

PRISTINE™
HulaLai®

IN THE PATISSERIE
TRADITION AND INNOVATION



*“Pâtissiers have to know and cultivate
the tradition of confectionery,
they have to be inspired by it to make creations
that can stimulate the ever-changing desires
of their customers”*

- IGINIO MASSARI -



IFFCO ITALIA

THE COMPANY

The best description of IFFCO Italia is a company that specialises in making vegetable creams (for both the professional channel and domestic consumption).

Iffco Italia is part of the IFFCO group, headquartered in the United Arab Emirates and one of the leading international companies in the food sector, with a global presence. Its portfolio comprises 26 product categories, and the group runs 62 operations and employs more than 12,000 employees around the world. In Italy the IFFCO headquarters are in Milan, while its production site is located in the province of Caserta. The philosophy of IFFCO Italia is to focus on professionals and their requirements, but most importantly on their desire to grow and experiment, using the highest quality products that have been certified and designed to ensure they perform superbly in the kitchen.

Expertise, attention to quality, technological innovation, customer care and a passion for our work are IFFCO's core values. Today the company is a reference partner for pastry-making and catering professionals and more generally for the whole "out-of-home" world, providing solutions that meet the needs of professionals from more than 40 countries around the world.

Pristine Hulalà is the emblematic brand for the professional channel, offering excellent performance and reliability, and always being constantly improved.

The umbrella brand "Pristine" is the IFFCO Group's historic brand, comprising all the bakery and pastry products that the parent company produces and distributes in many countries around the world.

THE IFFCO ITALIA RECIPE BOOK

Italian pastry-making and cuisine have a traditional heritage like no other in the world and one that is constantly being innovated with the help of research from companies like IFFCO Italia and the expertise of artisans like you: professionals who choose to use innovative ingredients, in their pursuit of meeting the increasingly varied needs of their customers.

People who dine out at a restaurant or call in at a patisserie today are increasingly concerned about their health and wellbeing, concepts for which the non-negotiable value of taste and quality are implicit.

IFFCO Italia offers professionals in the sector a range of products that are of the same quality as traditional ingredients, but that at the same time are high-performance, versatile and innovative.

The aim of the two recipe books, one dedicated to cuisine, the other to confectionery, is to bring out the best of IFFCO products, showing how they can be used in a different way in traditional recipes or in new applications.

TRADITION, INNOVATION AND NEW COOKING AND PASTRY-MAKING TECHNIQUES.

The collaboration with the two chefs behind the two recipe books was an essential element: they both provided IFFCO with their professionalism, experience and desire to experiment.

Riccardo Bassetti (chef at La Tavola Restaurant in Laveno Mombello) and **Marco Battaglia** (pastry chef at Marlà patisserie in Milan) had fun playing with tradition, innovating and suggesting new ways to use IFFCO vegetable creams.

This series of recipes - full of innovative ideas to inspire professionals in the sector to keep up with the times - is the result of their professionalism and IFFCO Italia's high quality.

Here you'll find recipes, video recipes (that can be viewed using the QR code) and tips from the chefs to stimulate your curiosity and inspire you to create something new.

Good luck with your work and have fun with IFFCO products!



MODERNITY & TRADITION

MARCO BATTAGLIA,
PASTICCERIA MARLÀ
MILANO



For the recipe book dedicated to professional confectioners, IFFCO Italia chose a rising star in Italian confectionery, **Marco Battaglia**, born in 1990, who hails from Palermo and who has a wealth of experience in his field.

He fell in love with confectionery when he was a boy, and after leaving school he studied at the CAST Alimenti school in Brescia, with the help of a bursary. On moving to Milan he joined the team of one of the best patisseries in the city as one of its youngest members. In 2018 he launched an ambitious but highly successful project - the **Marlà** patisserie in Milan - which takes its name from a combination of his own name and the name of his work and life partner, Lavinia.

In just a short space of time he has built his own niche, thanks to the skilful way he blends contemporary ideas with tradition in his creations.

The confections that you'll find at Marlà are firmly based in the Italian tradition, but with a more contemporary and elegant twist. Marlà is a sweet boutique in warm shades of wood and sage green, with a window inside that gives customers a much-appreciated view of the chefs at work.

Among the many accolades received, in 2019 Marco and Lavinia won the award for best new patisserie from Gambero Rosso. To great acclaim, in 2020 they took part in the TV show "Best Bakery", where they had the chance to show off all their creativity.

EXOTICORÈ

INGREDIENTS

Puff pastry

Biscuit flour (W 130)	g	750
Panettone flour (W 320)	g	500
Salt	g	20
Malt	g	20
Pristine Hualà Classic	g	300
Water	g	200
White wine	g	160
Butter sheet	kg	1

Mango and passion fruit cream

Passion fruit purée	g	100
Mango purée	g	400
Egg yolks	g	120
Eggs	g	180
Sugar	g	300
Dextrose	g	80
Gelatin	g	20
Water	g	100
Lemon juice	g	20
Butter	g	300
Pristine Hualà Classic	g	500

Savoardi biscuits

Egg yolks	g	200
Sugar	g	100
Egg whites	g	300
Sugar	g	150
Flour	g	240
Potato starch	g	50

Vanilla syrup

Water	g	300
Sugar	g	200
Vanilla liqueur	g	80

Chocolate cream

Milk	g	250
Pristine Hualà Classic	g	50
Rice starch	g	15
Sugar	g	40
Egg yolks	g	45
70% cocoa chocolate	g	100

White chocolate and vanilla ganache

White chocolate	g	180
Gelatin	g	10
Water	g	50
Pristine Hualà Classic	g	525
Vanilla pod		1

Crème patisserie

Milk	g	500
Lemon zest	g	2
Vanilla pod		½
Rice starch	g	20
Corn starch	g	20
Sugar	g	120
Egg yolks	g	150

Choux pastry

Water	g	200
Butter	g	260
Sugar	g	0.8
Salt	g	0.8
Biscuit flour	g	130
Eggs	g	240
Egg whites	g	100

METHOD

Puff pastry

Pour the biscuit flour, panettone flour, salt, malt, Hualà Classic, water and wine into a bowl with a hook and mix. When the dough is ready, make a ball and leave in the fridge for at least two hours. When two hours have passed, roll out the dough into a square shape. Insert the butter sheet and make a single turn and a double turn, leave in the fridge for at least 12 hours, then make another single turn and double turn, then leave in the fridge for at least 3 hours. Then roll out the sheet to a thickness of 2 mm, make holes in the pastry and leave to rest for 12 hours at 4°C. Bake at 180°C for approximately 25 minutes.

Mango and passion fruit cream

In a pan, heat the passion fruit and mango purée to approximately 40°C. To one side beat the egg yolks and eggs, sugar and dextrose. Pour into the purées, mix and heat to approximately 78°C, then pour in the dissolved gelatin, then the lemon juice and cold chopped butter and blend with a hand blender. Finally make an emulsion by adding cold liquid Hualà Classic.

Savoardi biscuits

In a stand mixer fitted with a whisk, beat the egg yolks with the sugar. In another stand mixer, again fitted with a whisk, beat the egg whites with the sugar, and as soon as you have two stable foams, mix the two together. Add the flour and starch that have already been sifted together. Pour the mixture to a height of approximately 3 mm into a baking tray covered with baking paper. Bake at 220°C for 8 minutes.

Vanilla syrup

Bring the water and sugar to the boil. Turn off the heat and add the vanilla liqueur.

Chocolate cream

Bring the milk and Hualà Classic to the boil and pour in the rice starch, sugar and egg yolks. Put it back on the heat and cook to 82°C, add the pieces of chocolate and blend for 2 minutes with a hand blender.

White chocolate and vanilla ganache

Bring half the Hualà Classic to the boil with the vanilla pod pulp, pour it over the white chocolate and blend using a hand blender. Add the dissolved gelatin and slowly pour in the rest of the cold vegetable cream. Stabilise at 4°C for at least 12 hours.

Crème patisserie

Bring the milk and lemon zest to the boil with the vanilla pod, removing the pulp which will be used later. To one side mix the rice starch, corn starch, sugar, egg yolks and vanilla pulp. When the milk starts to boil, strain and pour into the sugar and egg yolk mix, put back on the heat and cook at 82°C.

Choux pastry

Pour water, butter and sugar into a pan and add the salt. When it starts to boil, drizzle over the sifted flour. Cook for approximately 2 minutes and pour into a stand mixer fitted with a flat beater. Add the eggs and then the egg whites. Shape the choux pastry into balls using a piping bag with a number 8 nozzle. Bake at 170°C for 18 minutes. After cooking, fill with crème patisserie.

Assembly

Place the puff pastry disk into a steel ring, then add the chocolate cream, sponge soaked in vanilla, and finally the exotic cream. Negative blast chill, whip the ganache with the white chocolate and vanilla and decorate the top of the cake.



MARITOZZO GOLOSO

INGREDIENTS (FOR APPROX. 50 MARITOZZI)

Dough

Panettone flour (W 320)	g	1200
Granulated sugar	g	300
Butter	g	150
Compressed yeast	g	50
Vanilla pod		1
Eggs	g	850
Yeast starter	g	300
Salt	g	30

Crème patisserie

Milk	g	550
Sugar	g	130
Rice starch	g	22
Corn starch	g	22
Egg yolks	g	165
Vanilla pod		½
Lemon	g	2
Pristine Hulahà Gold	g	450

METHOD

Dough

Pour the flour, half of the sugar, half of the butter, the compressed yeast and approximately 95% of the eggs into a kneading machine. When the gluten mesh has formed, add the appropriately matured yeast starter. Then add the remaining eggs beaten with the salt, then drizzle over the sugar, and finally add the remaining butter. When the dough is ready, divide into 55 g balls and arrange on a baking tray with baking paper, then leave to rise for approximately 4 hours at 26°C. Once risen, bake at 200°C for approximately 5 minutes. As soon as the balls have cooled, cut them in half with a knife and add the filling.

Filling

Bring the milk with the vanilla pod and lemon zest to the boil, and to one side mix the rice starch, corn starch, sugar, egg yolks and vanilla pulp. When the milk starts to boil, strain and pour into the sugar and egg yolk mix, put back on the heat and cook at 82°C.

Finish

Cut the maritozzi in the middle, but without dividing them completely. Fill with a thin layer of crème patisserie (approx. 18 g) and Hulahà Gold whipped into stiff peaks (approx. 90 g).



TRIVIA AND TIPS

It would appear that the "maritozzo" dates back to the time of the Ancient Romans, who used to eat a sort of "sweet bun" with honey and raisins. In more recent times, the "maritozzo" became a good luck gift that fiancés gave to their intended on the first Friday of March (today's Valentine's Day).

Here, the sweet was decorated with sugar depicting two pierced hearts, and sometimes a ring or a small gold item was hidden inside. The name comes from the burlesque corruption of the Italian word "marito" or "husband".

A traditional sweet in Rome, today the "maritozzo" is celebrated by many pastry chefs. Its characteristic element is the typically abundant filling. The use of Hulahà vegetable cream helps to provide stability, besides flavour, to this traditional Italian sweet.





TIRAMISÙ INCANTATO



INGREDIENTS

Mascarpone and coffee mousse

Egg yolks	g	150
Water	g	40
Sugar	g	12
Gelatin	g	20
Water	g	100
Short espresso coffees		2
Mascarpone	g	180
Pristine Hulalà Gold	g	180

Coffee mix

Water	g	200
Sugar	g	200
Espresso coffee	g	300
Instant coffee	g	10

Savoirdi biscuits

Egg whites	g	300
Sugar	g	150
Egg yolks	g	200
Sugar	g	100
Flour	g	240
Potato starch	g	50

To decorate

Pristine Hulalà Platinum	q.b
Cocoa powder	q.b
Chocolate disk	

METHOD

Mascarpone and coffee mousse

Bring the first part of water and sugar to the boil, pour in the egg yolks already mixed with the short espresso coffees, return to the heat and cook at 78°C, then add the dissolved gelatin, and lower the temperature to 20°C. In a stand mixer with a whisk, beat the Hulalà Gold, sugar and mascarpone, then add the coffee custard and mix.

Coffee mix

Bring water, sugar and instant coffee to the boil. When it starts to boil, remove from the heat and add the espresso coffee.

Savoirdi biscuits

In a stand mixer fitted with a whisk, beat the egg yolks with the sugar. In another stand mixer, again fitted with a whisk, beat the egg whites with the sugar, and as soon as you have two stable foams, mix the two together. Add the flour and starch that have already been sifted together. Pour the mixture to a height of approximately 3 mm into a baking tray covered with baking paper. Bake at 220°C for 8 minutes.

Assembly

Place a Savoirdi disk inside a 16-cm ring, soak with the coffee mix and pour in the mascarpone and coffee mousse, repeat the procedure and blast chill. Decorate the top with wisps of whipped Hulalà Platinum and dust with cocoa powder. Finally, add a chocolate ring around the tiramisù.



TRIVIA AND TIPS

It is without doubt the best-known Italian sweet in the world, its only contender being panettone in recent years. Tiramisù has no apparent history before the 1960s. The name "tiramisù" ("pick me up") reflects its nutritional and invigorating qualities, maximised by the addition of coffee and cocoa. Given its simplicity, in Italy it is a sweet often made in the home that pastry chefs have given a modern and, in general, "healthier" touch. It is precisely the concept of the dessert that his mother made that has inspired the Marco Battaglia family reinterpretation: a chocolate ring takes the place of the "oven dish" and holds his delicate mascarpone and coffee mousse, and the Savoirdi disk features an innovative recipe not to mention shape. The use of Hulalà vegetable cream is the extra touch: it adds not only flavour, but also a uniquely light touch that melts in the mouth.





NON È UN ÉCLAIR (THIS IS NOT AN ÉCLAIR)

PISTACHIO

INGREDIENTS

Almond sablée

82% fat butter	g	550
Vanilla pod		1
Sugar	g	310
Eggs	g	100
Fine salt	g	0,2
Flour for shortcrust	g	700
Potato starch	g	75
Baking powder	g	6

Choux-style chocolate sponge

Fresh whole milk	g	100
Granulated sugar	g	180
82% fat butter	g	120
Salt	g	2
Shortcrust flour	g	140
Cocoa mass	g	280
Whole milk	g	80
Eggs	g	200
Egg yolks	g	240
Baking powder	g	16
Rum	g	20
Egg whites	g	600
Sugar	g	100

Pistachio cream

Pristine Hualà Classic	g	300
Pistachio paste	g	100
Egg yolks	g	82
Sugar	g	82
Gelatin	g	8
Water	g	40

Vanilla bavaois

Milk	g	700
Vanilla pod		½
Sugar	g	150
Rice starch	g	30
Egg yolks	g	220
Gelatin	g	18
Water	g	80
Pristine Hualà Classic	g	700

METHOD

Almond sablée

In the bowl from a stand mixer with flat beater, mix the butter with the vanilla and sifted powder ingredients (flour, starch and baking powder) all together until the mixture has a sandy texture. Add the eggs beaten with the salt. Finally add the granulated sugar. Roll out approximately 300/400 g of this mix between two sheets of baking paper, then pass it through a dough sheeter to a thickness of 3 mm. Rest in the fridge for a short time, then make oval shapes with a mould. Line the baking trays with a sheet of Forosil, place the sablées on top and cover with another sheet of Forosil. Bake for approximately 12/14 minutes at 160°C.

Once baked, glaze the surface with a mix of gold and alcohol.

Pan di Spagna al cacao metodo bigné

Bring the whole milk, sugar, butter and salt to boil in a pan. When it starts to boil, add the cocoa mass, bring back to the boil and add the sifted shortcrust flour. When the mixture has cooked (in other words when the flour stops sticking to the sides), pour into a stand mixer with flat beater and add the liquids in the following order: first the beaten egg yolks, then the milk, then the sifted baking powder, and finally the rum. In a stand mixer bowl with flat beater, whip the egg white with the sugar. When it turns into a white,

stable foam, pour into the other mixture. Mix from the bottom upwards. The result will be a sponge whose distinctive feature is how superbly moist it is even after baking. Roll out to a thickness of 4 mm on sheets of baking paper, using a dough spreader. Bake in the oven at 200°C, with the steam valve open, for approximately 8 minutes. Once baked, positive blast chill the trays immediately.

Pistachio cream

In a pan, bring Hualà Classic and pistachio paste to the boil then pour over the egg yolks beaten with sugar. Cook to a temperature of 78°C. When the mixture reaches this temperature, add the dissolved gelatin.

Vanilla bavaois

Bring the milk with the vanilla pod to the boil in a pan. In a bowl whisk the sugar, rice starch, egg yolks and vanilla pulp. Once the milk has started to boil, pour it over the second mixture and whisk. Put the pan back on the heat until the mixture reaches a temperature of 82°C, then add the gelatin. Put the mixture in a stand mixer with whisk and lower the temperature. The result will be a custard. When it reaches a temperature of approximately 30°C add the semi-whipped Hualà Classic.



NON È UN ÉCLAIR (THIS IS NOT AN ÉCLAIR)

PISTACHIO

Pistachio bavarois

Milk	g	430
Pistachio paste	g	70
Egg yolks	g	100
Sugar	g	100
Rice starch	g	18
Gelatin	g	6
Water	g	30
Pristine Hualà Classic	g	250

White icing

Water	g	250
Sugar	g	500
Glucose	g	500
Condensed milk	g	320
Water	g	200
Gelatin	g	30
Titanium dioxide	g	12
Cocoa butter	g	75

Pistachio bavarois

Bring the milk to the boil in a pan. In a bowl whisk the sugar, rice starch, egg yolks and pistachio paste. Once the milk has started to boil, pour it over the second mixture and whisk. Put the pan back on the heat until the mixture reaches a temperature of 82°C, then add the gelatin. Put the mixture in a stand mixer with whisk and lower the temperature. The result will be a custard. When it reaches a temperature of approximately 30°C add the semi-whipped Hualà Classic.

Glassa bianca

Add the sugar, glucose and titanium dioxide to a pan and heat to 106°C. When the mixture reaches this temperature, turn off the heat and pour in the dissolved gelatin. Add the condensed milk, cocoa butter and blend with a hand blender for approximately two minutes.

Assembly

Pour 800 g of the pistachio cream into a 60x40 cm mould and blast chill until slightly frozen. Pour in 1.5 kg of vanilla bavarois and add the choux-style chocolate sponge, then blast chill. Remove the steel mould and using a hot knife, slice into 6x2 cm pieces. For the final assembly, pour the pistachio bavarois into an éclair mould three-quarters of the way up, and add the previously sliced pieces. Fill the silicone mould with another pistachio bavarois until it is totally full and blast chill. Heat the white icing to approximately 29°C, and blend using a hand blender for approximately 2 minutes. Arrange the éclairs on a grill and ice, then use a spatula to transfer the éclairs onto the almond sablées. Place another sablée on top, decorate with peaks of Hualà Gold and garnish with pistachios.





NON È UN ÉCLAIR (THIS IS NOT AN ÉCLAIR)

CHOCOLATE AND RASPBERRY

INGREDIENTS

Almond sablée

82% fat butter	g	550
Vanilla pod		1
Sugar	g	310
Eggs	g	100
Fine salt	g	0,2
Shortcrust flour	g	700
Potato starch	g	75
Baking powder	g	6
Gold and alcohol		q.b.

Choux-style chocolate sponge

Fresh whole milk	g	100
Granulated sugar	g	180
82% fat butter	g	120
Salt	g	2
Shortcrust flour	g	140
Cocoa mass	g	280
Whole milk	g	80
Eggs	g	200
Egg yolks	g	240
Baking powder	g	16
Rum	g	20
Egg whites	g	600
Sugar	g	100

Raspberry jelly

Raspberry purée	g	500
Sugar	g	50
Gelatin	g	15
Water	g	75

Vanilla bavarois

Milk	g	250
Vanilla pod		1
Sugar	g	50
Rice starch	g	10
Egg yolks	g	75
Gelatin	g	6
Water	g	30

Pristine Hualà Classic

g 250

Mousse al cioccolato

Water	g	284
Sugar	g	210
Egg yolks	g	400
Eggs	g	160
Dark chocolate	g	900

Marlà icing (glossy)

Pristine Hualà Classic	g	145
Water	g	145
Sugar	g	280
Glucose	g	35
Cocoa	g	75
Gelatin	g	12
Water	g	56

METHOD

Almond sablée

In the bowl from a stand mixer with flat beater, mix the butter with the vanilla and sifted powder ingredients (flour, starch and baking powder) all together until the mixture has a sandy texture. Add the eggs beaten with the salt. Finally add the granulated sugar. Roll out approximately 300/400 g of this mix between two sheets of baking paper, then pass it through a dough sheeter to a thickness of 3 mm. Rest in the fridge for a short time, then make oval shapes with a mould. Line the baking trays with a sheet of Forosil, place the sablées on top and cover with another sheet of Forosil. Bake for approximately 12/14 minutes at 160°C. Once baked, glaze the surface with a mix of gold and alcohol.

Choux-style chocolate sponge

Bring the whole milk, sugar, butter and salt to boil in a pan. When it starts to boil, add the cocoa mass, bring back to the boil and add the sifted shortcrust flour. When the mixture has cooked (in other words when the flour stops sticking to the sides), pour into a stand mixer with flat beater and add the liquids in the following order: first the beaten egg yolks, then the milk, then the sifted baking powder, and finally the rum. In a stand mixer with flat beater, whip the egg white with the sugar. When it turns into a white, stable foam, pour into the other mixture. Mix from the bottom upwards. The result will be a sponge whose distinctive feature is how superbly moist it is even after baking. Roll out to a thickness of 4 mm on sheets of baking paper using a dough spreader. Bake in the oven at 200°C, with the steam valve open, for approximately 8 minutes. Once baked, positive blast chill the trays immediately.

Raspberry jelly

Dissolve the gelatin, and bring to the boil the raspberry purée and sugar. Pour the mixture into the dissolved gelatin. Mix.

Vanilla bavarois

Bring the milk with the vanilla pod to the boil in a pan. In a bowl whisk the sugar, rice starch, egg yolks and vanilla pulp. Once the milk has started to boil, pour it over the second mixture and whisk. Put the pan back on the heat until the mixture reaches a temperature of 82°C, then add the gelatin. Put the mixture in a stand mixer with whisk and lower the temperature. The result will be a custard. When it reaches a temperature of approximately 30°C add the semi-whipped Hualà Classic.

Chocolate mousse

Bring water and sugar to the boil. Pour on the beaten egg yolks and eggs. Put this all back in the pan and cook at 78°C. When this custard has cooked, pour it while still hot into a carafe with the previously weighed chocolate. Mix the chocolate cream in a cutter mixer to make it smooth and bright.

Marlà icing (glossy)

Bring the Hualà Classic, water, sugar and glucose to the boil. When it has started to boil, pour in the cocoa powder. Mix with a whisk and heat to 104°C. Pour in the dissolved gelatin. Blast chill to a positive temperature and store at +4°C.

Assembly

Place the sponge in a 60x40 cm mould and pour over 1.5 kg of vanilla bavarois. Blast chill until slightly frozen, then pour 600 g of raspberry jelly into the mould, then blast chill. Afterwards, remove the steel mould and using a hot knife, slice into 6x2 cm rectangles. For the finally assembly, pour the dark chocolate mousse into an éclair mould three-quarters of the way up. Add the previously sliced rectangles and fill with more chocolate mousse up to the top of the mould, then blast chill. Heat the icing to approximately 32°C, and blend using a hand blender for approximately 2 minutes. Arrange the éclairs on a grill and ice, then use a spatula to transfer the éclairs onto the almond sablées. Place another sablée on top, then decorate with peaks of chocolate mousse and garnish with fresh raspberries.



NON È UN ÉCLAIR (THIS IS NOT AN ÉCLAIR)

CHOCOLATE AND YUZU

INGREDIENTS

Almond sablée

82% fat butter	g	550
Vanilla pod		1
Sugar	g	310
Eggs	g	100
Fine salt	g	0,2
Shortcrust flour	g	700
Potato starch	g	75
Baking powder	g	6

Milk chocolate mousse

Pristine Hualà Gold	g	180
Glucose	g	120
46% cocoa milk chocolate	g	300
Water	g	200
Pristine Hualà Gold	g	600

Yuzu cream

Yuzu purée	g	300
Rice starch	g	8
Corn starch	g	8
Sugar	g	60
Egg yolks	g	80
Gelatin	g	10
Water	g	50
Pristine Hualà Classic	g	40

Choux-style chocolate sponge

Fresh whole milk	g	100
Granulated sugar	g	180
82% fat butter	g	120
Salt	g	2
Shortcrust flour	g	140
Cocoa mass	g	280
Whole milk	g	80
Eggs	g	200
Egg yolks	g	240
Baking powder	g	16
Rum	g	20
Egg whites	g	600
Sugar	g	100

Marlà icing (glossy)

Pristine Hualà Classic	g	145
Water	g	145
Sugar	g	280
Glucose	g	35
Cocoa	g	75
Gelatin	g	12
Water	g	56

METHOD

Almond sablée

In the bowl from a stand mixer with flat beater, mix the butter with the vanilla and sifted powder ingredients (flour, starch and baking powder) all together until the mixture has a sandy texture. Add the eggs beaten with the salt. Finally add the granulated sugar. Roll out approximately 300/400 g of this mix between two sheets of baking paper, then pass it through a dough sheeter to a thickness of 3 mm. Rest in the fridge for a short time, then make oval shapes with a mould. Line the baking trays with a sheet of Forsil, place the sablées on top and cover with another sheet of Forsil. Bake for approximately 12/14 minutes at 160°C. Once baked, glaze the surface with a mix of gold and alcohol.

Milk chocolate mousse

Bring the Hualà Gold and glucose to the boil. Pour on the chocolate. Blend with a hand blender to create a smooth mixture. As you continue to blend, add the dissolved gelatin. Add liquid Hualà Gold.

Yuzu cream

Heat the yuzu purée to approximately 30°C. To one side, mix the sugar, egg yolks, rice starch and corn starch. Add the yuzu purée, return to the heat until reaches a temperature of 82°C. Add the dissolved gelatin. Lower the cream's temperature to 30°C. Finally, add the semi-whipped Hualà Classic.

Choux-style chocolate sponge

Bring the whole milk, sugar, butter and salt to boil in a pan. When it starts to boil, add the cocoa mass, bring back to the boil and add the sifted shortcrust flour. When the mixture has cooked (in other words when the flour stops sticking to

the sides), pour into a stand mixer with flat beater and add the liquids in the following order: first the beaten egg yolks, then the milk, then the sifted baking powder, and finally the rum. In a stand mixer bowl with flat beater, whip the egg white with the sugar. When it turns into a white, stable foam, pour into the other mixture. Mix from the bottom upwards. The result will be a sponge whose distinctive feature is how superbly moist it is even after baking. Roll out to a thickness of 4 mm on sheets of baking paper using a dough spreader. Bake in the oven at 200°C, with the steam valve open, for approximately 8 minutes. Once baked, positive blast chill the trays immediately.

Marlà icing (glossy)

Bring the Hualà Classic, water, sugar and glucose to the boil. When it has started to boil, pour in the cocoa powder. Mix with a whisk and heat to 104°C. Pour in the dissolved gelatin. Blast chill to a positive temperature and store at +4°C.

Assembly

Pour 1.5 kg of the yuzu cream into a 60x40 cm mould, then place the sponge on top and blast chill. Remove the steel mould and using a hot knife, slice into 6x2 cm pieces. For the final assembly, pour the milk chocolate mousse into an éclair mould three-quarters of the way up, and add the previously sliced pieces. Finish by filling a silicone mould with more chocolate mousse, then blast chill. Heat the icing to approximately 32°C, and blend using a hand blender for approximately 2 minutes. Arrange the éclairs on a grill and ice, then use a spatula to transfer the éclairs onto the almond sablées. Place another sablée on top and decorate with yuzu-infused Hualà Gold, made by blending and whipping 100 g of yuzu cream with 300 g of Hualà Gold.



WHITE DELIZIA



INGREDIENTS

To decorate

Pristine Hualà Platinum q.b.

Sponge

Eggs	g	130
Sugar	g	200
Egg yolks	g	100
Biscuit flour (W 130)	g	100
Potato starch	g	130
Butter	g	120

Crème patisserie

Milk	g	500
Sugar	g	120
Rice starch	g	20
Corn starch	g	20
Egg yolks	g	150
Vanilla pod		½
Lemon	g	2

Maraschino syrup

Water	g	600
Sugar	g	400
Maraschino	g	500

METHOD

Sponge

In a stand mixer fitted with a whisk, beat the egg whites with the sugar, after 5 minutes slowly drizzle in the egg yolks, and when it turns into a stable foam, mix in the sifted flour and potato starch by hand. Drizzle in the butter heated to 50°C and bake in an 18 cm diameter tray at 180°C for approximately 25-30 minutes. Remove the sponge and cool to a temperature above zero.

Crème patisserie

Bring the milk with the vanilla pod and lemon zest to the boil, and to one side mix the rice starch, corn starch, sugar, egg yolks and vanilla pulp. When the milk starts to boil, strain and pour into the sugar and egg yolk mix, put back on the heat and cook at 82°C.

Maraschino syrup

Bring the water and sugar to the boil, then when the syrup has cooled, add the maraschino.

Assembly

Slice the sponge into three layers. Place an initial layer of sponge in a steel ring and soak slightly with the maraschino syrup. Using a piping bag, add an initial layer of crème patisserie, then add a second layer of sponge soaked with maraschino and finally a third layer of sponge and soak with the maraschino syrup. Blast chill, then smooth the cake with whipped Hualà Platinum and finally decorate with the delizia nozzle.



TRIVIA AND TIPS

The "torta delizia" is a classic Sicilian patisserie cake. The traditional recipe calls for alternating sponge disks with almonds and crème patisserie, made with almonds, finished off with the distinctive "woven" pattern decoration: almond paste intertwining in a very particular way that confectioners design by hand. This version reinterprets it in terms of flavour and decoration: the decoration is handily made with Hualà Platinum vegetable cream, which ensures maximum hold and the precision in details that this decoration calls for.





CHOCOLATE MERINGUE



INGREDIENTS

Chocolate meringue

Water	g	200
Sugar	g	600
Egg whites	g	300
Sugar	g	200
55% cocoa dark chocolate	g	240
Cocoa mass	g	50

Crème patisserie

Milk	g	500
Lemon zest	g	2
Sugar	g	120
Vanilla pod		½
Rice starch	g	20
Corn starch	g	20
Egg yolks	g	150

Italian meringue

Water	g	140
Sugar	g	500
Egg whites	g	250

Light chocolate mousse

Crème patisserie	g	400
55% cocoa dark chocolate	g	400
Italian meringue	g	200

Pristine Hualà Classic

semi-whipped	g	700
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Coconut chantilly cream

Gelatin powder	g	6
Water	g	30
Coconut purée	g	130
Coconut paste	g	10
Sugar	g	96
Vanilla pods		2
Mascarpone	g	300
Pristine Hualà Platinum	g	480

Chocolate coconut

White chocolate	q.b.	
Dark chocolate	q.b.	
Pristine Hualà Platinum	q.b.	
Grated coconut	q.b.	

METHOD

Chocolate meringue

Pour the water and sugar into a pan and heat to 120°C. When the temperature of the syrup drops to 105°C, start beating the egg whites with the sugar. At the same time melt the chocolate and cocoa mass. When the syrup is ready, pour it slowly into the beaten egg whites. When the mixture reaches 45°C, mix by hand and add the chocolate and cocoa mass. On a baking tray lined with baking paper, shape into 7-cm diameter disks using a piping bag. Bake at 160°C for 12 minutes and then at 120°C for two hours.

Crème patisserie

Bring to a boil the milk with the lemon zest and vanilla pod, removing the pulp which will be added later. To one side mix the rice starch, corn starch, sugar, egg yolks and vanilla pulp. When the milk starts to boil, strain and pour into the sugar and egg yolk mix, put back on the heat and cook at 82°C.

Italian meringue

Pour the water and sugar into a pan and heat to 121°C. When the temperature of the syrup drops to 105°C, start beating the egg whites in the stand mixer. When it has reached 121°C, pour slowly into the whipped egg whites and continue to mix until the mass has cooled.

Light chocolate mousse

Heat the cream to 30°C and add the chocolate melted at 45°C, blend for 2 minutes and using a spatula, gently incorporate the meringue and vegetable cream.

Coconut chantilly cream

Dissolve the gelatin and meanwhile heat the coconut paste and purée, sugar and vanilla pulp, allowing them to infuse for 30 minutes. Bring the temperature of the infusion back up and strain it over the mascarpone, then blend, add the gelatin and Hualà Platinum and blend again. Cool and leave to rest in the fridge overnight, then pour into two 4.5 cm semi-circular moulds and blast chill.

Assembly

Add a first meringue disk to an individual steel cylinder mould and pour in the light chocolate mousse halfway up the cylinder. Place a coconut chantilly cream disk on top and pour more light chocolate mousse over until the cylinder is full. Close the portion with the second meringue disk and blast chill. Smooth the surface of the portion with Hualà Classic and sprinkle over chocolate meringue crumbs.

Chocolate coconut

Blow up a balloon slightly and push a cocktail stick through the knot, dip it in the white chocolate and allow to set, using the cocktail stick to hang it. Repeat, dipping the balloon in the dark chocolate and allowing it to set again. Scrape the surface of the shell with a metal brush and brush off any crumbs. Puncture the balloon and pull it out of the two-chocolate shell. Shape the hole using a pre-heated mould and a small knife. For the filling: gently whip the Hualà Platinum and add a little to the inside of the chocolate shell, before finally sprinkling with grated coconut.



CIOCCO LAMPO

INGREDIENTS

Sponge

Eggs	g	300
Egg yolks	g	150
Sugar	g	280
Vanilla pod		1
White flour	g	280

Vanilla syrup

Water	g	300
Sugar	g	200
Vanilla liqueur	g	50

Crème patisserie

Milk	g	500
Lemon zest	g	2
Vanilla pod		½
Rice starch	g	20
Corn starch	g	20
Sugar	g	120
Egg yolks	g	150

White chocolate mousse

Crème patisserie	g	330
White chocolate	g	280
Vanilla pod		1
Gelatin	g	3
Water	g	15
Pristine Hualà Classic	g	550

Raspberry jelly

Raspberry purée	g	200
Sugar	g	40
Gelatin powder	g	7
Water	g	35

METHOD

Sponge

Pour the eggs and egg yolks, sugar and vanilla pulp into a stand mixer fitted with a whisk. When it is all whipped, drizzle over the sifted flour. Pour the sponge into an 18 cm diameter steel ring and bake at 180°C for approximately 25 minutes.

Vanilla syrup

Bring the water and sugar to the boil, turn off the heat and add the vanilla liqueur.

Crème patisserie

Bring to a boil the milk with the lemon zest and vanilla pod, removing the pulp which will be added later. To one side mix the rice starch, corn starch, sugar, egg yolks and vanilla pulp. When the milk starts to boil, strain and pour into the sugar and egg yolk mix, put back on the heat and cook at 82°C.

White chocolate mousse

Heat the crème patisserie to 30°C, incorporate the vanilla pulp, and the white chocolate at 45°C, then blend with a hand blender for one minute. Add the dissolved gelatin. Finally, incorporate semi-whipped Hualà Classic.

Raspberry jelly

Heat the raspberry purée with the sugar to approximately 30°C, incorporate the dissolved gelatin, blend well and strain into a 16 cm diameter steel ring. Blast chill.

Assembly

Make two sponge slices, add an initial layer of sponge to a steel ring, and soak with the syrup. Pour in half of the mousse, add the gelatin, and finally the other half of the mousse. Blast chill. Smooth and cover the cake with Hualà Platinum, and garnish with raspberries and white chocolate curls.



TRIVIA AND TIPS

Hualà Platinum. This vegetable cream is the best one in the range for creating sophisticated, long-lasting decorations. Ideal for creating wedding cakes and cakes for special occasions in general, Hualà Platinum's distinctive traits are its flavour and brilliant white colour. The end product can be frozen and thawed with no risk of the surface cracking or breaking.





MILLE-FEUILLES



INGREDIENTS

Puff pastry

Biscuit flour (W 130)	g	750
Panettone flour (W 320)	g	500
Salt	g	20
Malt	g	20
Pristine Hualà Classic	g	300
Water	g	200
White wine	g	160
Butter sheet	kg	1

Chocolate cream

Milk	g	250
Pristine Hualà Classic	g	50
Rice starch	g	15
Sugar	g	40
Egg yolks	g	45
70% cocoa chocolate	g	100

White chocolate and vanilla ganache

White chocolate	g	180
Gelatin	g	10
Water	g	50
Pristine Hualà Classic	g	525
Vanilla pod		1

Decoration

Pristine Hualà Platinum	g	100
Short espresso coffee	g	20

METHOD

Puff pastry

Pour the biscuit flour, panettone flour, salt, malt, Hualà Classic, water and wine into a bowl with a hook and mix. When the dough is ready, make a ball and leave in the fridge for at least two hours. When two hours have passed, roll out the dough into a square shape. Insert the butter sheet and make a single turn and a double turn, leave in the fridge for at least 12 hours, then make another single turn and double turn, then leave in the fridge for at least 3 hours. Then roll out the sheet to a thickness of 2 mm, make holes in the pastry and leave to rest for 12 hours at 4°C. Bake at 180°C for approximately 25 minutes.

Chocolate cream

Bring the milk and Hualà Classic to the boil and pour into the rice starch, sugar and egg yolks. Put it back on the heat and cook to 82°C, add the pieces of chocolate and blend for 2 minutes with a hand blender.

White chocolate and vanilla ganache

Bring half the Hualà Classic to the boil with the vanilla pulp, pour onto the white chocolate and blend using a hand blender, add the dissolved gelatin, and slowly pour in the rest of the cold vegetable cream. Stabilise at 4°C for at least 12 hours.

Decoration

Mix the Hualà Platinum and the coffee and whip.

Assembly

Make 3 pieces of puff pastry 3.5 x 9 cm, alternate with strips of chocolate cream and white chocolate and vanilla ganache. Repeat the procedure a second time, and finally turn the millefeuilles by 45 degrees, placing puff pastry on the side and decorate with whipped coffee-infused Hualà Platinum and chocolate-coated coffee beans.



TRIVIA AND TIPS

The millefeuilles cake comes from France and dates back to the 1600s, to a recipe written by the famous chef François Pierre de la Varenne. It is also very common throughout Europe, although it goes by different names and the ingredients are tweaked, such as "Napoleon cake", or the Italian version, made also using sponge, known as "diplomat cake". It's a sweet that lends itself to being reinterpreted in many different ways in terms of its flavour and shape, just as in this recipe featuring a mix of contrasting flavours and an individual portion vertical shape, with Hualà vegetable cream the undisputed star: in the puff pastry, giving it the right amount of crunchiness, in the filling, combined with the other ingredients to give it a unique flavour, and in the decoration, for the perfect hold.





PAVLOVA



INGREDIENTS

Meringue

Egg whites	g	337
Sugar	g	337
Sifted icing sugar	g	252
Grated coconut	q.b.	

Blueberry and red berry compote

Raspberry purée	g	180
Sugar	g	24
Fresh strawberries	g	255
Fresh blueberries	g	153
Vanilla pods		1 and ½
Corn starch	g	9
Water	g	12
Gelatin	g	0,5

Raspberry cream

Raspberry purée	g	141
Raspberry paste	g	6
Egg yolks	g	42
Eggs	g	52
Sugar	g	42
Butter	g	132
Gelatin powder	g	2
Water	g	10
Liquid red food colouring	q.b.	

To decorate

Pristine Hualà Platinum	q.b.	
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METHOD

Meringue

Make a Swiss meringue, mixing the egg white with the sugar and heating the mixture. When it has reached 60-65°C, immediately whip until it becomes stable, warm and glossy. Finally gently mix in the sifted icing sugar. Turn over a 7-cm diameter semi-circular mould and using a piping bag create an even layer of meringue approximately 1.5 cm high. Sprinkle over grated coconut on top of the meringue and shake gently to remove any excess coconut. Bake at a moderate temperature (approx. 140°C) for the first 15 minutes and then at 90°C for 3 hours.

Blueberry and red berry compote

Pour the raspberry purée and sugar into a pan. Add the fruit and vanilla pulp. Cook until the consistency is right. To one side, blend the water, corn starch and gelatin and pour it all into the mixture. Cover with film and store in the fridge.

Raspberry cream

In a pan, cook the raspberry purée and raspberry paste with the egg yolks, eggs and sugar, as if it were a custard. Add the butter and dissolved gelatin and blend, finally adding the food colouring. Pour into a round mould and blast chill.

Assembly

Pour the blueberry compote into the meringue shell, then add the raspberry cream and blast chill. Whip the Hualà Platinum and using a piping bag decorate in the shape of a rose. Blast chill and use a mix of some white chocolate and cocoa butter to create a velvety effect.



TRIVIA AND TIPS

The most authoritative story considers "pavlova" to be a traditional dessert from New Zealand. In 1926 the Russian ballerina Anna Pavlova met the patissier Berth Sachse in Perth, and he was instantly dazzled by her beauty. A few years later, after the ballerina had died, in her honour Sachse created the iconic dessert that still bears her name to this day. The meringue was intended to symbolise the gracefulness of the dancer, the white colour of the cream symbolises her cool elegance, and the red of the fruit symbolises the illness that befell the ballerina. What inspired Marco in his reinterpretation of this sweet was love, no less, and it would become a classic fixture in the store window for Valentine's Day. The real star is the rose made with Platinum vegetable cream, whose colour, hold and performance provide the perfect finishing touches to such an original, superb recipe.





MIGNON CATALANA

INGREDIENTS (FOR APPROX. 120 MIGNONS)

Sablée

Butter	g	180
Biscuit flour (W130)	g	300
Baking powder	g	45
Eggs	g	60
Salt	g	3
Icing sugar	g	120

Crema catalana

Pristine Hualà Classic	g	2000
Vanilla pod		2
Granulated sugar	g	400
Stabiliser	g	8
Rice starch	g	80
Egg yolks	g	140
Gelatin powder	g	20
Water	g	100

METHOD

Sablée

In a stand mixer with flat beater, blend the butter with the biscuit flour and yeast, and add the eggs beaten with the salt and icing sugar. When the dough is ready, leave it to rest for approximately 12 hours at 4°C. Roll out the sablée to a thickness of 3 mm, and make 4 cm disks with a pasta cutter and bake for approximately 20 minutes at 165°C.

Catalan cream

Bring Hualà Classic to the boil with the vanilla pod, and to one side blend the sugar with the stabiliser, rice starch, egg yolk and vanilla pulp. When the vegetable cream has started to boil, strain and pour it over the other mixture, then heat and cook at a temperature of 78°C. Add the dissolved gelatin and blend with a hand blender to make a smooth, glossy cream. Then pour approximately 22 g of cream into each silicone mould. Negative blast chill.

Assembly

When the Catalan cream is cold, take it out of the mould and add the sablée disk and decorate with redcurrants.



TRIVIA AND TIPS

It would appear that "crema catalana", or Catalan cream, was invented in a convent of Catalan nuns when a bishop called to visit, but it was nonetheless the result of a mistake. They had intended to make a pudding, but it turned out to be too runny. So the nuns decided to add some caramelised sugar and serve it very quickly. And this is how the dessert that is still served today was created. And its name is also connected with its history. It seems that the caramel was boiling hot, and that the bishop shouted "crema!" which means "it burns!". This is the reason why this pudding also goes by the name of "crema cremada".





THREE CHOCOLATES

INGREDIENTS

White chocolate mousse

Milk	g	60
Glucose	g	30
White chocolate	g	220
Gelatin	g	3
Water	g	15
Pristine Hualà Classic	g	340

Milk chocolate mousse

Pristine Hualà Classic	g	95
Glucose	g	45
40% cocoa mass milk chocolate	g	62
Pristine Hualà Classic	g	150
Gelatin	g	3
Water	g	15

Dark chocolate mousse

Pristine Hualà Classic	g	95
Glucose	g	62
Dark chocolate	g	150
Gelatin	g	3
Water	g	15
Pristine Hualà Classic	g	300

Chocolate sponge without flour

Egg yolks	g	140
Icing sugar	g	140
Egg whites	g	300
Icing sugar	g	280
Starch	g	40
Cocoa	g	120

METHOD

White chocolate mousse

Bring the milk and glucose to the boil, pour onto the chocolate and mix, add the dissolved gelatin and place in a cutter mixer for a minute, then add semi-whipped Hualà Classic.

Milk chocolate mousse

Bring Hualà Classic and glucose to the boil, pour onto the milk chocolate and add the dissolved gelatin, place in a cutter mixer for a minute and then add semi-whipped Hualà Classic.

Dark chocolate mousse

Bring the Hualà Classic and glucose to the boil. Pour onto the dark chocolate and add the dissolved gelatin, place in a cutter mixer for a minute and then add the semi-whipped vegetable cream.

Chocolate sponge without flour

In a stand mixer with whisk, whip the egg yolks with the sugar, and at the same time in another stand mixer, whip the egg whites and sugar. When the two foams are stable, mix them together and add the sifted starch and cocoa, make a layer of 800 g on a 60 x 40 cm baking tray and bake at 230°C for 8 minutes.

Assembly

In a 60 x 40 cm steel ring pour 1500 g of white chocolate mousse, allow it to set slightly and add 1500 g of milk chocolate mousse, allow to set slightly and add 1500 g of dark chocolate mousse. Finally place a sheet of chocolate sponge on top of the cake. Blast chill. After removing it, turn it over and slice into 3.5 x 9 cm pieces. Decorate with quenelles of semi-whipped Hualà Platinum and dust with cocoa powder.



TRIVIA AND TIPS

Mousse is the result of the creativity of Menon, one of the most admired French chefs of the 18th century.

"Mousse" means "foam" in French, an apposite term to describe the foamy consistency achieved by blending or melting the basic ingredients and adding an element that makes it light, like vegetable cream.

Chocolate mousse is the most famous and is one of the bedrocks of confectionery. It is reinterpreted in this recipe by alternating three layers of three chocolate mousses, gradually intensifying the flavours and adding a unique softness thanks to the ability of Hualà Classic to give the mousse body and make it melt in the mouth at the same time.





WHITE CHOCOLATE AND RASPBERRY PRALINE

INGREDIENTS

White chocolate ganache

Pristine Hualà Classic	g	330
Sugar	g	50
Glucose	g	50
Vanilla pod		1
White chocolate	g	540
Vanilla liqueur	g	40

Raspberry ganache

Raspberry pulp	g	200
Pristine Hualà Classic	g	60
Sugar	g	40
White chocolate	g	400

METHOD

White chocolate ganache

Bring the Hualà Classic, sugar, glucose and vanilla to the boil in a pan. Strain and pour onto the white chocolate broken into five pieces, mixing then emulsifying with a hand blender for at least one minute. Add the vanilla liqueur and finish emulsifying for another two minutes. Allow it to set, working the ganache on a marble surface using a spatula, moving it every now and then, until it reaches 26°C.

Raspberry ganache

Bring the Hualà Classic, sugar, and raspberry pulp to the boil in a pan. Strain and pour onto the chocolate in five turns, emulsify with the hand blender and allow it to set, working the ganache on a marble surface using a spatula until it reaches 26°C.

Finish

Temper the cocoa butter with gold powder. Put a finger in and draw it along the surface of the mould. Temper the dark chocolate and coat the inside of the mould. After allowing the coating to set, pour in the white chocolate ganache first and allow it to set. Then pour in the raspberry ganache and allow it to set. Finally pour in the dark chocolate to seal the coating.



TRIVIA AND TIPS

Belgium would appear to be the country where praline originated. In 1857 Jean Neuhaus opened an apothecary shop in the prestigious Royal Saint-Hubert Galleries in Brussels. To make his medicines more palatable, he coated them in a thin layer of chocolate. From this simple idea, his grandson Jean Neuhaus Jr. inherited the family passion for chocolate, but he had the stroke of genius to replace the medicine with a mouthwatering soft filling. So, in 1912, the first praline was created. Hualà Classic is ideal for making ganaches for any praline, as it is so easy to work and blends perfectly with all kinds of ingredients, even acidic ones.





PANNA COTTA IN A CUP

INGREDIENTS

Panna cotta

Pristine Hualà Sugar free	g	375
Milk	g	125
Sugar	g	90
Vanilla pod		1
Gelatin	g	6
Water	g	30
Pristine Hualà Sugar Free	g	125

Chocolate cup

Dark chocolate		q.b.
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METHOD

Panna cotta

Heat the Hualà Sugar Free, milk, sugar and vanilla pod in a pan. When it has started to boil, strain and add the dissolved gelatin. Lower the temperature to 20°C and add the rest of the semi-whipped Hualà Sugar Free.

Chocolate cup

Temper the dark chocolate and coat the inside of jar-shaped mould. Allow the jar to set.

Finish

Pour into the chocolate jar the panna cotta, blast chill and finally decorate with raspberries and blueberries.



TRIVIA AND TIPS

Panna cotta is one of the most famous puddings in the world. It is a traditional dessert from the Piedmont region, dating back to the start of the 1900s.

In Northern Europe, recipe books date it even further back to the Middle Ages. In the UK, in France, in Greece and in Denmark there are similar desserts, such as blancmange, blanc-manger, the Danish "moos hwit" and in Hungary "krémes", a kind of panna cotta encased between two puff pastry crusts.

Hualà Sugar Free cream's plus point is its delicate flavour, not to mention the fact that it can be customised by adding up to 20% sugar.







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