ITALIAN GELATO

PASTRY BAKERY COFFEE CUISINE

PASTICCERIA INTERNAZIONALE

worldwide edition

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LOVE NEST

KNOWING HOW TO DO IT AND TO MAKE IT KNOWN

IN HAPPY BALANCE

AS IF BY MAGIC

OILS FOR EVERYONE

SENSIBLE GELATO CHOICES



issue thirty-five-2019

CHIRIOTTI EDITORI

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In this issue

Love Nest

Knowing how to do it and to make it known

In happy balance

As if by magic

Oils for everyone

Sensible gelato choices

News

Ab Tech in Rimini

At the center of the world, at the center of innovation

An international rendez-vous

Done&Served

Cannoncini making machine

For small delicacies

Growth expectations

Cool connection

Extra jams

Multiprocess R + C: the first compact bean to bar line

Design and technology

As if custom-built

A trendsetter in the bakery industry

More time for creativity

Top performances

Dispensing liquid chocolate is easy

Natural inspiration

Fresh and captivating

Production line

The genius of Amaury

Culture-competence-creativity



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ON OUR COVER
Love Nest
by Lorenzo Puca, Andrea Restuccia,
Mattia Cortinovis
photo Julien Bouvier - www.cmpatisserie.com

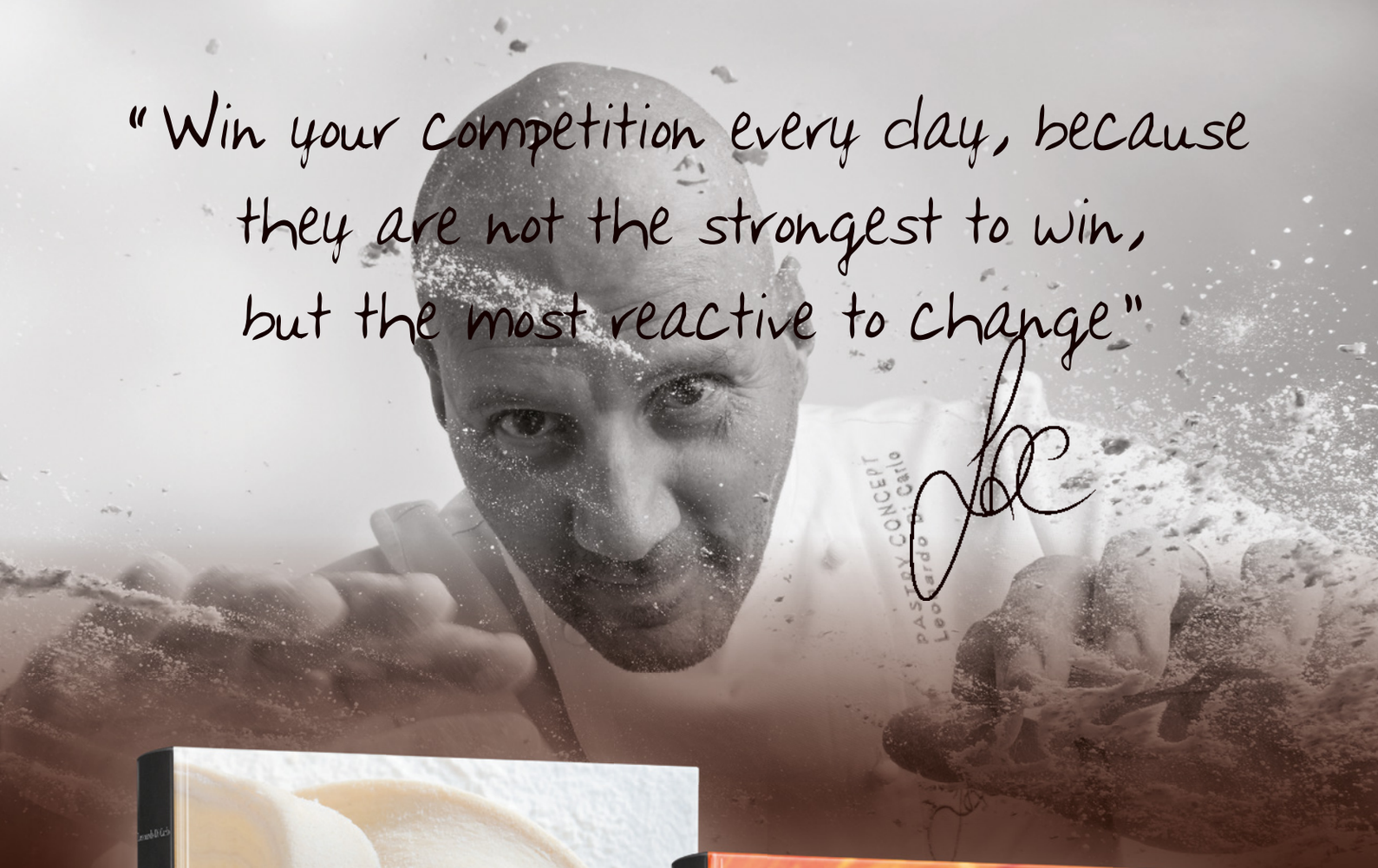
BETWEEN DREAMS AND REALITY

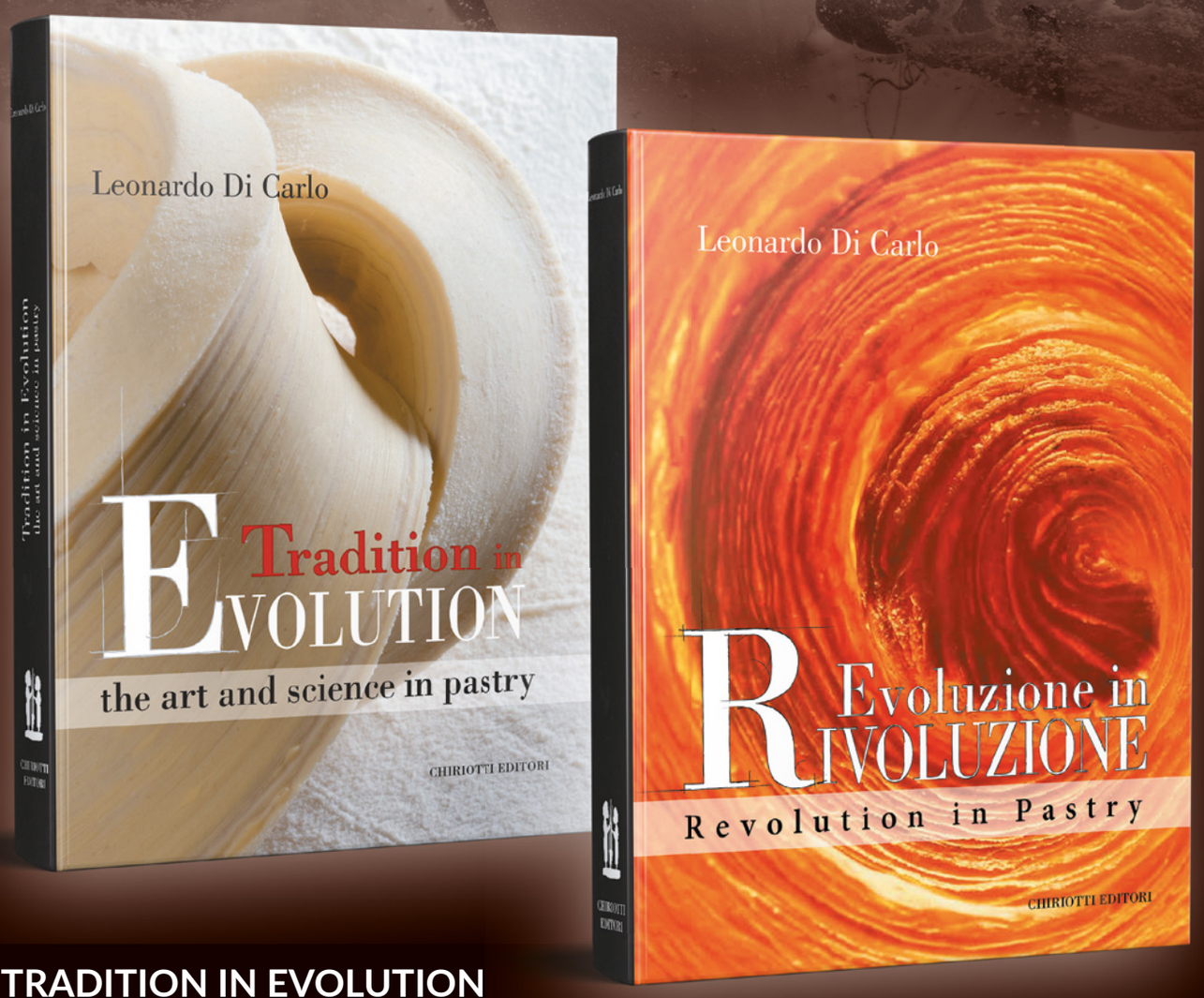
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LOVE NEST

Taking inspiration from the recipes presented during the last **World Pastry Cup**, *which was awarded to the Malaysian team (gold) last January in Lyon and, is always a source of inspiration. Here is the* **chocolate entremets** *recipe by the* **Italian team** *(bronze medal), in the third place after Japan (silver). A true heritage!*



Coupe du Monde de la Pâtisserie
SIRHA SPIRIT
ITALY 2020

COCOA MERINGUE

liotised egg white	g	200
sugar	g	200
sugar	g	200
cocoa	g	60
sugar	g	200
potato starch	g	20

Whisk the egg whites together with the first sugar, then add the second sugar mixed together with the cocoa. After whisking, add the remaining part of sugar mixed with the potato starch. Roll out the mixture and bake immediately at 130°C then lower to 80°C for 60 minutes, with valve open.

PUFFY MERINGUE

cocoa mini meringues	g	150
egg whites	g	20
fine granutaled sugar	g	60

Dip the mini meringues in the egg white, add granulated sugar. Roll out onto a baking tray and bake in the oven at 160°C for 10 minutes.

PUFFY MERINGUE CRUNCH

Bahibe 46% chocolate	g	10
Manjari 64% chocolate	g	40
light hazelnut paste	g	40
almond and hazelnut praline 50%	g	20
liquid butter	g	10
puffy meringue	g	150
vanilla bean	n	2

Melt chocolates at 40°C. Add the nut pastes and the liquefied butter. Lastly, add the crumbled puffy meringue. Roll out and blast chill.

CHOUX PASTRY SPONGE CAKE

milk	g	375
acacia honey	g	125
butter	g	90
flour	g	90
black cocoa	g	10
vanilla pds	n	1

(or 15 g vanilla paste)

cocoa mass	g	200
milk	g	50
eggs	g	150
egg yolks	g	175
baking	g	10
rum agricole	g	20
salt	g	2
liotised egg white	g	550
sugar	g	75
powdered egg white	g	10

Bring the milk, honey, butter and vanilla to the boil. Incorporate the flour with a whisk and slowly dry, then add the cocoa mass. Add the mixture to the planterary mixer with the paddle and add the milk, egg, yolk and salt mixture gradually, a little at a time, followed by the baking and the rum. Sift the mixture to thoroughly distribute the baking. Delicately froth the egg whites, springle with sugar mixed with powdered egg white, and whip until stable yet creamy. Roll out until 8 mm thick. Bake at 190°C for approximately 13 minutes with half-open valve. Blast chill immediately upon removing from oven.

COCOA NIB AND ACACIA HONEY SOAK

water	g	500
acacia honey	g	125
dextrose	g	125
cocoa nibs	g	250

Bring the water and sugars to the boil, add the nibs and leave to infuse overnight. Filter and use the next day.

MILK CHOCOLATE GANACHE

milk	g	100
acacia honey	g	10
gelatin	g	4
water for gelatin	g	20
cream	g	175
Guanaja 70% chocolate	g	75
Bahibe 46% chocolate	g	75

Bring milk and honey to the boil. Add the hydrated and melted gelatin. Emulsify over chocolates and add the cold cream. Pour in the suitable mould and blast chill.

CHOCOLATE MOUSSE

fresh milk	g	200
dextrose	g	30
Coeur de Guanaja 80%	g	50
Bali 68% chocolate	g	170
fresh cream	g	150
UHT cream	g	150



Team Italy: from left Alessandro Dalmasso, president, Andrea Restuccia, Lorenzo Puca and Mattia Cortinovis.

Bring the milk and dextrose to the boil and emulsify with chocolate reduced to pieces. When the mixture reaches 38/40°C, add the semi-whipped cream. Pour the resulting mousse into the moulds and blast chill.

ALMOND INFUSION FOR BLANCMANGE

fresh cream	g	360
Bourbon vanilla	n	2
white whole almonds	g	120
bitter almonds		8

Add the chopped almonds and cold vanilla to the cream and leave to infuse overnight.

BLANCMANGE

filtered infusion	g	210
almonde puree	g	30
almond praline 60%	g	20
acacia honey	g	20
dextrose	g	20
gelatin 120° Bloom	g	6
water for gelatin	g	30
fresh cream	g	120
mascarpone	g	120

Heat the almond infusion to 40°C and add the melted gelatin, Dissolve sugars. Gradually emulsify on almond puree. Keep the mixture at 30°C. Lastly, add the cream whipped together with the mascarpone.

MANDARIN AND YUZU JELLY

mandarin juice	g	170
yuzu juice	g	50
banana pulp	g	40
dextrose	g	20
sugar	g	20
gelatin 120°Bloom	g	6
water	g	30

Heat some juice and dissolve the sugars along with the hydrated and melted gelatin. Add the remaining juice and use.

Assembly

Prepare the blancmange and spread a layer in a mould, then blast chill. Recover the gelatin from the refrigerator, spread a thin layer on the blancmange and blast chill. Pour a second layer of blancmange on the gelatin and place a biscuit disc. Pour a layer of mousse and blast chill. Pour another layer of ganache and end with the meringue. Blast chill. Remove from the mould and cover with transparent gelatin using a spray gun.

Lorenzo Puca
Andrea Restuccia
Mattia Cortinovis
Alessandro Dalmasso, president
Club Coupe du Monde – Selezione Italia
www.cmpatisserie.com

"Usually frosting and decoration are the last steps, while in this case they are the first ones, conceived directly inside the mould.
Then chocolate mousse, almond cream, citrus jelly and the innovative puffed meringue crunch are added".

Lorenzo Puca

BETWEEN SKY AND SEA

Nature, Flora and Fauna was the theme of the **Coupe du Monde de la Pâtisserie 2019**. *This is how Lorenzo Puca, Andrea Restuccia and Mattia Cortinovis, with the help of Alessandro Dalmasso, explored it through their desserts and sculptures*



ABYSS FLOWER

The vegan plated dessert represents a particular flower whose colors are reminiscent of the beautiful tones of the coral reef. The predominance of Italian tastes can be immediately recognized and it is expressed by the intense acidity of red fruits and by the sweet and aromatic taste of the Martin Sec pear, a traditional Piedmontese variety that is found only in winter. The taste of the Sicilian Val di Noto almonds gives personality to the custard and a creamy appearance to the dessert. The scents of citrus accompany the whole tasting experience.

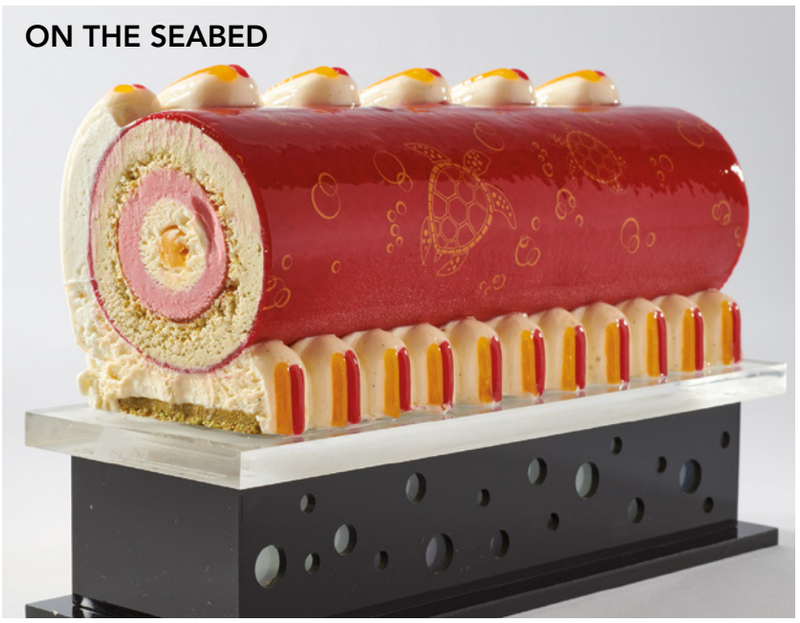
THE CHOCOLATE AND THE SUGAR SCULPTURES.



THE HYDRIC ICE SCULPTURE



ON THE SEABED



This frozen fruit dessert derives from a research on forms, which brings it elegance and dynamism. Its texture is inspired by the shell of sea turtles. When cut, it is possible to appreciate an alternation of shapes and colors with an intense taste of Bronte pistachio and the freshness of a red fruit sorbet. All is complemented by a vanilla semifreddo wrapped in a crisp cloud of pistachio meringue. The fruity and creamy element placed in the center of the dessert takes the form of a starfish, a symbol of rebirth.

"Victory makes you stand out and gives you legitimacy, but it is up to you to communicate and make your mark over time".
Emmanuele Forcone *tells his story and expresses his desire to leave a positive mark, not only from the professional point of view.*

KNOWING HOW TO DO IT AND TO MAKE IT KNOWN



"I started as a very young consultant. Maybe I wasn't so mature, but it helped me to become acquainted in the field". Thus begins Emmanuele Forcone, when we met to give shape to this interview. He was awarded the Coupe du Monde de la Pâtisserie in Lyon 2015 as a member of the winning Italian team, and now he works as an esteemed international consultant, being a true talented sugar artist. It is not so easy to describe him, because we have known him for a long time and appreciated its various facets, as well as its frank character (sometimes too much!) and his clear can-do-attitude.

"I was 22 when I held my first public sugar art demo, and at the time I was still working at Pannamore pastry shop, in Vasto, near Chieti. For several years I worked there and on Monday and Tuesday I was busy with demonstrations and consultations, but in 2012 I decided to leave my employment and to dedicate myself completely to consultancy: a leap into the void! But my big luck was sugar, then I decided to give more space to confectionery".

Sugar art is his first love and the result of a meeting with Leonardo Di Carlo: "His is the first demo I saw and I was light-struck! So at 18 I got myself a lamp, pump, Silpat and everything I needed. It was hard: Leo worked with such simplicity, but I had no money to take lessons and so every afternoon I tried alone, realizing that it wasn't that simple. It took me a long time since I was self-taught, but this gave me a lasting strength as the result of my hard work. I had to look for my own way". And it is this stubbornness that makes Emmanuele stand out as an appreciated and renowned professional because of his personal style, which influences not only his sugar artistry, but also confectionery and chocolate making.

What does it mean to be a consultant today?

It means being eclectic and able to diversify. Even if I'm not directly involved in fields such as bakery production or gelato making, I want to offer everything, even plated desserts, always giving priority to specialization and continuing to train.

How do you keep up to date?

Thanks to travels, to the hints from my colleagues and relating with many people. These elements inspire my evolution and help me not to settle down, doing constant research. What I want is to give concrete messages. In Cast Alimenti, the professional school in Brescia where I hold several courses during the year, I often stay in the evening to do research for new collections and new products. Moreover, as far as I often teach in the same training centers in Italy and abroad, I am obliged to always offer something different and this also helps to develop new means to present new ideas.

How much and where do you travel in a year?

I am happy because my calendar is always full, considering that I am active more or less 260 days a year. I often go to Asia, for ongoing consultations in China, Taiwan, Australia and Malaysia. And in 2018 I was a guest during the Asian Pastry Forum for the third consecutive year, a very interesting experience. It was an honor to show my work style in such a context!

How do you organize your work considering professional trips, training, study and updating?

Through self-discipline. Moreover, we work as a real company, with my wife Monica who follows the bureaucratic part, as well as managing our family very well, with our 3 children. Together we take care of all aspects, but we know how to stop and "force" ourselves to make holidays and stay together. Monica is the pivot, because she understands what I do: we are organized as a business and we use a rational approach to manage our activities in Italy and abroad, considering schools, private and business consultancy, in addition to the one-to-one lessons I give to sugar and chocolate competitions candidates.

What do you precisely do?

I deal with the operational part and the planning of the calendar, because I have to manage it in first person in order to optimize my trips. And I write the recipe books, taking care of the translations, together with other people who work alongside us. We work as a structured company, with a person who is employed to take care of other bureaucratic details.

How do you work with other companies?

My consultancies are not many, because I have to get into their work. With **Agrimontana** and **Pavoni Italia** it was like this. I love being free, but I have embraced their philosophy, product quality, investment in research and collaboration in terms of visibility. I have established friendship relations with them.



After the world victory, how did you grow from the human and the professional points of view?

The 2015 Coupe du Monde was a turning point: the victory helps a lot, but it also gives disadvantages, because expectations increase beyond measure, even if you are the same person. The commitment therefore becomes maintaining high standards, investing heavily in oneself, striving not





to drop attention. My motto has become "knowing how to do it and to make it known". Victory makes you stand out and gives you legitimacy, but it is up to you to communicate and make your mark over time.

Are you referring to communication: how do you cultivate it?

I take care of social media on my own because, to date, they are an engine that draws several aspects. Today being champions is not enough, we must cultivate our image, always aware that what matters is the substance.

How do you develop and strengthen your knowledge to offer excellent services all over the world?

One of my rules is to be a good person before being a good professional. A transparent, honest and humble person. I want to leave a positive mark in what I do. And this is a flywheel: the more you work, the more people are satisfied, the more you talk about them on social media and the more you are contacted.

What are the differences in doing your job between Italy and abroad?

If you have the French "mark" everything becomes simpler, as there is a greater "psychological" respect, almost atavistic, despite the fact that today globalization also influences the world of consultancy. Apart from this assumption, it is important to have the right skills and be attentive to current trends, such as barometers. Traveling a lot abroad requires a planned strategy, asking where you want to go and what you want to achieve, analyzing what works in the market.

Tell us some trends!

What is trendy today is the so-called modern confectionery, i.e. glazed cakes, and I notice that also *viennoiserie* is exploding. The next trend will be snacks, filled biscuits, with delicious, rustic and revisited products. Those that are called snack to go. And then there will be a breakthrough in the world of cakes, with new approaches in the biscuit production.

Your style has always been very defined, especially at the artistic level: you love clear shapes and tastes and you can represent reality with poetry, between comic strips and contemporary art. Where did your talent originate and how do you cultivate it?

I have always loved cartoons and I have a great inclination towards drawing. From 2013 to 2015 I competed almost every year, with a tension towards constant improvement, developing my skills together with my artistic sensibility linked to cartoons. This is how I shaped my style: I love working with few elements, building little-charged pieces. Mental clarity must be transmitted in artistic work, while bright colors must in turn convey clear and incisive messages. As a rule, I focus on a big size piece which I decorate with a flower and ribbons, always well distributed and clean.

And what inspires you?

I really love Pop Art: I like to magnify reality. I have not done artistic studies, but this style allows me to give clearer, more effective messages. It's like a fire inside me.

What do you read in the future of decoration?

I try to nurture a vision that considers the entire organization in the laboratory, teaching new techniques that can synthesize beauty. But, coming from over 10 years of

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production, I know the needs: being able to make beautiful desserts with the maximum rationality. That's why I studied the possibility of having sweets decorated in their same shape. I aspire to avoid too many decorations and make a cake beautiful in itself. Like the **Top line by Pavoni**: very thin molds to be placed in the upper part of the cake, so as to favor self-decoration.

Tell us instead about the news about sugar art.

In terms of artistic pieces, there are two brand new techniques developed for the Italian team at the last Coupe du Monde in Lyon, being I a consultant to the team, together with the president **Alessandro Dalmasso** and my colleagues of 2015, **Francesco Boccia** and **Fabrizio Donatone**. Specifically, I have flanked **Lorenzo Puca**, a member of the team, throughout his career, inventing two innovative techniques: thermoformed PVC for three-dimensional shapes, so as to obtain super-bright three-dimensional pieces, not having to pass the flame to polish and remove bubbles. And then dry pastillage cut with the water jet for hyperfine awesome trims, able to increase the details which are visible to the naked eye. Some very thin details which can't be obtained by hand.

This is the real team game of the Club de la Coupe du Monde de la Pâtisserie - Selezione Italia association!

Yes, it is a moral and professional commitment: those who enter the system of the Club draw from those who came before and it becomes a duty to continue transmitting to those who come later. Only in this way it is possible to achieve a fundamental passage of knowledge that is good for everybody, for all the Made in Italy!





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Ab Tech in Rimini



Having achieved the goal of bringing together the Italian bakery sector in a single large event, leading companies and brands will gather in Rimini on 18-22 January 2020. On the occasion of the 6th edition of **Ab Tech Expo**, the international exhibition of technology & products for bakery, pastry and confectionery, they will be presenting the most innovative and representative solutions for the trade, in terms of variety of technologies combined with products, ingredients and concept premises. The event is meant to involve all supply chain processes, from product storage to the making of recipes, from dough to production (dividing, forming, cutting), right up to leavening, cooking, cooling, cutting and end packaging, including all the services relating to process quality. Visitors will discover the new production and consumption trends, premises formats and marketing concepts. Ab Tech Expo will take place together with **Sigep**, the leading world-class B2B expo in artisan gelato, pastry, chocolate, bakery and coffee.
en.sigep.it/a.b.tech/

AT THE CENTER OF THE WORLD, AT THE CENTER OF INNOVATION

The 41st edition of **Sigep** is scheduled at Rimini Fair next January, **from 18th to 22nd**. The international trade show of artisan gelato, pastry, bakery and coffee is organized by Italian Exhibition Group and the world of sweet foodservice linked to the five supply chains on display is expected to meet in a logic of integration. Strategically located in the central hall of the exhibition center, the new Innovation Plaza will be a place dedicated to future trends and visions, illustrated by the most authoritative speakers and opinion leaders of the fields involved, according to the the four "I": Ispira, Influenza, Informa, Innova (inspire, influence, inform and innovate). And the same specialized arenas (Gelato, Pastry, Coffee and Bakery) will be inspired by the four "I's" as well, with international competitions, talk shows and workshops aimed at business development.
A 129,000-sqm showcase of the best and latest in the global market of artisan production, Sigep 2020 will host many top events. Now in its 9th edition, the **Gelato World Cup** is the most important international competition for artisan gelato and it will be held in the Gelato Arena, with 12 teams competing from all over the world. In the Pastry Arena, The Star of Sugar, the Italian Pastry Championships and SigepGiovani, the competition for professional schools, will take place. The Coffee Arena will host 7 Italian Barista Championships dedicated to coffee, all of which are valid for access to the world championships at the World Coffee Events circuit, while the Bakery Arena will focus on "Bread in the City", the international bread competition.
The 41st Sigep will be enriched by contemporaneity with **A. B. Tech Expo**, the 6th international expo of technologies and products for bakery, pastry and confectionery.
www.sigep.it

Done&Served

Staff Ice System celebrates its 60 years of activity in the cold equipment market, producing machines for gelato and pastry making and catering. The new Gelato Live Show **GLS** can produce, display, preserve and serve fresh gelato directly in front of customers. It can be installed in small places, it is easy to use, and the production rate is 6 L of fresh gelato per tank (4,6 kg recipe). The GLS range includes different models, i.e. 1 tank table or floor standing versions, 2, 4 or 8 tank floor standing versions.
Each tank works independently and is equipped with a self-control compressor. By regulating the agitator speed you can obtain gelato (and ice cream) with different overruns and also prepare and preserve sorbets and granitas.
Speed and temperature can be controlled during the production process and storage to get the perfect gelato structure and preserve it. Each program works easily and automatically with preset parameters or manually. The cover operates as a hygienic barrier and the agitator stops at its opening, while optional items like the tent and the cone dispenser are also available.
www.staff1959.com





An international rendez-vous



The fourth edition of the **Chefs World Summit** will take place **from 24th to 26th November** 2019 in Monaco. "Last November – the organizers point out –, the gastronomy international scene met at the Grimaldi Forum, under the High Patronage and in the presence of H.S.H Prince Albert II of Monaco, and under the sponsorship of Mauro Colagreco. More than 2,000 participants from 42 countries came together to reflect and discuss the challenges of today's and tomorow's cuisine". This year, the CWS will present the major trends identified by chefs and experts in international culinary art regarding the future of the high-end gastronomy sectors, considering that "chefs are changing their business model".
On a 5,500 sqm exhibition area alongside the conferences, the CWS invites to discover a hundred exhibitors, who will showcase their know-how and premium quality products to visitors.
www.chefsworldsummit.com

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IN HAPPY BALANCE

With the guidance of **Diego Crosara** *we enter the world of* **Marchesi 1824**, *where he is the pastry production manager, to discover its uniqueness*



Born near Vicenza, son of art, *connoisseur* of materials and techniques, a pastry chef by vocation and by choice, **Diego Crosara** has collected several successes in his career, including international competitions. After many awards and the appreciation obtained as a consultant, however, he found himself faced with the need of a breakthrough. Having reached this point, a change was desirable and the choice was that of dedicating body and soul to a single noble company. He was entrusted with the management of the sweet and savory production of Marchesi 1824 pastry shops in Milan: the first one, at Santa Maria alla Porta founded in 1824, the other two in the Galleria Vittorio Emanuele and in Via Monte Napoleone, in addition to the one of Bar Luce and Torre restaurant at the Prada Foundation. The meeting with Crosara – today pastry production manager for the historic brand, heart and mind of the new course of these refined Milanese pastry salons – is centered on this latest achievement.



Facade of Marchesi 1824 in Milan in via Monte Napoleone.

Revisited tradition and planning

Cleverness and skill subtlety with a slight playful touch mark his pastry: this is how we knew Diego before this adventure. We asked him how he put this know-how to good use at Marchesi 1824, a brand known for its refined yet traditional style. "My intervention aimed to improve the production line with a view to continuous expansion, always guaranteeing the same quality and Italian character in all the products and in the different locations. My research began with the study of historical recipes, handed down internally for almost 200 years, and from the identification of the key values of this long history. Thus I was able to perfect the recipes themselves, maintaining the characteristic features that made them popular and inimitable, from the early 1800s to the present day. Marchesi 1824 offers now a wide selection of high quality pastry products with a traditional flavor revisited in a lighter version, in a happy balance between old and new. The passion and the pursuit of taste are the engines and the values that have brought me here. I start with the research phase of Italian high quality ingredients, followed by the testing of the combinations and the study of the aesthetic, which is an essential part of my work".





Diego Crosara_ © Pastry Production Manager Marchesi 1824.



Marchesi 1824's cake and confectionery stalls in the Galleria Vittorio Emanuele.



Gianduiotto (200 g).

A renewal in the wake of its own history

"The product style and image – he says – draw inspiration from the early 1900s decorative and architectural issues and they are visible in decorated items such as cakes and *panettone*, this last an iconic product of the brand. Here packaging comes into play, whose distinctive signs are the square and the geometric shapes placed in contrast to the pastel colors, such as green, yellow, pink and blue, and to the softness and royal *allure* of the pastry products and logo. Here creativity and tradition, values that are often at odds, marry to give life to a unique reality".

In the three stores the furnishings are inspired by the early 1900s, with solid cherry wood furniture, velvets, marbles and the use of green, which is the hallmark of it. In the shop of Santa Maria alla Porta – that Crosara willingly mentions and with a feeling of affection, given that his childhood memories bring him back to his visits here with his dad – the original appearance has been maintained, which represents the starting point where everything began. And you can find a piece of history by touching the solid wood furniture, the walls, the display cases of fresh produce and the bar counter.

The premises of Monte Napoleone and Galleria Vittorio Emanuele are inspired by the style and atmospheres of Santa Maria alla Porta. "They are designed to offer customers an all-round experience: they buy not only high-patisserie products, but also quality and style. The service is professional and welcoming: here you are pampered all the time and you are accompanied on an experiential tasting journey. We pay particular attention to the people who work in the stores, as they are the ones who give life to products by serving and telling about them. These people are in fact selected and trained to become brand ambassadors ".



Porthole on the Galleria Vittorio Emanuele.

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Beyond Milan, the precious Thai teas

The wide range of the brand includes festive leavened products and fresh pastries, as well as small pastries, modern cakes and monumental decorated cakes, *grand cru* chocolates, cremini, gianduiotto (from 100 g to 1 kg), hazelnut and pistachio creams, dragée, jelly and nougat cubes and other delicacies, as well as an amazing line of Thai teas. "Marchesi 1824 teas – we learn from Crosara – are the result of careful research carried out by the team's experts. Unlike the more widespread ones, ours do not grow in industrialized but in free plantations in Thai forests, where plants reach heights even above 3 meters. From these the best leaves are hand-picked, which contain all the aromas of the surrounding environment. They are then processed without the addition of other substances, dried and rolled without being chopped, to maintain their aromas and flavors. To taste these rare teas – he concludes – it is necessary to serve them enhancing all their characteristics, an experience that can be lived in our stores, where it is possible to enjoy a journey through their flavors thanks to a ceremony designed specifically to delight all the senses ".
www.pasticceriamarchesi.com

Emanuela Balestrino

MARCHESI 1824 IN THE HEART OF LONDON

At the end of May, a new Marchesi 1824 store opened at 117 Mount Street, in the London district of Mayfair. On a surface of 70 m² with a refined atmosphere, the original decorations on the walls and numerous metal hooks on the ceiling coexist, a legacy of previous activities. The interventions here have returned the charm of the historic Santa Maria alla Porta store in Milan and the cherry wood furnishings, inspired by those of the shops in Via Monte Napoleone and Galleria Vittorio Emanuele II, harmonize with the original elements. The floors in black marble and veined yellow Siena, as well as the ceiling with wooden slats, are combined with lantern lamps for a sophisticated visual effect. A small room, located in the back, is dedicated to tea tasting and the menu is served in fine Rosenthal porcelain with Sambonet silver cutlery. The classic assortment is accompanied by a selection of sweets, bonbons, chocolates, pralines...





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photos courtesy of Prada



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Cannoncini making machine

Owing to its forty-year experience in the bakery sector and the passion handed down from father to son, **Konomac** was re-established in 2011 upon innovations, ideas and technologies always in line with consumer's requirements. Although a "young" company, it has made a name for itself in world's markets in just a few years, thanks to one-of-a-kind and remarkably original machines. Attention down to the finest details, professionalism, strong dynamism, real commitment, reliability and coherence are the features that enable the company to support its customers' success, increasing the value of their products and services. Anything produced is entirely designed, developed and manufactured in house; wide workshop and well-equipped laboratory enable to build and test the machines in order to personalize them upon customer's requirements.





The machine range meets any requirement: from big capacity with **La Gianfranco** (44 cannoncini/min) to small capacity with **La Cannoncina** (28 cannoncini/min). The machines are configured according to the size of the required cannoncino (cream horn). The pipes, which are necessary for this kind of production, range from 10 to 20 mm diameter, and from 90 to 155 mm length.
The entire processing phase is automatic: rolling out of the rolling pin, slicing, rolling, central cut and closing of the edges. The machine can process any kind of dough without having confectioners change their flagship recipes. The ribs emerging during the spiral rolling of the cannoncino will always be puffy and well-marked, regular and never pressed, therefore conveying visual fragrance worth displaying in a shop window. It is the only automatic cannoncini making machine which does not require the confectioner to manually close the edges for they "close on their own".
"Thanks to this machine the confectioner's imagination has no limits: sweet cannoncini and, why not,… salty!". **www.konomac.com**



For small delicacies

Bigatton produces high quality ingredients not only for gelato makers but also for confectioners, offering a wide choice of products intended for professionals, thus helping them to quicken their work. The company located in Portogruaro, near Venice, exports all over the world and their products can be used anytime: **the cannolo and copite line** can serve as base products for the making of mousses, creams, chantilly and other small delicacies. Their wafer cannolo is a market leader product combining wafer crunchiness with chocolate delightfulness. **www.bigatton.com**

Growth expectations

In 2019 **Ifi** opened a new site in Miami, **Ifi America Corporation**, and this operation consolidates the Italian company's presence in the North American market. Its participation in the IBIE Show in Las Vegas, September 7-11, is a confirmation of Ifi's expectations of growth and an opportunity to present the first product specifically designed for the US market. **America Panorama®** is a gelato display case which combines a unique design with American consumers' and professionals' needs.
As far as pastry is concerned, in Las Vegas Ifi presents the **Colonna** display case, awarded the ADI Compasso d'Oro Honorable Mention 2018, and a special guest star, the pastry chef Antonio Bachour (Ifi's IBIE Booth 345). **www.ifi.it**



America Panorama® gelato display case by Ifi.

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Design **Giulio Iacchetti**



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ifi.it - #ifi1962

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In a pastry lab many production processes require not only precision and organization, but also a lot of time. **Carpigiani** technology is designed to simplify these operations and leave more time to creativity and attention to details. Thanks to its versatility, **Pastochef RTL** (in 3 versions) is the perfect partner for automating recipes that require a great deal of time and manual effort.
The most advanced Carpigiani technology is applied for reliable results and maximum functionality: the machine cooks, mixes, pasteurizes, cools, and stores. It is equipped with 45 complete automatic programs and 5 free programs. 18 of them are dedicated to the production of confectionery specialties such as creams, Bavarian creams, jams, toppings, poached fruit, jellies and syrups. The extraction tap with dual safety allows to avoid waste and to optimize storage, while a transparent shield is meant to contain hot splashes. In the event of a blackout or interruption of the water supply, the machine can resume the current program, restart a new pasteurization cycle or continue storage of the already cooked mixes. **www.carpigiani.com**

Top performances

Hoplà Easy Top by **Trevalli Cooperlat** reveals great performances in pastry making. Based on vegetable fat, the product is suitable for decorating, filling and covering cakes and desserts. With a high overrun and a prolonged stability, it is a valid alternative to sugar paste in the production of monumental cakes. It shows an excellent spreadability, it is stable, compact and gluten free. Available in 1000 ml format.
www.trevalli.cooperlat.it - **www.hopla.it**







Dispensing liquid chocolate is easy

A novelty in the **Hovicon International B.V.** assortment, the chocolate sauce dispenser can be used for filling croissants, donuts... Thanks to its extended handle and stable holder, it has never been so easy to dispense chocolate sauce quickly and hygienically, straight from the bucket.
The dispenser is suitable for a 3 litre bucket or complete with stainless steel or plastic container. It can also be delivered equipped with a holder with the option of heating the chocolate sauce.
www.hovicon.com

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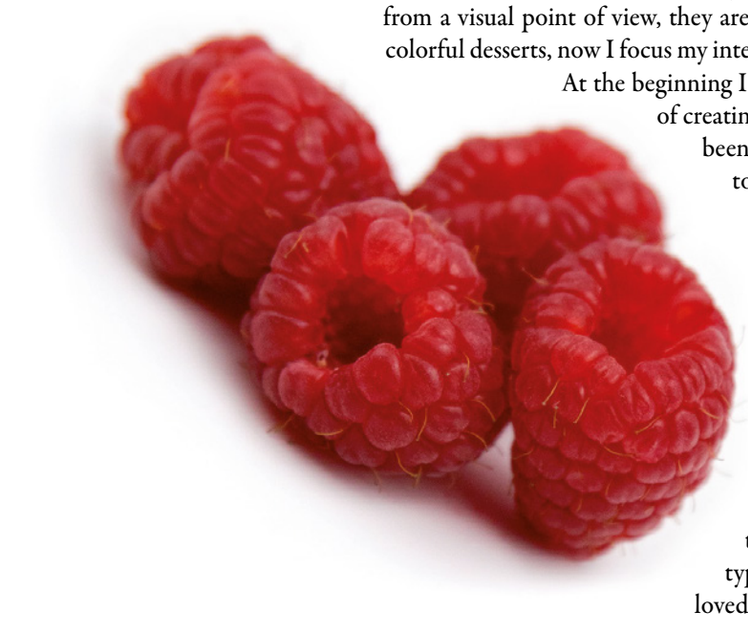
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ZDS The Academy of Sweets
"BEAN TO BAR" system operating at ZDS laboratory

AS IF BY MAGIC





I have always observed nature and above all its fruits. I often get lost in observing their complexity, beauty, colors, "structure". Fruits offered by nature are used in cuisine and pastry making and if we consider them from a visual point of view, they are mostly monochromatic with various shades. Although I love making colorful desserts, now I focus my interest on *chiaroscuro*, i.e. light and dark, and on monochromatic schemes. At the beginning I had doubts, both in aesthetics and, above all, in taste, because my aim of creating a strictly monochromatic menu gave me the fear of disillusion. I have been studying ingredients, colors and taste for a long time and I was able to accomplish my visual goal thanks to my friend Giovanni Vernengo, who is lover of photography, as far as photography is able to convey the lasting emotion aroused by a dish that normally remains only in the customer's memory. Thus my recipes became more and more intriguing as the result of a newborn complicity with the ingredients, a wonderful captivating game which induces to know more about product quality to attain a moment of sensorial fulfillment, even risking sometimes.

I called this multitextured dessert "Come d'incanto" (as if by magic), which includes creamy, jelly and crunchy consistencies, the use of raspberries and cranberries and a pungent aftertaste of ginger. The two fruits have an unmistakable scent as soon as they are picked and a typical red color with nuances due to their degree of ripeness. They are loved by many confectioners for their taste, when combined with chocolate or other ingredients. Two fruits in bright red shades, whose pulp mixed with other ingredients express their fragility, but above all their delicate color from light-red to old rose, as if by magic.

Giuseppe Giuliano

For the custard

whole milk	g	800 g
pasteurized fresh cream 35% fat	g	200
egg yolks	g	185
vanilla bean	n	1
sugar	g	180
wheat starch	g	70
flour 00	g	30

Cook milk, vanilla bean and half the sugar. At the first boil, add the previously prepared mixture with cream, egg yolks, the remaining sugar, wheat starch and sifted flour. Cool and sieve.

Light raspberry cream

custard	g	250
raspberry pulp	g	250
gelatin	g	11.75
semi-whipped cream	g	630
sugar	g	100

Combine the custard with the natural raspberry pulp and the hydrated gelatin in a microwave. Gently combine the half-whipped cream with the sugar, shape it as a thimble and freeze in a blast chiller.

Raspberry flavored cranberry mousse

raspberry meringue	g	418
cranberry juice	g	296
lemon juice	g	3
semi-whipped cream	g	745
gelatin	g	4

Gently add the cranberry juice and the lemon juice to the raspberry meringue. Add the hydrated gelatin melted in a microwave and the semi-whipped cream. Pour the mixture in a suitable mold and freeze in a blast chiller.

Light custard with raspberry and ginger mixture

custard	g	250
raspberry pulp and ginger mixture	g	225

chopped dehydrated raspberries	g	6
gelatin	g	11.45
semi-whipped cream	g	630
sugar	g	100

Combine the custard with the raspberry pulp and ginger mixture of and the hydrated gelatin melted in a microwave. Gently add the semi-whipped cream the sugar, then pour the mixture in a suitable mold and freeze in a blast chiller.

Raspberry meringue

sugar	g	128
raspberry liqueur	g	45
water	g	10
lemon juice	g	1
egg whites	g	290
lemon juice	g	2

Cook lemon juice, liqueur, water and sugar at 123°C, pour the mixture over the egg whites and whisk until cool. Use the meringue for the raspberry parfait.

Ginger flavored raspberry mix

raspberry pulp	g	945
red orange juice	g	35
lemon juice	g	20
granulated sugar	g	125
fresh grated ginger	g	1.2

Combine the raspberry pulp with orange and lemon juice. Add the granulated sugar and ginger powder, vacuum pack and steam at 75°C for 45 minutes. Cool in vacuum bags with the raspberry mixture in water and ice.

Raspberry parfait (semifreddo)

raspberry meringue	g	418
raspberry pulp	g	325
lemon juice	g	3
semi-whipped cream	g	675

Gently add the natural raspberry pulp and lemon juice to the Italian meringue. Gently add also the semi-whipped cream and pour the mixture in a suitable mold to obtain a ball of yarn-shape, and freeze in a blast chiller.

Crunchy raspberry and cranberry biscuit

butter	g	250
flour 00	g	430
almond flour	g	80
dehydrated raspberry powder	g	15
cranberry pulp	g	90
granulated sugar	g	165
cane sugar	g	35

grated rind of a medium-sized lemon to taste

Mix the sugars with the softened butter, add the pulp of cranberry and grated lemon zest and, finally, the flour and the dehydrated raspberry powder. Knead quickly, avoiding to manipulate the dough for a long time. Cool and when it is just cold, crumble with the help of a large mesh sieve. Cook in the microwave, avoiding the browning of the biscuit. Cool and, if necessary, crumble before serving.



Ginger flavored raspberry sauce

ginger scented raspberry mix	g	220
sugar	g	265
fresh raspberries	g	85
pectin	g	1.8

Combine the whole raspberries with the ginger scented raspberry mix and sugar mixed with pectin; cook at 106°C, cool and serve when necessary.

Cranberry jelly

cranberry pulp	g	110
water	g	15
lemon juice	g	5
gelatin	g	3.1
sugar	g	11

Combine sugar and cranberry pulp and cook in the microwave; as soon as it boils, add the gelatin soaked in cold water. Pour 1/3 into the hole of the semifreddo parfait, without filling it completely. Take care to pour the mixture at 27/29°C.

Assembly

Place a crunchy raspberry and cranberry biscuit disc on the bottom of the plate, add the raspberry flavored cranberry mousse on top, with red cocoa butter and the light raspberry custard (thimble shape). Cover a bigger disc with the raspberry sauce in the center of the plate and dust the dried raspberry powder over it. Place the yarn-shaped parfait with the cranberry jelly. With a syringe, make a twine-shaped custard line ending over the sauce. Garnish with dehydrated raspberries. Complete with white chocolate, covered with raspberry powder mixed with dehydrated cranberry powder.

Giuseppe Giuliano
Photos Giovanni Vernengo



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Design and technology

The **Meraviglia** counter is the result of a technological research increasingly aimed at easing the work of professional pastry chefs, gelato and chocolate makers. Designed and produced by **CierreEsse**, the Italian company based in Cabiate, into the Brianza design district, this counter is at the same time elegant, functional and innovative. It represents a true revolution for the gelato, pâtisserie and chocolate sectors.
The windows are monolithic and stainless steel framed, with rounded internal edges which allow a perfect cleaning. The displays for gelato and semifreddos are equipped with hermetic engines designed for a very quick cycle inversion.
The glasses are tempered, stratified and equipped with an innovative anti-fog system. The opening system works through an electromechanical device activated by the operator. Moreover, the counter allows temperature and humidity control: a true breakthrough as humidity levels can be regulated for each product displayed. And it is not influenced by the surrounding temperature and humidity: a guarantee of excellent preservation in both hot and cold seasons.
www.cierreesse.com



The Cierreesse Meraviglia counter in Confiserie Moutarlier, Noville, Switzerland.

As if custom-built

On the international markets since 1967, **Pomati Group**, based in Codogno, manufactures a broad range of chocolate processing machines and accessories, thanks to the company's experience combined with modern technology. This wide assortment of highly professional products makes it possible answer to customers' needs in various fields: pastry, gelato, catering, bakery and small/medium confectionery firms. The machines satisfy industrial productivity requirements, making it possible to make chocolate according to traditional artisanal methods, thanks to the winning combination of technology and wholesome flavour. Pomati Group produces tempering machines, melting machines and cooling tunnels, in addition to specific One Shot technology, which permits producing up to 140 kg per hour of different kinds of chocolates such as truffles, pralines or bars, plain and filled, ensuring volumes that could not possibly be achieved by hand, but turning those hands into cutting-edge technology industrial lines. Great attention to details during the design phase enables to obtain innovative features on their entire range of tempering machines.
"Attention to detail is a paramount feature of every machine as if it were a custom-built model – they point out –. Each one is more than useful due to specific design choices that make it perfect for going 'on display' in numerous production premises, while meeting practical needs. In the case of tempering machines, the removal of the screw feeder is quick and allows immediate cleaning, while direct gas cooling ensures quality tempering even over long processing periods. The heating of the tank with food-grade diathermic oil makes the heat uniform on chocolate and reduces energy consumption". All these are standard options, together with pre- and post-sales consultancy and **Pomati Open** training, a project involving the company itself and some pastry chefs, designed to make the range more efficient and effective, because here the evolution of the market and technology are progressing together. **www.pomati.it**



A trendsetter in the bakery industry

Held in Stuttgart **from the 21st to the 24th of September, südback 2019** is one of the most important events for artisan bakers and confectioners. This year over 700 exhibitors are expected to present their products and services to around 38,000 visitors from home and abroad on a gross exhibition area of 65,000 m2 in 6 exhibition halls. Messe Stuttgart and its partners - the Bäko Head Office of Southern Germany (manufacturer of bakery and pastry ingredients), the State Association of Guilds of Württemberg Bakers and the State Association of Guilds of Baden-Württemberg Confectioners - are aiming to top the records from the previous event. Whether it is working and operating technology, shop fixtures and fittings, raw materials, merchandise or sales promotion, all products and services showcased at südback 2019 are adapted to the needs of artisan bakers and confectioners.
The successful combination of a traditional trade fair and an accompanying program provides professional visitors with numerous opportunities to obtain information on trends and new products, and also exchange know-how and experiences with colleagues and experts. The Bakers' Trend Forum in the Alfred Kärcher Hall (Hall 8) showcases a varied program of production, sales, marketing and café by the German National Bakers Academy (Südwest and Weinheim), among others. As in previous years the competition for the Carlo Wildt Cup for trainees is held in the Confectioners' Trend Forum (Hall 7). The latest pastry trends are presented by both renowned professionals and trade associations and exhibitors, with plenty of room for Bäko's proposals, with ideas ranging from ingredients for baked goods and high value snacks to new recipes and tips for breakfasts and creative sandwiches. And finally, particular emphasis is given to organic products, another segment that promises good market opportunities. **www.suedback.de**

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A pioneer in the introduction of blast chilling and high quality food preservation, **Irinox** presents **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, while always having at hand a system for keeping orderly and constantly updated records of your blast chiller and shock freezer's processing cycles, and receiving all the HACCP reports automatically.
FreshCloud makes it possible to control multiple MultiFresh® MyA systems and laboratories simultaneously with confidence that production is proceeding as planned. Through the Irinox WebAPP, all the staff is able to view and share at any time the info on the cycles underway in the MultiFresh® MyA systems, by connecting from their chosen device, whether their PC, tablet or smartphone. From a single screen page, you can monitor the temperature in the chamber and the product core temperature and to control in real time the cycles underway in each MultiFresh®MyA, even if located in different laboratories.
With FreshCloud, professionals can check at any time that their blast chiller and shock freezer is working correctly, having always full control over what happens in their laboratory, enabling them to carry out multiple activities simultaneously and in different locations with comfort, confidence and safety.
www.irinoxprofessional.com



Extra Jams

For those who want to offer their customers healthy and genuine sweet treats, **Menz&Gasser Extra Jams** for baking are a guarantee of quality. Free of artificial flavourings, food colouring and preservatives (as required by the European law) , they are fit for filling and decorating before and after baking. Their reliable quality for bubble-free products even at high temperatures means that pastry chefs can be sure of the final results.
The Extra Jams contain a high percentage of selected pieces of fruit – from 45% up to 60% – and are available in four flavours: apricot, cherry, strawberry and blackberry. They are marketed in 6 kg buckets, fully recyclable in terms of environmental sustainability, which is one of company's core values.
Menz&Gasser makes a real commitment to protect the environment, with major investments to reduce the impact of its activities. For example, by cutting consumption and using electricity, heating and cooling energy generated internally thanks to clean renewable sources. "We are now working to the ambitious aim of zero CO2 emissions – they say – for the production and packaging operations in our Novaledo factory, near Trento". **www.menz-gasser.it**



Multiprocess R + C: the first compact Bean to Bar line

The **Tecno3 Bean to Bar line** consists of two compact units that perform the operations which are required in the technological process, beginning with the processing of cocoa beans until the finished product.
Multiprocess R: the 1st system starts from the bean and processes it to cocoa nibs. The process involves roasting, debacterisation and winnowing, with the separation of the skin from the cocoa nibs. 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: the 2nd system starts from the cocoa nibs and processes them to chocolate. The process involves grinding the nib sto make the cocoa paste, mixing the ingredients, refining and conching.
The small version (5 kg) also includes the tempering machine 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 in the production of dried fruit pastes and fat-based creams.
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WHICH OIL?

When processing fillings for chocolates, the operator often finds himself adding oil to the recipe. In the most frequent cases, this oil is in the form of a dried fruit paste which naturally contains more than 50%. In others it is added as an ingredient for its own sake. This addition can be done for aromatic purposes in order to give character to a recipe from a gustative point of view (alone or in combination with other flavors), or to increase its own softening effect form the textural point of view.

The raw material is fundamental to define the final result and the available types of oils vary a lot between them:

seed oils are obtained from the pressing of seeds – they don't have important and distinguishing aromatic features and they are usually employed for technical purposes and for their neutrality;

oils extracted from oily fruit are naturally rich in noble oils. They usually have an aromatic influence and often enhance the aromatic profile of gianduja chocolates;



olive oil is the king of oils for its organoleptic and nutritional characteristics. Different kinds of olive oils are extracted from olives after harvesting, grinding, pressing and separating, and they are divided into various types – extra virgin olive oil (EVO oil), olive oil, olive-pomace oil – and represent a fundamental heritage.

TECHNICAL FEATURES

It is not our focus in this article to deal with nutritional characteristics: it is enough to know that oils, especially the ones extracted from olives are an excellent choice thanks to the strong presence of unsaturated fatty acids and antioxidant components, and also because they soften the structure.

And speaking of oils, we can't help but focus on **fats** and their melting point. Whenever we construct the recipes of anhydrous or hydrated products, we must consider the structure that the various fats bring to the preparation, depending on what their melting temperature is.

In our **Ganache Solution** work system, the fats are divided according to three melting points:

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butter (28/32°C) in its various forms, including the kinds of fat that bring creaminess to the recipe

oils are the fat substances that remain liquid at storage temperature and therefore contribute to lowering the fusion of the product, making it soft. For example, an excess of fat can lead to a product that is too soft to be cut with the guitar.

The addition of oil inside a recipe has the immediate effect of **softening the structure**, which becomes more liquid. In the stabilization and crystallization phase of the filling, the oil blends with the other fats in the recipe, giving a compact structure, with a lower melting point and therefore a more pronounced smoothness.

THE TYPES OF FILLINGS

The addition of an oil varies depending on whether the preparation is anhydrous or hydrated.

In the case of an **anhydrous preparation**, i.e. similar to a *cremino*, it takes place directly in the mixing phase, before precrystallization. In this case, when a fat with a lower crystallization point is added, it is the operator's responsibility to pre-crystallize the filling at a lower temperature. As a general rule, we can use the range between 24 and 26°C: the greater the quantity of oil in the recipe, the lower the temperature.

In the case of an **hydrated preparation**, in the classic example of ganache, the part of oil is added in the final phase of the emulsion, usually after the addition of butter. Specifically, inside the ganache the oil softens the structure in the emulsion phase, making it more liquid and increasing softness once it crystallizes.

As a "liquid" fat that remains so, oil tends to have difficulty in the emulsion phase and to surface in the product preservation phase (fat bloom). It is good practice to add an emulsifying agent to stabilize the bond between water and fat.

OLIVE OIL

It is perhaps the "king" of oils: its aromatic characteristics make it an excellent flavoring for sweets that can be combined with savory products. In Italy, the range is wide and offers a good choice. The origin and the pressing method can make them more or less "intrusive" from the aromatic point of view.

As the technical characteristics of the recipe are similar from one oil to another, the aromatic profile is fundamental for a correct combination between chocolate and olive oil. Specifically, it can be ideally combined with all three types of chocolate:

the combination with **white chocolate** leaves a lot of space to the typical aromatic profile of the oil, in addition to a green coloring. Usually combined with other flavoring (basil, fruit ...), it is advisable not to use chocolates that are too full of milk;

the not too marked sweetness of **milk chocolate** with hints of caramel and cocoa goes well with olive oil. Normally it is better to choose oils that are not too intrusive for their an aromatic profile, in order to find the right balance between the two compounds;

the strong presence of cocoa in **dark chocolate** makes it very characterizing and complex, and it is possible to risk oils of more character, without risking to overpower the profile of chocolate itself.

Yuri Cestari and Alexandre Bourdeaux
www.ganachesolution.com
photos Lonati

Oil, lime and basil chocolate

The choice to put olive oil in a ganache is not new, but it is important to respect its olfactory properties. The taste of a too delicate oil disappears with too strong chocolates. My choice therefore falls on an emulsion of fresh basil and olive oil, allowing me to personalize the taste and accentuate it thanks to the use of low-sugared white chocolate. The zest and the lemon juice bring freshness, going to remove excessive sweetness from the ganache.

	u.m	qty	%
basil EVO emulsion	g	65	4.1
water	g	235	14.7
dextrose monohydrate	g	100	6.3
glucose syrup 60 DE	g	100	6.3
sorbitol E490	g	70	4.4
salt	g	4	0.3
white chocolate 35%	g	720	45.2
cocoa butter	g	260 1	6.3
lime rind	g	10	0.6
sweetened lime puree	g	30	1.9
total		**1594**	**100**

Make a puree with extra-virgin olive oil and fresh basil. Prepare a syrup with water and sugars; put the lemon rind in infusion. Melt the chocolate with cocoa butter at 35°C. Sieve the syrup, add the rest of the ingredients and make a stable emulsion inside the cutter. Pour the ganache into a 36x36x1 frame and cool.

Alexandre Bourdeaux

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SALTY CANNONCINO

Olive oil spreadable cream

This spreadable cream includes milk chocolate with a good percentage of cocoa reinforced with a part of the cocoa mass. This "dark" milk is enriched with an olive oil from Sebino (southern area of Lake Iseo, in Lombardy) and emulsified with condensed milk, in order to reinforce its hints of cooked milk. The recipe has a very marked hint of oil, reinforced by the presence of salt, which also removes sweetness. The structure of the ganache at 16°C is soft and spreadable, suitable to be served in a jar or in a tube, to be spread on slices of lightly toasted bread.

	u.m	qty	%
water	g	55	5.5
soy lecithin	g	3	0.3
olive oil	g	220	21.9
milk chocolate 42%	g	180	17.9
condensed milk	g	335	33.4
fresh butter	g	100	10.0
glucose syrup	g	60	70 7.0
Arriba 100% cocoa mass	g	35	3.5
salt	g	5	0,5
total		**1003**	**100**

Put water and soy lecithin in the cutter and drizzle in the oil, to obtain a good emulsion similar to a mayonnaise. Mix condensed milk, glucose syrup and salt, heat them to 35°C and drizzle them on the "mayonnaise" in the cutter. Add the melted chocolates and the butter softened in the microwave. Allow to stabilize overnight at 16°C.

Yuri Cestari



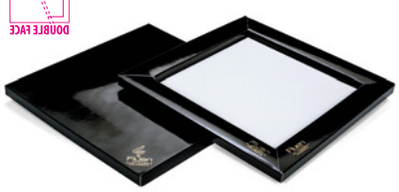
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Natural inspiration

The new Professional Collection Catalog 2020 by **Pavoni Italia** has a completely renewed graphic layout and it illustrates a lots of new products. Among them, the new line of Pavoflex 400x300 silicone molds is the result of the consolidated partnership with **Antonio Bachour**, the world-renowned pastry chef.
The five forms (from a min vol of 80 ml to a max vol of 106 ml) reveal soft and sinuous lines, which are inspired by exotic floral beauties and nature. "PX4371 Lotus evokes the purity in the design of a bud, PX4376 Romance the enveloping passion of a freshly bloomed rose, PX4374 Nautilus the infinite movement of life, PX4375 Yoga the duality existing in every element of the universe, while PX4373 Domino alludes to perfection in the sense of repetition".
www.pavonitalia.com



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Fresh, captivating, and available in more than 30 classic and fruit-based flavors, **PreGel Pannacrema Pastry Compounds** are the novelties of this year. These concentrated, low-dose pastry mixes are perfect for flavoring cold or baked pastries, and can be used in different types of doughs, whipped cream, butter creams and spoon desserts. Among the new tastes, there is the indulgent coconut, suitable for enriching fresh mono-portions, especially when in pleasant contrast with tropical and citrus fruits, i.e. pineapple and lemon. The Pannacrema Coconut Pastry Compound can also be used to enhance traditional sponge cakes or muffins.
Equally as remarkable in flavors and aromas, **PreGel Pastry Fillings** stand out for their high content of genuine fruits, ranging from 60% to 90%. The fruit pieces contained in these gluten-free and vegan products are processed with care, resulting in an irresistible explosion of flavors. They are low in sugar content and delicate thanks to their natural taste, which can be fully enjoyed in the following available flavors: Black Cherry, Pineapple, Berries, Apple and Pear.
PreGel offers an array of suggestions for news recipes in **pregelfamily.com**/, "where simple and quick ideas are dedicated to those who want to lead the new frontier of pastry".



Production line

OneShot Tuttuno by **Selmi Group** is a simultaneous dispensing machine designed to process in a single operation filled items such as chocolates on polycarbonate moulds, boules, eggs and products with particular features. The machine injects chocolate and fillings in different times and ways in the percentages required, simultaneously creating the outer coating and the filling of each single chocolate. The tempering unit, located behind the machine, provides a continuous chocolate feed by means of a recirculation pump. The operator dispenses the filling via the temperature-controlled hopper on the machine head, or via the continuous feed from the tempering machine located on the side.
Tuttuno works in combination with the compact vertical cooling tunnel **Spider**. Despite its reduced dimensions, it can contain more than 110 moulds; the column spiral has an inclination of 1%, which is important for the cooling of the product giving a planar result, which results in the evenly distribution of chocolate in the moulds. Designed for pastry labs that do not have a large amounts of space and need continuous cooling, the machine productivity is of 4 moulds per minute, depending on the quantity of product within. The internal cooling temperature is set via simple controls on a touch screen, thus allowing the operator to control all the functionalities.
The **automatic demoulder** is added to complete the high performance of the line, with a productivity of 4 moulds per minute. It automatically demoulds the filled chocolates or bars coming out of the Spider onto a mat, that feeds a wrapping machine, or onto a rigid support, avoiding the need of the operator's manual intervention.
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SENSIBLE GELATO CHOICES

Essential for good digestion, gelato is the ideal restaurant dessert, as **Davide Brovelli** *of* **Il Sole di Ranco** *tells us in this article by* **Riccardo Marcialis**



Davide Brovelli with his son Riccardo.

Large or small, more or less structured restaurants continue to develop the three easiest available elements for their dessert assortment, i.e. flour, butter and sugar. They obtain excellent results from the sensory point of view, but their desserts are often incompatible with a good menu. After a rewarding meal, our guests are often a bit exhausted and sometimes even refuse them. Among other things, from the nutritional point of view, the desserts containing carbohydrates makes digestion difficult and incomplete. High quantities of sugars added to cereal flours cause a low ptyalin content in saliva and, therefore, a difficult digestion of starches. For this reason, when defining our restaurant dessert range, we must take into account its compatibility with the menu itself.

Gelato as the best dessert

Gelato is good as well as a tasty conclusion of a good meal, greatly facilitating digestion. It stimulates the assimilation process of foods consumed during the meal. Thanks to its cold temperature, it exerts a stimulating action on both the contractions of the stomach and on the secretion of gastric juice, which is essential for accurate digestion. Not only that, but the recipes studied and prepared by Davide Brovelli, executive chef of Il Sole di Ranco restaurant, near Varese, are based on officinal herbs and spices that possess a high digestive power in themselves. So, with his contribution, we suggest some recipes based on gelato.

Unlike gelato parlors with a high production rate, a restaurant has different needs: a limited daily quantity is enough, alternating recipes and serving. So even the required equipment is minimal, apart from a small batch freezer, while the rest is easily available in a restaurant kitchen. Those who have never tried making gelato will find that, with a base, they can produce an unlimited amount of original flavors. Spices and herbs can be replaced or supplemented with dried and powdered natural fruits to enhance the variety of flavors. Thus, on the dessert menu it is possible to write: "We only serve truly handmade and natural gelato", adding the list of ingredients.

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Who is Davide Brovelli?

He was born in Ranco in 1967, in a family of restaurateurs who have been promoting the professional culture of food service for 5 generations. Full of passion since the beginning, Davide grew between pots and pans; in fact, his favorite game was helping his father Carluccio to cook.
At the age of 18 he left high school to enter as an apprentice in his father's brigade where he followed his teachings carefully. He also worked in other restaurants in Italy and then left to make news experiences abroad. In 1985 with Vergé at the Moulin de Mougins, where he learnt all the techniques for preparing *foie gras*, while in 1988 he moved to Los Angeles, to discover a young *mileu*, open and attentive to all the nuances of contemporary food service. In 1989 he began to attend Lenôtre school in Paris and, at the same time, he participated in training courses with Robuchon on new cooking techniques for appetizers, poultry and shellfish. Later he brought his cuisine to the Caribbean and Tobago, to Vence and Canada, to Dubai, Buenos Aires, Mendoza, Miami and Calcutta... But despite these exciting experiences, his greatest love remains his home and restaurant, which he now leaves only to spend time with his wife and two children, with whom he shares this passion.

Riccardo Marcialis

Elderberry gelato

For 8 servings

milk	g	1000
elderberry natural infusion	g	100
yolks	g	200
granulated sugar	g	250
icing sugar	g	20
fresh cream	g	200



Prepare the elderflower infusion in a bowl and pour it over the milk heated to 50°C, then let it cool and rest for a whole night. The following day, pass in a chinoise colander lined with gauze. In a small bowl, mix the egg yolks with the granulated sugar and the icing sugar, until a fine custard is obtained. Bring the infusion to the boil and pour it over the egg custard while still hot. Beat quickly with a whisk to prevent lumps from forming, then put it back on the fire. When the custard covers the scraper, the mixture is ready. Remove it from the heat, strain and let it cool. Put the mixture in the batch freezer and add the fresh cream.

Decoration
almond waffle
pralinated pistachios
caramel

Assembly
Arrange a dose of gelato on an almond wafer and garnish with a caramel sauce, another almond wafer and crumbled pistachio brittle.

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Rose gelato

For 8 servings

milk	g	1000
infusion of rose petals	g	100
yolks	g	200
granulated sugar	g	250
icing sugar	g	20
fresh cream	g	200

Prepare the infusion of roses in a bowl. In a saucepan, heat the milk to 50°C, pour it over the rose petals and leave to cool. The mixture must rest for a whole night. The following day pass the infusion in the chinoise colander lined with gauze. In a small bowl, mix the egg yolks with the granulated sugar and the icing sugar, until a fine custard is obtained. Bring the infusion to a boil and pour it over the egg custard while still hot. Beat quickly with a whisk to prevent lumps from forming and put it back on the fire. When the custard covers the scraper, the mixture is ready. Remove from the heat, pass it through a fine sieve and leave to cool. Put the mixture in the batch freezer and add the fresh cream.

Decoration
vanilla wafer
honey jellies (or other flavor)
balsamic vinegar
puff pastry breadsticks

Assembly
Place two spoonfuls of gelato on thin vanilla wafers, complete with a sweet puff pastry bread stick coated with icing sugar, two cubes of honey jelly and a few drops of balsamic vinegar.



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Mint gelato

For 8 servings

milk	g	1000
mint, fennel and cinnamon mix infusion	g	100
yolk	g	200
granulated sugar	g	250
icing sugar	g	20
fresh cream	g	200

Prepare the herbal infusion in a bowl. In a saucepan heat the milk to 50°C and pour it over the infusion; then let it cool and rest for a whole night. The following day, pass it through a chinoise colander covered with gauze. In a small bowl, mix the egg yolks with the granulated sugar and the icing sugar, until a fine cream is obtained. Bring the infusion to the boil and pour it over the egg custard while still boiling. Beat quickly with a whisk to prevent lumps from forming, then put it back on the fire. When the custard cover the scraper, the mixture is ready. Remove it from the heat, strain it and let it cool. Put the mixture in the batch freezer and add the fresh cream.

Decoration
almond cannolo
vanilla sauce
fresh pineapple mint and sage
caramel

Assembly
Arrange two scoops of gelato on the almond cannolo, garnish with vanilla sauce and complete with a fine julienne of pineapple mint and sage leaves. Add a few brittle crumbs and pour a few drops of caramel sauce.

Davide Brovelli
Il Sole, Ranco, Va
www.ilsolediranco.it
Photos Riccardo Marcialis





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www.silikomart.com

Prestigious packaging



In the pastry and gelato packaging market, the Italian company **Reviva** is well known for its innovative production, focusing on the positive trend of customization in small print runs of packaging items and accessories. The main 2019 innovative solution is the panettone baking tray. "The name of our tray is **Prestige**, available in 3 types of granite effect colors (red, brown and black), either in high or short versions, and it can be printed in gold, silver or white. The aesthetic originality of these trays gives panettone an added value, successfully bringing the company know-how on Christmas tables". **revivagroup.it**

CULTURE – COMPETENCE – CREATIVITY

Choco Cube, located at **Icam** headquarter in Orsenigo, near Como, is a new space dedicated to pastry and chocolate, resulting from the company's know-how and its 70 years of experience."Choco Cube is a place where passion, tradition and experience are combined together and available to all pastry chefs, chocolatiers and gelato makers – they say –. Our technical team, together with internationally renowned pastry chefs and chocolatiers, will share its competence with Italian and international customers through masterclasses and workshops, in order to encourage the growth and exchange of knowledge, to strengthen the culture of chocolate and to outline the future trends of the sector".

Choco Cube is indeed based on the following values: **culture**, meaning that chocolate culture is available to the professionals in order to promote the exchange of skills; **competence**, meaning that Icam know-how is offered to pastry chefs, chocolatiers and gelato makers; **creativity**, i.e. the exchange of different mindsets to understand which trends will be developed in the sector.

The new season classes take place in September (17-18 Workshop "Basic course about praline: Chef Salvatore Toma"; 19-20 Workshop "Creative praline: Chef Salvatore Toma") and October (14 "Masterclass by Ernst Knam"; 22 Masterclass: "Christmas notes: games, colours and shapes of chocolate by Salvatore Toma"). **icamprofessionale.com**





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