ITALIAN GELATO

PASTRY BAKERY COFFEE CUISINE

PASTICCERIA INTERNAZIONALE

worldwide edition

FOOD FOR THE SOUL

EVOLUTION IS REVOLUTIONIZED THANKS TO LEONARDO DI CARLO

CHOCOLATE, MILK AND HAZELNUT

LUSSURIOSA CAKE



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In this issue

Food for the soul

Lussuriosa

Evolution is revolutionized

The sweetness of chefs - Sicilian baroque

From the ancient kopté...

Chocolate, milk and hazelnut

Natural evolution

The coffee that is confectioner-friendly

News

For chocolate bonbons

A fine heritage

The cool connection

A single origin from Africa

A tailor-made brand

The mould revolution and other tools

Fifty years of innovation

"We take our vision of the future and make it happen around the world..."

New Easter moulds and more

Bean to bar line

Sixty years with pastry and gelato artisans

The great names of pastry and foodservice

Amaré mignon

Tartes d'auteur

New collaboration and unique items

The first compact bean to bar line

A new frontier



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ON OUR COVER
Lussuriosa
by Marco Pedron

THE REVOLUTION IN PASTRY

Leonardo Di Carlo marks a new dawn in pastry, focusing on that noble ingredient that is flour, to trace another evolution, showing that everything is perfectible. From leavened products to various pastries, cakes, fried and savoury pastries, breads and focaccias, and savory snacks: from each recipe one or more versions "revolutionize" the former, enhancing the richness of the pastry culture, with a clear message: when you know the ingredients thoroughly, everything is possible!

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FOOD FOR THE SOUL



Passion for cooking, use of quality ingredients, technical mastery, knowledge of raw materials, aesthetic sense in the plate presentation. Because it is not enough to simply say vegan: word of **Luca Andrè**.

If you are convinced that eating vegetables is more of a sacrifice than an enjoyment for the palate, then we would like to invite you to dwell for a moment on the dishes on these pages. Tell the truth: do they not make your mouth water? And if we tell you that they are made only of fruit and vegetables? The person who created them is **Luca Andrè**, chef and owner of **Soul Kitchen** restaurant in Turin, which offers 100% vegetable food. He is also consultant and lecturer on Gourmet Innovative Cuisine at the **FunnyVeg Academy** of Milan. In our interview with him we were able to collect ideas that can stimulate new and young future chefs, and also those who are already in this profession and would like to widen their horizons.

Luca Andrè, chef of the restaurant Soul Kitchen in Torino (photo Giorgio Violino).

Luca, what was your training course?
I began cooking together with my grandmother when I was a child and when I was a boy I had already decided to go to a professional school for chefs. Today the mass media give a lot of attention to chefs, so there is more attraction towards these schools, while in the past young people chose them only if they really loved cooking, or if they didn't feel like studying. After the first three years of study I did not continue because I wanted to work, but in my internship I realized the gap there was between what you learn in school and what you practice in the world of work.

Tell us about your early experiences.
At 17 years I began working in a restaurant in Lecco, near my home. I stayed there for a very brief but intense period of 3 months which I really liked. Then I





From left, A look into Soul Kitchen (photo Giorgio Violino) and the dessert Open your mind (photo Andrea Tiziano Farinati).

worked for almost 4 years in the kitchen of a 4 Michelin star hotel which was part of the Jolly Hotel chain. That was about 18 years ago, and it was one of the first places to prepare sushi, so I was lucky to learn directly from a Japanese chef. In this period I started my way as a vegetarian-vegan, and for this I asked if I could prepare the first courses because they met my own nutritional needs. After I worked in catering, with incredible quantities to prepare and with impossible working hours, even 27-28 hours non stop. They paid well and at that age it was the most important thing. Then I did many jobs in no way connected to restaurants, in which I had more free time to dedicate to my passion of music: I played the guitar in a group which played metal. Then I restarted my job as a cook with a long series of experiences in seasonal jobs...

How did Soul Kitchen start?

I had moved to Turin help the singer in my group with his own business. And there I stayed, opening my own restaurant in 2013 near to the Giardini Reali (Royal Gardens). For many years I had wanted a place of my own that offered 100% vegetable cuisine. With time it evolved but the name has always been the same, Soul Kitchen, like the title of the film that inspired me. It is quite big, more than 200 m2 and hosts 90 people, and in summer with the *dehors* it becomes 112. It was an immediate success and I continued for 2 years, always with a full restaurant every day. In Turin vegetable cuisine has always existed but more as take away or delicatessen. The idea of a real 100% vegetable restaurant was quite new.

How is the menu structured?

The lunch menu changes weekly, and is much more simple than in the evening, to respond to the need of working people who do not have much time. In those moments we have to *plug and play*, even more so with a place like mine, where people come for specific food necessities even if they have to travel some distance to arrive. At lunch we propose two first courses, two second courses, two gluten free sandwiches (one with tofu and one with seitan), three types of cakes, different dishes of raw food, and also vegetable extracts and shakes. One of the first and also one of the second courses is gluten free. The dinner menu includes four appetizers, four first courses, four second courses, five cakes and seven raw food dishes. Since the first day, I have offered the **Quindici sapori (fifteen flavours)** mixed salad, which is made up of fifteen raw ingredients and available in three variations. It is quite big, in order to satisfy our raw foodist customers who eat large amounts of vegetables. I also have customers who eat vegetables only at my place because of the way in which I prepare them.

With what criteria do you choose your raw materials?

I feel a very close bond with them. I try to work as much as possible with Italian local products. I buy very few half-processed foods. I do not have the time anymore to make tofu, *tempeh* and other similar foods, so I buy them already prepared. But all of





A salad in the glass and On the path of dreams (photo Giorgio Violino).

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the rest I prepare myself. In my ideation of the dishes, my starting point is seasonality, with all of its pros and cons. In fact it happened that I had to change one dish during preparation because of frost or because of a storm that destroyed all the necessary products. This is something I like, because it puts nature in the first place..

Are there ingredients that you prefer to use in the cakes?

I use a lot of almond milk both for the preparation and for the taste, as it satisfies me more than soy milk, because it is more fatty. I am experimenting with different types of flour, like green peas flour which I use to make a crumble. I am also working on creating dishes without gluten and soy. I always try to avoid allergens but I realize that it is not so good to peg away too much on this objective because there is a risk to compromise on the final result. In some cases, for example, soy is irreplaceable.



Which one of your dishes gives you the most satisfaction?

I make almost 200 different dishes every year. I re-propose some of them because they have become a part of our story as a restaurant. Many people like **Viaggiando** very much. It is a second course based on marinated seitan with soy yogurt and saffron, smoked with cherry wood which puffs out when you open the cover at the moment of serving. Our dessert **Open your mind** (a creamy sphere covered with dark chocolate) has been very successful. A dessert that gives much delight is **Insolito caffè**, presented in a coffeepot with a crisp in the filter, a "panna" cotta under, and on the top a hot coffee drink with non alcoholic Sambuca with dry ice, that produces a coffee vapor which gives the aroma.

What importance do you give to plating?

I pay a lot of attention to this. Customers order not only by reading the menu but also by watching the plates that pass around the other tables, so sight and smell are stimulated even before taste. For this, the game of plating, the care given to texture and colours are very important to me. I like to play with discomposed elements, like sauces "thrown" on the plate, even for desserts. I check all the plates going out of the kitchen, and for me it is important to make my collaborators understand how to work in the best way. For example I explain that a sprout or a flower are important, but must not be put in a casual manner or be overused. And the beauty of the plate itself is important, because this is what the customer sees when the waiters passes. This allows us to create colour contrasts.

Omnivorous and vegan cuisine: what are the difficulties in passing from one to the other?

A good base and passion are needed. The technical level does not change if you prepare a risotto with sea scallops or with fermented almonds. But it is necessary to know the raw materials well and how to use them. It is the same for desserts. Maybe a few years ago it was more difficult, but today the market offers a bit of everything, from vegetable butters of all types to alternative flours and sugars. My team is made up of six people in the kitchen and two in the hall, but only two of us are vegans. I do not have an extremist attitude and I am in favour of restaurants that offer meat but also have with 100% vegetable dishes in their menu. And this is what famous chefs are doing. Today there is a big demand for this type of food, and it would be senseless not to take it into consideration.

What future evolutions do you hope for in the 100% vegetable world?

It is a world that is growing very fast, but there is a lot more to be done. I always say that eating vegan is not equivalent to eating well or healthily. We need to pay attention to what is in the products, the brand name is not enough. Maximum importance must be given to the raw materials, and also to the ethics of those who produces them.

Rossella Contato

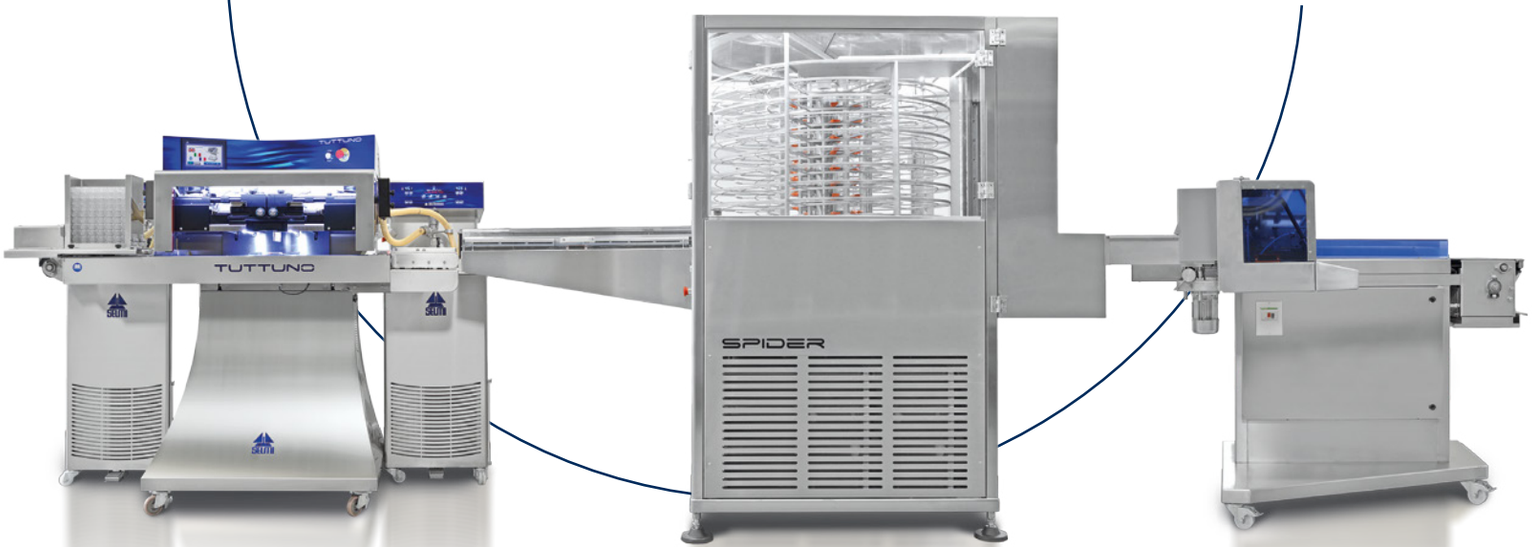




Three different ways of plating the dessert The Soul (photo Andrea Tiziano Farinati).

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Icaro

Semifreddo with rennet apple perfumed with cinnamon, on a soft pie with carob, chestnut cream, saffron and Piemonte Igp hazelnuts IGP

Rennet apple cream

rennet apples peeled and cleaned	g	500
powdered cane sugar	g	50
lemon juice	g	10
powdered cinnamon	g	2

Peel the apples, take out the core and cut in four parts. Season with lemon juice, powdered cinnamon and cane sugar. Put into a vacuum cooking bag and steam cook for 20 minutes. Open the bag and drain, keeping the liquid, which will be used to finish the dish. Blend the apples and pass them through a chinois. Put into a blast chiller and then into the fridge.

Pie

flour type 1 180W	g	250
carob	g	25
powdered cane sugar	g	150
almond milk	g	250
corn oil	h	120
cream of tartar	g	21

Put all the ingredients together in a mixer with a whisk. Spin the mixer at a medium speed for a short time, avoiding the formation of an excessive gluten shield by the flour. Bake at 170°C for 35 minutes (or use the sponge cake program of the oven).

Semifreddo

chick peas water	g	100
powdered cane sugar	g	200
whipping cream	g	250
rennet apple cream	g	300

Pour the chick peas water into the mixer and whisk at maximum speed; add the powdered sugar and then whisk again. When it is ready, put into a container and add the apple cream already prepared. Whisk the cream, amalgamate all together and fill into silicon molds. Blast chill until about -30°C.

Chestnut cream

boiled chestnuts	g	300
toasted hazelnuts	g	150
corn oil	g	50
agave	g	150
water from boiled chestnuts	g	400
saffron	n	3
fennel seeds	g	5
a pinch of salt		

Boil the dried chestnuts, cool them and blend together with the other ingredients. Pass through a chinois and cool.

Decoration

dry cornflower petals
toasted hazelnut grains
sugar from the cooked apples
specks of food gold
Dish out and decorate as in photo.

Luca Andrè
chef Soul Kitchen, Turin, Italy
www.thesoulkitchen.it
lecturer FunnyVeg Academy, Milan
photos Andrea Tiziano Farinati



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For chocolate bonbons

Thanks to the collaboration with 2016 Pastry Queen **Silvia Federica Boldetti**, **Decosil** launches the new **Signorina Fantasia Line**, the first 3D silicon mold line for chocolate bonbons. It includes five shapes available in two different sizes: 10-12 grams for common chocolate bonbon, and 5 grams, to make mini bonbons look like jewels.
The silicon molds allow to obtain dynamic shapes and simplify work practices: it is not necessary to make chocolate shells and the crystallization process and the demolding time are shorter than usual. The production is thus faster than using a common polycarbonate mold, but the dimensions and the number of cavities are the same. Through Signorina Fantasia Line, the ease of production meets the beauty of Decosil design made of original shapes and ideas.
www.decosil.it
www.silviafedericaboldetti.com



A fine heritage

Founded in 1896 and situated in the Chianti hills, **Distillerie Ruffini** produces extracts, distillates and brews. "We are constantly striving to enhance our products to preserve a fine heritage of genuine traditional craftsmanship – they say –. We have always been committed to maintaining high quality, firstly to satisfy more specific customers, and also to target a wider market through production crafted and designed to satisfy a broadening base of demanding and specialized customers".
The products can be used in many different and creative ways in professional pastry making. The range includes high-proof spirits, with a variety of flavours distilled with superfine production techniques; rum aged from 3 to 12 years; classic soaking liqueurs such as Benevento and Alkermes; fruit and alcohol-free soaks for specific uses; the Next and the Elite lines.
"Moreover, we also offer a line of liqueurs called **Le Selezioni**, which is the result of a selection of the best ingredients which, blended together, create a unique product. Our selections include an infusion of bitter herbs, an infusion of lemon peel, a typical Chianti grappa, and a liquorice extract. We also offer cream liqueurs flavoured with hazelnut and lemon".
wwww.distillerieruffini.com



The cool connection

A pioneer company in the introduction of blast chilling and high quality food preservation, Irinox now launches **FreshCloud**, a cloud environment that brings together all the MultiFresh® MyA data.
"It is a web space that enables you to register your MultiFresh® MyA and view its operating status at any time and from anywhere – they point out –. In this way it is possible to have a system at hand for keeping orderly and constantly updated records of your blast chiller and shock freezer's processing cycles, and to receive all the HACCP reports automatically. Moreover, FreshCloud makes it possible to control multiple MultiFresh® MyA systems and laboratories simultaneously, with absolute confidence that production is proceeding as planned".
Through the Irinox WebAPP, all the staff will be able to view and share at any time the information on the cycles underway in the MultiFresh® MyA systems by easily connecting from their chosen device, whether their PC, tablet or smartphone. From a single screen page it is possible to monitor the temperature in the chamber and the product's core temperature, and to control in real time the cycles underway in each MultiFresh®MyA, even if located in different laboratories.
"With FreshCloud, every professional will enjoy peace of mind, knowing they can check at any time that their blast chiller and shock freezer is working correctly, and that they always have full control over what happens in their laboratory, enabling them to carry out multiple activities simultaneously and in different locations with total comfort, confidence and safety". **www.irinox.com**



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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.

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LUSSURIOSA

A demanding mission was given by chef **Carlo Cracco** *to his head pastry chef* **Marco Pedron**, *who is responsible for the pastry and bakery production of the* **Café**. *With his young and determined team, Pedron brings a touch of fragrance to what is offered in the bistrot of Galleria Vittorio Emanuele II in Milan. Here is an elegant example: its explanatory and a bit ironic name Lussuriosa, which means "lustful", is no other than a hymn to citrus fruits, their perfume and their taste, expressed by using the peel of different fruits (lemon, orange and lime), juices (yuzu and bergamot) and essential oils (cedar and bitter orange). A touch of class is added with 14 drops of neroli oil, prepared by Antonella Bondi, architect and perfume maker, who creates irresistible food fragrances.*

Sponge cake with citrus fruits
(for a 60x40 baking pan)

egg	g	500
sugar	g	210
salt	g	1
flour	g	285
starch	g	30
peel of one lemon		
peel of one orange		
peel of one lime		

Heat the eggs with sugar and salt at about 45°C, then whip all of it in a kneading machine. Sift the powders and add them to the mixture whisking with a delicate movement so as to keep the dough whisked. Put into the baking pan and bake at 170°C for 10 minutes with closed valve and then at 170°C for about 6 minutes.

White chocolate crémeux with dark chocolate stracciatella
(for a 60x40 baking pan)

milk	ml	770
cream	ml	770
sugar	g	160
egg yolk	g	300
white chocolate	g	2000
cocoa butter	g	1 50
gelatin	g	20
water	ml	100

Soak the gelatin in water. Melt the white chocolate and the cocoa butter and put them together in a big bowl. Bring to boil milk and cream, then pour onto the yolks and sugar already mixed, and stir well. Put back on the fire to heat until about 85°to make an English cream. Pour the mixture on the white chocolate and cocoa butter and add the gelatin. Amalgamate all together with an immersion mixer. Pour the cream obtained in a low but large container and let it cool. Put the cream into the fridge and let it crystallize for one night.
For the stracciatella add dark chocolate with about 85% cocoa, spread a thin layer of the tempered chocolate on greaseproof paper and return to fridge. Then using a scraper chop to obtain pieces of irregular chips.

Yuzu jelly
(for a 60x40 baking pan)

water	ml	330
glucose	g	300
sugar	g	300
dextrose	g	100
yuzu juice	ml	450
bergamot juice	ml	35
gelatin	g	26
water	ml	130

Soak the gelatin in water. Put water in a small pot, add glucose and sugar and make a syrup at 50°brix. Pour still hot on the dextrose previously mixed with yuzu juice. Add the gelatin and emulsify well until it is melted.

Chantilly with citrus fruits

For 48 small cakes

custard	g	1400
cream	ml	2000
milk	ml	200
gelatin	g	30
water	ml	150
Campari	ml	50
Alchermes	ml	20
neroli drops	n	14
drops of cedar essential oil	n	2
drops of bitter orange essential oil	n	1
drops of lemon essential oil	n	1

Soak the gelatin in water. Whisk the cream half way. Smooth out the custard with milk and make sure that there are no lumps. Melt the gelatin and mix with a small part of the custard, then add the rest of the custard. Then add the Alchermes and Campari and incorporate in the whisked cream and custard in two or three times.

Hybrid white glaze with condensed milk

water	g	1000
caster sugar	g	600
dextrose	g	400
condensed milk	g	1000
gelatin	g	70
water for gelatin	g	350
titanium dioxide	g	35

Take water, caster sugar and dextrose to 106°C, cool until 70°C and add hydrated gelatin and titanium bioxide. Cool.

Insert assembly

Take a baking 60x40 pan and coat it with acetate, put inside another pan slightly smaller, 3,5 cm in height. Put the stracciatella cream in it and fill until it reaches 3 cm, then flatten slightly. When the surface of the cream is hard enough but not completely flattened, pour the yuzu jelly on top (which should be liquid and cold) until reaching the edge of the mold. Flatten completely and then cut in cubes of 3,5x3,5 cm.

Assembly and finishing

Pour the chantilly cream into the mold until half way. Add another pan inside and close it with the sponge cake and another small amount of chantilly (the sponge cake should be in the form of a cup with the diameter slightly smaller than that of the entire cake). Flatten. Glaze the cake with the white hybrid glaze at a miximum temperature of 22°C and decorate with a spiral of chocolate, silver and currant.

Marco Pedron
Cracco Café
Milano
www.ristorantecracco.it

“Each ingredient has its own taste and gives its own contribution, but a cake must express in its complexity an overall harmony, like a concert”



A single origin from Africa



AGOSTONI
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More than 70 years of experience, passion and family tradition: these are the foundations of the **Agostoni** brand. Carefully selected raw materials and personal relationships with farmers from the world's best plantations are the distinctive elements of a vision that not only respects people and nature, but also focuses on innovation thanks to advanced technology and ongoing research. Expertise, creativity and an unflinching desire to discover and amaze are expressed in the entire manufacturing process which takes place in Italy, in an ultra-modern facility, resulting in the **Grand Cru**, **Single Origin** and **Organic** range of products.
In the philosophy of the control of supply chain, **Single Origin Uganda Chocolate** comes from high ground fresh cocoa, processed in a company collection centre in Uganda. In the district of Bundibugyo, the subsidiary Icam Chocolate Uganda Ltd has been established in order to implement a centre for cocoa collection, fermentation and drying. It is a major development project to improve farmers' life conditions and to obtain first class cocoa beans. The direct supply chain has enhanced the intrinsic quality of cocoa, as well as making sustainable production of excellence in the heart of Africa.
"It's a unique initiative – says commercial director **Giovanni Agostoni** –, which allows us to control the process avoiding the use of chemical fertilizer and pesticides, and to share our knowledge with farmers, teaching them new techniques. Our target is to further increase their involvement, reaching the number of 2,500 farmers".
The **Dark Chocolate Single Origin Uganda 78%** represents the essence of Africa, with its powerful taste and long persistence. Delicately spiced with a pleasant sweet note, the cocoa flavour emerges for its strong, linear and clean taste.
It is excellent in chocolate bonbons, in combination with ganaches and alcoholic fillings, in solid chocolate bars, inclusions, and for intense hot chocolate drinks. It is suitable for creating rich, full-bodied and structured creams and mousses. In confectionery, it can be used for bases, thanks to its full-bodied cocoa fibers. In gelato making, it perfectly expresses itself in semifreddos, cold desserts and chocolate gelato, also in combination with other aromas and ingredients.
Cocoa Paste Single Origin Uganda is obtained by simply toasting the hulled, ground beans with no added ingredients, since it does not undergo conching. It can be used to produce chocolate bars, pralines and ganache, for boosting the flavour of chocolate coatings with slight adjustments in milk chocolate recipes, or in dark chocolate recipes. In pastry making, it's also good for decorating and airbrush applications in creams and baked products. In gelato making, it is an excellent addition or replacement for chocolate and cocoa powder in gelato, semifreddo and sorbets to add flavour and a distinctive, lingering taste of cocoa with balanced levels of fats. **www.agostonicioccolato.it - www.icamprofessionale.it**

A TAILOR-MADE BRAND

ken
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Ken Foods, the trademark of the Spanish company **Liasa - Lacteos Industriales Agrupados**, is the tailor-made brand for catering and pastry with top-of-the-range added value. All the products are the result of research and studies by the Liasa team, that has always offered professional quality to the sector. The team of researchers within the company are always working to identify market trends and intercept new needs such as intolerances and allergies to milk proteins.
The items for the Italian market are centered on cream, which is characterized by different percentages of fat, depending on the use in the field of competence. Cream is treated through the UHT thermal process, which is used for the sterilization of low-acid foods and therefore able to destroy all micro-organisms and make the product suitable for distribution. This procedure allows to preserve the organoleptic qualities without adding further ingredients, thus guaranteeing the total absence of microbiological contamination. In addition, Ken also processes a specific cream for catering with greater performance than a standard product. The long duration, up to 180 days, characterizes all the products of the brand. The Italian market is a point of reference for the company export policy through **KEN Europe**. Since 2007 the company has begun a process of expansion, which has promoted sales in over 40 countries.
Panna KEN is at SIGEP exhibition in Rimini (Hall B5 - Stand 189).
ken-foods.com



The mould revolution and other tools

Martellato
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One Strip is the new disposable mould by **Martellato**, a revolutionary product chosen also by international renowned professionals, as the Italian world champion Luigi Biasetto. This exclusive item simplifies work, limits costs and the preparation time of the desserts is also reduced. It is possible to store a dessert directly in the mould, isolating it perfectly until the moment of serving, and to remove it with just one gesture. The preparation is thus easier, organized and faster, including the cooling time. Disposable moulds don't have to be washed, dried and stored, saving energy, time and space. They guarantee maximum hygiene and made in Italy quality. Made of thermoformed plastic in four diameters of 16, 18, 20 and 22 cm, they are sold in practical packs of 100 pieces.
The electric cake turntable is an essential tool in labs. With **Spinner** by Martellato it is possible to simplify and facilitate many daily processes such as the decoration of desserts and small cakes, the making of chocolate decorations, the enhancement of products with details. "Get perfect results simply by turning on Spinner – they suggest – and adjusting the speed and direction of rotation; you will have both hands free to devote them exclusively to your sweet creations, that will be completed faster and more precisely".
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Almost 2000 experimental tests were made in 17 months to develop a new line of perfect and original flours, and to show ways on how to use this noble and essential ingredient. And so, the long awaited new book of **Leonardo Di Carlo** came out four years after his first "baby", which continues to have great success. With its four reprints, **"Tradition in Evolution – Art & Science in Pastry"** has deeply influenced the evolution of pastry making and, even more, the method of work and reasoning of professionals. A crucial change for the professional field not only in Italy, thanks to the publishing of the English version of the book. Continuing along this journey of research and reflection, our author, famous for his scientific and creative approach, has recently released **"Evolution in Revolution – Revolution in pastry"**, as always with the seal of **Chiriotti Editori.**

"The new book starts from a fortunate encounter with a flour mill owned by serious and sincere people. They believed straightaway in my endless ideas and with **Enrico Bertolo**, who comes from a family tradition of millers, there was a friendly understanding right away. Maybe stunned by my many ideas, he trusted me and gave me his support", Leonardo explains in the introduction. The compelling and spontaneous desire to codify all in a book rose with the long work of research, experiments and analysis, and with the wish to share that distinguishes Di Carlo. "I was

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lucky to do almost all of my 2000 tests to create **The Leonardo Flours** of Molino Bertolo: a line of products that proudly carries my signature as the result of years of study and months of experimentation.
In complete accordance with our company philosophy in Chiriotti Editori – that is, to publish books can really make a difference and become true instruments in confectionery labs – this substantial volume shows a different and revolutionary way to consider and reason over recipes: for all types of pastry whether sweet or salty, you will find a version that revolutionizes the first one in terms of simplification and practicality, which is typical of the author who points out: "Do not limit your work with rules written by others, take the courage to become the protagonist of your own creations through study, practice and research... with the courage to dare and to change!".
Therefore, thanks to the intense images of **Antonio Castellani** and the not so simple layout of **Claudio Rubbi**, the book came alive, putting on black and white Leonardo's tendency to improve, to not be satisfied, and to look for optimizing alternatives. This is his revolution, which is simply the need to have the courage to evolve oneself. And as we wrote in the introduction of this new publication, it is our wish that all of us may be able to enjoy (also thanks to this book) small and incisive revolutions in many of our own ways of working and living, because these are the "episodes" that give us that energetic boost that we always need.

Leonardo, what is the spark that ignited the desire to face this new adventure?
The desire to communicate my knowledge to the readers, because I think that when someone possesses knowledge, it should be shared with others, so that it will not die out.
But why exactly flour?
I have always wanted to know what is behind a wheat grain: I must say that it is an incredible world, made of people with great knowledge handed down from father to son. Then from flour we can create anything in a lab, from leavened products to shortbread, from fried products to croissants, cream puffs... It is a noble raw material, and as it is used for many preparations, it must be of the best quality.
What brought out the desire to develop the recipes in this way, offering many alternatives and developments, explaining what to substitute and how to reason?
This is what I already do, since I started doing courses in Pastry Concept and not only. But to be honest, I am aware that



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writing it down in a book is not simple, especially if I think about those who do not know me. My message is to make those who will turn these pages realize that, if they understand the ingredients and the dynamics of their reaction once they are put together, then everything is possible, and ready to be restudied and reconstructed.

What does it mean to simplify work in the artisan lab?

It means working to organize better and more in harmony with everyone, and propose a range of products of the best quality in the least possible time. This should ensure for everyone a better quality of private life outside. The artisan has to learn how to be an entrepreneur, otherwise it would not be possible to survive.

How to read and "live" the new book?

I think the reader could start from the introductory part about hygiene, which is very often forgotten in courses and gastronomical publications in general, and then pass on to professional ethics, which is also synonymous of sustainable environment... and then just throw himself/herself in the general part about flours and cereals.

And about the recipes?

I would advise people to challenge themselves, trying the recipes and especially modifying them to make their own.

What do you wish for those who buy your book?

I would like every reader to find the courage to revolutionize many old stereotypes, to work with more awareness and with confidence in their own professional skill.

What is going to happen later, following this way of thinking and looking at the artisan world?

A revolution!

L.C.
Photos Antonio Castellani

WITH HIS WELL KNOWN SCIENTIFIC AND CREATIVE APPROACH, LEONARDO DI CARLO CONCENTRATES ON THAT NOBLE INGREDIENT, FLOUR, TO TRACE ANOTHER EVOLUTION WHICH CAN TAKE PLACE IN PASTRY LABS, DEMONSTRATING THAT EVERYTHING IS PERFECTIBLE. FROM LEAVENED PASTRIES FOR BREAKFAST TO VARIOUS PUFF PASTRIES, CAKES, LEAVENED PRODUCTS, BISCUITS, FRIED SWEET OR SALT PASTRIES, BIGNÉ (CREAM PUFFS), BREAD AND FLAT BREAD, SALTED SNACKS... FROM EVERY RECIPE COME MANY OTHER VERSIONS THAT CAN "REVOLUTIONIZE" THE FIRST, STRENGTHENING THE RICHNESS OF CONTEMPORARY PASTRY CULTURE. "EVOLUZIONE IN RIVOLUZIONE – REVOLUTION IN PASTRY" – CHIRIOTTI EDITORI – PAGES 848 – BILINGUAL (ITALIAN AND ENGLISH) – € 140 – SHOP.CHIRIOTTIEDITORI.IT



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THE SWEETNESS OF CHEFS

MASTER OF COOKING AND HEAD OF THE FIC PASTRY SECTOR, GIUSEPPE GIULIANO INTRODUCES THE GELATO CREATOR AND FOOD DESIGNER MAURIZIO VALGUARNERA



Member of the Associazione Provinciale Cuochi e Pasticceri Palermo (Provincial Association of Cooks and Confectioners Palermo), **Maurizio Valguarnera** has 30 years experience as a food designer (of logos for cafes, public houses and restaurants ...) and is an experienced gelato maker. He acquired his skills through in-depth study of the most advanced techniques, a course of studies of advanced vocational training and plenty of experience on his own. Recently he created a line of **medicinal gelatos**, signing a protocol of understanding with STAL (Studi di Tecnologia Alimentare, Studies in Food Technology) of the University of Palermo, the result of a collaboration with nutritionists and diabetologists, and with the Istituto per la Promozione e la Valorizzazione della Dieta Mediterranea (Institute for the Promotion and Enhancement of the Mediterranean Diet, IDIMED). His experiments are aimed at the nutraceutical field, based on the use of unusual ingredients, which are rich in useful elements for health such as thyme, red cabbage, wild herbs..., and also at functional, vegan, organic and kosher gelato.





Sicilian Baroque

water	g	536
organic grape sugar	g	119
dextrose	g	65
dehydrated glucose	g	55
cocoa 22/24	g	38
pure cocoa mass	g	33
dark chocolate 70%	g	149
neutral stabilizer (carob seed flour)	g	5
star anise powder	n	2

Mix the cocoa powder together with the cocoa mass and the dark chocolate previously melted in the microwave. Separately, heat the water and fold into it the dry ingredients, homogenize with an immersion blender, add the previous mixture and the star anise powder. Pour the mixture into the machine and batch until creamy; almost at the end, add again a pinch of star anise powder. Remove the gelato from the batch freezer and ripple with pomegranate jelly. Blast chill for a few minutes before serving.

Maurizio Valguarnera
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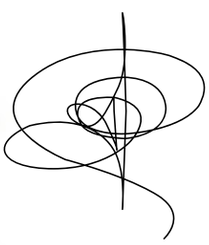


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FROM THE ANCIENT KOPTÉ...



...to today's ***torrone,*** Salvatore Farina *tells us the journey of this millenary sweet, dwelling on the artisan mastery of* Davide Scancarello

One of the most age-old recipes in the history of pastry is without any doubt the one in which nuts are cooked, especially almonds cooked with honey. Already in 320 BC, the Aristotelian philosopher Clearco from Soli speaks about a specialty made with honey called *kopté* in his work "Sugli indovinelli" (on riddles). The taste must have been extraordinary, because it became widespread in the span of a few eras in the entire Mediterranean area.

In the Latin world, the *copta* became such a popular sweet that it generated two very significant words for our historical reconstruction: *cuppedia* and *cuppedinarius*. The first referred to sweet delicacies, while the second referred to both the seller and the maker. These antique terms have survived until today in Italy and in many of our regions some varieties of sweets made with different types of nuts, honey or sugar are called *cupete, copete, copetta* including the *cubbaita* with sesame seeds. This seems to be the way in which the Arabs of Sicily pronounced the Latin word *cuppedia*. And in the region of Naples, the seller of these exquisite sweets is still called *cupetaro*. But what is the difference between a *copete* (that many also call *croccante*) and *torrone*? And between *copete* (croccante), *torrone* and almond nougat?

Let's proceed in order. The common ingredient among these specialities is the presence of at least **one type of nut**: almond, pistacchio, walnut, hazelnut, sesame or peanut. Successively, what makes the difference, apart from the cooking time, is if **honey** is present or not. **The torrone bianco** (white) is prepared with honey, sugar, egg white and with one or two types of nuts. The softness or hardness and crispiness depend on the cooking time, which is from about a minimum of 2 hours to 8-10 hours. The **mandorlato** of Cologna Veneto, near Verona, shows similar characteristics but also some differences, i.e. the use of rice paper and the choice to use only almonds, while for the preparation of **copete** or **croccante**, also called **torrone nero** (black nougat), the nuts are cooked in caramelized sugar for a shorter time. It is evident that this last version is simpler and of course less expensive: a fact that makes the copete (croccante or torrone nero or any other name) a protagonist on the colourful stalls of village festivals and fairs.

In order to close the circle on the story of this very ancient specialty and understand its characteristics much more, we must concentrate our attention on the place that it occupies today in the international panorama. First of all, let's take note that the name that stood out more than the others is **torrone** (nougat). A word that originally came from the Spanish *torùn,* and is connected to the Latin word *torrere*, which means to toast or torrefy, with clear reference to nuts which are toasted before cooking with honey or sugar. This Spanish etymology is not at random: even though this sweet represents the Mediterranean area more than any other, the hometown of the torrone has become Spain from Alicante and Jijona, with the amazing Turrón Museum built about half a century ago in Jijona. This primacy of torùn, *turrón* in modern Spanish, has influenced its diffusion especially in the Italian regions that were directly connected to the Crown of Spain. This explains the profusion of torrone factories in the ex Regno delle Due Sicilie (the Kingdom of the Two Sicilies, i.e. nowadays Sicily and Campania), in Sardinia and in Lombardy....

To understand the essence of the torrone and its recipe more in depth, it is important not to forget that is included in the category of confectionery. In fact, the preparation of the original **confetto** in the classical age was done by convering almonds or other nuts with hot honey. Then, isn't the *confetto* the ideal unit of measure of the torrone? And this word too is of Latin origin: it is the past participle of *conficere,* which means to prepare or put together. The *confetto* is the perfect preparation, which since 2500 years has offered best wishes during the wedding ceremony. Until today, to honour the Pythago-





rean philosophy, the bride and groom give 5 *confetti* to their guests. According to the father of mathematics the number 5 is the symbol of marriage because it represents the union of the number 2 (female sexual organ) and the number 3 (male sexual organ). This bond between the torrone and the confetto is happily celebrated in the Sicilian *petraffennula*: a specific torrone made with honey, almonds and colourful confetti.
From the Greek *kopté*, to the Latin-Spanish torrone, an important chapter is told of our best pastry tradition: the one that is dedicated to enhance our culture, our territory and its most important products.

THE TORRONE OF CALTANISSETTA

From the second half of the XIX century until half of the last century, the Sicilian city of Caltanissetta could boast about having two titles: "World capital of sulfur", and "City of Torrone". In that period, the city registered the presence of eight torrone factories. Apart from the mastery of the torrone makers, the merit of this brilliant result was connected, as it is today, to the genuine local ingredients. The Sicilian hinterland is famous for its small almonds and small pistachios, and for the expertise of the beekeepers in producing excellent honey.
Unfortunately, today only one of the factories have remained, while the others have left an empty space filled only a little in these last years by some companies that have a hard time trying to redeem the reputation of the past. Among these, **Davide Scancarello**'s **Tentazioni e Sapori,** which is located in the new neighbourhood of the city, stands out the cleverness and entrepreneurial skill of the owner.

Davide, let's talk about your experience.
I am now 44 years old and I began working in the **Geraci** torrone factory – the oldest one in the city – when I was 15 years old and still attending school, and there I learned this art and craft. In 2012 I started my own career with Tentazioni e Sapori. I was very lucky since to have a very important collaborator from the begining: **Valeria Candura**. And later the other members of my team arrived: **Simona** and **Valeria Pilato** and then **Davide Marchese**.
Can you tell me everything you know about the torrone of Caltanissetta?
I read that professor Rosanna Zaffuto Rovello, a scholar of local history, found a document of 1623 that certified the business of a torrone factory in the heart of the city. I like remembering that the work I do has centuries of old tradition here in Caltanissetta. I think that all the history behind us makes the torrone we make tastier. The secret is connected to the quality and quantity of the ingredients and the time we take to make them. One important factor is to manage is the **humidity rate** inside the laboratory. You start by pouring 75% honey, 15% glucose sugar and 10% egg whites into the boiler at about 100°C, then you start the blade at a decisive speed. These basic ingredients are already of a high quality, and come from a protected Slow Food area near to Termini Imerese, and the honey is produced by the Sicilian black bees. To obtain the so called final result, the blade of the boiler must turn for about 8 hours, and after evaluating the mixture attentively, you add the slightly toasted almonds and even more lightly toasted pistachios. The almonds and honey have the same weight, and together they make up 70% of the final product, while the pistachios are a little more than about 10%. The phase of adding the nuts is short, but emptying the boiler must be done very quickly, to avoid the mixture becoming too hard and difficult to work. The content must then be laid out on beech frames with the help of a rolling pin. The last phase is the cutting, to make sticks from 50 g to bigger ones of 600 g. Everything is then completed with the wrapping which is done only by hand.
Thank you Davide, you have been very clear. Now tell us the secret on how to recognise a torrone of good quality.
The criteria on which to judge the good quality of a stick of torrone are the **sheen and crispiness**. When you bite, it must not stick to your teeth: it must be friable and break in your mouth at the first bite without crumbling too much.

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In recent years, the company invested in energy recovery systems and in generating clean energy from renewable sources, with 16,300 tons of CO_2 emissions saved every year. Moreover, the manufacturing and packaging of finished products is now carbon neutral. "Our home region's natural beauty has always inspired us to look after the environment and to respect people and communities. Menz&Gasser takes a keen interest in sustainability". **www.menz-gasser.it**



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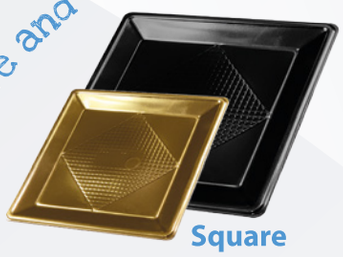
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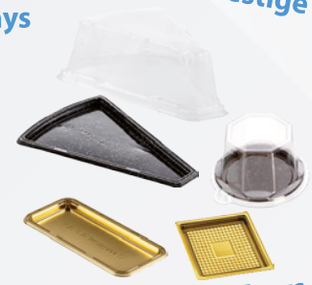
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CHOCOLATE, MILK AND HAZELNUT



Martin Lippo

is the author of this chocolate plated dessert. It includes, as he explains, "three special elements: hot chocolate foam, some hazelnut 'rocks' and what I call milk ***styrofoam****, obtained from dehydrated milk"*



For the milk styrofoam

full fat milk	g	500
glucose	g	50

Heat the milk and the glucose to 70°C. With the help of a hand blender, mix very well and incorporate some air. Take the milk foam with a spoon and put it on a Teflon sheet. Dehydrate at 50°C for 24 hours.

For the hazelnut rocks (dried sponge cake)

egg white	g	240
hazelnut praline 70%	g	100
sugar	g	20
flour	g	40
gas loads for cream	n	2
a pinch of salt		

Blend all the ingredients together and strain finely. Fill a 1/2 litre canister and add 2 loads of gas. Shake well. Fill 1/3 of a disposable glass with the foam. Cook in a microwave at 900 watts for 35-40 seconds. Break in pieces and leave in a dehydrator at 50°C for 4 hours.

For the hazelnut soufflair

white chocolate	g	450
pure roasted hazelnut paste (without sugar)	g	120
cocoa butter	g	60
gas charges for cream	n	2

Melt white chocolate and cocoa butter. Mix all the ingredients at 28°C. Put them into a canister and add 2 gas charges. Fill 1/3 of a medium size Weck jar with the mixture. Close the jar with its rubber band and clips and put it into the vacuum machine. Start the vacuum process and stop it when the mixture in the jar reaches 1 cm to the lid. Put the jar into a chiller and leave it minimum 2 hours at 4°C.

For the crumble

sugar	g	50
hazelnut flour	g	50
flour	g	30
cocoa powder	g	12
ground coffee	g	10
butter	g	40
fine salt	g	3

Mix the dried ingredients together and then with the softened butter. Cover with a cling film and leave in the chiller for 1 hour. Grate onto sulfurized paper. Bake at 145°C during 20-25 minutes.

For the warm chocolate foam

whipping cream 35% fat content.	g	150
dark chocolate (70% cocoa)	g	200
egg white	g	150
load for cream	n	1

Warm the cream. Melt the chocolate in a microwave. Mix all the ingredients using a hand blender. Strain. Put in a siphon and add one gas charge. Keep in a bain-marie at maximum 61°C until use.

Martin Lippo
www.vakuumlippo.com
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SELMI CHOCOLATE MACHINERY

The bean to bar expresses the artisan's interest in seeking quality in the raw material and in the production processes by using **Selmi** machinery to create single origin chocolate starting from the roasting of the cocoa beans.
By equipping the workshop with Selmi machines the operator will be able to control the production of chocolate starting from the selected raw cocoa beans, which have, according to the climate and place of origin, various aromas and flavours. The roasting and processing of these will result in chocolate bars made with personalized recipes. This is an example of artisanal friendly technology which does not standardize, but enables uniqueness. **selmi-group.it**

Roaster
Vertiflow system[PATENT]
Roasting of the cocoa bean.



Winnower
Crusher and peel separator of the roasted cocoa bean and reduction to nibs.



Grinder
Mill for the creation of cocoa mass.



Micron
Ball refiner, suited for refining a personalized chocolate recipe.



Conca
Removes the negative acidity and any residual humidity, hence maximizing the quality of the produced chocolate.



Vibro
Final automated sieve designed for filtering out the impurities introduced during processing.



Plus Ex
Continuous chocolate tempering machine with removable screw pump and digital control panel.



Sixty years with pastry and gelato artisans

STAFF ICE SYSTEM 1959

Based in Rimini and specialised in cold equipment and artisan gelato, **Staff Ice System** celebrates its 60 years of successful activity meant to support and ease artisan professional work. The company philosophy has always been oriented towards the choice of the best available components, in order to produce the most advanced machines.
Robotcream RT51 is a multifunction machine designed for commercial activities that want to offer gelato to their customers, even if in small quantities compared to a classic gelato parlour. It ensures high quality and the opportunity to cream 2 litres of gelato and to pasteurize and cook 5 litres of gelato, semifreddoes, cakes, granitas… It is 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...
It ensures genuineness and craftsmanship, and preserves the organoleptic features of food preparations, since the pasteurization cycle uses temperatures lower than the classic boiling. Its versatility is supported by high quality components and the perfect integration between the basic electronics and the **Inverter**, developed with Toshiba, which allows to regulate working temperature in each phase and to monitor gelato texture and consistency. It is equipped with a double transparent cover, allowing to check all the process. The machine computer includes more than 50 programs, some of which are preset while the others allow the conception of multiple recipes.



Staff Ice System is at Sigep (A5 - 074) with the well known gelato maker **Pino Scaringella** as a special guest showing his craftmanship to the audience, together with the renewed partnership with Accademia Maestri Pasticceri. **www.staff1959.com/en/**

PROFESSIONAL MOLDS FOR USE IN
Pastry – Chocolate – Bakery

Déco Relief

www.deco-relief.fr

Easter molds





DRCP001
2 pcs

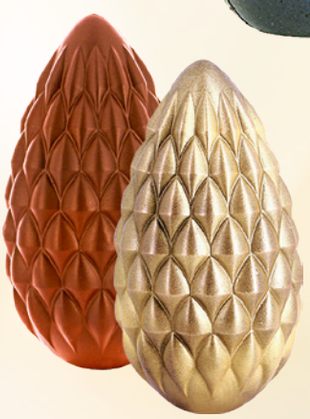


DRCP035
rabbit 3D

Egg molds



PSK002
Egg 3D-LILLOIS



PSK003
Egg 3D-OCCITAN



PSK001
Egg 3D-PROPOLIS



PSKD005
Egg 3D-TABLETTE



PSK006
Egg 3D-TWIST

My little chocolate dresses

DRCP033
3 pcs



DRCP034
3 pcs



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NATURAL EVOLUTION

From Chiccheria to Geloso, the long journey of **Manuele Presenti** *has only one very clear rule: the celebration of entirely natural gelatow*

Some define him as a gelato fundamentalist. And **Manuele Presenti** is a little bit proud of this, with his desire to return to the tradition of "whole" gelato, interpreted as an entirely natural and complete product. He would also like to spread the culture of personal care both in health and in terms of flavour.
"For me the idea of Natural Gelato means to know every single raw material before, and to be able to use each one of them in the right way and at the right time. It is a fascinating job made of continuous research, study and experimentation".
Born in 1977, Manuele grew up in the family business, **Chiccheria**, a gelato and pastry shop in Marina di Grosseto, in Tuscany. His parents, **Luciano Presenti** and **Annamaria Grazioli**, taught him love and respect for this kind of work, to transform any type of raw material into a finished product, from the toasting of different varieties of nuts to the production of cream, from fresh eggs to custard, from fresh seasonal fruits to jams. In this stimulating environment he developed his curiosity and began studying the organic chemical composition of gelato, specializing in Food and Nutrition Science.
In 2007 he started to discompose hundreds of family recipes, comparing them to the traditional methods, and realized that parameters had been changed, so it was necessary to make some innovations. Therefore he launched the "Bilanciamento Presenti" (Presenti Balancing Method) as the fruit of many years of work meant to develop a more simple and intuitive system, in order to obtain a more creamy and tasty gelato, that could be workable at the right temperature and with uniform density. Today it is possible to make any type of gelato with his **Sistema di Bilanciamento Presenti**, from traditional cream to fruit tastes, from vegan to gastronomic gelato... This system refers to two fundamental parameters that give spreadability to various types of gelato: the **PAC** (which defines the

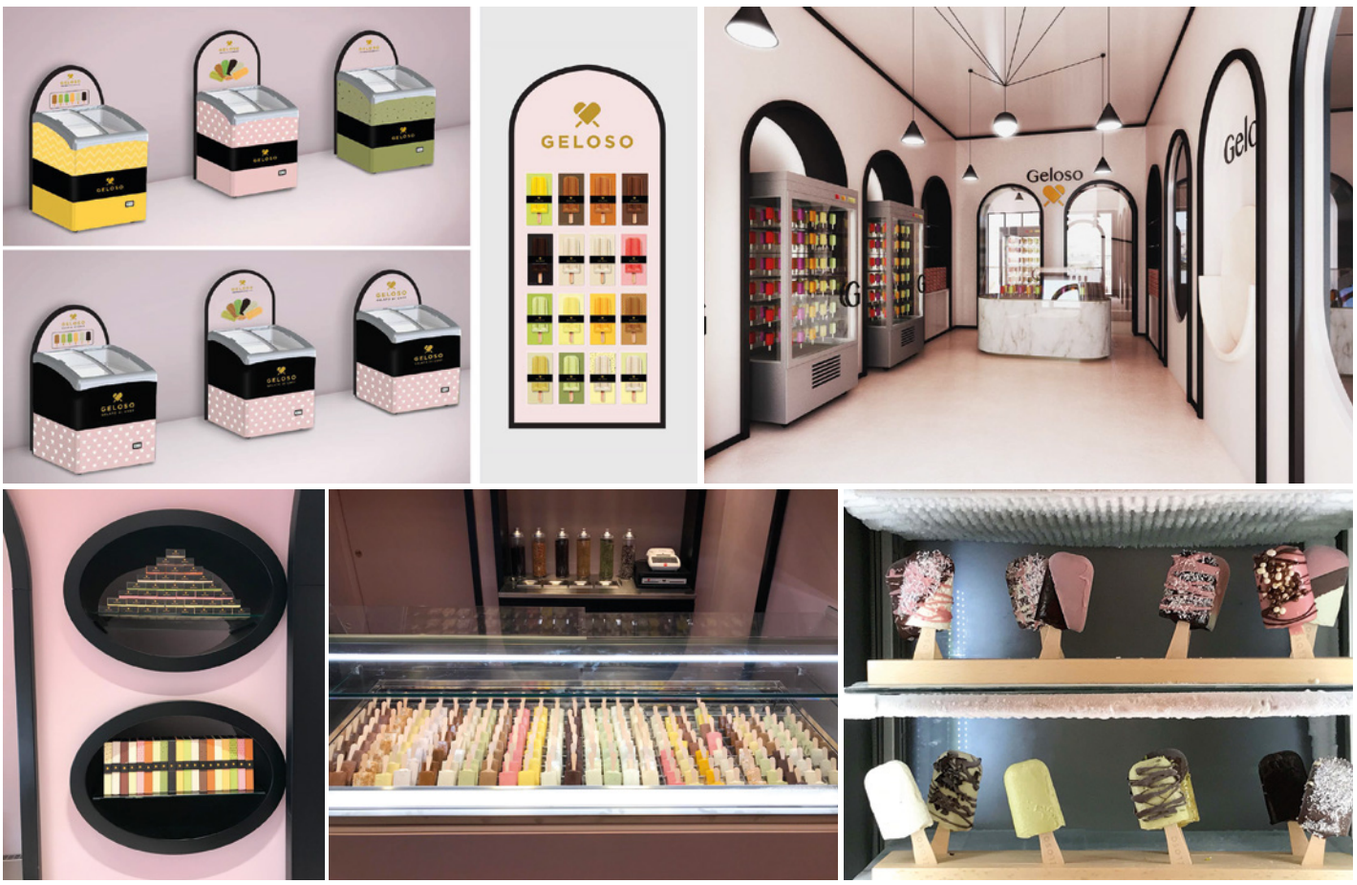
antifreezing power of the sugars) and the **fats** (which define the taste and the creaminess). In 2008 he founded **Gelato Naturale Academy** to promote his idea around the world through professional classes and specialized consultations in Bali, Singapore, Australia, United States, Germany, England, Austria, Spain, Israel, Costa Rica, China... A real circuit of natural gelato professionals, something like an exchange *community,* following the classes which are classified by type and level (vegan, Sicilian granita, base and advanced level courses, natural semifreddo, non diary, gluten free, with stevia, for diabetics...). The maximum number of participants per class is 6/8 people and the method taught allows participants to personalize their gelato depending on taste and location. In Melbourne, for example, there is the **Piccolina Gelateria Naturale**, the first natural gelato shop in Australia, followed by Manuele since the start up. At the same time, there are two other franchising points in Italy in Sardinia, in Cagliari and Villasimius, run by ex students.



Geloso, the start-up of natural gelato on stick

A creamy gelato on stick: the charateristic that makes Geloso unique is that it can maintain the texture of gelato without the use of preservatives, thickeners, semifinished products and colorants using only selected raw materials. This formula was made possible by the craftsmanship of Presenti, who was able to create a natural product that could keep a creaminess and a texture which are almost unusual for a gelato on stick. It is made in his laboratory in Formello, near Rome, where the entire production process takes place, from the raw material to the finished product.
For retail sales, there is a flagship store recently opened in the historical centre of Rome (in via della Croce 61), and later a series of pop-up stores and other sales points in Milan and London in 2019. The entrance into the wholesale market is done through bars and restaurants and in places where gelatos are not usually present, like luxury hotels, golf courses, gymnasiums (with a line of hyperproteic gelatos). And also through the main delivery channels and at private events, with the suitable equipment other types of support.
The project started from the inspiration of three young business partners, **Jacopo Mattei**, **Lesya Vorona** and **Fabrizio Pirro** who, together with Manuele and **Allegra Antinori**, own 49% of the business. The remaining 51% belongs to Francesco Trapani, who last summer had already owned capital in Foodation, a chain holding called *casual dining*. Ex CEO and shareholder of Bulgari and ex CEO of the jewelry and watch division of LVMH, already executive president of Clessidra and current shareholder of Tiffany and Tages Holding, of which he is also executive vice president, Trapani participated through Argenta Holding Srl in the capital of Geloso, thus increasing the capital reserve which allowed the company to strengthen and accelerate its growth.
"I created a recipe for natural cream and fruit gelato on sticks without thickeners with a clean label – specifies Presenti –, and I take care of the research and development of new types, so much so, that I am now working on hyperproteic gelato on sticks, with grape sugar, low calories, gourmet".
Among the flavours there are banana and lime, dark chocolate, caramel, lemon, kiwi, stracciatella, mango, pear, pistacchio, coconut, strawberry, vanilla, chocolate, hazelnut, and coffee. And there are two versions of the Geloso stick: *regular* and small, both presented in elegant packaging, "a fine luxury for everyone – continues the gelato maker – . The small or mini version is ideal to conclude a meal or to go with an aperitif". In order to preserve the gelatos in the best way, official Geloso containers were created in four different variations, with the same being done for the stick containers in wood and in plexiglass.







In Rome, the first Geloso Gelato flagship store

The first Geloso Gelato flagship store was opened in the old center of Rome (via della Croce 61 to offer creamy gelato on stick, one that keeps the texture and creaminess without preservatives, thickeners, and colorants, based on the "the natural philosophy" of **Manuele Presenti**. Three-dimensional geometries, which evoke the stick itself, the careful choice of the furnishings, and the dominant use of pink are among the distinctive traits of a boutique that is different from traditional gelato shops. It combines aesthetics with the gourmet experience with more than 20 flavours, in an offer that is periodically updated with the use of raw material from every season. **www.gelosogelato.com**



GELOSO



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- **Sirha**, Lyon - 26/30 January 2019 - Stand 5D125
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MANUELE'S NATURAL GELATO

According to Presenti, the concept of "natural" means that a gelato must be prepared without semifinished products, and is therefore free from the constraints of manufacturing companies, allowing creativity and independence and offering a different product on the market. "In fact out of the 150 sales points opening in Italy and abroad, not one of them has been closed!", he stresses.

How do you develop your recipes?

I start from an idea that may come from a dish, or a typical sweet, or an ingredient that I came across while travelling, which I then develop following my own parameters of balancing. At my courses I am not mean and I transmit all my knowledge, so in this way all the participants are able to create their own recipes according to own tastes and creativity.

And what ingredients do you use?

Among all the ingredients two of them are the fruits of a long research: **natural cocoa** and **natural fiber** to substitute the traditional stabilizers. During a work trip to Bali I used natural cocoa for the first time. It does not undergo the alkalization process and so does not change the natural PH, and leaves the organoleptic characteristics unaltered. The colour is much lighter and the taste is stronger that the cocoa treated with an alkalizing agent. The vegetable fibres, which I conceived and later perfected in collaboration with a team of chemists, are able to give great creaminess, silkiness and a texture that remains unaltered for weeks.

How do you make cream tastes?

The cream tastes are the most complex to make, because there are rules that must be respected for every type of raw material, in order to obtain balanced, creamy and tasty flavours. Apart from this, the productive system and the storage help to improve the quality. I use a sort of **combined system**: I pasteurise at a low temperature thanks to the fibres that allow it, in order to keep the organoleptic characteristics of the ingredients in the best possible way, while for the storage I prefer to use glycol containers, even though with modern showcases and careful balancing, the same result can be obtained.

And how do you valorize the fruit?

It is the main ingredient of the sorbets: so the selection of fruit that is already ripe on the tree makes the difference. To exalt the fruit at its best it should be worked on when cold with a sugar syrup, and emulsifiers should not be used because without the presence of fats they puff up the sorbets and make them excessively creamy.

How is your sorbet?

Fresh, with a strong flavour, slightly creamy, with very fine and stable weaving. I use only fresh seasonal fruit, that come from the best consortiums in Italy, and from farms in the province of Grosseto where oligomineral water is present.

L.C.







50



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THE GREAT NAMES OF PASTRY AND FOODSERVICE



Carpigiani is the Bologna-based global leader in the production of machines for artisan gelato and its presence at Sigep 2019 includes special events focusing on the training activities of **Carpigiani Gelato University** and of the two international specialty schools **Gelato Pastry University**, based in Tokyo and dedicated to gelato pastry, and **Foodservice Professionals**, based in London and dedicated to gelato in foodservice.
The more than 1000 sqm booth (Hall C1, Booth 061) welcomes the latest technological innovations, rotating demonstrations, workshops and presentations. Special guests include some well-known professionals collaborating with Carpigiani such as the starred chef **Davide Oldani**, with a meeting dedicated to gelato in foodservice, and the Tokyo based pastry chef **Fabrizio Fiorani**, who presents his book "Tra l'Onirico e il Reale" together with **Alessandro Racca**, the technical director of Carpigiani Gelato Pastry University. They are both introduced by **Livia Chiriotti** of Chiriotti Editori, that successfully published Fiorani's book in 2018. Moreover, the starred pastry chef **Loretta Fanella** displays her pastry and haute cuisine, while pastry chef **Gino Fabbri** shows the results of **Pastry and Gelato Training Center in Mozambique**, a solidarity project meant to train professionally some guests of the Scalabrinian Sisters Center of Ressano Garcia, which is promoted by himself with the Rotary Club Bologna Valle dell'Idice, Bruto and Poerio Carpigiani Foundation, Fabbri 1905, and Agape Foundation Onlus.
A dedicate press conference is held to announce news about the **Gelato Festival** Challenges, which are meant to select participants from around the world leading up to the next World Final, which will be held in 2021. Carpigiani Gelato University is a strategic partner of the event together with SIGEP - Italian Exhibition Group.
www.carpigiani.com



Amarè Mignon

Amarè, the brand new single serving product inspired by **Fabbri 1905** Amarena cherry in both flavour and appearance, was one of the most loved and wanted frozen desserts of last season.
Today this masterpiece of icy pastry – a delicious mascarpone semifreddo with a Fabbri Amarena cherry as its heart, covered with an inviting nappage made with Fabbri Amarena – becomes smaller as Amaré Mignon, "a bomb of taste in a crispy basket made of chocolate. A special single serving that is a very original dessert option for both pastry and gelato shops, as well as for restaurants and caterings".
Professional pastry chefs and gelato makers can make Amarè Mignon easily with a specially designed kit containing Fabbri Pâte à Bombe (based on pasteurized eggs and sugar), Fabbri Mascarpiù, Amarena Fabbri Gourmet Sauce with pieces, Fabbri Amarena nappage, a tin of Fabbri Amarena cherries, chocolate baskets by Bussy and two moulds. One of them has been especially designed by **Silikomart** to create perfect spheres, while the other one has been designed by **Martellato** so to obtain beautiful chocolate petioles completing the illusion of eating an Amarena sour cherry for dessert. **www.fabbri1905.com**



TARTES D'AUTEUR

The special micro-perforated rings are combined with silicone moulds designed to create perfect tarts both in cooking and finishing. This year **Silikomart Professional** expands its range with three brand new kits designed and manufactured with some famous French pastry chefs.
Soft and firm at the same time, the new **Kit Tarte Ring Honoré Ø 80 mm** has been conceived with MOF Pâtissier **Jean- Michel Perruchon**, while the unique technique created by MOF Pâtissier **Guillaume Mabilleau** finds its expression in the new **Kit Tarte Paradis Ø 80 mm.** Montblanc, the traditional dessert, comes with a new "look" thanks to the **Kit Tarte Ring Montblanc Ø 80 mm** by Silikomart Professional with MOF **Jean-Jacques Borne**. The kits are composed by six rings ø 80 h 20 mm in thermoplastic composite crush-proof material suitable for baking suitable for the making of the base and a silicone mould to make a mousse or a cream to lay over the shortcrust pastry. The Tarte Ring range grows with new dimensions and shapes: Kit Tarte Ring Round ø 100 mm Kit Tarte Ring Round ø 120 mm, Kit Tarte Ring Round ø 210 mm Kit Tarte Ring Round ø 230 mm and Kit Tarte Ring Round ø 250 mm. Inside each box an exclusive recipe by the Italian pastry chef **Gianluca Aresu** is included.
Other forms are available: Kit Tarte Ring Square 80x80 mm and Kit Tarte Ring Square 200x200 mm with and exclusive recipe by pastry chef **Jordi Puigvert**; Kit Tarte Ring Rectangular 120x35 mm and Kit Tarte Ring Rectangular 265x105 mm with an exclusive recipe by pastry chef **Elias Läderach**, the winner of the last edition of World Chocolate Masters, and Kit Tarte Ring Oblong 146X34 mm, with an exclusive recipe by **Philippe Rigollot**, the new president of the Coupe du Monde de la Pâtisserie, who succeeds to Gabriel Paillasson. **professional.silikomart.com**



Kit Tarte Ring Montblanc Ø 80 mm by Silikomart Professional with MOF Jean-Jacques Borne.

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ADAPTIVE
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Silicone mold for KE047 NEVADA cake.



Mono tart obtained with Pavoni Italia's new mold by Gianluca Fusto.

New collaborations and unique items

In the wake of the prestigious collaborations with some of the best international pastry chefs, **Pavoni Italia** continues its intense activity in the research and development of unique solutions. Many are on show at the Sirha from 26 to 30 January in Lyon (stand 4E36).
In collaboration with the American pastry chef Antonio Bachour, the range of **Pavoflex** silicone molds for single serving portions and praline molds has been expanded. The Love shape is available in 3 models: the cake KE060 (volume ≃ 1000 ml), the mini cake KE061 (volume ≃ 550 ml) and the mold PX4363 LOVELY for single serving portion (volume 90 ml).
Emmanuele Forcone's line of silicone molds **Le Torte di Emmanuele** is enriched with Mini format (volume 600 ml) and the cakes can be completed using the silicone molds of the Top range that allow, in a few simple steps, the overlapping of decorative motifs. New forms also dedicated to the theme of love, thanks to the KE049S BELOVED cake tin (1200 ml) and the single serving mold PX4370 (200 ml).
Gianluca Fusto's **Progetto Crostate** is a mix of equipment that allows to create flawless single serving tarts to taste and sight, which adds a wide range of new micro-perforated bands for the production of simple tarts – heart, circle, oval, triangle, rectangle and square – and PAVOFLEX 300x175 mm silicone molds, to enrich the mono tarts with aesthetic 3D shapes. The **Abyss** line of moulds has been conceived in collaboration with Davide Comaschi. The encounter between haute pâtisserie and design is condensed in architectural lines, which give shape and expression to precious and refined bonbons. For each of the three subjects chosen – lemon, hazelnut and chestnut – the new **Cédric Grolet for Pavoni** line includes a complete kit: 20 indents silicone moulds for mono-tart (PX4357, PX4358, PX4359); 8 indents silicone double molds for of 3D single portions able to reproduce each subject in its entirety (AF006, AF007, AF008); silicones mold for cakes (KE055, KE056, KE057).
Moreover, there are two new additions to the **Top Ice** line, the new concept of silicone molds which produce captivating decorative textures on gelato, a quick and easy solution for configuring fascinating display cases. With TOP103 SOFA and TOP104 DUNE it is possible to obtain sinuous and geometric lines on surfaces. They add to the 3 existing molds TOP100, TOP101 and TOP102.
For **Easter**, the classic subjects with animal shapes and serigraphs are flanked by the new egg-shaped thermoformed molds – KT172 PICASSO, KT173 SENNA and KT174 GRAIN – inspired by painting, architecture and natural forms. **www.pavonitalia.com**

The first compact bean to bar line





The **TECNO 3 bean to bar line** consists of two compact units that perform all the required operations in the technological process beginning with the processing of the cocoa bean until the finished chocolate.
Multiprocess R is the 1st system, which starts from the bean and processes it to cocoa nib. The processing involves roasting, debacterisation, winnowing with the separation of the skin from the cocoa nib. The line can be used with excellent results even for roasting, de-peeling and debacterisation of the dried fruit. Cleaning is facilitated by all the parts being rapidly disassembled. **Multiprocess C** is the 2nd system, which starts from the cocoa nib and processes it to chocolate. Processing involves grinding the nib to make the cocoa paste, mixing the ingredients, refining and conching.
The small version (5 kg) also includes the temperer with chocolate moulding in the moulds, the beater and the cooler to obtain the finished product. The complete absence of pumps and pipes, and the possibility of disassembling all the parts, facilitate sanitisation and recipe changing operations.
The line can be used successfully in the production of dried fruit pastes and fat-based creams. **www.tecno-3.it**



A new frontier

Elegant, delicious, and innovative: these are the keywords that describe a new frontier of pastry expressed by the fillings produced by **PreGel**. The **Pastry Fillings** line stands out for its high-fruit content, ranging from 60 to 90%, and it includes the following tastes: sour cherry, pineapple, berries, apple, pear and strudel. The authenticity of fruits makes the product light and delicate, due to the low sugar content in the fully natural flavours. "The pieces of fruit are processed with care and professionalism, giving the final product an explosion of flavours", they point out in PreGel.
These gluten-free and vegan fillings are particularly versatile in pastry making, since they remain stable when baked and can be used in desserts served at temperatures above freezing. Desserts made with Pastry Fillings can also be frozen with the certainty that the original structure will remain unchanged during thawing.
Moreover, PreGel offers its customers additional support and inspiration with a recipe book collecting quick and easy ideas involving the use of these fillings. "They are the ideal solution for those who don't have a lot of time but need innovative ideas... a real lifesaver in your pastry lab!". **pregel.it**

MULTIPROCESS

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Peeling - Debacterisation

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Conching - Tempering
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THE COFFEE THAT IS CONFECTIONER-FRIENDLY

SOUGHT-AFTER COFFEE INFUSIONS TO PAIR WITH SMALL CAKES: AN IDEA DISCUSSED IN PROFESSIONAL SEMINARS ON THE QUALITATIVE AND CREATIVE INVESTMENT OF COFFEE IN PASTRY SHOPS, ARE ORGANIZED AT SIGEP BY OUR MAGAZINE IN COLLABORATION WITH TORREFAZIONE DUBBINI. HERE, IS AN EXAMPLE OF THE RESULTS OF THE COLLABORATION BETWEEN THE COFFEE EXPERT, PIERPAOLO MENEGUOLO, AND THE CREATIVE PASTRY CHEF, GIAN LUCA FORINO

SINGLE COLD BREW, ORIGINAL ETHIOPIAN HARRAR

Extraction at room temperature requires more time but as a result the coffee is lighter, not as bitter and has a low caffeine content. It is also possible to offer an aromatic version by adding citrus fruit, flowers or spices during extraction. The chocolate cake, whose recipe is below, perfectly combines the notes of cocoa extracted from the coffee with this type of preparation.

The *cold brew* is an old preparation: the techniques were not the same and were not spectacular, but cold extraction/conserving was already mentioned in the 1600s. It seems that already in that period, Dutch sailors used to transport coffee brewed in water, both for reasons of preservation and for consumption. Today, it is a technique that is much used in America, Asia and Japan, so much so that this drink can be found bottled in supermarkets.
It is one of the more particular techniques since, unlike many cold coffee drinks, it does not start as a hot drink, but is extracted cold, using a long period of contact between the water and the coffee, of approx. 8 hours, and the custom is to prepare it the day before it is consumed and to store it in the fridge. In some countries it is a custom to lengthen coffee with skimmed milk or sparkling beverage (such as tonic water) or with ice. In this way, you obtain a very particular result in the cup. The primary tastes of the coffee are highlighted, while the level of bitterness if reduced.
In our case, we have used a **natural Ethiopian Arabic** coffee, coming from the East Hararghe region. The botanical variety is *longberry heirloom*. It is cultivated in the mountains at an altitude of 1,500-2,100m and during the harvest, from October to February, the gatherers select the cherries manually, only the drupes that have reached the right level of maturity (they must be red all over), in order to obtain a unique and characteristic coffee. After a further selection by hand, so that any flawed drupes are eliminated, the beans are extracted using a natural technique.
This consists of spreading the fruit out in raised beds, where they are dried in the sunshine, transferring sweetness and body to the coffee. In the cup, we can taste notes of chocolate and blueberries and, more in detail, the dark chocolate notes are highlighted, as well as those of toasted cocoa beans and blueberries, as well as a pleasant body that recalls that of a liqueur.

Cold Brew preparation
The instrument used is a **Drip Cold Brew** by Hario composed of:
a structure in plexiglass
an upper bowl, with a tap, for collecting water
a central cylinder where the coarsely ground coffee is placed
server which collects the product

Use 80 g lightly toasted coffee, ground more coarsely than that used in a moka coffee maker, and place in the cylinder. Level off without pressing down and wet the paper filter and position in the coffee maker. Place the server underneath, put water and ice in the upper bowl and regulate the tap in order to have 4-6 drops every 10 seconds, for an extraction in 8 hours.

Water/coffee ratio recommended 80 g coffee per 1000 ml water.
Water pH 7.2; hardness °F 4.1; TDS 135 ppm

Pierpaolo Meneguolo
Torrefazione Dubbini
www.torrefazionedubbini.com
video of the coffee seminar is available on YouTube, Pasticceria Internazionale channel

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Martellato

www.martellato.com

Chocolate cake, apricot sauce and tonka ganache

Chocolate and almond biscuit

almond powder	g	75
sugar	g	150
yolks	g	144
eggs	g	103
egg white	g	170
sugar	g	90
flour	g	168
cocoa	g	35
dark chocolate 65%	g	95
butter	g	95
Tonka beans	g	2

Beat the yolks, eggs and sugar together, then add the almond powder. Beat the egg white with 90 g sugar. Add the two mixtures together, add the sifted powders and lastly, the butter melted together with the chocolate. Bake at 170°C for 18 minutes.

Apricot sauce

apricot	g	500
sugar	g	50
pectin	g	12
sugar	g	440
glucose	g	113
citric acid solution	g	10

Heat the apricot pulp to 40°C, mix 50 g of sugar and the pectin together and add. Bring to the boil and add glucose and sugar. When returned to the boil, pour in the citric acid, turn off the heat and leave to cool.

Dark chocolate ganache 65%

dark chocolate 72%	g	220
cream	g	272
butter	g	22
inverted sugar	g	33

Bring the cream and the inverted sugar to the boil, then pour onto the chopped dark chocolate. Emulsify using a hand blender and add the butter when the ganache reaches 45°C.

Gian Luca Forino
photo Giancarlo Bononi



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towards Future

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