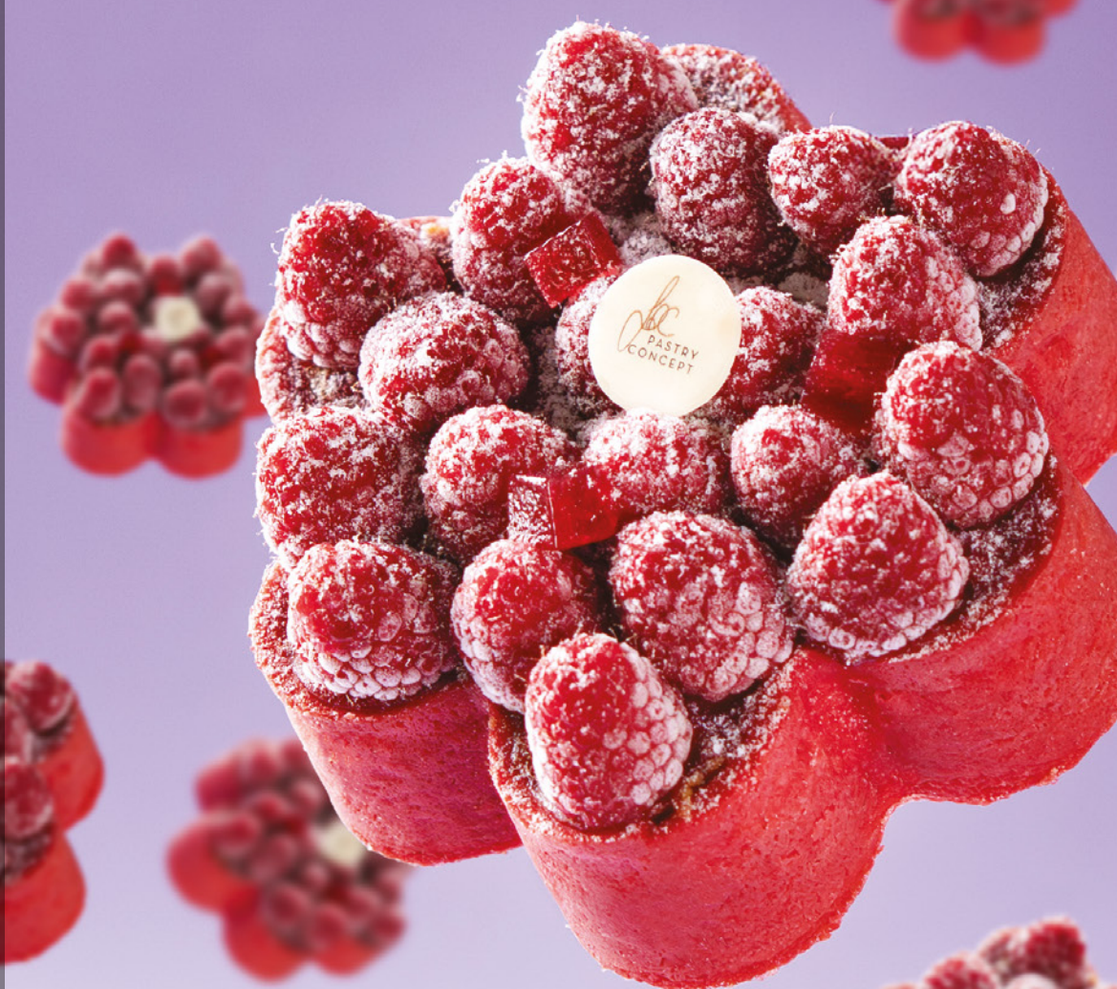
ITALIAN GELATO

PASTRY BAKERY COFFEE CUISINE

PASTICCERIA INTERNAZIONALE

★ worldwide edition ★



Sentimental
& sweet mood
between reason
and feeling a declaration
of love for chocolate

Evolution in progress
the new book
by the father of rational
pastry making
Leonardo Di Carlo

Growing through
experience
to understand the market
and adapt the gelato
production

Architecture,
theory and technology
of semifreddo
according to world
champion
Andrea Restuccia

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ON OUR COVER
Leonardo Di Carlo
Photo Andrea D'Altoé
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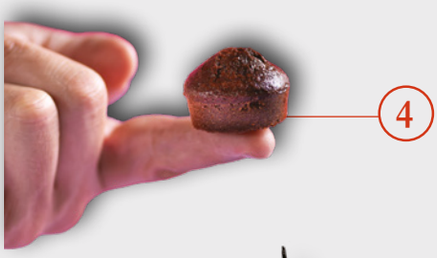
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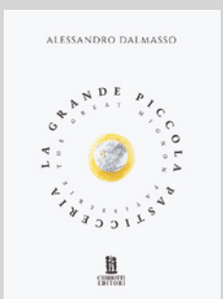
Timeless design





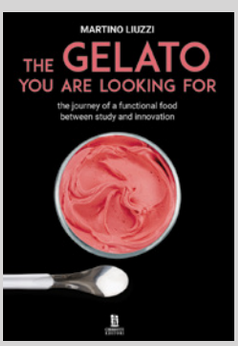






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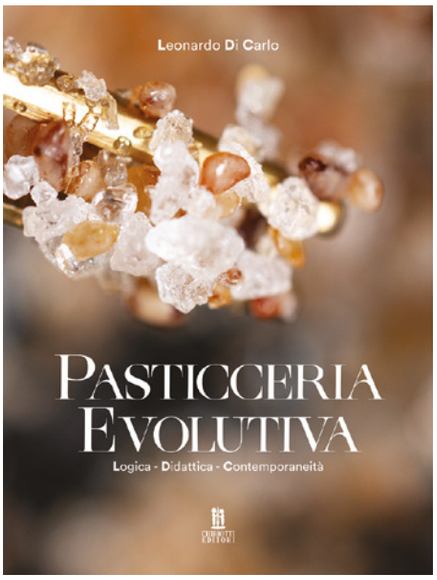
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Evolution
EVOLVES

*A pun referred to **Leonardo Di Carlo's** vision since 2012, now expressed by his new book **Pasticceria Evolutiva***

It all began in 2012 with "**Tradizione in Evoluzione"**, a book that literally revolutionized the way pastry chefs think and work. Then came "**Evoluzione in Rivoluzione"**, followed by **"Genialmente Freddo"**, and **"Buona la Prima"** (see **shop.chiriottieditori.it** for the English versions). Today, we reach the fifth work: **"Pasticceria Evolutiva"**.
Tradition, evolution, and revolution are the hallmarks of Leonardo Di Carlo's professional journey. This path is guided by a thoughtful versatility and in his first boo, he codified a rule that he often emphasizes with colleagues and young chefs, inspired by an ancient Chinese proverb: "Give a man a fish, and you feed him for a day; teach a man to fish, and you feed him for a lifetime". This reflects his approach in the pastry world: providing keys to knowledge, facilitating the journey, and sharing the proverbial fishing rod in a sea full of fish. It is a complex, gradual process, coming from a long and intense theoretical and practical work, which today blossoms in this fifth project, where he once again takes us by the hand into a world grounded in logic, pedagogy, and contemporaneity. In this world, classical recipes must first be understood and respected before being transformed into multiple variations, always keeping in mind—and at heart—the composition



PASTICCERIA EVOLUTIVA
Logica, Didattica e Contemporaneità
Leonardo Di Carlo - Chiriotti Editori - 2025
shop.chiriottieditori.it

of ingredients and their interactions, process dynamics, food cost, and the rationalization of time and methods. Through maps and graphics representing his operational method, Leonardo's way of explaining the evolution of pastry demonstrates a professional maturity in continuous evolution—never stopping, never settling. Indeed, the book delves into what is no longer an alternative but a daily choice to be mastered in order to enhance and modernize production. In contemporary thinking, the concept of "healthy pastry" does not imply deprivation or forced substitutions but rather awareness, balance, and common sense. In this context, gluten-free, lactose-free, and vegan pastries gain cultural and gastronomic significance beyond personal preferences or market share, addressing the collective need to eat "better", thanks to technological advances and the use of specialized ingredients. When understood and managed correctly, these improvements lead to the nutritional and sensory quality that makes artisanal pastry powerful, beloved, and relevant today.

THE BOOK EXPLAINED BY THE AUTHOR

"Since 2012, when the first volume was published, food consumption habits have changed, influencing demand in the world of artisanal pastry. What was once considered *niche* now requires professionals to a daily commitment to offer thoughtful, targeted solutions," Di Carlo writes in the introduction and from this premise, the book takes shape. For each recipe, the author starts with a *"mother base"* and shows, step by step, how to transform it into lactose-free, gluten-free, egg-free, sugar-free, or vegan versions, always prioritizing taste, balance, and healthfulness.



The numerous flours analyzed in the first part of the book, along with sugars, fats, and proteins.

Di Carlo's method of explaining the evolution of pastry demonstrates a professional maturity in continuous evolution—never stopping, never settling



Chocolate and cocoa pancake.

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“FILL” THE DIFFERENCE

MARTPOCHE
PROFESSIONAL PASTRY BAGS

Martellato

"Doing more with less" has long been the philosophy guiding my work: simplify without compromising quality, reduce without losing value," he explains.

Over the years, Leonardo, you gained recognition from a growing number of colleagues and enthusiasts, who see you as the *father of a reasoned pastry, constantly evolving.* But what is your "secret"?
Being a trainer, communicator, and researcher is my life's purpose. Sharing concrete results, receiving gratitude, and growing together gives meaning to my work and fuels my desire to make my experience available. I am grateful for this feedback, and I wouldn't call it a secret—rather, it's my way of being: I love challenging myself, constantly improving, and never stopping. It stems from my innate nature, as well as a love and respect for my craft and colleagues. I aim to instill in myself and others the courage to step out of the comfort zone."

How do you stop settling for less?
Growth comes from constant testing and experimentation to understand where you are going. I never replicate the same process exactly, always aiming to discover something new. I may write a recipe down and immediately modify it, ending up with two versions. Often, I don't even need to write them because I remember, live, and feel them. It's instinctive. I visualize the recipe in my mind as soon as a question arises or someone asks me something.

Does intuition play a role?
Certainly, there's an innate predisposition that I have cultivated over the years. People may call me crazy, but when I taste a product, I immediately understand ingredient ratios and the techniques used. A glance or a touch is enough to detect strengths and weaknesses. Years of research, testing, tasting, and comparing have given me mastery that allows me to face any challenge—even the most unconventional requests from social media!

This also involves a memory of taste, meant as the connection between flavors, aromas, and memories, where the palate acts as an emotional and experiential archive.

> *"The classic recipe must first be understood in order to be transformed into multiple versions, always keeping in mind—and at heart—the composition of ingredients and their interactions, process dynamics, food cost, and the rationalization of time and methods*

I sense, perceive, feel, see, and taste even before tasting. It's a natural gift I've always felt I had. Experience and training make it even more instinctive and effortless, alongside a strong desire to share and teach.

Is writing books, teaching, consulting, and hosting pastry demos connected to your passion for sharing knowledge?
I love exchanging ideas, sharing stimuli, knowledge, and aspirations. Growth comes only from dialogue and listening. To colleagues, I say: 'You're ready when you no longer write the recipe, but interpret it immediately according to your style and needs.

What's new in "Pasticceria Evolutiva"?
All the formulations are brand new. Even the so-called mother recipes are my updated versions, not the classical ones. From these, I expand into alternatives to meet the growing demand for gluten-free, lactose-free, sugar-free, and vegan products. Everything in the book results from thought, precise testing, and reasoned tasting trials."

How did you deepen your technical knowledge of unusual ingredients?
I didn't even know some of them a year ago. Student requests and my 18-year-old son's habits pushed me to research, starting online and then delving into scientific literature and expert discussions, customizing ingredients for artisanal pastry. I continuously analyze, test, modify, and improve with clear purposes: flavor must align with method, food cost, process efficiency, and logistics …"

With this new book, you also celebrate 10 years of Pastry Concept.
It is the heart of this journey: a space dreamed, designed, and built with Michela, my life and work partner, to transform energy and ideas into recipes, techniques, and processes useful to everyone. These have been ten intense and demanding years, and we are proud to have done everything entirely on our own. Running a training business is not easy; it requires commitment, focus, and the choice to follow values rather than trends. Thanks also to word of mouth from our students, we continue to successfully achieve our goals.

What are the core values of your work?
Integrity, coherence, professionalism, and a genuine passion for pastry, combined with sincere dialogue and attentive listening to improve how our clients work. Anyone returning to its own workplace should leave having changed and, above all, improved his/her approach to time management in the lab. We also offer tailor-made solutions, recognizing that each company has its own characteristics and specific needs".

What's new this year?
New and unconventional classes about mistakes in pastry making, logistics, and "free from" products, all in harmony with "Pasticceria Evolutiva".

photos Andrea D'Altoé



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The new Everyday catalog by Atelier Tomassini features over 800 ready-to-ship items and plenty of new additions.

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Corn shortcrust
pastry by Leonardo Di Carlo.

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The future of food packaging is here

With over 800 ready-to-ship items specifically designed for Ho.Re.Ca. professionals, the new **Everyday** catalogue represents the culmination of more than 40 years of **Atelier Tomassini**'s expertise in certified, functional, and eco-sustainable food packaging.
The company's philosophy is rooted in the principles of circular economy. Every product is crafted in the valley of Assisi using only regenerated cardboard. At the heart of this innovation there is the PE-protect inner lining—a protective barrier that ensures suitability for direct contact with all types of food while making the packaging fully recyclable as paper, in compliance with the Aticelca 501:2019 system. "Innovation and technological research are challenges we embrace in order to develop flexible packaging that respects the environment and stays true to our core values: safety and growth", they say.
Among the new additions to the catalogue, **Taku** is Atelier Tomassini's answer to the versatile world of modern take-away, ranging from pastry and bakery to sushi and coffee shops. Blending clean



design with maximum functionality, the line includes two references —Taku-IN and Taku-OUT— separately available in various sizes. Moreover, **Gleddy** is a new range of vertically-developed containers, that expand packaging options. With seven available sizes, it is the perfect solution for tall cakes, decorated frozen desserts, or takeaway items. "With the Everyday catalogue, we offer more than just a container, i.e. an ethical and responsible support to enhance the quality of products, while fully respecting the environment. Discover the future of packaging today".
ateliertomassini.com

Rock filling creams

PreGel's Farcimax® range of filling creams expands with two new Rock versions with inviting textures. **Farcimax® Pistacchio Rock** e **Farcimax® Fiorbella® Rock** have the intense flavor of cocoa and hazelnut and the distinctive taste of pistachio respectively, and they differ from the other flavors of the range thanks to their crunchy inclusions. These ready-to-use, anhydrous creams are ideal for filling (also with pastry bags) croissants, cakes, small pastries and many other products. **pregel.it**





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LA PASTICCERIA BIO

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The architecture of SEMIFREDDO

In his new book, Andrea Restuccia gives life to the recipes of basics, cakes, single-serve desserts, sticks, cookies, mini-gelato and snacks, plated desserts, vegan and savory recipes, sharing his innovative Fast Method

"Semifreddo is the meeting point between pastry and gelato as the seasons change". With this sentence, Andrea Restuccia sums up the fascination of semifreddo, introducing the importance of seasonality, originality, and versatility in this field, as expressed of his new book **Glaciale - Architettura del semifreddo**, published by Chiriotti Editori.
Restuccia is seriously in love with the subzero world: he studied, reasoned, experimented, and shared it, to the point that he is now considered one of the leading experts on the subject, as well as a talented ice sculptor. He was appointed as World Champion in 2021 at the Coupe du Monde de la patisserie, focusing specifically on entremets glacé and ice sculpture, but at the root of his professional success there the is a sort of innate aptitude, a mastery nurtured over time with love and curiosity, which has led him to share a heritage coming from intense work, commitment, research, travel, training, and, indeed, love. A heritage that today is distilled in this book, which reveals his calm, serious, and enthusiastic style, capable of showcasing the full versatility of semifreddo.
Crafting every page of this volume together, Andrea has made us fall even more in love with this rich world, so delicious and always ready to be savored, with a low specific weight (for the same volume, it weighs about 45% less than a modern cake), which allows for much better margins, as the author emphasizes. Understanding how to create "below-zero" desserts means being able to produce gelato cakes big and small, gelato sticks



Andrea Restuccia with, from left, Lorenzo Costa, Raimondo Esposito, and Ismaila Hydara, who contributed greatly to the editorial project, particularly the photographs, taken at the Arte Dolce School in Rimini, with the support of Fugar, Valrhona, Sosa, Pariani, Ken, Infundo Italia Zuccheri, Eurovo, Fiore Bacca, Ghiaccino, and Silikomart.



GLACIALE
Architettura del semifreddo,
Andrea Restuccia,
Chiriotti Editori, photo by Giancarlo Bononi, 314 pages, € 80 - shop.chiriottieditori.it

> *From an analysis comes the need for a book that explains how to create a frozen dessert, not just how to replicate it.*



Esotico gelato biscuit.



From left Peperoncino (chili pepper); Parmigiano e limone (Parmigiano cheese and lemon); Rucola, caprino e albicocca (rocket, goat cheese and apricot); Pomodoro e lampone (tomato and raspberry).



Torta gelato Meringata ai frutti rossi (red berry and meringue cake).

and cookies, small gelato pastries and snacks, plated desserts, vegan and savory options with awareness, freedom, and precision. These are the "families" covered in the book, through a series of balanced recipes illustrated by Giancarlo Bononi's powerful pictures. The recipe section



Together with Andrea Urbani, with whom Andrea has collaborated since 2019, at Pasticceria Guerrino in Fano, Italy. "You urge me to do more, to do better, and you're always by my side in everything I do, even when you choose to remain in the shadows, because your satisfaction lies not in appearances, but in seeing me fulfilled".

begins with all the basic formulations—the "fundamentals"—produced, stored, and used to prepare a myriad of products. Before the recipes, the contents include an interesting historical introduction and the analysis of what is meant by semifreddo, taking into account sugars, PAC and POD, stabilizers, neutral, thickeners, fats, and the method for calculating overrun and temperatures. The classification of different kinds of semifreddo desserts (parfait, frozen mousse, frozen cookie, Italian semifreddo, soufflé glacé) is very useful, as is the step-by-step balancing. The following chapter focuses of cake-building supports (stainless steel rings, 60x40 cm rectangles or similar, textured silicone mats, 2D and 3D molds, and disposable ones), with a reflection on sustainability.

After baking bases suitable for the subzero world, we move on to the theory of alcoholic and non-alcoholic syrups, and



Pommea single portion.



Plated dessert Basilico, mela verde, olio e limone (basil, green apple, oil, and lemon).



ARACHIDI E CARAMELLO SALATO
(PEANUT AND SALTED CARAMEL STICK).



ESSENZA DI MODENA GELATO CAKE.

technical syrups for negative recipes (syrups and infusions), and calculations using the St. Andrew's Cross. Then we continue with negative components, anhydrous and hydrated glazes, and the colorful world of decorations.
The chapter to be explored with particular care is the one dedicated to the innovative Fast Method for optimizing recipes while preserving flavor and structure. This is the icing on the cake that highlights the remarkable qualities of the Author: determination, rigor, humility, and energy.

"This book, so long dreamed of and desired, shares and celebrates with you the infinite nuances — technical, sensorial and aesthetic qualities – of the magnificent world of subzero, with the desire to appeal to anyone who wishes to explore the intersection of pastry and gelato making in a contemporary, technical, and accessible way" Restuccia says, specifying that his style is deliberately essential. The themes are addressed directly to maximize the benefit of each chapter, with the aim of providing the tools to understand proportions, the roles of ingredients, the behavior of different families of compounds, and their interactions within a mass.

> *I encourage you to lose yourself in the pages, to be inspired by the methods, balances, and tips, and to dream—with me—of new and delicious subzero desserts, without ceasing to seek the beauty within the precision. And the soul within the technique*

RABBIT 70

Discover the sweetness of beauty



Conceived with
Juan Gutierrez

Juan Gutierrez
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An important anniversary



2026 is a special milestone for **Icam Cioccolato**, with its **Agostoni** and **Icam Professional** ranges. Its 80th anniversary is celebrated with ideas and events for the professional community. Their presence at Sigep (Hall B3 - Stand 055) marks the official launch of the celebrations, with the participation of the Technical Team featuring demos, tastings, and dedicated activities. The latest developments of the ranges are showcased, including sugar-free, vegan, and protein-rich solutions. These innovations are the result of an approach that goes beyond the "without" versions, but it aims to combine lightness, flavor, and performance with functional and technically reliable recipes. These include the new protein-rich **Fit&Pro 46% Milk Chocolate**, with no added sugars and enriched with 24% whey protein, and the **Fit&Pro Hazelnut Cream**, with 14% hazelnut paste and enriched with protein. To stay updated about the anniversary activities and events, **professional.icamcioccolato.com**



A fruitful intersection

Sigep World is a must-attend event for **Molino Grassi**, and the heart of their participation is the intersection of milling tradition and technological innovation, expressed in technical flours, organic lines, semolina, and mixes, ranging from bread and pastry-making to pizza.
The products dedicated to pizza stand out — with **Napoletana**, **Romana**, and **Tipo 1 Bio** — as **La Pasticceria Bio** line, that is the result of advanced research and selection of Italian and organic grains. The program is enriched by live demos and training sessions featuring well known testimonials such as **Luigi Biasetto** and **Cristiano Tomei**, and brand ambassadors **Sandro Ferretti**, **Vincenzo Esposito**, and **Paolo Sala**. Moreover, **Cristian Zaghini**, **Pierluigi Sapiente**, and **Nicola Ascani** share their in-depth technical expertise with visitors, offering specialized support and advice.
molinograssi.it



From left, Massimo Grassi, Andrea Grassi, Luigi Biasetto and Federica Grassi.



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80 ANNIVERSARY

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GELATISSIMO | Stoccarda 7th-11th February 2026 | **HALL 10 - BOOTH D20**



Passion
AS COMPASS AND DRIVING FORCE

Imma Iovine's pastry craft takes shape through heart and intention — a journey of challenges, transformation, color, and flowers



I met **Imma Iovine** in March 2025, when she was a member of the jury of **Pasticceria Giovani**, the competition organized by the **Associazione Pièce** in Turin. During the two days in which the event usually unfolds, you work side by side from morning to evening in a dense, constructive blend of professionalism and conviviality: conversations flow seamlessly from technical remarks to lighthearted banter, from casual anecdotes to the bigger picture.
And with Imma, it flows naturally: not only because of her immediate communicativeness and the warmth of her Neapolitan cadence, but because she truly has something to say.
Despite her young age, her career spans more than a decade across haute pâtisserie, historic establishments, and collaborations with international fashion and design brands. And, of course, with major names such as **Denis Dianin**, to whom she owes her beginnings as an intern before becoming his head of laboratory; and **Diego Crosara**, her instructor during her training at **Cast Alimenti**, later working alongside him as brand manager for **Marchesi 1824** until September 2021, when she became Head Pastry Chef at the historic **Pasticceria Cucchi 1936**, an emblem of Milanese tradition.
A member of the Accademia Maestri Pasticceri Italiani since 2022, she is currently Head Pastry Chef for the concept stores and VD Café by **Vincenzo Dascanio**, one of the world's leading floral designers for over twenty years, renowned for his work in luxury events, celebrity weddings, and floral installations for top hotels and resorts.
What follows is the outcome of our many conversations – sometimes no more than a handful of exchanged remarks – which Imma helped me to reconstruct.

> *"Creating with heart and awareness: for a dessert to be truly good, it must first be felt"*

How did you become a pastry chef?
I was born in Castellammare di Stabia, near Naples, on 28 February 1988. I grew up in a land where the aroma of coffee and the flavors of tradition are part of our daily identity. Since childhood, I felt a strong desire to recreate that enchantment made of taste, emotion, and conviviality.
After high school, I began university studies in food technology. My passion for food has always been present, and chemistry, far from discouraging me, helped me understand its mechanisms more deeply. When I realized that this passion could become a profession, I enrolled at **CAST Alimenti** in Brescia. It was 2015. I left with the humility of someone aware of how much still remains to be learned, but with the certainty that I had found my path.

Where has your journey taken you?
It has taken me through several major environments, each with its own identity: from the refined world of Marchesi 1824 (Prada Group) to the historic Pasticceria

Cucchi, and now to the lifestyle universe of Vincenzo Dascanio.
I currently oversee the development of the dessert offering, training, product identity, and the openings of the **Vincenzo Dascanio Café** boutiques. It's a dynamic, continuously evolving project, expanding from Milan into prestigious destinations such as Cernobbio, Portofino, and St. Moritz, with new openings planned in Noto and Taormina.

What does pastry mean to you, and what inspires your work?
It is my world—my expressive language. Each dessert is an emotion, a story, an opportunity to make someone's eyes light up. I work with passion, dedication, and a constant drive to grow, because to me, stopping learning feels like stopping life itself.
My projects are always evolving, because pastry, like life, is made of challenges, transformations, and colors to be painted each day on a new canvas.
For me, the craft is first and foremost emotion: a gesture that speaks, a detail that lingers, a recipe that becomes memory. I draw inspiration from the world around me – nature, art, the beauty of places. I strive to translate these impressions into something authentic, essential, yet never ordinary. Aesthetically, I lean toward clean lines, paired with a subtle element of surprise. That is where my vision is born: creating with heart and awareness. Because for a dessert to be truly good, it must first be deeply felt.

How does your work connect to the philosophy of the brands you collaborate with?
My work has always intertwined with the identity of the brands I collaborate with, translating their vision, aesthetics, and values into pastry.
Each environment calls for a different approach, but one principle remains constant: respecting the brand's identity and enhancing it through the language of dessert.
With Marchesi 1824, the challenge was to interpret a prestigious tradition with rigor and elegance, maintaining its classic spirit and refining every aesthetic and technical detail in line with the brand's heritage and positioning.



The packaging of Vincenzo Dascanio Café is designed to express elegance and visual coherence with the brand's aesthetic universe.



My experience at Pasticceria Cucchi 1936, which is listed among Italy's Historic Establishments, was a return to the roots: a place where Milanese tradition and family values meet culture and art. There, I worked on honoring memory, intervening delicately and precisely to uplift historic recipes, preserving their authenticity while offering a contemporary, never intrusive, vision.

And within the Vincenzo Dascanio Café project?
My first step was to develop a dessert line that spoke his visual language: flowers, sculptural volumes, color, surprise. Each single-serve creation is conceived as a scenic gesture, a multisensory experience aligned with the environment that hosts it.
In every case, the stylistic signature arises from dialogue: I listen to the brand's vision, study it, internalize it, then add my touch

with care. It's never about imposing an aesthetic, but about enriching an existing identity with coherence, expertise, and heart.

Working for major brands: does it limit or influence your creative autonomy and recognition?

Working with high-end fashion and lifestyle brands is an extraordinary opportunity. It means dealing daily with refined aesthetics, extremely high standards, and a precise vision of what "style" and "experience" mean. In such contexts, nothing is left to chance: every product, visual detail, and flavor must dialogue with the brand's identity. At first glance, this may seem restrictive for a creative profession like mine. In reality, it has been a powerful exercise in growth. Expressing my vision while remaining within well-defined guidelines has refined my sensitivity, discipline, and aesthetic sense. The true challenge is to leave a subtle yet recognizable imprint within a framework already rich in character. And when this happens, the satisfaction is doubled: you have honored the brand without erasing yourself, while contributing to a larger vision through your skill and personal style. In short: working for major names does not constrain — it forces you to be more precise, coherent, and profound. And if embraced with intelligence and passion, it can only enrich you.

Your pace of work is very intense, often at the expense of personal life. Can fatigue overshadow passion, or deadlines stifle creativity?

Yes, the risk exists. When you love your work deeply, you give everything—time, energy, thoughts. The pace can become relentless, the deadlines constant, the responsibilities numerous. Fatigue takes hold, and the feeling of having little space to breathe and let creativity flow becomes real. But that is precisely when you must remember why you chose this craft: passion. Passion is the engine, but also the compass. It keeps you going while teaching you to allocate your energy wisely, to protect the time needed to create, think, and observe. Without creativity, our work loses meaning. Finding balance isn't easy, but it's essential. Sometimes very



Learning to express vision and taste while staying within defined guidelines has refined my sensitivity, discipline, and aesthetic sense. The challenge is to leave a subtle yet recognizable imprint in an already characterized context. When this happens, satisfaction is doubled

little is needed: a conscious break, a conversation with someone who inspires you, even simply taking the time to truly savor what you've created.
Because if work becomes only urgency, beauty is lost. And beauty is the soul of this profession.

> ***Passion is both engine and compass. It gives strength and teaches you to pace your energy, to protect time for creating, thinking, observing. Finding balance isn't easy, but essential—because if work becomes only urgency, beauty is lost***

What are your upcoming projects?
We are consolidating our presence in iconic locations—Cernobbio, Portofino, St. Moritz—and naturally looking ahead. We are working on new spring openings in Sicily, with special attention to Noto and Taormina.

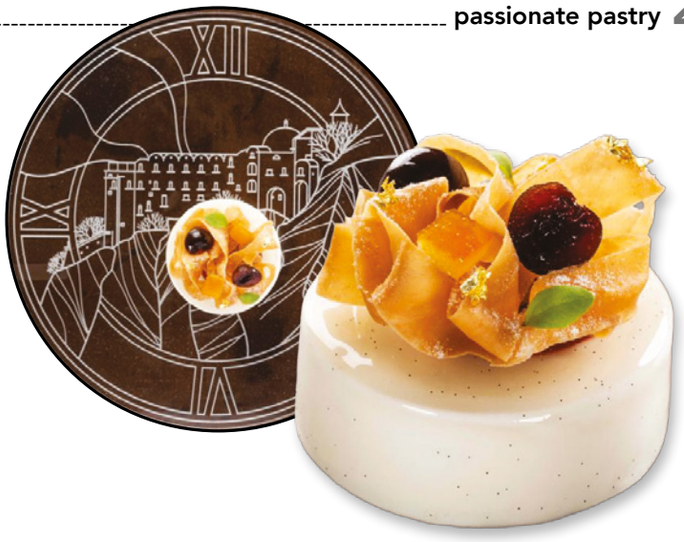
Your creations express your vision, yet also reflect Dascanio's philosophy. How does the type of venue influence the pastry selection?
The dessert offering always adapts to the context. In our Cafés, for example, we offer a broader range designed for a full seated experience or a refined break, including plated desserts and fresh products. In pop-ups or temporary corners, we opt for practical, ready-to-enjoy selections: packaged single portions or seasonal specialties aligned with the mood of the moment—Christmas, Easter, summer…Whatever the format, our cornerstones remain quality and coherence. The goal is to offer varied experiences while ensuring the brand remains fully recognizable.

Is there a dessert that represents you, and why?
As a Neapolitan, choosing the sfogliatella may seem predictable—but it isn't. It is a dessert I carry in my heart not only for its flavor but for everything it represents: an encounter between art, history, and spirituality. The Sfogliatella Santa Rosa has a particularly special charm. Like many traditional Neapolitan desserts, it was created in a monastery, prepared by nuns as a "guilty pleasure"—a sweet sin crafted with a handful of simple ingredients brought together with mastery. There is poetry in this origin: I like to think that behind every dessert lies a story, a silence, an intention preserved through time. The Santa Rosa is timeless, crossing centuries since the 1700s while remaining true to its essence. My reinterpretation is called **Sins of the Monastery**: a tribute to its history, its spirituality, and that subtle balance between discipline and pleasure that embodies an entire era. For service, I designed a plate featuring a clock frozen in time, with the Monastery of Santa Rosa on the Amalfi Coast, the birthplace of this dessert, set at its center.

LUCILLA CREMONI



SINS OF THE MONASTERY



Monasteries have long been places of prayer and devotion, of sacrifice and penance, where the only indulgences once permitted were delights of the palate. Their kitchens produced the most sumptuous sweets—considered "guilty pleasures," yet the only ones allowed. Many exquisite recipes were born in these spiritual sanctuaries, preserved to this day with the care and dedication unique to the guardians of souls.
The recipe "Sins of the Monastery" is dedicated tothe *sfogliatella* pastry.

RICOTTA MOUSSE

fresh buffalo ricotta from the Monti Lattari	**g**	**1000**
35% fat whipping cream	**g**	**1000**
granulated sugar	**g**	**350**
powdered gelatin (170 Bloom)	**g**	**20**
water	**g**	**100**

Hydrate the gelatin with its water. Mix the ricotta with the sugar until perfectly smooth. Add the gelatin mass, then fold in the semi-whipped cream.

ORANGE CONFIT

orange peel	**g**	**120**
orange juice	**g**	**300**
granulated sugar	**g**	**180**

Bring the orange peels to a boil three times, changing the water each time. Drain. Add the juice and sugar, then cook gently. Blend until smooth.

CUSTARD

rice starch	**g**	**41**
granulated sugar	**g**	**250**
bourbon vanilla pod	**n**	**1**
milk	**g**	**625**
egg yolks	**g**	**312**
35% fat cream	**g**	**125**

Mix starch, sugar, and vanilla; add the milk and emulsify. Cook in the microwave to 92°C. Incorporate the yolks, emulsify, and cook until thickened. Add cold cream and emulsify until smooth. Chill rapidly.

SEMOLINA & CINNAMON SABLÉ

butter	**g**	**240**
brown sugar	**g**	**200**
salt	**g**	**2**
shortcrust flour	**g**	**280**
re-milled semolina	**g**	**150**
cinnamon	**g**	**4**

Place all ingredients in a stand mixer with the paddle attachment and mix until sandy. Roll between two Silpats to 6 mm, cut with a Ø 6 cm cutter, and bake at 160°C for about 12 minutes with the valve open.

NEUTRAL VANILLA GLAZE

Absolu Cristal	**g**	**1000**
water	**g**	**200**
dextrose	**g**	**100**
bourbon vanilla pod	**n**	**1**

Combine water, dextrose, and vanilla with the gelatin mass and bring to a boil. Emulsify. Use at 35–40°C.

SOUR CHERRY JELLY

sour cherries in syrup	**g**	**110**
water	**g**	**100**
agar agar	**g**	**3**
gelatin powder (170 Bloom)	**g**	**5**
water	**g**	**25**

Hydrate the gelatin with its water. Blend the cherries with the water, bring the resulting liquid to a boil with the agar agar for about 2 minutes on low power. Add the gelatin mixture and emulsify. Pour into a 3 mm high circle and cut out with a 3 mm diameter pastry cutter.

SFOGLIATELLA PASTRY

strong flour	**g**	**1000**
water	**g**	**375**
salt	**g**	**20**
honey	**g**	**15**
lard	**g**	**25**

Mix all the ingredients together until the dough is slightly smooth and very firm. Let it rest for about 2 hours. Roll out the dough in a pastry machine until smooth. Cover with a light layer of lard. The next day, thin out the dough and roll it out with a rolling pin. Using a rolling pin, roll the dough very tightly, gradually spreading it with lard. Grease the entire roll and refrigerate overnight. The following day, cut into 1 cm slices. Bake them in the oven at 120°C on a Silpat for about 10 minutes. Unroll and place in a 7 cm diameter ring on a baking tray perforated with Forosil. Let rest for about 1 hour and continue baking at 140°C for about 30 minutes, with the valve open.

YIELD

ricotta mousse	**g**	**50**
orange confit	**g**	**15**
custard	**g**	**20**
semolina & cinnamon biscuit	**g**	**8**
neutral vanilla glaze	**g**	**15**
sfogliatella pastry	**g**	**6**

ASSEMBLY

Set up your work surface with all the necessary equipment. Follow the yield instructions. Prepare in advance any bases that require resting and baking, such as sfogliatella pastry, custard, orange confit, semolina & cinnamon shortcrust pastry, cherry jelly, and vanilla glaze.
Pour the orange confit into a 5 cm diameter, 1.4 cm high mold and let it set. Pour in the custard and chill. Prepare the ricotta mousse and pour it into a Ø 7 x 2.7 cm mold. Put the chilled filling into the mousse with the orange confit facing inward. Top with the biscuit. Chill in the negative freezer. Glaze, top with the cherry jelly, the sfogliatella curls, and decorate.

IMMA IOVINE
vincenzodascanioboutique.com/dascanio-cafe

Between
REASON AND FEELING

For those who love chocolate obsessively, but also for the others. A declaration of love in recipe form by Paolo Brunelli

"Nine out of ten people love chocolate; the tenth is lying."
There isn't a soul who hasn't already read this statement, perhaps on the famous slips of paper wrapped inside chocolates. We borrowed it, unpacked it, and then dedicated an entire cake to it, called **Mente** (1. from the Italian verb *mentire,* to lie, 3rd person sing; 2. brain). It says a lot about all of us, especially those who stay away from chocolate.



> *Play with temperatures and textures for the perfect chocolate dessert, without overwhelming the palate or digestive system—even to enjoy it alone!*

Curiosity
Much like optical illusions or reversible images—where the same painting can reveal two figures—this story has a dual meaning. The immediate reading sees the verb "lying" closing the sentence, portraying a humanity driven by indulgence, with a small fraction that deceives. The other face alludes to the mind as the brain, its willpower to control emotions, acting as a General who keeps temptation at bay and governs sweet indulgences.

What chocolate means to me
Perhaps like gelato in my hierarchy of affections, chocolate was the first key to extending activity beyond seasonality: in winter, every gelateria must diversify, and we have claimed this from the very beginning, when it was far from obvious. But don't think it was a calculated fallback: over the years, chocolate has taken over the entire laboratory. Its capacity to seduce, to transform, to multiply aromas and nuances, its strength or sweetness depending on origin and pairing, and its hypnotic scents—all of this is captivating. Having chocolate in all its forms and temperatures under your nose simply makes you happier: it's a matter of hormones, and there's no arguing with it.

Power comes from balance
But how is it possible to create a chocolate cake that is literally irresistible? Even the most devoted chocolate enthusiasts will admit that, in large quantities, it can overwhelm the palate and the digestive system. Here's an example of how to play with temperatures and textures to deliver the perfect chocolate dessert— even to enjoy it alone!

P.B.

MENTE CAKE

FLOURLESS CHOCOLATE BISCUIT

egg whites	g	800
granulated sugar	g	280
egg yolks	g	400
hazelnut flour	g	400
dark chocolate 72% couverture	g	800
anhydrous liquid butter	g	320

Whip the egg whites in a stand mixer, gradually adding sugar. Meanwhile, melt the chocolate to 55–60°C with the liquid butter. In a large bowl, mix the yolks with hazelnut flour. Incorporate the melted chocolate and butter mixture. Fold in the whipped egg whites and spread into a baking tray or directly into 16 cm molds.

CHOCOLATE GELATO

whole fresh milk	g	556
cream	g	111
egg yolks	g	36
cocoa 20–22%	g	70
brown sugar	g	140
dextrose	g	105
skimmed milk powder	g	18
stabilizer	g	3
salt	g	1
Venezuelan cocoa mass	g	115

Bring milk and yolks to 40–45°C and gradually add all previously mixed powders. Heat to pasteurization temperature (85°C), then churn or store as required.

CHOCOLATE SEMIFREDDO

classic custard	g	420
dark chocolate 72%	g	800
meringue	g	800
semi-whipped cream	g	1100

Melt chocolate to 50–55°C and blend with custard using a spatula. Fold in the semi-whipped cream until fully incorporated. Gradually add the meringue and use immediately.

GLOSSY DARK CHOCOLATE GLAZE

Absolu Cristal	g	600
35% fat cream	g	225
Dark chocolate 72%	g	275
Water	g	60

Bring the cream to a boil. Pour hot cream over partially melted chocolate. Add Absolu Cristal, previously brought to boil with water. Emulsify with an immersion blender.

FAT-FREE DARK CHOCOLATE GLAZE

dark chocolate 72%	g	1000
cocoa butter	g	100
rice oil	g	100
caramelized chocolate nibs	g	120

Melt chocolate to approx. 45°C. Add melted cocoa butter and rice oil. Emulsify, then fold in the caramelized chocolate nibs.

CARAMELIZED CHOCOLATE NIBS

dark chocolate 72% couverture	g	140
water	g	89
granulated sugar	g	170

Combine water and sugar in a small saucepan and heat to 141°C. Add roughly chopped chocolate, whisking carefully. Pour onto a Silpat and cool. Store in a closed container at room temperature.

Assembly

In a 16 cm mold, place 110 g of chocolate biscuit and top with 220 g of chocolate ice cream. Blast chill. In an 18 cm mold, place 250 g of semifreddo. Blast chill. Unmold and position the cake in the mold. Glaze the top only with mirror glaze. Chill briefly and unmold. Meanwhile, prepare the fat-free glaze with 10% caramelized nibs. Glaze and decorate.

Paolo Brunelli
paolobrunelli.me
Photography Giancarlo Bononi



A sustainable machine

A next-generation machine by **Carpigiani**, **Nuvia** can whip creams, mousses and other creamy products in different volumes and portions. This eco-friendly countertop model works with CO_2 natural gas, that guarantees sustainable and energy-efficient refrigeration at the highest level, thus reducing environmental impact. It also features a simplified cleaning system that allows quick daily sanitizing, while monitoring overall cleanliness. Information is conveyed through an LCD interface, designed to facilitate operations





even for unskilled personnel. In terms of dispensing, it can be automatic, with three different servings set, or manual. In automatic mode, you can choose between small, medium and large portions, while in manual mode, you customize the portion.
carpigiani.com

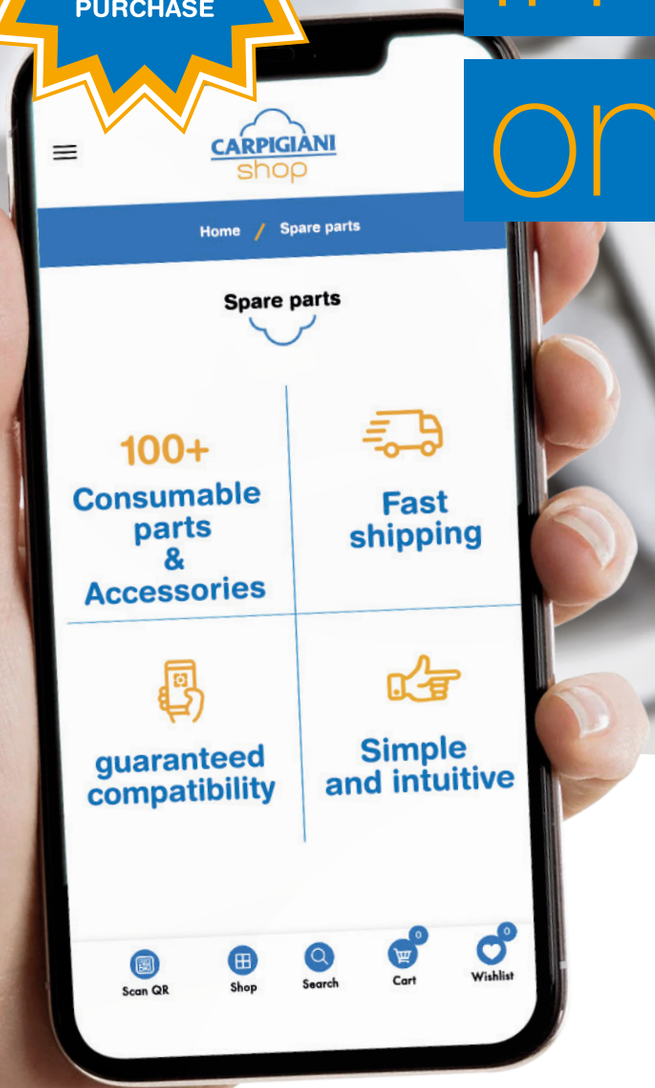
You've got mail

The new mold **Mail** by **Martellato** takes inspiration from the shape of an envelope, to "transform a simple gesture into a memorable experience". Designed in-house with attention to details, it allows the making of hollow chocolate shells that doubles as envelopes: a message, a dedication, or a personalized thought can be put inside, thus adding a symbolic value. Each envelope can be decorated, colored, or customized for different occasions: from Valentine's Day to Christmas, from birthdays to special celebrations requested by end customers. "With Mail, we intend to offer a tool capable of expanding the language of chocolate, transforming it into a means of expression. Opening the envelope and discovering a message becomes a surprising gesture, leaving a lasting memory."
martellato.it/product/40517732/mail



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Growing
THROUGH EXPERIENCE

Experience teaches you to understand the market and adapt production renewing both one's shop and workshop.
This is what the owners of Gelatomania did in Funo di Argelato, near Bologna



Carlotta and Massimiliano Rizzoli, owners of Gelatomania, with two staff members.

It all began in the working-class district of San Donato in Bologna. By chance, **Carlotta** and **Massimiliano Rizzoli**—she, freshly graduated and working with her parents who already ran a gastronomy business, he, an electronics technician with a passion for cooking—met a couple of friends, **Bruno** and **Gabriella**, who owned a kiosk and the permits to build another one, where they could send gelato, sandwiches, and coffee. Excited, the Rizzoli took over the contracts and prepared to change their lives. The opening took place in 1994. Their friends supported them initially, but soon they operated independently, gaining valuable experience day by day. "The quality of our gelato was such – Carlotta recalls — that there was always a queue to buy it". Professional classes helped the young gelato artisans improve and understand that a qualitative leap was possible. Additionally, the birth of their daughter demanded a shift toward a more stable and tranquil business, given that working at a kiosk had no fixed hours—seven days a week, from morning until midnight, open only from mid-March to mid-October.

This precariousness led to a major step in September 2003: the inauguration of **Gelatomania** in Funo di Argelato, just five minutes from Bologna, 50 m^2 dedicated to both gelato production and sales. Over time, as production grew, the premises became too small. In 2021, when an adjacent space became available, Massimiliano moved the production area there, creating a workshop for the making of pastry items such as leavened products, sponge cakes, semifreddo bases, crumbles, petits fours, and other elements connected to gelato. The

equipment includes two refrigerated cabinets, a fermentation chamber, a 15-tray blast chiller, two planetary mixers, a batch mixer, and an oven. Alongside him the staff consists of a pastry chef, a gelato maker, and four shop assistants. "We are very proud of our collaborators, who always pay attention to the customer and do everything to make the gelato break a moment of true pleasure and relaxation," the couple emphasizes. After nearly thirty years of work, we spoke with Carlotta to review their journey.



How would you describe your business?
We recently renewed it to give it a modern identity, receiving many positive responses. The premises are used for both gelato production and sales. The three pasteurizers are always in motion, along with horizontal and vertical batch freezers, a homogenizer, a blast chiller, a planetary mixer, and three refrigerated cabinets. In the sales area, four display cases are prominently arranged with external motors: one for cakes and positive production, the others for gelato. On the opposite side, a counter holds 32 gelato tubs. We also serve granitas.

What are your specialties?
Over the years, we have focused on gelato and, especially, on gelato cakes

Gelato cakes are sold year-round and are highly appreciated, especially for various celebrations, with customization available on request.



A showcase of Cri Cri, small cones with a scoop of gelato coated in dark chocolate, resembling pastries that conceal a fresh gelato interior.

and semifreddo. Waffles or small cones with gelato, as well as cups, are mainly requested during summer, but gelato cakes are sold year-round and highly appreciated, particularly for birthdays, baptisms, first communions, confirmations, weddings, and any occasion for celebration, with full customization available. Everything is made in-house. We have also specialized in decoration. Ready-to-sell cakes are always available, with empty spaces for last-minute inscriptions requested by clients. The cones for the final touch are prepared and decorated by hand in real time. Over the years, we have learned their preferences: currently, the most popular cakes are pistachio, hazelnut, and their corresponding praline toppings. Naturally, we work mainly on pre-orders, typically requiring two days' notice.

How did you gain and keep your customers?
Through authenticity and quality. From the very beginning, we received excellent feedback. Our gelato is constantly evolving, as we pay close attention to trends and the quality of raw materials. Gelato is made fresh every day using milk, cream, and eggs. Massimiliano studies and experiments continuously.

Is your business mainly takeaway?
Yes, there is not enough space for eat-in. However, being in a commercial area with many shops, there are several benches outside. Most sales are in tubs—1 liter or more—or cakes to enjoy at home.

MOST REQUESTED FLAVORS
The most beloved one is **Boccone del Prete**, mascarpone gelato swirled with chocolate cream, filled with hazelnut praline and small crispy choux pastries (about 1 cm in diameter), hollow and soaked in chocolate. Its success even inspired some local colleagues to try to replicate it. Highly appreciated are also



The meeting of pastry and gelato: Boccone del Prete, mascarpone gelato swirled with chocolate cream, filled with hazelnut praline and tiny hollow choux pastries soaked in chocolate, remaining crisp.

Bigatton

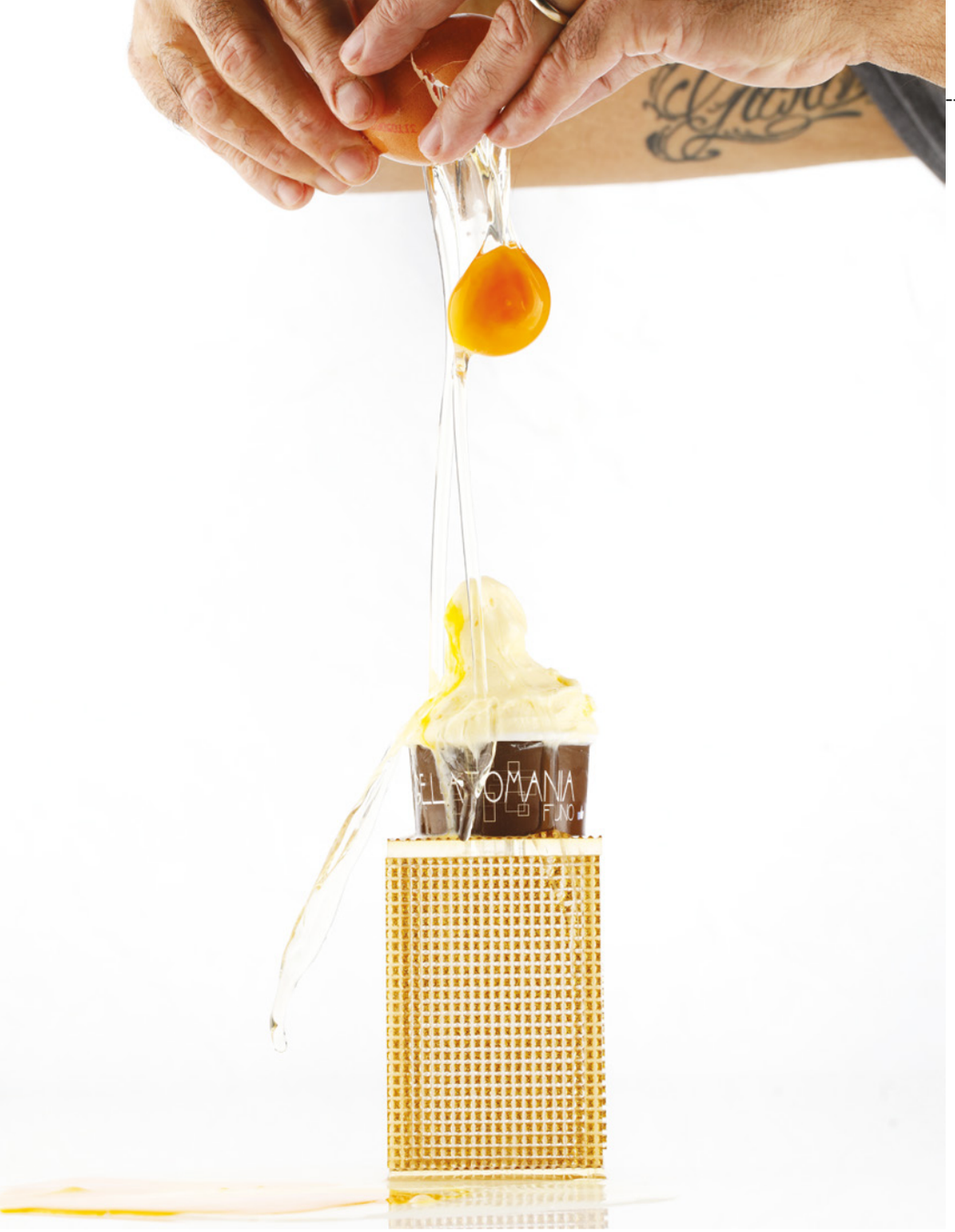
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the **Cri Cri**, small cones with a scoop of gelato coated in dark chocolate; they are similar to classical pastries but they conceal gelato inside and are requested all year round. **Matteo**, named after their son, is peanut gelato swirled with salted peanut cream and chocolate wafers. **Superbia** is a salted hazelnut paste, swirled with hazelnut cream and praline hazelnuts.

WINTER OFFERING

During winter gelato sales are reduced. There are fewer flavors to maintain freshness, ensuring daily turnover. During weekdays, we work slightly less, preparing for the weekend. Compared to summer, fruit flavors decline and Sicilian granitas are suspended, while seasonal flavors are still developed whenever possible, such as chestnut, or **Gelatomania**, mascarpone with walnuts and Decana pears, typical winter flavors, offering a smooth yet clean taste. Another year-round favorite, particularly popular in colder months, is **Lo Stracchino della Duchessa**, mascarpone with artisanal zabaglione made from Marsala wine, eggs, and sugar, combined with amaretti and dark chocolate flakes.

ASSOCIATIONS

We do not belong to any official association, but we are part of a group of friends we met during gelato classes: we visit each other, exchange ideas, and support one another. The gelato world is somewhat closed compared to pastry, but among friends, there is no competition.

gelatomaniafuno.it

MILENA NOVARINO

GELATOMANIA

white mix	**g**	**1,000**
Decana pears	**g**	**300**
mascarpone	**g**	**100**
dextrose	**g**	**25**

Blend everything with a Turbomix. When the gelato is ready, swirl in shelled walnuts.

Gelatomania
Funo di Argelato, Bo
gelatomaniafuno.it
Photo nikoboi.it



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The importance of gestures



With over 90 years of history, three production facilities, and presence in more than 60 countries, **Menz&Gasser** continues to invest in research, quality, and flexibility, maintaining an ongoing dialogue with food professionals and the retail world. This vision combines product innovation, sustainability, and a bond with the land. At Sigep, the company launches a new range of toppings, designed to expand its offering in terms of decoration, finishing, and customization. The line includes new trendy flavors such as Pistachio, with its creamy texture and intense flavor, and Mango, vibrant and exotic. The recipes were optimized to ensure high performance, color stability, and proper results in a variety of professional applications: from cakes to single-serving desserts, from gelato to semifreddo, and even plated desserts.
The launch takes place in Rimini along with the entire range of Menz&Gasser professional products through a rich calendar of showcooking events. The "Gesti Top" concept by pastry chef **Loris Oss Emer** is conceived to show how each gesture — from preparation to decoration — is a distinctive element of the professional work, and how products, from toppings to jams, can be used as precise, reliable, and high-performance tools in a variety of applications. To complete the offering Menz&Gasser presents its product range for hotellerie and food service, designed to ensure reliability, consistent performance, and quality in everyday applications.
menz-gasser.it

When vision becomes a project

The exclusive gathering conceived by the **Agugiaro & Figna Molini** was intended as a space for dialogue and shared perspectives. **Le Sinfonie Convention**, on January 16th brought together a selected group of international distributors at the Grand Hotel in Rimini for an open exchange on strategy, development and global vision, and as a reflection on the journey undertaken in recent years and on what Le Sinfonie represents today. Not merely a range of flours, but a structured vision rooted in research, consistent quality, an international language and a network of collaborations capable of amplifying the project's value well beyond the exhibition halls.
On the stage, alongside CEO **Riccardo Agugiaro**, there were several renowned professionals who embody this vision. **Claudio Gatti**, president of the Accademia dei Maestri del Lievito Madre e del Panettone Italiano, shared his perspective together with the ones involved in the "Panettone Italiano – Metodi a confronto" project, which is set to make its international debut this year. Andrea Tortora and a selection of international special guests – Antonio Bachour, Lluis Costa and David Vidal – joined them for a reflection the contemporary language of pastry.
This narrative naturally continues at Sigep World, where Le Sinfonie takes center stage with a program of events developed alongside long-standing partners and designed to explore new directions in contemporary pastry. The three leading international figures appear as the brand's technical and creative allies: Bachour, with his viennoiserie and innovative lamination techniques; Vidal with his restaurant-driven pastry approach, and Costa with his expertise in large leavened products. Among the most anticipated moments, in collaboration with "Pasticceria Internazionale", the book presentation of Antonio Bachour – "The New Era of Viennoiserie" - takes place, with the chef and co-author César Loranca.
With the Vanvitiello project—presented with Gruppo Brazzale and Le 5 Stagioni by Agugiaro & Figna— Le Sinfonie further expands its story through creative cross-pollination. At Hall B8, Ciccio Vitiello hosts two special sessions with Lluis Costa and Andrea Strabba Tamagnini: a four-hands dialogue bringing together doughs, haute cuisine, pastry and cheeses, and offering a compelling portrait of a contemporary, evolving supply chain.
lesinfonie.com









Le Sinfonie

Farine in pasticceria

Le Sinfonie is the line of flours created to meet the needs of pastry professionals, ensuring precise and consistent results.



SIGEP WORLD
Eventi: @lesinfonie

LESINFONIE.COM

Sweet sharing in **TURIN**

***Dessert Festival** is the climax of a sensory and playful journey by **Federico Zanasi**, head chef of **Condividere** restaurant*

Since its opening, **Condividere** has undeniably been one of most interesting restaurants in Italy. Partly because it is supported by a solid company like Lavazza and influenced by the genius loci of Ferran Adrià (one of the world's greatest chefs), and partly because the kitchen is led by the chef **Federico Zanasi**, whose determination, passion, humility, and coherence have always been the soul of the restaurant. Opened seven years ago in Turin, Condividere is a place of taste and gastronomic experience. Located opposite the Nuvola, the historic coffee company's headquarters, every detail has been designed by Oscar-winning designer **Dante Ferretti**, with a young, informal, and impeccable service team. These elements make booking here a heroic task: seats are gone within minutes, and waiting lists are endless, yet loyal customers keep returning, crowning it the best restaurant in the city.

The absolute protagonist is the table experience: a lively interpretation of Italian cuisine with global influences, surprising diners with tastes, textures, and presentations. Two savory tasting menus are offered (besides classic dishes): *Festival* and *Gran Festival* (€120 and €140), paying homage to international culinary history (Oliva sferica "El Bulli"), iconic figures (Gelato al Parmigiano "Bob Noto"), and dishes that have become icons (Potato cube with raw beef tartare, *Albese* meat Wagyu, Café de Paris, Butter & Gold Gnocco, Piedmontese Katsu Sando, or Tuna belly inspired by Roman Saltimbocca, among others).



> **Guests reach dessert after 13 or 14 savory courses, so it's essential to serve something small, fresh, ethereal, and delicate**

AIR STRUDEL

(4 persons)

PUFF PASTRY

strong flour	**g**	**700**
butter	**g**	**200**
salt	**g**	**20**
brown sugar	**g**	**10**
water	**g**	**200**
white wine	**g**	**50**
laminated butter (sheets)	**kg**	**1**

Combine the ingredients in the bowl of a stand mixer fitted with the dough hook, except for the laminated butter. Start the mixer and knead until the dough develops a strong gluten network. Remove the dough and refrigerate for 12 hours.

The following day, allow the dough to rest at room temperature for 30 minutes, then incorporate the butter. Make two folds, the first with 4 folds and the second with 3, then return the dough to the refrigerator.

On the next day, repeat the same folds. Let the dough rest for at least 2 hours before use.

STRUDEL CREAM

cream	**g**	**300**
mascarpone	**g**	**120**
lemon juice	**g**	**30**
icing sugar	**g**	**30**

Place all ingredients in the bowl of a stand mixer and whisk on medium-high speed until the mixture reaches stiff consistency. Put it in a piping bag and store in the refrigerator until use.

SORBET

water	g	95
inverted sugar	g	25
glucose	g	120
sugar	g	145
sorbet base	g	3

Combine all ingredients and bring to a boil. Store in the refrigerator until use.

APPLE SORBET

red apples	**kg**	**2**
water	**g**	**3,190**
butter	**g**	**250**
granulated sugar	**g**	**250**
vanilla pod	**n**	**1**
cinnamon stick, star anise, lemon zest		**to taste**
lemon juice	**g**	**100**
tonka beans	**n**	**3**
cloves	**n**	**2**
salt		**to taste**

Make a spiced poaching syrup by combining approximately 3 L of water with sugar, butter, vanilla, cinnamon, star anise, 50 g of lemon juice, lemon zest, Tonka beans, and cloves. Bring the mixture to a boil.

Peel the apples, cut into quarters, and remove the cores. Poach the apples in the spiced syrup for a few minutes, then drain thoroughly.

Blend 750 g of poached apples with 15 g of lemon juice, a pinch of salt, and 250 g of the sorbet base.

Put the mixture in the Pacojet and freeze a few hours before service, to achieve the correct consistency.

APPLE COMPOTE

red apples	**g**	**500**
sugar	**g**	**50**
lemon juice	**g**	**10**
vanilla pod	**n**	**1**

Wash, peel, and cut the apples into small, uniform pieces. Keep them in water with lemon juice to prevent oxidation. Place the sugar in a small saucepan and caramelize until it reaches a brown coloring. Drain the apples and add them to the caramel along with lemon juice and vanilla. Cook until the apples are almost completely dry.

Assembly

Roll the puff pastry to 3 mm thickness, obtaining a strip approximately 60 cm long and 12 cm wide. Fold it over itself, inserting the nozzle for blowing pulled sugar. Seal the edges carefully by folding them over twice. Inflate the resulting rectangle, ensuring there are no leaks and without overfilling. Separately mix some milk and pasteurized yolk and use it to brush the top. Let it rest at room temperature for at least 30 minutes. Bake at 170°C for 1 hour, valve open, fan speed 4. Allow to cool completely, then cut into slices approximately 3–4 cm thick; each slice serves 2 people. Fill the top of each on with whipped cream and the bottom with apple sorbet. Cut each filled slice in half. Dust with some powdered sugar. Put it at the center of the plate, making it stable with some apple compote.

Federico Zanasi
condividere.com



Like a festival

The experience culminates with wine and cocktail pairings, followed by the Dessert Festival. Guests leave the table and change location: the first act of the final tasting. "The idea of serving dessert this way," Zanasi explains, "came from Adrià's suggestion, allowing it to be served in a separate room, similar to Tickets in Barcelona. After all, even at El Bulli, diners experienced the thrill of a moving dinner. We were the first to introduce this concept, enhancing not only the dessert but also coffee. The idea has always been to sit at the table, then, like at home, move to the sofa to enjoy dessert, breaking the usual routine of the meal."

Initially, the Festival paid tribute to Turin: Tropezienne cake from pasticceria Uva and hot and cold Bicerin. Today, the final moment has taken on a strong identity, expressed in small, playful bites, similar to the savory course. Alongside the evolving dessert menu, the coffee selection has also expanded, featuring blends like Cocoa Reloaded (Brazil, Colombia, India), Sol de Yungas (single-origin Bolivian arabica), and Flor de Oro from Colombia.

Desserts vary seasonally and aim to be creative and astonishing: "We want desserts to be cool, always indulgent," Zanasi explains. "We serve preparations that are cold, crunchy, fried-alternatives that add structure to the tasting journey. The dessert comes after 13 or 14 savory courses, so it's crucial to serve something small, fresh, ethereal, and delicate. This is why we continuously experiment: we started with an éclair and now serve gelées frozen in nitrogen."

In addition to the covered terrace, desserts are now also available in the adjacent room, where a twenty-seat communal table has been added.

"Pastry is a team effort, carried out with four very talented brigade members," he adds. "There's a big difference between pastry and savory cooking: today's young pastry chefs are highly skilled, passionate, and meticulous, with an approach completely different from that of a cook. They enter with the kitchen team, assist in service, then go to the pastry section and finish after everyone else—but I've never heard a complaint. They are true professionals."



Finger food desserts overview

Some desserts from the two menus are served as finger food, passed around by waiters. At Condividere, classical pastry is not produced; the focus is on creative recipes that are crisp, fresh, and indulgent, requiring precise technique.

Here is the **Fruit Salad with frozen fruits**, grated with a microplane to achieve an extremely fine texture, creating a "snow" of pineapple, kiwi, peach, and mango, on which frozen raspberry shots are placed: "It's an acidified and slightly spicy raspberry juice, with a hint of beetroot, which we flash-freeze in liquid nitrogen: this way we obtain frozen spheres that we serve alongside yogurt and honey ice cream," the chef continues. "It's wonderful because you get the taste of the fruit salad while eating snow: it's a perfect pre-dessert."

The **strudel** is made using **Ferran Adrià**'s technique: a puffed sheet of pastry is partially filled with a cooked apple sorbet, over which anise-flavored cream is layered.

With coffee, a **faux walnut** is served: two halves of white chocolate and walnut praline shells enclose a caramelized walnut and gianduia with walnuts, creating an unexpected kernel closely resembling the real thing. There is also the **sorbet lightened with meringue**, molded in a 5 mm frozen tray; **apple fritters** filled with apple gelato; and the **hazelnut duet**, also available in a chocolate version.

"On a small donut tray," Zanasi concludes, "we pour a mixture of sugar and flour and bake a small cake with perfect edges and a soft center. It is practically baked only on the outside, while the interior remains *coulant*, releasing an intense aroma—the exact scent of a cake made fresh on the spot."

SARAH SCAPARONE
photos Andrea Guermani (chef and location) and Stefano Videtta (desserts)



> "Pastry chefs are young, highly skilled, passionate, and meticulous: they enter with the kitchen team, assist in service, work in the pastry section, finish after the rest, yet never complain

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