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PASTICCERIA INTERNAZIONALE

worldwide edition



A NEW BEGINNING

FROZEN SPELLS

TWO ITALIANS IN PARIS

A WAY TO REMEMBER AND LOOK AHEAD

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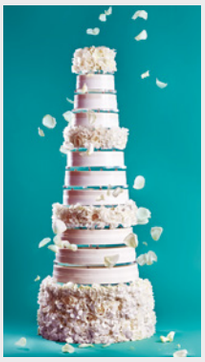
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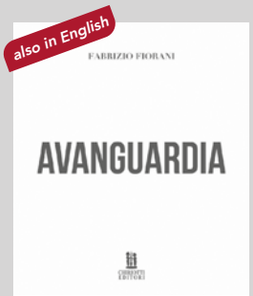
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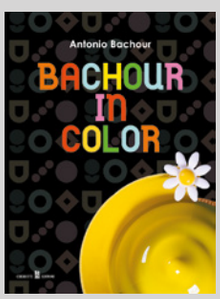


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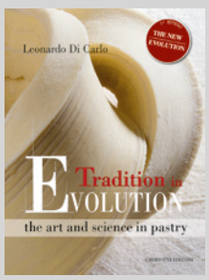
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A NEW BEGINNING

From Italy to US and back;
the new leg of ***Damiano Carrara****'s professional journey*



There are loves that travel long distances and then come back; this is the story of **Damiano Carrara**, who moved from Italy to California, through Ireland, and recently returned to his native Lucca. "I decided to go back to my roots to feed my passions", he said, greeting us into his elegant, welcoming, bright, and original shop. A place where pastry is the undisputed but not intrusive protagonist thanks to its jewellike setting, which enhances beauty and the confectioner's attention to detail. **Atelier Damiano Carrara** immediately removes any prejudice and doubt eventually connected to Carrara's high media exposure, due to his TV popularity. He is able to prove how much he loves and respects confectionery art through his Atelier, and to make you understand that "pastry is a serious matter".

The store format is not common, firstly because of the absence of a classic shop counter. A central island and some display cabinets placed on the perimeter show the pastry assortment, while across the room there is a central "post" reminiscent of a luxury hotel reception desk, where customers are welcomed and served. Even the cash register is not so visible, because here everything is designed not to be a "classic". Damiano Carrara chose, indeed, a project that enhanced the essential nature of his approach – also considering that many often come in to take pictures –, implying that a shop should be stocked with elegance, instead of mere abundance.



Born in 1985, Carrara returned to Italy after some lasting experiences abroad, first in Ireland as a bartender, then in California, where over the years he built a "sweet empire" with his brother **Massimo**, which nowadays employs 100 people, with a €6 million yearly turnover. "I started by cleaning tables, then I became a manager in a restaurant and in the meantime I set aside all my money – he recalled –. In 2011 I took over a small venue in Ventura County, Moorpark, in the Los Angeles area. My brother, a pastry chef, joined me and we began to work hard together. Our customers learned to appreciate what they couldn't find elsewhere, i.e. our hot croissants and cappuccinos, and the **Carrara Pastries** came from that. Today we have a second seat in the Agoura Hills and our own import company supplies the activity with Italian products. We didn't earn much in the first two years, but I learned a lot, investing in the basics and attending professional pastry classes in Italy and around the world. I became seriously passionate and ended up in a TV competition on Food Network (Discovery Network - Warner Bros Discovery), reaching the final. After that, it was a *crescendo*!". Now he is a judge and TV star of **Bake Off Italia**, as well as the protagonist of **"Casa Carrara: Dolci in famiglia"** on Real Time TV.



Damiano's story flowed quickly, with his Tuscan accent and blue eyes shining with happiness, aware and grateful of what he had achieved, but eager to do better and better. The Atelier was opened in 2021 just outside the walls of Lucca. It is a modern and custom-made store, just like his sweets prepared on demand, starting from a sketch and then adding all the necessary elements in order to be ready for sale.

He fulfilled the Italian dream of returning home after having achieved great successes abroad, "to do something for my city and my country". He and his wife and shop general manager **Chiara Maggenti** inaugurated a 300 m^2 space (100 m^2 is a shop), in which the essential architectural layout plays on the contrasts between pink and gold, and is reflected in the efficiency of production. "We visited the Vicenza Oro















exhibition to see the jewellery windows – pointed out Maggenti – to understand how to enhance the matching of gold and pink, of copper and dove-coloured marble, in combinations able to emphasizes elegance and a sense of hospitality. Even packaging is harmonious with its chromatic seasonality, that is expressed for example by red on red at Christmas or lime green and pink at Easter…".
The peculiarity that makes the Atelier even more exclusive is that each dessert is gluten-free and the 50% of the whole production is also lactose-free, a choice dictated both by family needs and market demand. Carrara's success now resides in his ability to produce desserts that are not only specifically designed for those affected by gluten and lactose intole-





Chiara and Damiano Carrara with Livia Chiriotti (editor-in-chief) and Sarah Scaparone (journalist).

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rances, but also tempting for everyone. His Atelier is a proof and it attracts visitors from all over Italy and abroad, in a constant "pilgrimage" of people who come to meet the TV star, but find someone who is able to entertain everyone, and willing to sign autographs, take pictures, have a chat... Moreover, in the Atelier people can also understand how pastry is study, research, balance, and beauty, enjoying the small desserts and cakes (prepared "espresso", as Carrara underlined), explained one by one by the impeccable staff. "Healthy delicacies" for everyone, which can be consumed on site, sitting at one of the few tables inside, and in the large summer outdoor area, or at one's home. In addition to buying directly, a project for the shipment of cakes all over Italy is under study.

The assortment constantly changes as the result of teamwork and it includes Italian ingredients such as blueberries from Garfagnana and strawberries from Basilicata. Here, where up to 400 individual cakes are produced each week, there is also a Champagne corner, where each wine is paired with a specific cake, gelato, plated dessert... The Atelier is therefore a place where one can live a special experience as in a starred restaurant, where taste education is taught, and amateur pastry courses are held in the evening. "Technique, attention to detail and a lot of sacrifice are the main elements that make me continue believing in my motto: everything is possible in life".

The workshop and beyond

Damiano introduced us into a large and bright open pastry lab, which is divided into several rooms to rationalize the production of entremets and individual cakes, chocolate and bonbons, and custom-made cakes. In every aspect the owner's perfectionism is evident, even each drawer is perfectly organized with tools for tasting, mixing, cutting... "The most of our production is hand-made, we don't use molds, but a lot of sac à poche," he specified. About fifteen people work with him and Chiara; they're young and smiling, thanks to a positive surrounding atmosphere based on listening, flexibility and a more "American" approach, with a defined numbers of working hours and the attention to the quality of one's personal life. They all share the ambition to do well and to evolve, with lots of experimentation and group tasting. "We use a lot of vegetable ingredients in our desserts, including beets, *courgettes*, sweet potatoes... From the point of view of decoration, especially in the case of wedding cakes, we use fresh and very spectacular flowers", told us Damiano, who also underlined how much his work as a judge for CakeStar allowed him to meet many colleagues and discover new tastes and techniques. Finally, sustainability is also a crucial issue at the Atelier, from the roof covered with solar panels to the essentiality of packaging and the choice of sustainable materials. Starting from the fragrant Mediterranean essences that frame the exterior, this is the natural approach which pervades the whole world of Chiara and Damiano.

Sarah Scaparone
LC



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LA FARINA AD ARTE

NEW BEGINNING

COCOA CRUMBLE

lactose-free butter	g	2000
cane sugar	g	2000
almond flour	g	2000
rice flour	g	1200
corn starch	g	500
cocoa powder	g	300
salt	g	30

In a planetary mixer equipped with a flat beater, mix the butter, sugar, powders and salt until crumbly. Bake at 160°C for 12 minutes.

REASSEMBLED MILK CHOCOLATE CRUMBLE

cocoa crumble	g	2800
milk chocolate	g	700
lactose-free butter	g	320
almond praline	g	880
puffed rice	g	280
salt	g	4

Mix the melted butter with the melted chocolate, and add the almond praline to obtain a homogeneous mixture. Add the cocoa crumble, salt and puffed rice. Spread a layer between two mats, at a height of 4 mm, and cut a 16 cm diameter disc.

CHOCOLATE MARQUISE

egg whites	g	3000
yolk	g	1650
sugar	g	1650
lactose-free butter	g	1350
dark chocolate	g	2844

Whip the egg white with half the sugar and, separately, the remaining sugar with the yolks. Melt butter and chocolate in the microwave at maximum power and, every 30 seconds, mix them with a spoon or spatula until it is completely melted. At 30°C add the whipped egg yolks, mixing by hand from bottom to top. Gradually add part of the egg whites to the previous mixture, then fold in the rest, always mixing carefully. Spread the mixture on a baking paper forming a 2 cm high layer. Bake it at 180°C for 15-18 minutes in a convection oven. Let it cool. Cut two discs using a 14 cm diameter ring.

WATER-BASED DARK CHOCOLATE MOUSSE

dark chocolate	g	2880
grape seed oil	g	270
Natur Emul Sosa emulsifier	g	90
water	g	1800
lactose-free cream	g	1260
gelatin	g	112
cold water	g	675
egg whites	g	1260
inulin	g	630

Dissolve gelatin in cold water. Melt chocolate and oil in a microwave oven at 45°C, then add Natur Emul and emulsify. Gradually pour water, cream, and gelatin on the chocolate mixture and continue to emulsify, then filter into a bowl and let it cool down to 32°C. Separately whip the egg whites and inulin. Combine the two mixes using a hand whisk. Make an approximately 1 cm high mousse layer between the two marquise discs, to obtain the inside filling.

VANILLA MOUSSE

lactose-free milk	g	1950
fresh lactose-free cream	g	2250
vanilla pods (seeds)	n	8
glucose syrup	g	300
yolks	g	1800
invert sugar	g	300
35% white chocolate	g	3000
gelatin sheets	g	120
cold water	g	600
semi-whipped lactose-free cream	g	7500

In a saucepan bring the milk, cream, vanilla seeds and glucose to a light boil. In a bowl, whisk the invert sugar and egg yolks, then add a third of the hot mix, while mixing. Put them both back and bring to 85°C. Once temperature is reached, pour the dissolved gelatin over the white chocolate and mix with an immersion blender. Once everything is cool, add the semi-whipped cream.

MIRROR GLAZE

gelatin sheets	g	200
cold water	g	1000
sugar	g	2250
glucose	g	2250
water	g	1260
food color	g	20
lactose-free condensed milk	g	1600
neutral gelatin	g	900
lactose-free white chocolate	g	2250

Dissolve the gelatin sheets in the cold water. Bring sugar, glucose, remaining water and coloring to the boil. Separately mix the condensed milk and neutral gelatin together, then add them to the previous mixture and bring everything back to the boil. Pour over the chocolate and hydrated gelatin and emulsify, taking care not to incorporate air. The glazing temperature is 35/36°C.

MILK CHOCOLATE CREMEUX

lactose-free milk	g	2000
fresh liquid lactose-free cream	g	2000
sugar	g	200
yolk	g	800
gelatin in sheets	g	40
cold water	g	200
milk chocolate	g	2200

In a bowl combine sugar and egg yolks with a whisk. In the meantime, bring milk and cream to a boil in a saucepan, pour them over the yolk mix, stir and bring to 85°C. Pour over the chocolate and emulsify with an immersion blender. Pour into a 14 cm ring, blast chill and drizzle with some cocoa butter.

Assembly

Use a 16 cm diameter ring to assemble the cake following this order: vanilla mousse, marquise/dark chocolate mousse inside filling, reassembled milk chocolate crumble. Chill and glaze. Place the milk chocolate cremeux disc on the cake and decorate as in the picture with a chocolate flower, the band and the logo.

Damiano Carrara
Atelier Damiano Carrara
Lucca
atelierdamianocarrara.com



The expertise that makes life easier





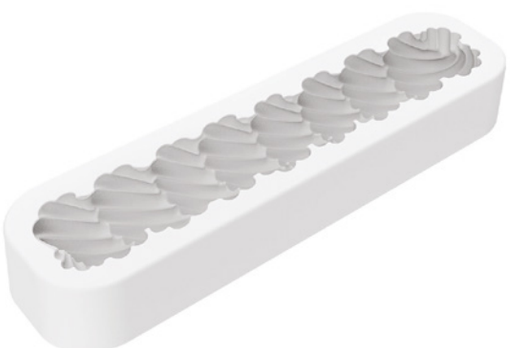
The claim expressed by the title was chosen by **Menz & Gasser** to summarize the company's attitude towards its customers. An example is the **Forno** range, developed specifically for baking, which includes semi-finished products with a high fruit content (up to 180 g per 100 g of finished product) available in 20 flavors. The line is the result of an extensive Research & Development activity, investments in innovation, attention to food safety in production practices and the company's ability to develop solutions for diversified needs, in order to guarantee "maximum peace of mind and full satisfaction, thanks to the quality and the variety of the range, which shows an excellent stability at high temperatures." Moreover, the products are packaged in 6-kg recyclable buckets according to sustainability requirements. **menz-gasser.it**



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The counter-top **G5E - G10E batch-freezers by Frigomat** are professional machines suitable for the production of small volumes of quality, freshly freezed gelato. Thanks to the use of a natural refrigerant gas to reduce the impact on the environment, these small vertical batch-freezers of the 'G' series fall within the ecological transition project that the company has already been engaged in for a few years to protect the environment. In addition, a refrigeration circuit with very high-efficiency components allows significant energy savings.

Among the operating features available there are: 7 electronic programmes for the freezing of gelato and slush, providing and maintaining ideal consistencies according to the product; the 'keep-ready' function avoiding the storage of the finished product; the possibility to add whole pieces such as nuts, chocolate, fruit, etc.; a transparent dome lid allowing the user to follow the freezing process in full view; the 'night storage' function to safeguard gelato during long breaks, with considerable energy savings; a stainless steel mixer with easily removable and washable scraper blades; a cylinder cleaning system through a front drainage

Small and compact, these machines can produce up to 5 or 10 kg per hour, depending on the model, and are ideal for catering and pastry activities. **frigomat.com**



For panettone and other sweet treats

To obtain an extra fluffy panettone with an excellent shelf life, **Pandolce Mix** by **PreGel** is an unflavoured and easy-to-use product, which avoids the difficulty of managing sourdough starters, while allowing the final customization by the pastry chef. Pandolce Mix is suitable to make the classic panettone, that is traditionally decorated with an almond crunchy topping, and **Mandorlita Glassa Mix** serve the purpose. Only water must be added to obtain the decoration of this festive sweet treat.

To enrich desserts, PreGel offers several types of high-quality ready-to-use creams. **Farcimax™** are post-oven filling creams with original and mouth-watering flavours such as **Lancillotto® Crema Biscotto, Bonitobon® and Farcimax™ Lemon**. This last is a hydrated cream which mantains the fresh flavour of the citrus fruit and reveals an enveloping texture, that makes it suitable as a filling for different kinds of baked products. The line has recently expanded with the new two **Vanilla and Salted Caramel hydrated creams** and **Farcimax™ Doppiolatte™**, a cream with an anhydrous basis and a classic milk flavour, that can be customized with the anhydrous pastes of the **PreGel Pasticceria** range.

Moreover, a wide range of finishing creams are included in the **Covermax™ Décor** range. The available flavourings are **Lemon, Strawberry, Hazelnut, Gianduia, Caramel, Pistachio, Chocowhite** and **Choc**, and they are suitable for covering bakery products before packaging, thanks to their glossy and quickly-drying structure. The new **Covermax™ Decorock™**, with crunchy inclusions and dried fruit grains, are available in **Caramel, Pistachio and Gianduia** flavours. **pregel.it**







Frozen spells

Isa Mazzocchi
is the owner and chef
of the starred ***La Palta***
restaurant in Borgonovo Val Tidone,
near Piacenza, where frozen desserts
are constantly included in her menus



The starred chef Isa Mazzocchi of La Palta restaurant in Borgonovo Val Tidone, Pc.

"My relationship with gelato dates back to my childhood – chef Isa Mazzocchi said – and as many Italian kids in the 70s, I started eating industrial products, which I liked very much. Then I discovered the artisan version of gelato in Liguria, where it was already widespread at that time. It was sold in specific shops, where mountains of gelato were protected by refrigerated containers called *pozzetti*… and it was a revelation! My favorite flavor was fiordilatte, which I found extraordinarily good and it was made, I imagine, with excellent and healthy ingredients".
Some years ago Isa began to experiment with a small Carpigiani machine "which still works very well!", and now her gelato and sorbets are included in La Palta's menus either as desserts or as gastronomic elements, such as the Babà all'amara with fruit and vegetable *caponata** and fig sorbet; Vin Santo di Vigoleno gelato on a quince soup and *tortelli* fried in milk; Eel toast with raw cooked meat and pea sorbet (peas appear also in the form of a cooked puree and raw as decoration elements); Parsley-stuffed potato with sautéed *chiodini* mushrooms and potato gelato…
Her **Lemon** *cassatina***, pollen gelato and sunflower honey panna cotta** is a recent recipe. Mazzocchi describes it in her book ISA (trentaeditore.it - €24), as the result of a collaboration with a local honey producer, **Elisabetta Poggi** of Agribetz Bio. "We have not limited ourselves to using sunflower honey, but we also introduced pollen, and the risk of obtaining a cloying recipe was overcome by combining them with a more acidic element such as lemon, so that the flavors were perfectly balanced… Fresh pollen has numerous beneficial qualities and it is also beautiful to look at: the color of its grains varies from white to black, from yellow to orange, from light green to hazelnut hues. It has a sweet and aromatic scent, with floral and vegetable notes that recall freshly harvested honey and enclose the scents of meadow flowers".
Isa's husband and sommelier **Roberto Gazzola** suggests an ideal pairing with **Vin Santo di Barattieri**, a local wine produced with aromatic Malvasia di Candia grapes from the Colli Piacentini, with balsamic and spicy notes. Lastly, Mazzocchi's "dot of milk" appears in this recipe as the chef's seal. "I like to sign my dishes with a small white dot, i.e. a drop of milk, as the symbol of the first food that each of us ate and that made us all equal".

Emanuela Balestrino
Photo by Fausto Mazza

Caponata *(capunata)* is a Sicilian dish. The basic recipe from Palermo includes chopped fried aubergines, green olives, tomato sauce, celery, capers, and onions, seasoned with olive oil, salt, vinegar and sugar, for the typical *agrodolce* sauce. More than 30 local versions exist on the island, including other ingredients such as potatoes, peppers, black olives, dried fruits, raisins, basil…

LEMON CASSATINA, POLLEN GELATO AND SUNFLOWER HONEY PANNA COTTA

LEMON CASSATINA

sugar	**g**	**150**
eggs	**n**	**3**
lemons	**n**	**2**
vanilla pod	**n**	**½**
butter	**g**	**25**
egg whites	**g**	**75**
icing sugar	**g**	**125**
whipped cream	**g**	**350**
candied lemon	**g**	**75**

Combine the eggs, sugar, lemon juice and zest and the half vanilla pod. With a whisk beat until smooth, cook in a bain-marie for about 5-10 minutes, stirring until it reaches 85°C. When the cream is thickened, add the butter and let it cool. Whip the egg whites in a planetary mixer using a whisk and add the icing sugar to obtain a stable meringue. Combine the whipped cream into the lemon mix with delicate movements from bottom to top, then mix the meringue and diced candied lemon. Pour in the appropriate molds and blast chill.

PANNA COTTA WITH SUNFLOWER HONEY

cream	**g**	**150**
sunflower honey	**g**	**70**
gelatin sheets	**n**	**2**

In a saucepan, bring the cream and honey to the boil, stirring with a whisk. Add the rehydrated gelatin, pour into the appropriate molds and blast chill.

POLLEN GELATO

cream	**g**	**500**
sorbet base	**g**	**450**
water	**g**	**50**
pollen	**g**	**80**

Mix all ingredients except pollen and stir. When gelato is almost ready add the pollen little by little.

LINGUE DI GATTO COOKIES

(for bees and hives decoration)

flour	**g**	**50**
icing sugar	**g**	**50**
egg whites	**g**	**50**
butter	**g**	**50**

Mix flour and icing sugar, add the egg whites to obtain a smooth and homogeneous mixture. Melt the butter and, when it is warm, add it to the previous mix in three times. Use bee- and beehive-shaped silicone molds and spread the dough with a spatula on a baking tray covered with parchment paper. Bake at 165°C for 4 minutes.

PLATING

Place a beehive-shaped cookie in the center of a plate. Cut a 4-5 cm piece of *cassatina* and arrange on it. Place the panna cotta on top and a pollen gelato quenelle on the side. Complete with the cookie bees, and some leaves and flowers of edible buttercups.

Isa Mazzocchi
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The Colombo brothers
(photo Maria Greco Naccarato).

Two Italians
IN PARIS

Domenico Biscardi

Joking with the title of a twentieth-century classic such as «An American in Paris», both the orchestral piece by composer George Gershwin (1928) and the movie by director Vincente Minnelli (1951), let's take stroll in the Marais district of the French capital. There, near Place de Vosges, two Italian brothers work to tickle the refined appetite of Parisians

In May 2021 brothers **Lucio and Thomas Colombo** opened **Brigat** in Paris. A name that is not only a tribute to their Lombard origins, but also a project that summarizes their experiences around the world, now expressed in a showcase of creative flair and entrepreneurial vision. Thus, at number 6 rue du Pas de la Mule, near the famous Place des Vosges in the historic Marais district, Italian creativity and tradition merge and are enriched by French techniques and the exotic inspirations collected by the two founders to thrill both Parisians and tourists. The positive outcome of Lucio and Thomas' activity confirms the consistency of their project and the status of Paris as the place where the most varied talents find a home to try their hand at high-level patisserie.

Thomas, what kind of model was your older brother?

Thomas He always urged me, and even scolded me! Once he harshly reprimanded me because I had made 35 g bread rolls instead of 30! But his example was important to help me choose a professional path in life.

Did you have any other example in your family?

Lucio Our grandparents worked in the gastronomic sector and our mother passed down her love and passion to both of us. I didn't have an inclination for theoretical studies and thus I attended a hotel management school. 20 years ago, our profession didn't get much media exposure and was not so popular as it is today, but my forward-looking best friend suggested me to take this path. Thomas' generation (he was born in 1995) benefits from TV and social media popularity, while mine (I was born in 1986) received less support in that sense.

What did you study ?

Lucio After the hotel management school, I attended the professional Etoile Institute in Chioggia, worked in some restaurants on the Lago di Como and there I realized that pastry interested me more than the rest. So I moved to London.

Thomas After an experience abroad, I came back to Italy to attend some professional training courses at Cast Alimenti school in Brescia. I had always liked bread, since I was a kid, but at the beginning I focused on fine dining. Only later I devoted myself to bread making, as I do now at Brigat.

What were your most important working experiences?

Lucio From 2005 to 2007 I worked as pastry chef at the Four Seasons in London, a wonderful experience with a small team of 6 people in a city hotel. Then with Etoile we worked for the opening of a culinary center in Beijing, and once back in Europe, I went to Belgium for a few months with Marc Ducobu and Jean-Philippe Darcis, both members of Relais Desserts, where I had the opportunity to try different working rhythms and styles. In 2009, I moved to Spain at Paco Torreblanca's, near Alicante, and later I left for Istanbul, where I stayed for 4 and a half years. At Divan – a big Turkish company with a varied production, 18 shops, a dozen hotels and about forty bakeries – I devoted myself to the reopening of their hotel in the center of Istanbul, to restaurant menus, and to bakery production, in their 15,000 m^2 center. We renewed and enlarged it, through the development of machinery and of the ingredient supply chain.

What do you remember about the experience?

Lucio I had to deal with a different culture in terms of gastronomy and pastry. I came from another world and the encounter was interesting but not easy; pastry was very traditional and very different at the same time. For example, I had imagined a new yogurt cake, but they dissuaded me, explaining that in Turkey yogurt is eaten only in savory soups. This kind of experiences makes you open your mind and broaden your professional vision. A fundamental aspect, which helped me a lot over the years.



Where did you go after Turkey?

In 2015 I returned to Spain, to Barcelona at Cristian Escribà's, where I worked for a year with a very creative chef, in 3 boutiques and with a team of 20 people. I was in charge of the lab and the challenge was to be able to work without strict rules and a considerable margin of «anarchy». I was under 30, the average age of people there was higher, and I had



to find my own space. I understood that success depended a lot on myself. It was difficult, of course, but also very formative. Afterwards I moved to New York for 6 months on a consulting project for Divan, which had a small production center in New Jersey and 6 shops in Manhattan. Being able to speak Turkish with the owners, Spanish with the guys from Central America and, of course, English, allowed me to communicate easily with everyone!

And before Brigat?

Lucio I was called by Sebastiano Spriveri, the first chef I had worked with in London, for the opening of a Four Seasons in Kuwait, where I stayed from 2017 to 2021. It was a first-rate 4-year experience, with a fantastic ownership, a team of 22 people and a 5-star luxury placement. The hotel included 300 rooms and 3 restaurants and banquets were organized for more than 1,000 people. For me it was wonderful to work as executive pastry chef in such a complex context.

What do you think today of your varied and complex career?

Lucio Each of these stages taught me something and contributed to the creation of Brigat. At the beginning I was focused on how to obtain good desserts in terms of technique, but when you grow up, everything takes on a more «inner» aspect. You grow as a human being and when you deal with a team, you have to learn to be a psychologist, a guide, a support, because there are also beginners. I would say that, over the course of time and through various experiences, the work and figure of the pastry chef changes. But you must have a finger in any pie, to avoid the risk of losing manual dexterity.

And you, Thomas, what path did you follow?

Thomas I studied at the renowned Centro Studi Casnati in Como, and after I left for London. There I integrated the two-starred Gavroche restaurant in Mayfair, and then I was called by Mikael Jonsson at Hedone. He was a Swedish lawyer in his early 40s, who managed a top-notch food blog as a hobby, but had decided to open a restaurant. Six months after the opening, it had already obtained a Michelin star, thanks to the owner's ability to choose the right people to work with. I spent 3 years with him, first devoting myself to appetizers in the open kitchen, in contact with customers in a brigade of a dozen people of 5 or 6 nationalities. I was 19 and it was a dive into an engaging experience.

Were you also involved in the production of bread?

Thomas Bread was produced both for internal consumption and to supply other restaurants. However, in the same year, Jonsson opened his own bakery and I decided to be part of it. I remember that we used to make two types of bread with natural sourdough. I liked it, but I needed to broaden my knowledge. So, after two and a half years, I returned to Italy to study at Cast Alimenti school. There I learned how to manage personnel and to work in a trying environment, as I was involved in professional courses, events, exhibitions… Then I met experts such as Gabriele Bozio and Ezio Marinato. Marinato employed special leavening methods and introduced me to a many-sided vision of the trade. He considered bread not only as an accompaniment but as a course itself.

What did you do after this intense period?

Thomas I wanted to focus on bread and moved to Paris. I began to work with Cyril Lignac and, at first, I only wanted to stay for a few months. Instead, I got to know Benoît Couvrand, head pastry chef and partner at Lignac, who taught me a lot. He was and is a great professional, who gave me the opportunity to grow. I arrived in 2018 and stayed for 3 years! I first worked in the shop in the 16th arrondissement, then I moved to the one in the 6th, as manager. After working on bread quality, I took the opportunity to devote myself to the managerial side, and then I moved to the main shop in the 11th, still in a responsible role, but with other equipment and different people. I worked a lot both on myself and on products, between theory and practice, ideas and everyday management, my idea of bakery and customers' requests. It was a formative experience in terms of



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vision, organization, comparison and management style. Without this step, I would never have dared to open a shop in Paris!

And then came Brigat...

Lucio In 2021 we both had the desire to carry out our own project. I wanted to know France and learn the language through direct experience, and so did Thomas. Then the opportunity arose in May 2021 and everything started.

Thomas Brigat came from the idea of creating something that reflected us more, with simply good products, without too many frills, too many additions and too many decorations. Bread is made with natural yeast and high quality ingredients and the same happens with pastry. Products come from our multiple experiences around the world, which allow us to play with the flavors and ingredients we had known. Here we have the possibility to deal with open-minded customers in a favorable reception area.

Where does the name of your project come from?

Lucio Brigat refers to our family and the town where we grew up: it was a nickname given to our grandparents and great-grandparents, who came from the hamlet of the town called Brigata. Our project had to be a tribute to our family and our origins.

What type of products do you sell?

Lucio The basic assortment includes 8-10 types of products and four of them are always available: French vanilla flan, tiramisù, tartlets (caramel and passion fruit, and lemon) and the Perou, which is a combination of chocolate and lime, while the fruit-based products are more seasonal. Then we have a range of four fruit crumbles: one with pear and caramel, another with pistachio and berries (always available), while the other two are included in the summer assortment.

Thomas The bread assortment includes 5 types of loaves, which can even reach 8, with the *meule* based on sourdough with seeds and malted cereals, the version with two types of spelt, the one with three wholemeal flours, the *baguette* and *polenta* bread, always available. Moreover, there are seasonal breads (with ingredients such as pumpkin, or chestnuts and bacon) one for the winter holidays made with *polenta*, Nori seaweed and lemon for fish-based dishes. Then another version with dried fruit and hazelnuts is offered only during the weekends throughout the year.

Panettone is another must...

Lucio We expanded our range last year with 500 g, 1 kg and 1.5 kg pieces and had a great response. The smaller version, which is more complicated to make, is suitable for those who want to consume it as a classic brioche for breakfast or as a snack, while the others are festive desserts. In 2022 we sold approximately 800 pieces, a good number if we consider that it is a small production. We had the citrus fruit and marzipan panettone, the best seller, and another with gianduja chocolate and orange, the latter with a Nicolas Berger chocolate based on 50% Peruvian cocoa, hazelnut paste and Barbieri candied oranges. Surprisingly, the first version was the one that our audience liked the most, as based on our Spanish experience, we expected a higher sales volume for the chocolate version.



Are you thinking of changing the offer for next Christmas?

Thomas Starting from the idea that we would like to focus on a panettone closer to the French taste, we are thinking of one with vanilla, caramel and hazelnut. The classic version of panettone is not found at Brigat, because we had the perception that raisins were not appreciated. We would therefore tend to stick to an interpretation more suited to the local market, based on marzipan, to which the French palate is more accustomed.



What is your evaluation of these 2 years?

LucioVery positive, also based on the comments of customers in the neighborhood and tourists. I think that they can find high quality products at a reasonable price at Brigat, and we wanted to do it from the beginning of our adventure, even if we had to increase prices slightly last year, given the great increase in raw materials. Media exposure contributed to our success and we have customers coming from other areas of the city.

What plans do you have for the near future?

This year we would like to consolidate our line of classic products and we will introduce some new ones, to have a greater turnover by increasing the quality of the offer, but we will still remain on a targeted offer. **brigat.paris**

Domenico Biscardi

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Earl Grey Tea Babà

vanilla whipped panna cotta, mandarin gel and semi-candied kumquats

For 18 single portions and 1 entremets for 6 people

BABÀ DOUGH

flour 00 W 360/400 .....g 370
granulated sugar .....g 26
inverted sugar.....g 8
liquid 35% fat cream .....g 68
pasteurized yolks.....g 20
brewer's yeast .....g 10
whole fresh milk .....g 110
candied lemon paste .....g 5
candied mandarin paste .....g 5

Mix all the ingredients in a planetary mixer with a hook tool, making sure that the liquid parts are at refrigerator temperature. Then add gradually

fresh eggs .....g 190
salt .....g 6

Choose speed setting no. 2 and mix to obtain a proper gluten mesh. Stop the mixer and pour

82% mg melted butter .....g 115

Cover the dough with a transparent film, put it in the oven at 26/27°C for about 20 minutes, then knead it again in the planetary mixer until the butter is completely absorbed. Divide the dough into single babas weighing 30 g each and an entremets weighing 180 g (6 portions). Place them in buttered molds and let them rise at 28°C for about 1 hour and 30 minutes (or until they are three times their initial volume). Cook them in a convection oven at 160°C (25 minutes for the single babas,and 35 minutes for the entremets).

EARL GREY TEA SOAKING SYRUP

water .....g 1000
granulated sugar .....g 200
acacia honey .....g 50
fresh ginger (peeled and sliced) .....g 25
whole lemon zest .....g 10
Earl Grey tea leaves .....g 15

Bring all the ingredients to 90°C and add the Earl Grey tea leaves. Infuse for 45 minutes and filter. Once cold, add

drops of bergamot essential oil ..... n 2
40% vol dark rum .....g 50

Temperature 45°C.

WHIPPED VANILLA PANNA COTTA

35% fat liquid cream .....g 300
granulated sugar .....g 60
inverted sugar .....g 12
vanilla pod cut in half and scraped n 1

TIPS

Babà dough
It is important to let the dough rest for about 20 minutes in the leavening chamber before incorporating the butter, to start the leavening process of this liquid-rich mass. The direct addition of fat would result in further heaviness and a consequent delay in leavening, as well as a structure less willing to absorb the syrup. If you use silicone moulds, remove them immediately after cooking, to prevent the crust from wrinkling, due to the difficulty of the dispersion of humidity.

Whipped vanilla panna cotta
The balance of sugars, cocoa butter and gelatin is fit for a a very creamy and stiff consistency which, consequently, does not allow freezing.

Mandarin gel
Pay attention to the acidity of the fruit pulp (which can vary according to the producer). Since agar agar is very sensitive to the pH of liquids, it may be necessary to increase the quantity by 10/15% based on the type of mandarin, so as to avoid an excessively liquid result.

Kumquat candy syrup
If some candy syrup is available, use it instead of water and sugar for an even more fragrant Earl Grey tea soaking syrup, thanks to the citrus and vanilla notes.





Bring the ingredients to 85°C. Cover and infuse for at least 3 hours. Remove the vanilla bean and add
melted cocoa butter 26 g
melted 200 Bloom gelatin mass .....g 34
(5.5 g gelatin/28.5 g water)
Emulsify well with an immersion mixer. Add
cold liquid cream 35% mg .....g 300
Emulsify again and keep in the refrigerator for 16/18 hours before whipping.

FOR THE MANDARIN GEL

mandarin pulp .....g 150
sugar .....g 15
agar agar .....g 1.8
Mix the agar agar and sugar using a whisk, add the mandarin pulp and bring to the boil. Cool quickly and let it rest in the refrigerator for at least 2 hours. Use an immersion mixer to obtain a good fluidity. Keep in the fridge.

FOR SEMI-CANDIED KUMQUATS

water .....g 250
sugar .....g 170
inverted sugar .....g 15
vanilla pod cut in half
and scraped ..... n 1/2

Prepare a syrup and infuse for at least 2 hours. Meanwhile, bring plenty of water to the boil and add
ripe kumquats .....g 125
Bring to simmer over low heat until the kumquat peel is tender. Drain and cut in half; remove the seeds trying to preserve the pulp and juice. Add them to the vanilla syrup and bring to 60°C; let it stand for at least 30 minutes. Cool and refrigerate.

GLAZE

hot neutral glaze.....g 250
Earl Grey tea syrup .....g 75
Bring the ingredients to a boil. Use at 80°C.

ASSEMBLY AND FINISHING

Rehydrate the babas in the hot syrup. Infuse until the syrup has reached the core, leaving no dry parts. Drain on a grid and cover with the tea glaze. In the planetary mixer, whip the vanilla panna cotta, leaving it soft and light; garnish the upper part of the babà with a dot, then form a small cavity and fill it with the mandarin gel. Decorate with a kumquat segment and some Earl Grey tea powder.

Lucio Colombo
Photo Maria Greco Naccarato



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A way to remember and look ahead

The Museo Luxardo in Torreglia, near Padova, is worth visiting

In March we had the privilege of visiting the brand new **Museo Luxardo**, which is located next to the company headquarters in Torreglia, near Padova. The museum illustrates 200 years of corporate and collective history through an evocative journey, which started in Zara, in Dalmatia, where it was founded in 1821 by Girolamo Luxardo, and ended in Veneto in 1947. The company is still controlled by the same family and the members of three generations work together to keep up with the founder's legacy through a product portfolio which includes aromas, infusions, distillates, non-alcoholic concentrates, preserves, marmalades... More than sixty people work in the company premises (including the Marasca cherry plantation) among copper alembics, refining vats, storage warehouses, modern bottling plants, etc., and they are supported by a sales network which operates worldwide.



The free Museo Luxardo (open by reservations from Wednesday to Saturday) represents a new and noble development phase of this historic brand. It is exemplified by the strong visual impact of the building itself, which was conceived and built by the Venetian Studio Architetti Mar following an environmentally conscious approach, which considered its geographical setting in the Parco Regionale dei Colli Euganei.



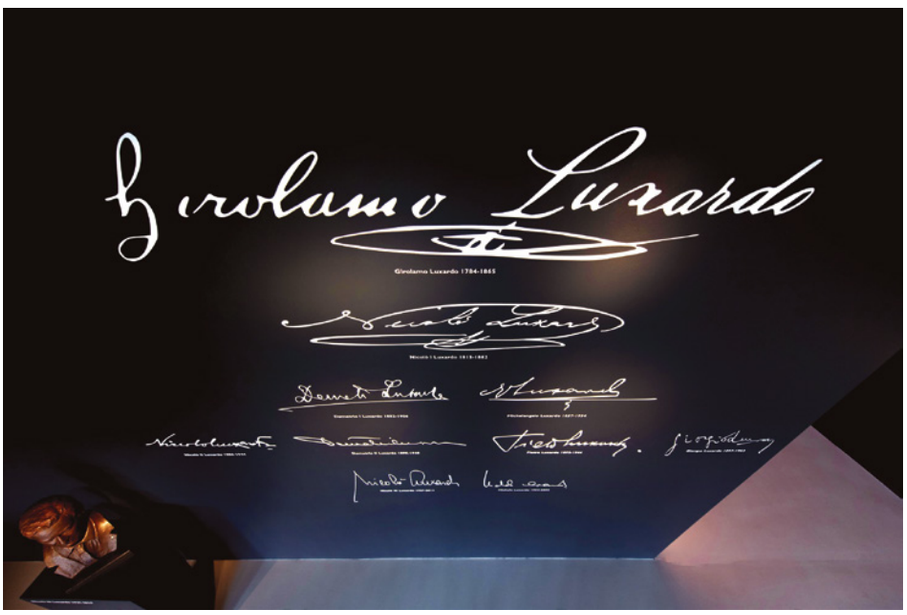


The external surface is made of versatile and extremely resistant COR-TEN steel blades, with specific structural and aesthetic properties, and their sequence gives a three-dimensional quality to the entire front face, where the tricks of the light give the illusion of vibration and motion. The interior is divided into several rooms, where the fundamental stages of the long family history form a circular pattern equipped with digital and video stations, that illustrate at the same time the production phases of the liqueurs – first of all Maraschino – that made the name Luxardo famous all over the world. The welcoming adjacent company shop was completely renovated for the occasion and now it is possible to purchase the entire range of Luxardo liqueurs, bitters, distillates and jams.









During the official inauguration, the senior partner **Franco Luxardo** pointed out that it was "a strong emotion, not only for me but for the whole family to be able to see one of our greatest dreams come true. The history written by those who preceded us is the heritage of values and teachings on which we have built what we are today and it gives us the strength, every day, to walk towards the future". **museoluxardo.it**

For the chocolate season



With its **Agostoni** and **ICAM Professional** brands, the company caters to the world of pastry, chocolate and gelato, offering high-performance products in terms of yield and taste. In particular, one of the most innovative ranges of the ICAM Professional brand is **Chocolate Nuances**, a selection of baking stable chocolate chunks available in different flavours. Unique in shape, texture and taste, the chunks (which size is about 15x15x5 mm) are based on white and milk chocolate with full-bodied, clean and intense taste. A great versatility of use makes them perfect for any leavened and baked recipes and more. In fact, with the simple addition of about 6% cocoa butter, the chunks turn into a real chocolate coating suitable for various recipes. The line - consisting of the blueberry, raspberry, passion fruit, pistachio, milk and coffee references - truly satisfies all tastes. two new seasonal items are **Latte Caramello** and **Latte Speziato**. The first, with 10% hazelnut paste, has a roasted scent and a balanced sweetness, while the second one, with its intense spicy notes (pepper, nutmeg, cinnamon and cloves) is the ideal choice for autumn and Christmas desserts.
The combination given by their taste, texture and versatility makes these latest recipes the perfect ingredient to give a special touch, making them the ideal allies for the coziest season of the year.
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After the 100% conversion to biological production of the ancient mill in Marzeno di Brisighella, in the province of Ravenna, in 2019 **Molino Naldoni** inaugurated a new state-of-the-art milling plant in Faenza. It was planned to achieve the perfect combination of knowledge and technology applied to silos, productive plants, packaging areas, warehouse and offices standing on a 20,000 square meter area.
Flours are 100% natural, and they are produced without enzymes or chemical agents using high quality non-GMO wheat of almost exclusively Italian origin. More than 60 references are available for bakers, pizza masters, pastry chefs, pasta makers, cooks and food factories. For the storage of wheat and flours the adopted technology enables to ensure constant quality.
Four flours with different strength – Ginevra, Nizza, Praga and Vienna – are specifically addressed to confectionery production. They are the result of constant exchanges with pastry professionals and experts, with the aim to maintain a high qualitative level in terms of rheological and processing characteristics, and to be suitable for various applications, from cookies to traditional leavened products.
Ginevra and Nizza are included in the "Italiche" range, which is derived from the milling of Italian grown wheat from a controlled supply chain, while Praga and Vienna, which are particularly suitable for leavened products, are obtained from the milling of selected strong wheat mixtures. **molinonaldoni.it**



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The ROBOcream range represents a modern and advantageous innovation designed for artisans, enabling them to work in a relaxed manner and savor every step of their recipe development, while being confident in obtaining excellent final products. For more information, **robocream.com**

Sigep 2024, an announced sold out

The 45th edition of **Sigep – The World Dolce Expo**, the international trade show of artisan gelato, pastry, bakery and coffee, will take place from the **20th to the 24th of January 2024** at Rimini Fiera, on a 129,000 m² surface with a renovated layout and the presence of more than 1,200 brands. Organized by IEG, it will give the opportunity to discover the latest news, innovations and trends in the dessert and coffee food service sectors, concerning raw materials and ingredients, machinery and equipment, furnishings, packaging and services, while the 6 Arenas will host a rich calendar of international and national events.
12 teams will participate to the **Gelato World Cup** (Italy, Hungary, Korea, Peru, Taiwan, Singapore, Argentina, Brazil, Germany, China, Poland and the United Kingdom), including gelato, pastry, chocolate, and ice sculpture tests, while **Sigep Gelato d'Oro** will welcome some of the best Italian professionals in view of the Gelato Europe Cup 2025. In the Pastry Arena, the **Juniores Pastry World Cup** will put under the spotlight 12 teams of young talents under 23 of age (India, USA, Peru, France, Australia, Hong Kong, Philippines, Malta, Chile, Korea, Taiwan and Canada) on the theme "Myths and legends", while the candidates for the Italian Seniores and Juniores championships will respectively explore themes such as "Travelling towards the East" and "A sustainable future".
Moreover, in collaboration with "Pasticceria Internazionale", the 33rd edition of **SigepGiovani** will enhance the importance of professional education and will welcome schools from all over Italy, which will be engaged in a competition about mini pastries. For further infos, **sigep.it**

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