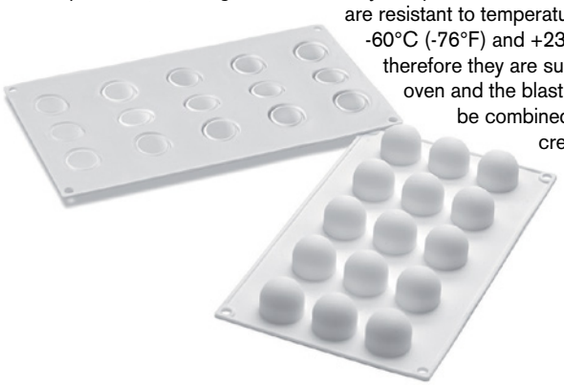
Chefs in the spotlight

Chefs World Summit 2018, the B2B meeting for gastronomy professionals, will be back from the 25th to the 27th November in Monaco, focusing on three main themes, which will be addressed in the form of a general statements: “Chefs act responsibly and are dedicated to the planet, employment and other people”.
Chef Mauro Colagreco of Restaurant Mirazur, Menton, France, is the sponsor of this year’s congress. Chefs, experts and representatives of the government bodies (both French and international) concerned will be there. For registration and program, **www.chefsworldsummit.com**

For all tastes



Perfect truffles can be made thanks to the **Truffles** moulds by **Silikomart Professional**, to create single-serve, mignon and micro desserts to be dusted with cocoa, glazed or brittle coated.
The cavity borders are conceived to give a particular round shape to the base of products, and to guarantee an easy and perfect unmoulding. The moulds are resistant to temperature ranges between -60°C (-76°F) and +230°C (+446°F), therefore they are suitable both for the oven and the blast chiller. They can be combined between them to create original inserts.
professional.silikomart.com



Daily gelato



Pastocream and **Robotcream** are the multifunction machines by **Staff Ice System** designed for commercial activities that want to offer gelato to their customers, even if in small quantities compared to a classic gelato parlour. They give the opportunity to sell daily not only gelato, but also semifreddoes, cakes and granitas… and are equipped to guarantee maximum performances and reliability in recipes that require temperature control during heating, cooling and stirring, such as custard, orange candied peel, bran for pies, torrone, melted chocolate, ganache, wheat for pastiera, jellies, jams and much more...
All the models included in the Pastocream and Robotcream lines ensure genuineness and craftsmanship, and preserve the organoleptic features of food preparations, since the pasteurization cycle uses temperatures lower than the classic boiling. Their versatility is supported by high quality components and the perfect integration between the basic electronics and the Inverter. Depending on the chosen model, it is possible to produce up to 150L / h of gelato, that means 6 trays per cycle (as with model R4021). **www.staff1959.com/en/**

One shot depositor, vertical cooling tunnel and automatic demoulding attachment



The **Selmi Tuttuno One Shot Depositor** is designed to produce filled chocolates in a single operation, including tasting tablets, pralines, spheres & eggs, using polycarbonate moulds as well as filled fingers & buttons that are just deposited. The machine automatically injects the chocolate and filling in the ratio required to create the chocolate outer shell with the filling inside at the same time. The chocolate is fed continuously by a tempering machine placed behind the Tuttuno while the filling is dispensed by a thermo-regulated hopper or by another tempering machine.
It can be connected to the new **Spider Vertical Cooling Tunnel** which is extremely compact and can hold more than 110 moulds. Designed for laboratories that need continuous cooling but do not have the space for a conventional cooling tunnel, it can achieve productivity of up to 4 moulds per minute (depending on the volume of the product inside the mould). It also enables the internal cooling temperature to be adjusted using an easy to use touch screen panel that controls all of the functions. Furthemore, the inclination is just 1% during the cooling process and exits, ensuring the chocolate in the mould is distributed evenly.
Completing the line is the new **Automatic Demoulding Attachment**, which enhances productivity and efficiency by demoulding pralines or bars from the moulds as they exit the Spider Vertical Cooling System. The Automatic Demoulding Attachment operates at up to four moulds per minute and deposits the finished product onto a belt for feeding packing or flow wrap lines or onto a rigid support that avoids manual intervention of the operator.
selmi-chocolate.it

BEAN TO BAR

SELMI CHOCOLATE MACHINERY





The Latest Production Technology for Artisan Chocolatiers

Selmi Bean to Bar Production line features the latest technology to enable artisan producers to create their own unique chocolate commercially. The line include pneumatic transportation of cocoa beans for maximum processing speed and hygene. Furthermore the machines can be personalized in the colour of Your choice and when installed in a retail environment, the complete line is guaranteed to impress customers.

www.selmi-group.it

HOSO



For the rice

Loto rice	g	50
milk	g	125
sugar	g	10
rum	g	5
rice vinegar	g	2
salt	g	2

Bring the water to the boil in a saucepan and cook the rice for 5 minutes. Drain and finish cooking in the milk until it is completely absorbed. Mix sugar, rum, rice vinegar and salt; add to the rice. Let cool at room temperature.

For the dehydrated avocado

avocado	n	1
lemon juice		tt*
icing sugar		tt

Finely slice the avocado, drizzle with a few drops of lemon juice, sprinkle with icing sugar. Cook for about 15 minutes at 80°C.
*tt = to taste

For the coffee jelly

espresso coffee	g	125
water	g	75
muscovado sugar	g	15
agar agar	g	4

Combine coffee, water, sugar and agar and bring to the boil, transfer to a baking tray and leave to cool.

Assembly

muscovado sugar	tt
ground coffee	tt
rum	tt
coffee caviar	tt
espresso coffee	tt

Line a mat with food film, brush with rum and dust with muscovado sugar and ground coffee. To form the roll, roll out the slices of dehydrated avocado, the rice, a layer of avocado cut into julienes and one of coffee beans, then roll it up. Place the roll on a strip of coffee jelly and garnish with coffee caviar and dehydrated avocados. Serve with espresso coffee.

Alice Raftacco
IFSE Pastry Master student
www.ifse.it
Photo by Saverio Pisano





11 NEW DESIGN AVAILABLE



DRI011 - LE RAVISSANT
Ø 17,5cm x H5,5cm . 1L



DRI013 - LE DANDY
Ø 25,5cm x 7,3cm x H6cm . 0,9L



DRI006 - HARMONIE
Ø 19cm x H4,5cm . 1L

© Modèles déposés

COME AND DISCOVER THEM IN OUR STORES

www.deco-relief.fr

Paris ①
Déco'Relief
(Les Halles)
6, rue Montmartre
75001 PARIS
Tèl : +33 (0) 144 82 97 57
Fax : +33 (0) 144 82 97 59

Paris ②
Déco'Relief
(Les Halles)
9, rue Montorgueil
75001 PARIS
Tèl : +33 (0) 142 36 64 05
Fax : +33 (0) 142 33 61 69

Lyon
Déco'Relief
70, rue Auguste-Comte
69002 LYON
Tèl : +33 (0) 478 82 69 21
Fax : +33 (0) 478 84 55 27

Bordeaux
Déco'Relief
136, rue Sainte-Catherine
33000 BORDEAUX
Tèl : +33 (0) 556 30 81 12
Fax : +33 (0) 556 30 83 07

Dijon
Déco'Relief S.A.S
BP4, 5 Allée de Bonvaux
21240 TALANT
Tèl : +33 (0) 380 56 42 38
Fax : +33 (0) 380 58 17 99
contact@deco-relief.fr
Siège Production (Dijon21)

Coccola

(cuddle)

Chocolate mousse cream

water	g	100
sugar	g	250
egg yolks	g	200
mascarpone	g	1.000
cream	g	700
dark chocolate 61% cocoa	g	440

Prepare the pâte à bombe by beating the egg yolks until they whiten. Heat sugar and water to 121°C, then pour slowly onto the previous whipped mixture and leave to cool. Melt the chocolate and fold into the pâte à bombe using a spatula. Add the cream to the chocolate mixture in three times to get the best emulsion. Pour.

Mascarpone and vanilla cream

water	g	80
sugar	g	250
egg yolks	g	200
vanilla beans	n	2
gold gelatin	g	13
mascarpone	g	400
cream	g	900

Prepare the pâte à bombe by beating the egg yolks until they whiten. Then heat the sugar, water and extruded vanilla to 121°C. Pour slowly onto the whipped mixture and leave to cool. Soften the gelatin in cold water and dissolve. Semi-whip the mascarpone and cream and fold the two mixtures together. Pour and blast chill.

Glaze

cream	g	450
dark chocolate 61% cocoa	g	636
gold gelatin	g	2
neutra gelatin	g	1.200

Boil cream, pour onto chocolate and mix adding the softened gelatin. Heat the neutral gelatin to 70°C and mix into the rest. Blast chill and store. Use at 30°/40°C.

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



THE RING[65]

ENDLESS COMBINATIONS

MADE IN ITALY







A special mould conceived with
Pastry Chef **Amaury Guichon**

THE RING: 1 mould, 1 insert and 1 double use cutter.

silikomart®
professional

top white SILICONE
REGISTERED DESIGN

100% ITALIAN PRODUCT
DESIGNED
PRODUCED
PACKED
IN ITALY

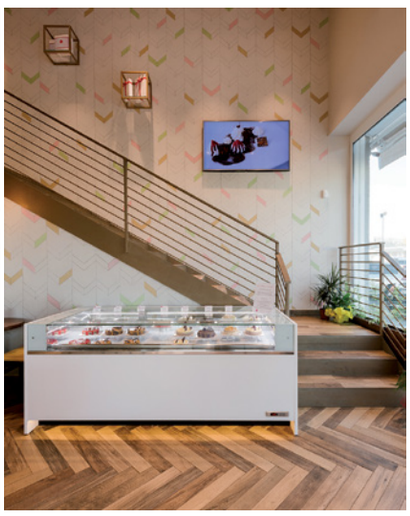
professional.silikomart.com

Design and technology



The **Meraviglia** counter is the result of technological research, increasingly aimed at easing the work of pastry chefs, gelato and chocolate makers. Designed and produced by **CierreEsse**, the Italian company based in Cabiate near Milan, it is at the same time elegant, functional and innovative, and it represents a true opportunity for gelato, pâtisserie, praline and chocolate sectors.
The windows of the counter are monolithic and stainless steel covered, with rounded internal edges which allow a perfect cleaning. The displays for gelato and semifreddos are equipped with hermetic engines designed for a quick cycle inversion. It has tempered and stratified glasses with an anti-steam up system, while the opening system works through an electromechanical device, which is activated by the operator. Moreover, the counter allows temperature and humidity control and humidity levels can be regulated depending on the products displayed. The counter is independent from the surrounding temperature and humidity, thus resulting in excellent preservation in both hot and cold seasons. **www.cierreesse.com**





Passion for packaging

Founded in 1973, **Eurocartex** is now an European leader in the production of soft packaging paper, protective and decorative cushion pads and coated paper for foodstuff and industry.
Cushion pads for chocolates, biscuits and cookies boxes are soft, flexible and ecological. They are made of embossed paper (from 2 to 9 layers) with padding effect, soft T7 (from 2 to 12 mm) or resistant T3 (from 1,5 to 9 mm).
The cushion pad has the mechanical function of protection against shocks and pressures inside boxes, and acts as a stabilizer during transport. Ideal for food security, it enhances and optimizes the storage of products. “Furthermore, it’s a great advertising medium – they say –: we can enhance your image with various formats or fantasy images register cuts, offering the possibility of centered patterns and advertising insertions with prints up to 7 colors. It is recyclable and 100% biodegradable”. **www.eurocartex.it**



Cushion pad for chocolates by Eurocartex.

Sauce dispensers



The Dutch company **Hovicon International B.V.** offers a wide range of sauce dispensers for various applications. The dispensers are custom-made and deliverable in different designs: “for more than fifty years we have developed as specialists in dosing equipment for the hotel and catering industries, confectionery and restaurants. We have managed to acquire a leading position, both nationally and internationally”.
Hovicon delivers to importers in many countries around the world, and the products are also distributed through dealers and manufacturers of sauces and catering equipment.
The activities of the company are international and supported by the participation in exhibitions in Germany, Belgium, France, Spain, Italy…
Dispensers provide hygiene and efficiency and a proper dosing ensures ease of use. The lever-action or push button dispensers are suitable for hot or cold sauces, syrup, dressing, creams… “For almost all requests we have a suitable solution, if not already existing then we can invent new ones!”.
www.hovicom.com



TECNO 3

Chocolate and confectionery technology

The first compact Bean To Bar machines



MULTIPROCESS - C



MULTIPROCESS - R







www.beantobarmachine.com



"BEAN TO BAR" system operating at ZDS laboratory















TECNO 3 S.R.L. Via Mastri Cestai 2 / 12040 Corneliano d'Alba (CN) Italy
Telefono +39 0173 61.05.64 Fax. +39 0173 61.94.94 / **www.beantobarmachine.com** **tecno3@tecno-3.it**

Bigatton

A huge success thanks to you . . .



The best ingredients for ice cream and pastries since 1946

www.bigatton.com . bigatton@bigatton.com . Bigatton Produzione +39 0421 271554

www.accademiabigatton.com



WHEN SCULPTING SUGAR PASTE AND "PLAYING" WITH PAINTBRUSHES BECOMES A PERSONAL FORM OF ART

DON'T CALL IT MODELLING

On page 29, rose in wafer paper, painted by hand. Francesca prepares her colours personally with liposolubile powder and edible oil. To the side, Francesca Speranza.



Cake designer, cake painter or sugar artist? **Francesca Speranza** does not like to define herself as just one of these. This is because her decorating technique is not just *modelling*. Her **decorations**, which are "**emotional**" in their colours and forms, combine painting, the techniques of **high/bas-relief** and **airbrushing** in some cases.

"I have always been called 'sweet artist'", she tell us. "I have always replied to this by saying that I have a gift to express and share". Art director at **Francesca Speranza Sugar Artist**, she specialised in advertising graphics and illustration after finishing high school. Her passion for colour has always been predominant and her first love was porcelain painting. "My much wanted 18th birthday present was a ceramic kiln. A passion that I sometimes neglected but never abandoned, until I became pregnant and it was impossible to use the lead based colours of this wonderful art. So, when my beautiful daughter, Bianca, was born, my own personal painting technique was also born".

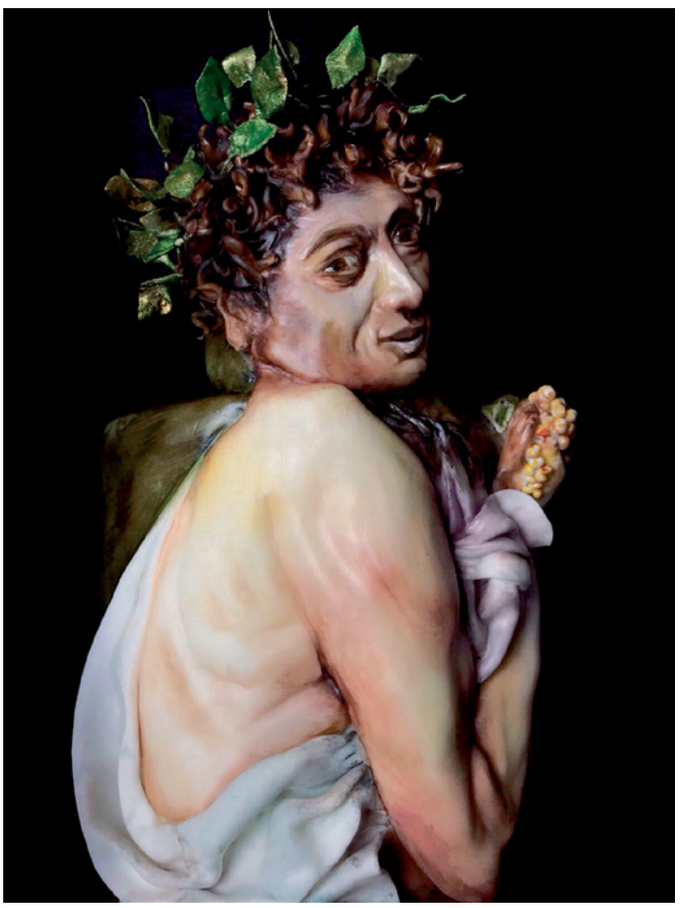
Without doubt painting with edible oil paints characterises Francesca' style, skilful decorator moved by a creative inspiration.

Her technique, equal to sculpturing, takes into consideration the various levels of thickness and shading. She creates her work, piece by piece, sometimes of the same thickness of the cake covering, with the exception of some details of the subjects depicted. In her cakes, the volumes are the result of the play of chiaroscuro which are created between the different levels of depth. The thinnest layers on the surface create the light parts, and the dark tones create the deepest parts. The final touch is given with the paint.

She took the first place at the **Coppa Italia della Pasticceria Artistica 2017 #gicakes**, thanks to the strong expressiveness of the face of an aged Popeye; she was awarded, last year, at the first **Italian Festival of Airbrushing** (with a cake 98 cm high, inspired by the film "The Name of the Rose", with a dummy painted in coffee, roses in wafer paper, element in sugar paste and royal icing, painted by hand and



Popeye: modelling, high/bas-relief, painting and airbrushing.



"Il "Bacchino malato", a copy of Caravaggio's painting made in sugar paste, painting with oil and high/bas-relief.

airbrushed with stencils), and yet again, earlier at the **Cake International**, Birmingham. Today, Francesca is busy on more than one front, as a consultant for companies, demonstrator and cake designer on commission.

The technique which characterises you the most is oil painting on cakes...

Yes. Sprayed effects of delicate and romantic backgrounds, still-life with deep colours, portraits in black and white. When I paint on sugar it is like working on a canvas. My studies and research have led me to merge two worlds, sculpture in high and bas-relief and painting. This is how I won the 6th "Coppa Italia di Pasticceria Artistica #gicakes" at Sigep. Sculpting the materials, studying the **various planes of shade and depth**, are not just modelling which is cut out and stuck onto a cake. It is an in-depth research with particular attention given to false volumes and the **volumetric chiaroscuro**.

Which other techniques do you use?

I have personalised the use of wafer paper, creating 'seasoned' flowers, not a perfect copy of nature but the sense of its perfection through the colours used. In modelling, I'm working on finding a style that is always more personal and I adore caricatures and 'experienced' faces.

In which ways can your decorative technique be applied to everyday life?

My hand painted wafer paper flowers live through their **pictorial effects** which evoke emotions and leave space for interiorisation. As in the case of watercolours, just a few quick lines are painted but they have a strong emotional impact.



Some of Francesca's paintings done with edible oil colours.

What type of work are you commissioned for?

Very often topper cakes for children and weddings. Years later, they send me photos of these decorations still intact and kept in a showcase! It makes me feel proud knowing that a part of me is on a shelf of the person who chose me to commemorate a happy moment in his or her life.

What does your collaboration with companies in the sector consist of?

I am a technical consultant for two of the most important Italian companies that produce raw materials for the sector. Jokingly, I say that I play with colours, but the technical support in the research and development phase is fundamental for companies that want to be and are the best on the market. It is stimulating to know that my creative contribution and being a tester helps to create or improve products in production.

Your work has taken you all over the world, hasn't it?

This year has been my entrance onto the international stage. The gold and silver medals in Birmingham were the forerunners to arrive at the antipodes of the continents: China and the United States, Shanghai and New York. A dream that came true on both occasions. The **Bakery China** provoked strong emotions in me and the opportunity to get to know a culture so far away and unknown from a decorative point of view. To have so many people in front of me while I was painting was exciting. The experience in New York, instead, saw me in a double role: as a delegate for "Pasticceria Internazionale WorldWide Edition" at the **New York Cake Show** of **Lisa Mansour** and as a teacher at her **New York Cake Academy**, in a master class for enthusiasts, with whom I shared unforgettable hours between colours and wafer paper. The icing on the cake was the surprise award from the **TOP 10 Cake Artist Award**: I was so excited that I could hardly hold the prize!

Which aspects of your work raises the most attention from foreigners?

The word that I hear used most often is "passion", the passion that my work transmits. **The colour moves you like a poem**, like an expression of love, and **there is no greater gift for who, like me, still play with paintbrushes, getting their hands dirty**.

Chiara Mancusi







Simply freeze and go





The state-of-the-art **Freeze&Go** by **Carpigiani** was launched at the beginning of June 2018 at Commercial Kitchen 2018, in the NEC, Birmingham, by Luciano Ferrari, technical director of the Carpigiani Gelato University. The most compact countertop professional batch freezer in its class, it produces 5 kg of fresh, high quality gelato or sorbet per hour, and up to five portions in just six minutes, despite its compact 300 mm width.

Renowned for manufacturing gelato, pastry, soft serve ice cream and dessert equipment, Carpigiani has created Freeze&Go to allow chefs to create fresh gelato and diverse dessert offerings, on demand and without wasting valuable kitchen space. With the machine's ability to rapidly produce small batches of gelato or sorbet, chefs can build a menu around fresh, seasonal ingredients, packed full of vibrant flavours. Achieving the renowned texture and unique flavour of gelato, it has been designed to maintain the optimum temperature and mix consistency.

Equipped with a single-phase power supply, the compact, virtually silent and easy to clean model has a classically shaped, retro design with a cream finish which reflects the Carpigiani's extensive brand heritage. It's this colour and quality design that also ensure the unit is perfectly suited for placement in a front of house dining area as it is in a commercial kitchen, allowing operators to further enrich the diner's experience. The innovative design allows the mixing cup to be removed easily for cleaning, and with additional mixing cups available, chefs are able to create an assortment of ready to serve flavours with ease.

Paul Ingram, managing director of Carpigiani UK, comments: "We are delighted to bring Freeze&Go to market following a number of years of extensive research and development. Combining many of the state-of-the-art features found in our larger appliances, it offers outstanding consistency and quality, yet achieves unrivalled space efficiency thanks to its compact, countertop design, making it the smallest batch freezer of its type on the market".

Freeze&Go will be in use during the Carpigiani Gelato University Foodservice Professionals training program based in London. Led by Carpigiani UK's Development Chef, **Michele Stanco**, formally the executive pastry chef at Heston Blumenthal's, 3-Michelin Starred, Fat Duck restaurant in Bray, the course has been designed to meet the needs of professionals looking to expand their knowledge and experience of using gelato, with the aim of developing new techniques and ideas.

For info on the new model, or the Carpigiani Gelato University Foodservice Professionals training programme, **www.carpigiani.co.uk**

The winning compact gelato shop

A reference brand in the design of technology and furniture for public premises, **ifi** is proud to announce the achievement of the Compasso d'Oro (the prestigious international prize for design awarded by ADI, Associazione per il Disegno Industriale), the second won by the company in its history. The prize has been awarded to **PopApp** compact gelato shop, which was developed by the group's in-house Research and Development department. The ADI panel motivated its choice by drawing attention to the highly innovative design and its "compactness and transportability", which "make it possible to take not only gelato anywhere in the world, but also the flavour of Italian design".

PopApp is a miniature gelato shop that concentrates all the activities needed to prepare, store, sell and consume gelato in a reduced space (from 3.5 m^2 closed to 5.14 m^2 in operation). A compact workstation in which space and the various components are designed following ergonomic research and parameters that optimise the interaction between professional gelato makers and their work area. PopApp unfolds to reveal a gelato showcase with Panorama® technology, a professional batch freezer, a sink with a self-sufficient water system, a refrigerator to store raw ingredients, compartments for containers, and power outlets for connecting supplementary appliances. Made up of three interlocking elements, it can easily be set up and taken down and needs only a power outlet to operate. Thanks to its flexibility, it can be installed also in hotel roof gardens, restaurants, shopping centers, temporary shops... The worktops, like all PopApp's surfaces, are made of Krion® K-Life, a material with eco active antibacterial properties, perfectly food safe and 100% recyclable.





The Honourable Mention Compasso D'Oro ADI 2018 has been also awarded to ifi for its original Colonna pastry-praline display, designed by Giulio Iachetti. **www.ifi.it**

The chocolate bar line

T-LINE by **Pomati** is a loading, metering and mould spinning system for polycarbonate moulds (275x175 or 275x135 mm) which is suitable for the production of chocolate bars, *napolitains*... It can be combined with the Pomati Tipper mould upender for the making of hollow shapes such as chocolate cups, shells, Easter eggs and so on. It includes a 15 pcs. capacity mould feeder tower, a pneumatic valve for chocolate metering combined with heated customisable metering plate (which works through touchscreen operation), continuous or timed vibration. The system can be combined with Pomati T20 and T35 machines or with other machines already installed. **www.pomati.it**







Dispensers and fillers for Donuts, Waffels & Croissants



HOVICON INTERNATIONAL B.V.

Rappresentante Generale per l'Italia **Federico Thoelke s.a.s.**
via San Quirico n. 5 22070 Locate Varesino (CO) Tel. 0331 363424 - mail : **federico.thoelke@thoelke.it**

THOELKE



FLOUR STORIES

Agugiaro&Figna was founded by two families of millers, initially independent and committed to the wheat industry for generations and who, at the beginning of the new millennium, decided to combine their skills and experience to provide a renewed interpretation of flour's future.
The corporate vision aims to blend the quality and stability of flour through a careful selection of the raw materials and in favor of all of the players of the supply chain. Flours with functional properties are produced by concentrating on healthiness as a prerequisite, while simultaneously pursuing an idea of gentle flours in full respect of each variety and while preserving their natural qualities, taste and biodiversity, although enhancing their native characteristics.
Continuous research and upgrades are pursued to provide an original Integrated Blend (**Macinazione Integrata™**), obtained in an innovative way thanks to the particular thoroughness of the processes and original processing diagrams. Different techniques and processes are used to achieve this, including the company's know-how in seed selection using state-of-the-art optical tools, customized decortication processes for each grain, stone crushing and gentle progressive rolling with cylinders.
The company is aware of its responsibilities towards the environment, work and health and therefore operates in a sustainable manner. Its values are focused on good and clean measures, which is why it decided to become a supporting partner of the Slow Food movement, which focuses on the origin and healthiness of food rather than on economic interests.
Le Sinfonie (Symphonies) is the excellence line, entirely devoted to artisanal products. It consists in seven functional, stable and natural flours with well-defined processing characteristics, which, when used wisely, make it possible to blend them with other ingredients and to achieve outstanding quality products. **Biscotteria** is the most suitable flour for greasy ingredients, as it confers friability to the finished product. **Pandispagna** (Sponge Cakes) expands whipped toppings and improves retention in case of liquid ingredients. Sfoglia (Pastry) produces huge amounts of sheets characterized by the melting properties of the dough. **Croissant** ensures a strong leavening effect and favors the softness of croissants. **Sottozero** (Below Zero) is elastic and resistant in case of freezing. **Lievitati** (Leavened) is the strong flour to use for large leavened products as it preserves the properties of the finished product over time. **Manitoba** is the powerful North American grain flour that can be plastic-like and capable of preserving the mother yeast.
For transversal confectionery uses, Le Sinfonie (Symphonies) flours are blended to flours produced with the new Integrated Milling, **Macinazione Integrata™**, to preserve the original organoleptic properties of grain in support of rustic and wholesome productions in line with the modern tastes and trends. **www.agugiarofigna.com**

Le Sinfonie
Farine in pasticceria

TASTE THE DIFFERENCE

Icam Cioccolato presents the brand **Agostoni**, a new chocolate recipes collection, 100% Made In Italy, produced in the Orsenigo facility located near the lake of Como. Intended for chocolatiers, pastry chefs and gelato makers, **GRAND CRU**, **SINGLE ORIGIN** and **ORGANIC** are chocolates with inspirational flavours and aromas, coming from the traditional cradles of cacao.
Launched with the sign of the founder, Silvio Agostoni, the brand is the fruit of more than 70 years of experience, passion and tradition: "Our chocolate is on a continuous journey of growth and evolution to inspire every single creation of confectioners and chocolatiers from all over the world. We have been working passionately to make the best quality chocolate, never losing sight of our 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 cocoa paste production process makes the most of the purity of the cocoa to preserve its authentic flavour profile. 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 cocoa paste and butter, and recipe development. Moreover, we provides 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". **www.agostonicioccolato.it**



THE TALENT FOR ARTISAN CONFECTIONERY

Sigep

Organized by IEG Group as a great show dedicated to artisan gelato, pastry, bakery and coffee, the 40th **Sigep** will take place in Rimini Expo Centre, **19-23 January 2019**, celebrating the tradition artisan confectionery and pursuing the aim of highlighting the talent of great professionals.
As far as pastry is concerned, the spotlight is on the fifth edition of the **Junior World Pastry Championship**, with the best under-23 talents from Australia, Belgium, Brazil, China, Croatia, Philippines, France, India, Italy, Russia, Singapore and Taiwan competing for the title. Conceived 10 years ago by the Italian pastry chef Roberto Rinaldini, this year competition will have "Flying" as a theme and contestants will have the support of teams to help them in 7 tests.
The new **International Pastry Camp** will be a valuable opportunity to show the evolution of pastry schools, and the pastry stars of the future coming from 7 countries will show their skills in the Pastry Arena. The traditional **SigepGiovani** officially becomes one of the key events of the Pastry Arena calendar with the participation of Italian schools, in collaboration with Conpait, "Pasticceria internazionale" and Castalimenti. The Pastry Arena will also hosts the Italian selections for **The Pastry Queen** competition in 2020, while international sugar masters will show their works at the **Star of Sugar** contest. The **Italian Junior and Senior Pastry Championships** are scheduled, giving room to already successful professionals and to the performances of young talents on the profession's launching pad.
The Pastry Events are sponsored by Valrhona, Besozzi Oro, Debic (Partners); Hausbrandt, La Spaziale, Silikomart (Silver Sponsors); Bragard, Bravo, Cascina Italia, Kitchenaid, Laped, Irinox, Lainox, Sagi, Selmi, Sirman (Technical Sponsors); Pasticceria Internazionale, Il Pasticcere, Dulcipas, Punto It, Il Gelatiere Italiano, Dolcesalato, Konditorei&Café (Media Partners).
Morevover, everything is ready for the Sigep Gelato d'Oro selections on the premises of the **Carpigiani** distribution network, involving Italian gelato makers, pastry chefs and chefs. The winners will compete at Sigep 2019 from 19th to 21st January, aiming at joining the team that will take part in the ninth Gelato World Cup in 2020. **www.sigep.it**



70 years of confectionery's tradition and innovation



Cannolo granulated puffed rice Cod. CAM004

The best ingredients for ice cream and pastries since 1946

www.bigatton.com - bigatton@bigatton.com - Bigatton Produzione +39 0421 271554

www.accademiabigatton.com

Sigep

2019 JUNIORES
PASTRY
WORLD
CHAMPIONSHIPS

PASTRY

19|20.01. 2019

PASTRY EVENTS



www.sigep.it

Sigep

ufi Approved Event

40th International Trade Show
of Artisan Gelato, Pastry, Bakery
and the Coffee World

19|23. 01. 2019 RIMINI Expo Centre **ITALY**

ORGANISED BY
ITALIAN EXHIBITION GROUP
Providing the future

I'M THRILLED BY, I'M CONCENTRATED ON, I'M DEVOTED TO...

... gelato making: passion, commitment, creativity, resourcefulness and irony are the features of the character of **Vincenzo Papiro**, *which he transmits to anyone who meets him. A versatile gelato creator, who does not hesitate to get involved with contaminations with other sectors, to enhance the gelato at best, be it exotic fruit, wines, liquors or music*





Creative but shy, prepared but never superb, curious and passionate about food, but unwilling to talk and boast about it. And also reserved and ironic, diligent and very attentive to hygiene, friendly and helpful with customers: **Vincenzo Papiro** from the Gelateria **Misciolgo** (literally, "I melt" *ndr*) in Milan, is all this and much more. A smiling, polite person, arrived in the gelato field after different experiences, but strongly convinced of his choice, which proved to be successful and in which he managed to bring together inspirations and skills acquired previously. He has two great passions: photography, which has attracted him since the Seventies, and cooking, which then prevailed in the form of gelato making, an art that, as we know, was born in court kitchens.

FROM BEAUTY IN IMAGES...

Photography as the search for beauty: Vincenzo began his career by attending schools and photographic studios, and then reached the top working for the publishing houses that considered (and still consider) the excellence of aesthetic as a must. At Condé Nast, firstly at "Lei" magazine and then to the legendary "Vogue Italia", "Vogue Sposa" and "Vogue Gioiello". Here he made different experiences, from portrait to photos of *food* (an omen...), from advanced technology to architecture and design, making him feel like a pioneer in the field of analog and digital image, until he worked for two video production companies in his last years as a professional, but realizing that he wanted to seek motivation elsewhere. It was cooking and gelato making in particular that attracted him, where he could give free rein to his creativity. And even in this case Vincenzo began with a training course (including that with Massimo Travani, famous gelato maker of Il Massimo del Gelato, in Milan), immediately taking an interest in the search for the best raw materials.

... TO GOODNESS IN REALITY

From the obsessiveness of image perfection to the incessant attention to ingredients: this could summarize Vincenzo's journey with the opening, in 2006, of his Misciolgo in the Bovisa area of Milan, recently transformed into a cult design area under the name of Bovisa Design District. Moreover, as he himself revealed, "the experience of video interviews made for starred chefs such as Davide Oldani, Aimo and Nadia or Claudio Sadler made me think about how to set up the gelato maker's work. Hence the almost obsessive research of raw materials, the continuous tests to enhance them at best and the maniacal cleanliness of my laboratory, which have given me great satisfaction, in 12 years of activity".

And so it is: his gelato is prepared with care and excellent ingredients, the result of accurate choices. From extremely fresh fruit, also represented by less obvious types such as prickly pears or black figs and Indian mango, already proposed years ago when they were still almost unknown, to renowned chocolates such as those of Amedei, Valrhona, Domori, and many others niche and fair trade chocolates such as Pacari, for which he is famous and which he presents during his long-awaited Chocolate Festivals. Not to mention the wines, with the famous Champagne gelatos, and the liqueurs and spirits, the subject of original tastings. There are also special tastes such as Sicilian Cannolo, with sheep ricotta cheese from Castelvetrano (a small village in Sicily near Trapani, *ndr*); Castelvetrano, with fresh ricotta, figs and honey; Zibibbo (muscat grape) and Sicilian dates; Indian Cinnamon... All this while always looking at the specificity of the product and not at the price. In fact, it is curiosity and talent that push him to experiment, always attentive to what can give an extra stimulus, and for the better, to the assortment.

CREATIVENESS AND VERSATILITY

At the beginning we were telling that Vincenzo is a peculiar gelato creator. And indeed, under the calm image of the talented craftsman, lies a truly volcanic perso-



OTHERS PAY FOR THE PEEL,



YOU CHOOSE THE FRUIT!



QUALITY WITHOUT COMPROMISES!



STAFF® ICE SYSTEM 1959

Inverter Technology powered by TOSHIBA







Via Anna Frank, 8 / RIMINI Italy
Ph. +39 0541 373250

office@staff1959.com
www.staff1959.com





nality. Not only by digging a little into his past, but also carefully observing the shop, you notice an effervescence not taken for granted and an artistic trait that is captured in his signature photographs, in the graphics of brochures and postcards, in the furniture and assortment. The irony, the amused look, sometimes surreal and rich in humour of some of his shots, or of his poses or expressions, make us understand the rich and colourful world that he brings with him and that expresses itself as soon as Vincenzo understands that he is in front of those who know how to grasp and appreciate these features. The shop, as we said, reflects him: rational and functional at first glance, but able to amaze at a closer look. For the mural made by a Sicilian artist, which recalls the Vucciria market in Palermo painted by Renato Guttuso; for having placed ad hoc a mini series of cinema chairs of yesteryear, where you can enjoy gelato in peace; for the palette of assorted colours or contrasting tastes, only apparently placed at random, for the detail of the wall with the cones in relief ... All this is Misciolgo too, in the sense that "my mind opens up and I begin to understand symbols and metaphors". What doesn't lie behind a gelato and a gelato shop!



FAMILY AND FRIENDSHIP SYNERGIES

Vincenzo is not alone in promoting the venue and its events, as the much appreciated musical ones with the Mexican music of the Mariachi group La Plaz, or jazz or ethno-jazz musicians. With him work his supporting pillars, as he defines them with great affection, that is to say his wife Anna, efficient and hard-working, and the two "wonderful" daughters, Michela and Giulia, that have been able to divide themselves between university and work. However, as our interviewee wishes to emphasize, "my gelato shop would not exist if it had not been for the help of other people very dear to me. As Giuseppe Napoli, creator of the name Misciolgo, a brotherly friend and my partner in photography, and Giuseppe Fedele, entrepreneur as well as cousin-in-law, who believed in and supported the project. With him we started a new entrepreneurial adventure, named Miristoro (a pun between the Italian words "ristorarsi" – literally, to take something to eat and drink – and "ristorante" restaurant, ndr) which has to do with quality fast food and will come to life shortly. "Besides, there are other projects in sight, also of an international scope, which are about to enter into full swing", he concludes. www.misciolgo.it

Emanuela Balestrino
photos by Vincenzo Papiro

XXV Compasso d'Oro ADI 2018

Product
Colonna

Design
Giulio Iacchetti



• Honourable Mention

Pastry and **Ifi** join the design élite with Colonna display case that has been awarded with the Special Mention **Compasso d'Oro ADI** (Industrial Design Association).
Colonna obtains the most authoritative design award and gain the access to the Historic Collection of the prize.

As the designer Giulio Iacchetti commented the project: "Colonna is an object that shows a new identity within the product typology it belongs to, which perfectly relates to **Ifi**'s personality. Whenever a project is able to establish a turning point in its sector, I believe this should be considered everybody's success."

MENZIONE D'ONORE
COMPASSO D'ORO ADI

info@**ifi.it**
#ifi1962

PURPLE CHOCOLATE



ORANGE CHOCOLATE



GREEN CHOCOLATE



AGOSTONI

CIOCCOLATO ITALIANO DAL 1946

Italian chocolate heralding from the traditional cocoa producing countries of origin.

GRAND CRU, SINGLE ORIGIN AND ORGANIC

An extraordinary range of products, all ready to amaze and astonish, however you choose to use them; top quality obtained from sustainable projects that respect both the nature and the spirit of each territory.

WWW.AGOSTONICIOCCOLATO.IT

CHOCOLATE IN COLOUR!