ITALIAN GELATO

PASTRY BAKERY COFFEE CUISINE

PASTICCERIA INTERNAZIONALE

worldwide edition



CRYSTALS TO BITE INTO

ON TIPTOE, WITH RESPECT AND ADMIRATION

SOFT AND CRUNCHY HAZELNUT

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Cristal à la rose
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Quartz, Paris
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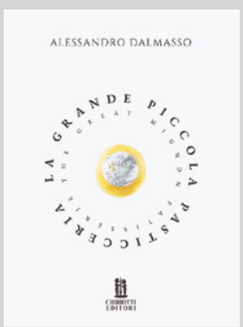
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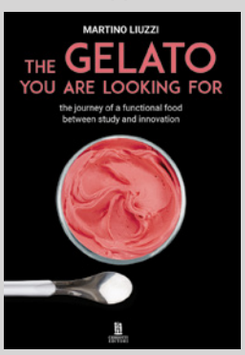


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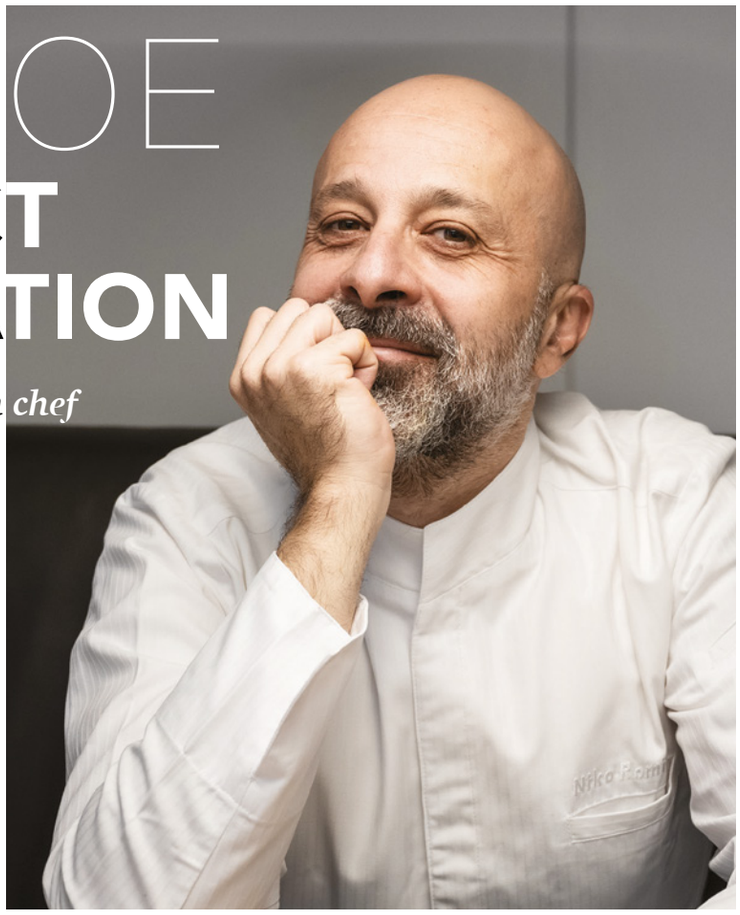
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ON TIPTOE
WITH RESPECT AND ADMIRATION



The universe of the three starred Italian chef Niko Romito

I tiptoed into Casadonna Reale, the former 16th-century monastery immersed in the Abruzzo National Park, in Castel di Sangro, Aq. It is there that chef **Niko Romito** and his sister Cristiana decided to open their Relais, a place dedicated to beauty, taste, silence, art and nature, which celebrated 10 years of three Michelin stars in 2024. To get there, in the mountains, you have to cross one of the most beautiful places I have ever seen. The Altopiano delle Cinque Miglia extends over 1,200 meters above sea level for almost 9 km and it tells an episode of the Italain history, i.e. the crossing of the delegation of King Vittorio Emanuele II, when they passed there on their way to Teano, to meet Garibaldi and reach Naples. A story that frame one of the most reputed cuisines in the world: the Ristorante Reale (19th in the ranking of The World's 50 Best Restaurants) and its international satellites scattered throughout the Bulgari hotels and resorts, where the culinary offer is signed by Romito himself.
Casadonna Reale is not "just" a restaurant, even though it is the beating heart of different expressions of the same identity. It is part of the constantly evolving **Niko Romito Group** and a professional cooking academy (the only one in the world included in a Michelin three-star restaurant), where 350 young talents have graduated in 11 years. It is a workshop for the production of pastry and bakery and it develops independent gastronomic formats such as Alt – Stazione del Gusto, Spazio Niko Romito and Bomba Niko Romito, in addition to the previously mentioned consultancy with Bulgari.



The Casadonna Reale staff.

THE ROMITIAN UNIVERSE

In Niko Romito's universe you enter on tiptoe, struck not only by its indisputable grandeur but also by the humanity and respect that you breathe as soon as you cross the threshold. Among designer furnishings chosen by the chef, the original floors, the wooden elements, a fireplace and the large windows, what strikes you is the sense of belonging and the familiar attitude that pervades those who work and those who decide to stay here. Ten rooms (nests of silence, light, comfort and design) opened during the years and available to those who want to live an all-round experience, including dinner, stay, breakfast. Yes, because even breakfast is an experience. Starting the day by observing the great chestnut and the surrounding Sangro Valley is just the prelude to a gastronomic journey dealing with local produce, resulting in homemade bread and leavened products, jams, preserves and honey from

the Casadonna bees. Moreover, there are also the Toast Niko Romito (a must), the cold zabaglione and the Pandolce.
"In these 10 three Michelin starred-years Casadonna has grown because the involved people have also grown – Romito comments –. I am more aware, more mature and everything is the result of constant study and research, of a continuous desire to make this place represent me more and more. In this journey I seek an increasingly "real" cuisine, where the ingredient is the protagonist through complex culinary practices, but still able to communicate a transparent and sensational result in a dialogue with my ideas about the territorial and Italian identity and modernity".
The gastronomic itinerary could not be clearer. Thirteen courses in 2 hours, because timing is part of the experience: "We are conscious that concentration lasts an hour and a half/an hour and forty minutes, and if time expands too much between two courses, one's attention level drops with the capacity to appreciate what has been prepared. This is why the pace of service is very important".
The courses are a succession of purity and concentration of flavors, elegant and intense on the palate at the same time. Each ingredient reveals its purest essence, enhanced to the highest levels, as in the cases of Carrot, Watermelon and Tomato or Warm Swiss Chard Salad, and he identity of a product and its peculiarities are reflected in the visual appearance. "I like that in each dish there are few ingredients and I work a lot on the single element. I want to get to the bottom of it and bring out a potential that is difficult to discover at first glance, as in the case of the Carrot, that expresses sweetness, bitterness and acidity. Different tensions are associated with different tastes, in a challenge that always starts from a simple ingredient". And then there is the chromatic side: "When an ingredient is treated well it becomes the aesthetics of the dish itself, as in the case of Watermelon and Tomato, which a combination of taste and textures that expresses brightness, because the



"The Niko Romito Group includes the Reale Restaurant, Casadonna Reale, a cooking academy and a pastry and bread-making workshop; it develops independent gastronomic formats such as Alt – Stazione del Gusto, Spazio Niko Romito or Bomba Niko Romito, in addition to consulting with Bulgari around the world"





In the workshop.

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Martellato



glassy part of the translucent watermelon comes later. When an ingredient is treated well and works, it becomes beautiful in the mouth and aesthetics coincides with taste".

An evergreen dish is s the 2009 Assoluto di cipolle: "I am not keeping it in the menu out of romanticism, but because it is consistent with our evolution. It was not updated because it is still in line with what I am today. When it was launched, many considered it a revolutionary dish, while for me at the beginning was perhaps too simple, but it has always been so incredible to be able to mark our history and become a model, thanks to its great cleanliness, the absence fat, and the presence of three Italian ingredients, i.e. onion, saffron pistils and Parmigiano cheese. it was maverick, but now the term Assoluto defines a culinary technique applied to an ingredient considered as a 100%".

Another iconic dish is Essenza 2010, made with dried fruit, cocoa, gentian, passion fruit and no sugar. "A restaurant dessert must be different from the ones sold in pastry shops, because you can't weigh people down after a big meal, and it is essential to mantain a dialogue with the savory side. In a restaurant dessert you have to find the conceptual elements expressed in the previous dishes. If a millefeuille in served after a vegetal dish, there is no coherence. The chef in the kitchen works with ingredients and techniques which are different from the ones used by a confectioner in his artisan pastry workshop. We have constantly tried to offer lighter desserts coherent with the path traced by the menu. We often don't use added sugar and we pay a lot of attention to lightness. After all, today we don't go to restaurants to fill ourselves up, but to eat and feel good, and those places must convey emotions and make us ask questions". When it comes to lightness, ideas are clear: "In conclusion, I work on fruit and textures because I find it much more interesting, after a dessert, to finish with fruit instead of small pastries, and because the final treat must be light and fresh, and not weigh you down".

Sarah Scaparone
photo Andrea Straccini

ESSENZA

For 4 people

FOR THE GENTIAN GELATO

milk	g	500
cream	g	150
sugar	g	80
glucose	g	40
gentian root	g	15

Bring the milk to the boil and infuse the gentian for 20 minutes, then filter. Heat the cream, dissolve the sugar and glucose, and add the flavored milk. Cool and stir.

FOR THE PASSION FRUIT CARAMEL

passion fruit	kg	1.5

Take the passion fruit pulp with a teaspoon, blend it and pass it through a sieve. Weigh 400 g of the sauce and reduce it gently on the heat until you obtain 50 g.

FOR THE PRALINED TEA DRIED FRUIT

cream	g	200
sugar	g	200
hazelnuts	g	100
almonds	g	100
cocoa powder	g	30
gelatin	g	4

Heat the cream and dissolve the cocoa and rehydrated gelatin in it. Add the other ingredients, blend and cool.

→









From left, Vinegar, licorice and white chocolate; Parrozzo; Caramelized crespella, cream and clementines; Apple and yogurt.

“Essenza was conceived in 2008, when the restaurant was still located elsewhere, in the small Rivisondoli village, and had “only” one star. The recipe is unchanged and the dessert is included in the current menu”



FOR THE COFFEE POWDER

shortcrust pastry	**g**	**200**
coffee powder	**g**	**50**
chopped thyme	**g**	**5**

Crush the shortcrust pastry in a cutter and mix it with coffee and thyme leaves.

FINISHING

saffron pistils	**n**	**24**
tarragon leaves	**n**	**6**

Using a spoon, form some passion fruit caramel strips on the plate, alternating them with the pralined fruits. Sprinkle some coffee powder in the center, add two spheres of gentian gelato, a few saffron pistils and the tarragon leaves.

Niko Romito
Ristorante Reale
nikoromito.com
photo Brambilla Serrani

A new eco-friendly machine





NUVIA is the new eco-friendly next-generation countertop machine by **Carpigiani**, that can whip creams, mousses or other creamy products in different volumes and portions.
It is a synonymous of sustainability because it employs an eco-friendly CO_2-based refrigerant that reduces environmental impact. It also features a simplified cleaning system that allows daily sanitizing operations to be carried out quickly, while monitoring overall cleanliness.
Information is conveyed through an LCD interface, designed to facilitate operations even for unskilled personnel. Finally, this is a product with customizable dispensing: it can be automatic, with three different servings set, or manual. In automatic mode, you choose between small, medium and large portions. In manual mode, you customize the portion.
The new machine is launched at Sigep (pad. C1). **carpigiani.it**

No Ordinary Chocolate

A leading company in the field of semi-finished cocoa products, **Icam** confirms its presence at Sigep (Hall B3, booth 055) with an exclusive offer full of novelties for pastry, chocolate and gelato professionals. A tasting corner is dedicated to the extensive range of Agostoni origins, while the members of the technical team – Salvatore Toma, Giancarlo Alosa and Gaetano Mignano – revisit traditional classics from breakfast to tea time.
The undisputed star is the premium Agostoni brand with the new Grand Cru and Single-Origin ranges, offering a sensory journey through unique flavours from around the world. At the same time, ICAM Professional introduces new products and a refreshed graphic style combining aesthetics with functionality.
Sourced from the eponymous district in southern India, Grand Cru **Dark Chocolate Idukki 67%**



boasts a refined aromatic profile with fruity and floral notes that reflect the richness of the region. From Latin America comes the Single-Origin **Bolivia Dark Chocolate 73%**, featuring a perfect harmony of acidity, bitterness, and dried fruit notes.
The ICAM Professional range expands with the intense **Ebano 38% Milk Chocolate**, the versatile **Cristallo White Chocolate**, the indulgent **Latte Caramel 33%**, and a new exclusive lemon-flavoured reference included in the Chocolate Nuances range.
These new products are going to be presented at events and demos at CHOCOCUBE training center, which stands as a benchmark for culture, expertise and creativity, supporting professionals in their growth.
professional.icamcioccolato.com

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A sweet SANDWICH

***Yuri Cestari** and **Ezio Marinato** present an original way to interpret loaf bread: flavored with dried fruit powder, filled with a cream which simulates mayonnaise, and a gelatin that recalls the slice of cheese*



Ezio Marinato (on the left) and Yuri Cestari.

This sweet recipe includes a sandwich bread flavored with some dried almond powder, filled with a whipped Tonka bean ganache to recall mayonnaise, and a jelly which replaces the typical slice of cheese of the savory version. These fillings could be made express, at any times of the day, and we recommend preparing them in advance to be ready when necessary.

- The recipe of the **sandwich bread** requires the use of a flour not too high in protein content and the addition of almond powder coinciding with the resting time of the dough, which goes from the end of the kneading process until sizing. The purpose is to obtain a bread with a rather open structure obtained through a non-tenacious dough, with a low resistance to bite during tasting, as a perfect match with the creamy element. The almond powder can be replaced with other dried fruit powders, with a 1:1 ratio, without changing the recipe, and the sandwich bread can be used in various combinations.

- To obtain a **filling** available on a daily basis, we opted for a whipped Tonka bean ganache, i.e. an emulsion of chocolate and liquid which can be stored in the refrigerator and whipped when necessary. The recipe is rich in milky ingredients (such as condensed milk, white and milk chocolate) in order to provide an intense and persistent milky flavor and a white coloring, which aesthetically recall the typical spreadable cheese of the savory version. A gelatinous element of protein origin is added to improve the texture and the incorporation of air in the whipping phase. In this case, Tonka bean was chosen as the flavoring element (grated and left to infuse into the starting liquid), but it is possible to replace it with vanilla or other spices.

- The gel compounds based on agar agar, which are spread out to obtain thin films, can to be cut and shaped as desired. The gelling agent of vegetal origin, which is activated by boiling, results in a gel with a rigid and not very elastic consistency, and a crunchy texture. This consistency is fit for our sandwich, because the **apricot film** provides the chewing element that completes the tasting experience. Remember that agar agar is a very high-performance gelling agent, but it does not resist freezing and therefore it is very important to keep it in the refrigerator, without freezing the obtained gel.

TONKA AND APRICOT SANDWICH

SWEET SANDWICH

puff pastry flour	g	800
wholemeal flour	g	200
raw almond flour	g	150
sourdough	g	200
malt	g	20
milk	g	300
eggs	g	200
cane sugar	g	150
butter	g	250
salt	g	20
compressed yeast	g	30

Knead the flour, yeast, malt and milk. Knead the dough well, add sugar and salt. Finally, add the butter and form a well-structured dough, making sure that it does not exceed the final 26°C. Let it rise for 15 minutes, shape it into a loaf of the desired weight, flatten it slightly and place in the suitable molds. Let it rise at 28°C (1 cm from the edge of the mold), put the lid on and cook with steam at 180°C for 30\35 minutes. Remove from the mold as soon as it is cooked and let it cool. Cover with a cloth or plastic film and let it rest until the next day. Cut the loaf, remove the outer part and fill.

TONKA BEAN WHIPPED GANACHE

	Qty (g)	Qty (%)
sweetened condensed whole milk	130	21.7
pasteurized whole cow milk	47	7.8
tonka bean	2.6	0.4
powdered gelatin 160 bloom	2.6	0.4
water for gelatin	14	2.3
white chocolate 28%	91	15.2
butter 82% mg	52	8.7
UHT cream 35% mg	260	43.4
Total	600	100

Bring the milk to the boil with the condensed milk and the finely grated tonka bean. Remove from the heat and add the rehydrated gelatin. Pour over the chocolate and emulsify with a blender. Add the butter still mixing and then the cream. Let to stabilize for 12 hours at +4°C and whip if necessary.

APRICOT FILM

	Qty (g)	Qty (%)
apricot puree	220	57.4
water	40	10.4
granulated sugar	65	17.0
agar agar	8	2.1
apricot puree	50	13.1
Total	383	100

Heat 220 of apricot puree and water, then add sugar and agar agar at 45°C. Bring to the boil for 1 minute, then add the second part of the puree and strain.

CARAMELIZED ALMONDS

	Qty (g)	Qty (%)
water	50	11.1
granulated sugar	150	33.3
toasted raw almonds	150	33.3
toasted peeled almonds	100	22.2
total	450	100

Bring the water and sugar to 121°C, add the hot dried fruit and mix away from the heat source.

Assembly

Once the sandwich bread is cool, cut it into 1 cm thick slices. Fill half of each square slice with some whipped ganache, spreading a higher quantity in the center and slightly lesser towards the edges, scatter the chopped caramelized dried fruits (almonds or pistachios) and place a layer of apricot gel, previously cut to the same size as the slice. Spread the remaining slices with some ganache and use them to close each sandwich, placing them on top of the apricot film. Cut them diagonally for serving.

Yuri Cestari and Enzo Marinato
Photo Matteo Lonati





“Loaf bread is made with low-protein flours and almond powder for an honeycomb structure, which goes well with cream”



Made in Italy pastry bags

MartPoche is the professional pastry bag range by **Martellato**. By combining resistance and transparency, the multilayer structure of **ClearPoche** maintains its shape even under high pressure, while the transparent material allows to monitor the content, making it ideal for professional videos and demo. With its solid socket **BluePoche** guarantees a proper control without slipping, with a comfortable touch. Its sturdy coupling of materials offers maximum durability and is fit for both dense and delicate fillings. The blue color allows to discover any accidental fall of the cut tip, ensuring maximum food safety. **GreenPoche** allows a safe and stable grip even during the most complex processes. Its multilayer structure ensures reliability with any kind of filling and its intense green color facilitates the identification of any accidental fall of the cut tip, to respond to high safety standards.



For those looking for convenience without sacrificing quality, there is **EasyPoche**, a reliable alternative for quick decorations. The single layer construction offers an excellent performance for light and medium density fillings, glazes, ganache and colored covers. The transparent material facilitates the visual control of the content, while the price makes it accessible to both professionals and beginners. **martellato.it**

Versatility and taste



PreGel offers a wide variety of products to make sweet treats for every special occasion and for **Carnival** two new mixes are being launched**.**

Bignè for Bakery and Fried is a complete and versatile mix that allows you to easily prepare a dough that can be fried or baked, depending on your choice. Made with carefully selected raw materials, it ensures an excellent product development with minimal oil absorption. It's suitable for making cream puffs, zeppole, and other fried or baked specialties.

Krapfen – Donuts is a mix for leavened frying products, which allows you to obtain a variety of light, fluffy, and crispy items from the same dough. The finished products can be customized with decorative touches and fillings of the delicious Farcimax® line, as well as Covermax® Decor and Covermax® Decorock® coating creams. Both Bignè for Bakery and Fried and Krapfen – Donuts are available in 10 kg bags. **pregel.it**

Investing in modern pastry

In the world of pastry making, finding the right balance between tradition and innovation is crucial and **ROBOcream** blends the art of traditional confectionery with the precision of modern technology. The machine was conceived for the efficient making of high quality creams through the automation of every step of the process, from mixing to heating and cooling. This ensures a flawless consistency while minimizing manual effort and errors of margin.

The versatility of ROBOcream machines makes them fit for a wide range of recipes, from custard and Catalan cream to ganache and chocolate sauces. This multi-functionality allows professionals to expand their offer and meet the most diverse customer demands. Another core aspect is the use of advanced technology to preserve the flavors and textures of traditional recipes, and this allows pastry chefs to preserve their culinary heritage while reaping the benefits of innovation.

"Investing in ROBOcream means investing in the future of pastry. The optimization of production time and precision can improve the quality of finished products and free up valuable time for creativity. Pastry chefs can now concentrate on what they do best: creating delights that enchant palates and raise their art to new levels of excellence". **robocream.com**





Antonio Bachour
International Pastry Chef
chooses Le Sifonie

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LESINFONIE.IT

FRAGILE
HANDLE WITH CARE



The relationship between Lorenzo Puca and blown, pulled and cast sugar it is a continuous declaration of love full of classic and innovative techniques, which today "expands" with these unpublished contributions

After the great consensus obtained in Italy, where in a short time it has become a reference point for all those who love artistic sugar, the English version is now available: **Fragile – The artistic sugar, technique and philosophy of the world champion** (Chiriotti Editori) is the technical manual conceived by the world champion **Lorenzo Puca** to codify "with simplicity and precision the complex world of blown, pulled and cast sugar, sharing the experience of over 10 years of experimentation, research, training, competitions and tension towards evolution".
Right from the title, it declares the "soul" of the book, i.e. artistic sugar, as well as the one of the author, with a thousand facets that can be found in every page, including unpublished content, professional gestures and new techniques. A heritage of evolutions that enhance the artistic sugar culture. New and classical techniques are side by side and explained in detail through Lorenzo's passion, which makes everything clearer and more joyful, thanks to the author's enthusiasm and his drive for improvement, which allow anyone to understand, almost to "touch", every creation, every innovation. They are the result of his innate and cultivated talent, stimulated by incessant study and by a tireless desire to experiment and go beyond, in a love story with the ductility of the material, its sense of color, three-dimensionality and transparencies.

FOCUS ON THE BOOK

After an interesting historical introduction, the volume gets to the heart of the subject analyzing equipment and ingredients, cooking, coloring, satin finishing and storage techniques. The basic recipes are followed by the ones of pastillage, crystallized sugar, tassé and rock sugar, before moving on to new technologies, the storage of finished works and creative thinking.
The three chapters dedicated to pulled, blown and poured sugar analyze all the techniques, from the classics to the absolute novelties, and they are explained in detail with photographic step by step. To conclude, there is a magnificent roundup of a pièce montée described in detail.
As an introduction into Puca's world, here is a practical example.



GAMES BETWEEN FISH

This showpiece intends to communicate the sense of freedom and lightness with which these two fish play, jumping between bubbles and flowers. Simple techniques well executed make the difference: the use of color is crucial, between light blue and orange, complementary in the spectrum, which ensure that the elements enhance each other, giving greater value to the chosen techniques:

- central cone in thermoformed PVC cast sugar
- cast and stretched sugar tubes to enhance the large ribbons
- fish in blown and patinated sugar, finished with airbrush shades
- sea flowers at the base of blown *sucre paille*, spiked petals and central in poured sugar.

Lorenzo Puca
Photo Simone Spoltore
Thanks to Arte Bianca, Decosil, Lesepidado, Pavoni Italia and Red Academy

“Simple techniques well executed make the difference: the use of color is crucial, between light blue and orange, complementary in the spectrum, which make the elements enhance each other, giving greater value to the techniques”

















1 Make a PVC cone and place it inside a jug with granulated sugar, to keep it vertical, so that the isomalt can then be colored inside.

2 Pour a first layer transparent isomalt in succession, then blue and finally white, for a slightly mixed effect that enhances the idea of the sea. Leave to cool.

3 When cold, remove the isomalt from the PVC and glue to a blue isomalt base.

4•5 Glue an isomalt disc and a half sphere to the top.

6 Attach the fish to the half sugar ball attached to a smaller ball.

7 Apply the fins

8 Embellish the ribbons with the stretched tubes.

















9 Glue the tubes with the ribbons to the half sphere.

10 Cut a second fish in half.

11 It should be attached half above and half below the isomalt disc, to give the sense of suspension in the void and create the impression that the fish is coming out of the water.

12 Make large drops of transparent blue isomalt.

13 Apply them around the fish.

14 Insert orchids.

15 Cut the base of the flowers to adjust the height.

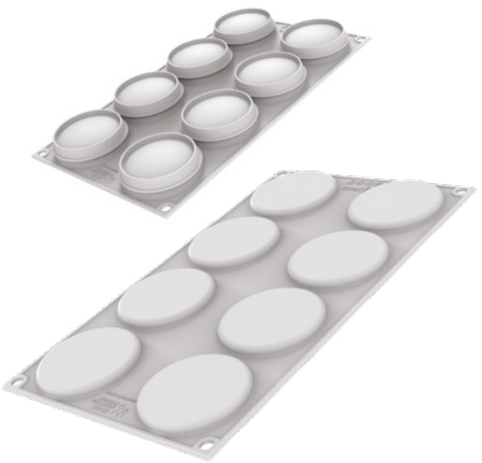
16 Place them on the blue isomalt base to complete the showpiece.



shop.chiriottieditori.it/fragile-artistic-sugar-technique-and-philosophy-of-the-world-champion/

Macaron-like sweets





Macaron 110 is the exclusive set by **Silikomart** conceived with **Miquel Guarro** (ø65 h 40 mm / ø2.56 h 1.57››). It consists of 2 moulds that allows to make 110 ml/3.7 oz single portions that look like real macarons. With the first mould, you can make the shells faithfully reproduced in every detail, while with the second you can prepare the filling, thus obtaining colourful and eye-catching single portions. **silikomart.com**

An immersive experience



With a renovated exhibition space divided into two areas, **Molino Grassi** offers an immersive experience at Sigep (hall D5, stand 042), which combines Italian artisan tradition with technological and product innovations. The pastry area at the center features – together with conventional flours – the **La Pasticceria Bio** line, which includes five technical flours, organic and from 100% Italian wheat, aimed at a market that is increasingly interested in natural ingredients and sustainable production.

The new **Teglia 60x40** mix for pizza is packaged in a 15 kg format, and it combines soft wheat flour, sourdough with wheat germ, rice flour, re-milled durum wheat semolina. It is fit for direct and indirect long leavening doughs to obtain light, crispy pizzas with the characteristic alveolation. **Linea Pizza** ranges from traditional pizzas to innovative and gourmet versions, while a new 15 kg packaging is introduced for Farina Macinata a pietra tipo 1 bio forte, intended for bread, pizza and focaccia. Moreover, a new malt extract is included in the range to improve leavened products.

The renowned Italian baker **Paolo Sala** is the new brand ambassador of Molino dealing with artisan bread recipes. **molinograssi.it**

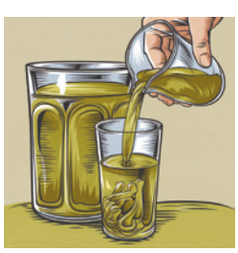
An explosion of flavor

Popping Bobas are small gelatinous spheres filled with fruit juice that explode in the mouth, adding a touch of fun and flavor to drinks or desserts, especially Bubble Tea. **Bigatton** offers several products for the making of this specialty originally from Taiwan, which combines tea, milk and sugar and colorful and tasty pearls. In addition to powdered tea and gelatinous spheres, the various syrups transform this drink into a special experience, from classic fruit to exotic flavors. Moreover, the **Bubble Balls** for aperitifs are available, to decorate cocktails and long drinks as the famous spritz.
bigatton.it













THE PERFECT BUBBLE TEA

Mix 20 g of powdered tea with 1 liter of water, until it is completely dissolved. Fill the glass about halfway with the tea. Pour the Popping Bobas according to your taste, calculating between 30 and 50 g per glass. Pour about 20 g of syrup and some more tea, leaving enough room for ice, if desired. Complete with a 10 mm diameter straw for sipping the Popping Bobas.

MACARON[110]

Conceived with Miquel Guarro

This is not a macaron



Photo credits: Joan Pujol Creus

Macarons shells mould

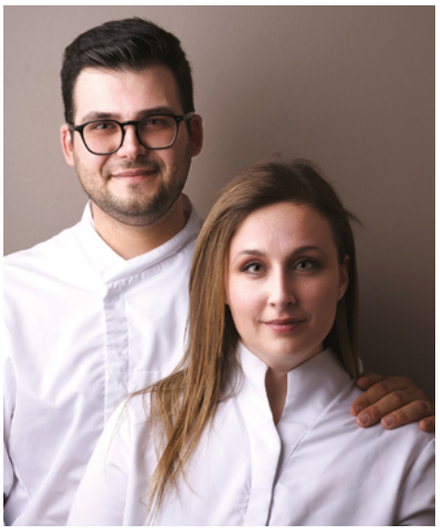
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Crystals
TO BITE INTO



Michela Mancini and Anthony De Cristofaro (photo Maria Greco Naccarato).

Paris is showcase of talents, a city able to attracts those who aspire to achieve goals impossible elsewhere, an incubator of dreams and a starting point for new adventures. The well-known adagio, which depicts the French capital as a runaway for the most ambitious entrepreneurial fantasies, applies well to **Michela Mancini** and **Anthony De Cristofaro**, 33 years old the first and 32 the second. The two Italian expatriates are working to enhance their project in France, as the synthesis of a path which connects the luxury sector to Italian savoir-faire, French quality codes and Japanese inspiration.



The recipe of **Cristal à la rose**, their first edible crystal, comes from the Japanese tradition of the Kohakutou (amber sugar, in Japanese), dating back to the Edo era, during which Tarozaemon Minoya, the discoverer of the agar agar in the mid-seventeenth century, invented this confectionery product, which is well-known in its country of origin and usually served with tea. This refined version is made with artisan rosewater syrup and the proportions (indicated with percentages) can be customized according to the desidered consistency.

D.B.

For the rosewater syrup

Fresh and unprocessed edible rose petals **5%**
water **50%**
sugar **45%**
lemon juice **0.5-1%**

Start by gently rinsing the edible rose petals. Boil the water, remove from the heat and seep the petals for a night. Filter to eliminate the petals and then heath the liquid adding sugar and mix until it melts. Cook over low heat for 10-15 minutes until the desired consistency. To taste, add a spoonful of lemon juice, then let it cool before storing in the refrigerator.

For the crystal

water **50%**
granulated sugar **30%**
rosewater syrup **10%**
agar agar filaments **1-2%**
pectin **0.5-1%**

Put the agar agar filaments in cold water for 45 minutes. In a saucepan, mix the sugar, water and rosewater syrup. Once the mixture begins to warm up, drain the agar agar and add it to the mixture together with pectin. Bring it to a boil, then cook over low heat for 15 minutes, stirring constantly until 115°C. Leave to cool lightly in the saucepan and remove the film formed on the surface, before pouring into a rectangular silicone mold. Leave to rest for a night before cutting it. The next day, cut the block into rectangles, cut one of the pointed sides and cut the remains into brunoise to make the splinters for the surface of the crystal. Make it dray for 10 to 12 days to obtain a crunchy texture outside and a soft one inside.

Michela Mancini
and Anthony De Cristofaro
Quartz, Paris
quartzboutique.fr

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A super local ATTITUDE

Chef **Stefano Pinciaroli***'s gelato recipes are both inspired by traditional dishes and updated through unexpected combinations and local ingredients*

His beautiful story of passion for cooking began with his mother, who taught **Stefano Pinciaroli** the rudiments when he was a child. Born in 1978 in Empoli, Tuscany, the Italian chef of the starred PS Ristorante improved his knowledge at school, at the Alberghiero Institute of Montecatini Terme, and after completing his studies, at the age of 19 he seized the opportunity to enter the Grand Hotel in Florence. Under the guidance of chef Daniele Sera, he took a professional path that led him to the Cucina del Borgo in Cerreto Guidi, and then he opened the PS Ristorante in 2010 with his brother-in-law and sommelier Lorenzo Caponi. Following an agreement with the entrepreneurs Héctor Cuadra and Daniele Nannetti, ten years later the duo accepted that the restaurant would move and double in size, finding the ideal location a short distance away at Villa Petriolo. There a well-structured project came to life, and it now includes an organic farm, two restaurants (PS Ristorante and L'Osteria di Golpaja), a horse riding school, some outdoor activities and more.



Stefano Pinciaroli, chef and owner of PS Ristorante in Cerreto Guidi, Florence.

A subzero expert

The chef's love for gelato goes hand in hand with the one for cooking: "It is one of the foods I like most, I would always eat it, at any time! I think that flavors such as pistachio, hazelnut and chocolate are timeless. From a professional point of view, I approached gelato at the end of the nineties, when I discovered the Pacojet machine, which opened up new ways to interpret gelato and sorbets from an avant-garde perspective, ranging from savory to sweet dishes". A leap in quality occurred thanks to the encounter with **Andrea De Bellis**, a teacher and consultant. "From that moment a spark struck, which persuaded me to use professional batch freezers, and I studied the chemistry and physics of foods in order to make proper gelato balancing. Afterwards I attended a gastronomic gelato-making class and another class with the renowned gelato maker **Sergio Dondoli**. Working alongside expert gelato makers is a great opportunity: I am fascinated by De Bellis and Dondoli's ability to teach in an understandable way and to conceive new recipes so easily".



Production and service philosophy

Today gelato is "explored" in multiple ways at PS Ristorante: "It is a fine dining activity and gelato comes in various shapes and forms from gastronomic courses to desserts, while at L'Osteria di Golpaja we serve traditional gelato all year round". It is due to its versatility that gelato gets its place in most courses of the menus and, thinking of it as a dish, Pinciaroli loves to combine contrasting tastes and temperatures and to use seasonal products grown in the orchard and in the organic vegetable garden, in addition to honey from the farm. "It is no coincidence that the taste which mostly represents us is Honey and Goat's Milk. A super local combination, because it originates from a micro-territory that we are proud of having only and exclusively here and nowhere else!" .

Italian colors and scents

Tricolore is a dessert by Pinciaroli conceived as a hymn to Italy, which plays with typical aromas, flavors and colours and a hint to the national flag. Green is obtained through a basil crumble, red is a tomato and lemon jam, while white is a gelato cream made with extra virgin olive oil. This composition illuminates the winter table with its sunny shades in a set of contrasts between softness and crunchiness, sweetness and flavors, body and meltability. The chef suggests to serve it with an apple cider or a green apple extract.

Emanuela Balestrino

TRICOLORE

BASIL CRUMBLE

almond flour	**g**	**250**
sugar	**g**	**250**
flour	**g**	**250**
butter	**g**	**250**
basil oil	**g**	**50**

Mix the ingredients in a planetary mixer with the paddle attachment until a smooth mixture is obtained. Cut it into quarters and wrap it in cling film. Blast chill at -40°C. Grate the dough into flakes on a baking tray and bake in the oven at 140°C for 18 minutes.

BASIL OIL

basil	**g**	**100**
EVO oil	**g**	**100**

Blanch the basil leaves in boiling water, drain them and cool them in ice water to stabilize the chlorophyll. Squeeze them, blend with oil and pass through a fine mesh strainer.

TOMATO AND LEMON JAM

cherry tomatoes or date tomatoes	**g**	**500**
sugar	**g**	**500**
zest of one lemon		

Place all the ingredients in a pan and bring them to the boil, up to 107°C. Blend the compote and pass through a sieve.

EVO OIL GELATO

whole milk	**g**	**200**
skimmed milk powder	**g**	**20**
whole yogurt	**g**	**400**
EVO oil	**g**	**70**
sugar	**g**	**50**
glucose	**g**	**70**
dextrose	**g**	**150**
carob flour	**g**	**4**
lemon juice	**g**	**40**

Bring the ingredients to 85°C, aaprt from oil and lemon juice; cool and emulsify with an immersion blender, then add the last two. Let them mature for at least 12 hours and whisk.

Stefano Pinciaroli
PS Restaurant
Cerreto Guidi, Florence
villapetriolotuscany.com
Photo Claudio Mollo



International development



Le Sinfonie includes 9 flours for the production of artisan pastry and the new projects concerning this brand of **Agugiaro & Figna** make their debut at Sigep in Rimini. The initiative "Italian panettone: methods in comparison" was conceived with the aim of celebrating and enhancing an undisputed symbol of the Italian confectionery tradition, in order to explore its multiple interpretations and methods, while the pastry chef Antonio Bachour starts his collaboration with the Italian company, after having tested the flours by Agugiaro & Figna in multiple occasions. A winner of numerous titles (Best Pastry Chef 2018, 2019, 2022 and Pastry Innovator 2024), the owner of a successful business (with locations in the United States, Mexico and Brazil), and the author of professional volumes ("Bachour in Color" for our publishing house, shop.chriottieditori.it), he is constantly engaged in consultancy and training all over the world. He has now task of supporting the international development strategy of Le Sinfonie, sharing the values of the brands in terms of ethics, sustainability and high quality. **agugiarofigna.com** - **sinfonie.it**



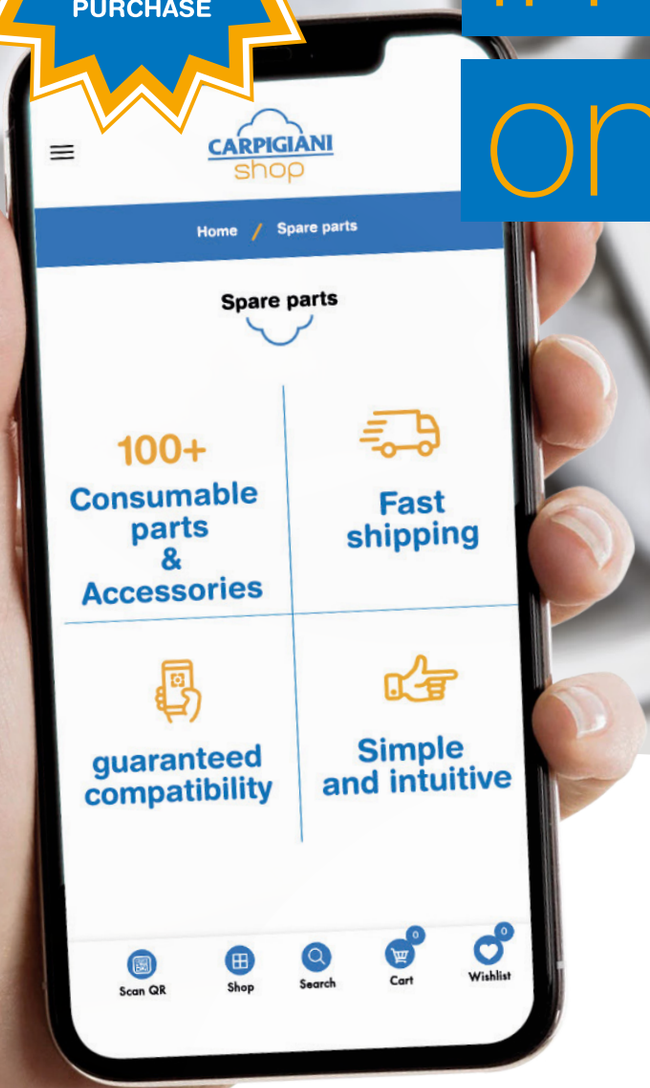
Sustainability and innovation in food packaging



A **Tecnocarta** brand, **Atelier Tomassini** has been operating in food packaging since 2013, with a special attention to sustainability. Their commitment comes from the awareness that product quality cannot ignore respect for the environment, and it results in innovative, elegant and responsible solutions. This approach is expressed by the careful choice of materials for maximum food safety and a reduced environmental impact, and the aesthetic value of design is enhanced by functionality and resource optimization. An example is the **Eco Life** product range, which includes items suitable for enhancing artisan pastry with a touch of refinement. Moreover, Atelier Tomassini offers personalized advice to customers about the importance of conscious choices and to identify the best sustainable packaging solutions. **ateliertomassini.com**

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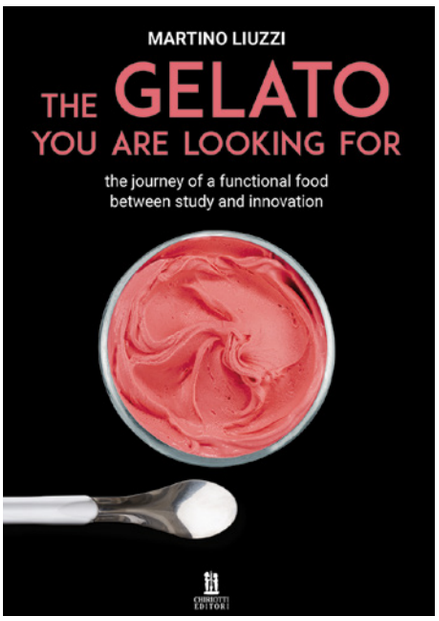
THE GELATO YOU ARE LOOKING FOR

A new book in English devoted to gelato as a functional food, between study and innovation

Study, research and a great desire to share are the basis of **"The gelato you are looking for"**, the new book by Martino Liuzzi, whose curriculum validates his years of work spent in the formulation of an optimal, healthy gelato, with specific characteristics from a nutritional point of view, in order to transform it into a functional food, rich in organoleptic properties, and balanced.

After a dive into the past, in the 248 pages he codifies his knowledge about the ingredients, including goat's milk, cumin, spices, oily dried fruit, sea water..., with practical application in 30 recipes, from classic to savoury flavors, enhanced by the photos by Giancarlo Bononi.

"The gelato you are looking for" is the result of this journey: starting from real needs, the author has come to understand the action of cold even in clinical therapies and so, thanks to his knowledge of raw materials, gelato is no longer just a *gourmand* food, but an important vehicle for the correct nutrition of both the elderly and the people who undergo specific hospital treatments. Gelato is considered not only as a cure, but also as a psychological contribution to health and a way to overcome intolerances, allergies and to fight free radicals.





Martino Liuzzi is a partner of the Italian Association of Dietetics and Clinical Nutrition and the president of the Centro Studi Gelato Artigianale in Agugliano, near Ancona (Italy).

For Martino Liuzzi gelato is a great love. A love to cuddle, understand, protect, enhance, spread, through research and study, as well as through his mission as a mentor, which allows him to empower young talents, following them in their professional paths with affection and pride. These are the reasons that have led us to walk alongside Martino for about twenty years, recounting his journey into the magnificent world of gelato and spreading it through the pages of "Pasticceria Internazionale" and "TuttoGelato", until transforming it into a volume, capable to condense all his knowledge with simplicity and to become a precious tool.



ZUPPA INGLESE

This gelato comes from a traditional Italian dessert layering custard and sponge cake soaked in red Alkermes syrup.

Ingredients	quantity [g]	fats	msnf	sugars	other solids	total solids
milk	1,000	35.0	90.0			125.0
35% fat cream	125	43.7	7.5			51.2
yolk	100	32.0			18.0	50.0
sucrose	200			200.0		200.0
grape sugar	75			51.0		51.0
Protom pw	50		9.0			9.0
skimmed milk powder	40		39.2			39.2
stabilizer	7				7.0	7.0
Alkermes	20 cc					
sponge cake	a.r.					
berry vanilla	a.r.					
dark coverture chocolate	a.r.					
Total	**1,597**	**10.7**	**145.7**	**251.0**	**25.0**	**532.4**
%		***6.9***	***9.2***	***15.7***	***1.6***	***33.4***

Mix the solid components well before adding cow milk.
Pasteurize at 85°C for 8 minutes.

Bring to storage temperature at +4°C.
Use the mixture after a 12-hour rest to get more maturation.

Put into the batch freezer and then add the sponge cake soaked with red Alkermes.

Tips and tricks

Remember to let the mixture rest for at least a few hours before freezing, to obtain the exaltation of flavor.
Variegate with dark coverture chocolate. As an alternative, form a layer of custard and another of chocolate.

Nutritional values

Fats 6.9%, sugars 15.7%, msnf 9.2%, total solids 33.4.
kcal 171 per 100 g.

Observations

The use of sugar grape lowers the sucrose content, without losing stability and structure.

Martino Liuzzi
The gelato you are looking for
Chiriotti Editori
Photo Giancarlo Bononi

WE NEVER STOP CREATING

Chef Professional Pear is the latest innovation introduced by **Menz&Gasser**. The product is crafted to meet the needs of a market with increasingly specific and diverse consumer demands and, through this addition, the Chef Professional line expands its offerings. This premium range is tailored for hotels with in-house pastry kitchens, small professional bakeries, and dessert enthusiasts.
Chef Professional Pear, featuring 50% fruit pieces, delivers an intense flavor and is designed for baking, making it fit for its use in the oven. It's perfect for filling cocoa shortcakes and tarts and is an invaluable tool for those looking to unleash their creativity in pastry. It can also be used to flavor creams or enhance the originality and taste of baked goods.
This expansion of the Chef Professional line reflects Menz&Gasser's ongoing commitment to Research & Development, market analysis, and continuous investment in new technologies and product innovation. These are the key ingredients behind the company's success, offering customers high quality and safe products made with good fruit.
Packed in eco-friendly format, the fully recyclable 2-kg bucket ensures easy refrigeration and freshness. Chef Professional Pear is the fruit of an environmentally responsible production process, reflecting Menz&Gasser's dedication to sustainability. **menz-gasser.it**



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Soft
AND CRUNCHY HAZELNUT

This is not a "real" gastronomic gelato, but the alternation and coexistence of sweet and savoury elements, and the sequence of different textures can recall it. The recipe of "Hazelnut... between sweet and salty, soft and crunchy" is an homage to the fruit coming from the hilly areas of the Langhe in Piedmont and the author is Marco Battaglino, the talented chef of the Osteria in Dogliani, Cn.
"This recipe is dedicated to the Nocciola Tonda Gentile IGP of Piedmont, which not only is a local excellence, but it has an important socio-economic value.
By examining the dessert composition, you go from the friability of the hazelnut 'earth', to the softness of the custard; you continue tasting the cloud, which goes from a foamy soul to a spongy one. With caramel you can capture the melting consistence the sauce, together with the crunchiness of the meringue.
The magic of hazelnuts is finally sublimated by the millimetric thickness of the biscuit and in the rich creaminess of the soft hazelnut ice cream (by Barbara and Fabrizio Tomatis of Azienda Agricola Nocciola Tomatis of Magliano Alpi, Cn) on which the dark chocolate with rum and coffee is placed, for an unforgettable experience".


Marco Battaglino

"The concept of gastronomic gelato was launched in the early 2000s, after a debate about savoury gelato, in order to include it in the haute cuisine scope"

Luciana Polliotti
gelato journalist and historian



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HAZELNUT…

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HAZELNUT EARTH

hazelnut flour	**g**	**100**
flour	**g**	**50**
butter	**g**	**30**
dark chocolate	**g**	**30**

Mix flour and sugar. Place the mix on baking paper and cook at 200°C for 20 minutes. Once cooked, mix with butter and chocolate until crumbly.

CHOCOLATE CUSTARD

dark chocolate	**g**	**100**
roasted hazelnut paste	**g**	**10**
yolk	**n**	**1**
cream	**g**	**100**
milk	**g**	**100**
salt	**g**	**5**

Pour all the ingredients into a saucepan and cook in a bain-marie until the mixture is smooth and thick; stop cooking in cold water, when the temperature reaches 85°C.

HAZELNUT CLOUD

egg yolks	**n**	**3**
cream	**g**	**200**
low roasted hazelnut paste	**g**	**60**
milk	**g**	**50**
flour	**g**	**30**
salt	**g**	**8**

Pour the ingredients into a blender jug and blend until smooth. Pour into a siphon, load with gas and leave to rest in the fridge. When preparing the dessert, make balls on baking paper and cook them in the microwave for about 30 seconds. They must not dry out completely, but swell and reach the consistency of a sponge.

SALTED CARAMEL

sugar	**g**	**200**
salt	**g**	**5**

Pour salt and sugar into a pan and heat to obtain a strong and burnt caramel. Add water as needed (about half a glass) and continue cooking until the desired consistency is reached. Keep in mind that the caramel thickens a lot as it cools.

HAZELNUT MERINGUE

egg whites	**g**	**100**
powdered sugar	**g**	**200**
tonka bean	**n**	**1/2**
toasted hazelnuts	**g**	**50**

Pour the egg whites and sugar into a mixer. Beat until the meringue is smooth and firm. Pour in the coarsely crushed hazelnuts and grate half a tonka bean. Using a teaspoon, arrange irregular meringues the size of a walnut on a baking tray lined with baking paper and bake for 40 minutes at 140°C in a fan oven.

BISCUIT

toasted hazelnuts	**g**	**100**
flour	**g**	**200**
cocoa	**g**	**60**
butter	**g**	**100**
egg	**n**	**1**
zest of lemon	**n**	**1**

Mix the ingredients in a mixer, roll the dough in a sheet of baking paper to obtain a cylinder and leave it to set in the refrigerator. Then, cut into 1 mm thick slices and bake them in the oven at 170°C for 8 minutes.

DARK CHOCOLATE WITH RUM AND COFFEE

dark chocolate 200 g

equal quantities of coffee and rum to taste

In a small bowl, melt the chocolate and add the coffee and rum mixture until the desired consistency. The dark chocolate should be served hot and must be soft; it must envelop the ice cream and the solid parts, sliding gently over them.

Marco Battaglino
Osteria Battaglino
Dogliani, Cuneo
Italy

HAZELNUT SOFT GELATO



For 5 kg

carob seed flour	**g**	**16**
sugar	**g**	**700**
fresh whole milk	**g**	**3,300**
skimmed milk powder	**g**	**100**
hazelnut paste	**g**	**1,000**

Mix sugar, milk powder and carob flour. Bring to 85°C to pasteurize the mixture. Combine the milk with the powders, so that the carob flour can act and make the mixture reach the desired level of density. Leave at about 80°C for 3 or 4 minutes, then chill to 20/30°C. Add the hazelnut paste and blend well, and let it mature for 24 hours.

Barbara and Fabrizio Tomatis
Azienda Agricola Nocciola Tomatis
Magliano Alpi, Cuneo
Italy

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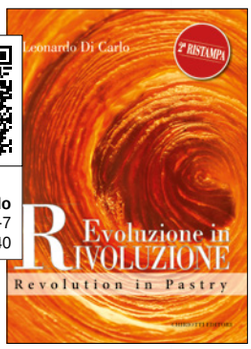


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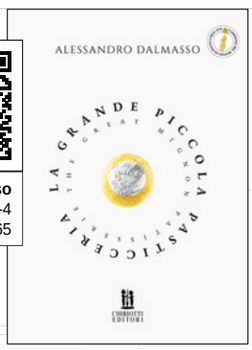
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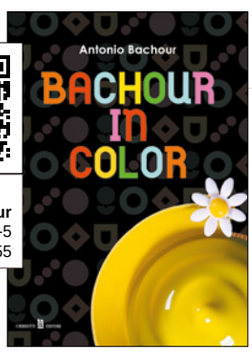
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