

❖ profile

# Bernd Siefert



BERND SIEFERT WAS BORN IN GERMANY AND HAD A SUCCESSFUL CAREER IN SUCH HOTELS AND PATISSERIES AS ADLON IN BERLIN AND FAUCHON IN PARIS BEFORE WORKING AS A CONSULTANT FOR AN ITALIAN COMPANY, FOR WHOM HE CREATED PASTRIES AND ICE CREAMS.

BERND ALWAYS USES LOCAL SEASONAL PRODUCTS IN HIS INNOVATIVE RECIPES. IN 2005 HE PUBLISHED HIS FIRST BOOK FOR PROFESSIONALS, "SWEET GOLD".

HE IS GOING TO OPEN IN SEPTEMBER 2006 HIS OWN PATISSERIE SCHOOL FOR BOTH PROFESSIONALS AND AMATEURS AT THE CAFÉ SIEFERT IN MICHELSTADT. HIS SECOND BOOK "SWEET GOLD 2" WILL BE PUBLISHED IN OCTOBER 2006.

BERND IS ALSO ONE OF THE 90 CHEFS WHO PARTICIPATED TO OUR BOOK "EXCEPTIONAL EXCURSIONS" IN AN ORIGINAL WAY.

His recipe is a chocolate tart made of a chocolate shortbread pastry (previously part-baked on a Silpain®) filled with a chocolate and banana preparation, on which he put, after baking, a chocolate mousse disc frozen in Flexipan® ref. 1548.



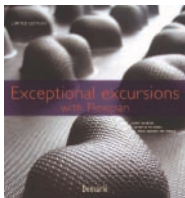
Mini half-spheres of white chocolate mousse frozen in Flexipan® ref. 1977 and 2265 were laid on the disc and then spread with a chocolate velvet and decorated with chocolate slabs.



©Bernd Siefert

**Swiss Herb Hills  
Chocolate and banana tart flavoured  
with thyme.**

Recipe from the book  
"Exceptional excursions with Flexipan,  
Carte blanche given to 90 chefs from  
around the world"



Ref. Doc 3200 GB 00  
available in French  
Ref. Doc 3200 FR 00

Do not hesitate to contact your distributor:

❖ notebook



## A brand new catalogue

The Demarle catalogue gets a new look! The new format is easier to read, has a modern layout, and as always new shapes, tricks and tips to show the diversity of the products use.

You will also find new products in the accessories range like this automatic funnel, a complementary product necessary to fill the Flexipan® indents. Please feel free to ask for the new catalogue from your usual distributor.



One of the new products in the catalogue: the automatic funnel in stainless steel.

Ref. MA 258825

❖ agenda

### EQUIP'HOTEL

5<sup>th</sup> - 9<sup>th</sup> November 2006  
Paris - Porte de Versailles

### SIRHA

20<sup>th</sup> - 24<sup>th</sup> January 2007  
Lyon

### SIGEP

20<sup>th</sup> - 24<sup>th</sup> January 2007  
Rimini - Italy

### FBK

23<sup>rd</sup> - 27<sup>th</sup> January 2007  
Bern - Switzerland

❖ contacts

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September 2006



DEMARLE®

# Magazine

FLEXIPAN®

SILPAT®

FLEXIPAT®

ROUL'PAT®

FIBERLUX®

TAPIS RELIEF

SILPAIN®

SILFORM®

SILTRAY®

SEPTEMBER 2006 **N°6**

More and more...



This Demarle Magazine is marked by INNOVATION.

Pastry chefs, caterers,

cooks, all the chefs will discover Demarle new creations more than useful ... a real necessity!

A Flexipat® mat with higher edges, the long-awaited Flexipan mini madeleines, a brand new catalogue, more modern and even more complete.

Demarle keeps trying to do its best for the gourmet professionals.

Please feel free to give us your suggestions!

Patrice Jacquelin,  
President

## event

# Now available, a complete range of Flexipat® mats!

THE FLEXIPAT INCREASES ITS RANGE OF SIZES AVAILABLE (GASTRONORM GN 1/1 AND 400 x 300 MM) AND ITS HEIGHT (20 MM) FOR MORE POSSIBILITIES OF USE ...

The Flexipat® 600 x 400 mm ref. FT 01010 grows up. Indeed, the reference **FT 01020 is 20 mm high** instead of 10 mm for its predecessor. The transportation of your crème brûlée or fruit jelly before baking or before deep-freezing will be easier.

As for the "gastronorms", they now have a Flexipat® adapted to the trays 530 x 325 mm (GN 1/1): the **Flexipat® ref. FT 02213**.

The Flexipat® also exists now in the size **400 x 300 mm** with two different heights for a similar use as the other references (sponges, crèmes brûlées, jelly strips, crispy nougatine ...)

Another size, another use, the **Flexipat® "Guitare" ref. FT 04020** fits perfectly the guitare machine to cut without loss your fruit paste, caramels or ganaches.



Some 45 mm high frames have been especially developed to fit perfectly the products made in the Flexipat® mats.

Available sizes:

- Flexipat® ref. FT 01010  
555 x 360 mm h:10 mm
- Flexipat® ref. FT 01020**  
555 x 360 mm h: 20 mm
- Flexipat® Gastro GN 1/1  
ref. FT 02213  
480 x 280 mm h: 13 mm
- Flexipat® "Guitare" ref. FT 04020  
335 x 335 mm h :16 mm
- Flexipat® ref. FT 02010  
348 x 248 mm h:10 mm
- Flexipat® ref. FT 02020**  
348 x 248 mm h: 20 mm



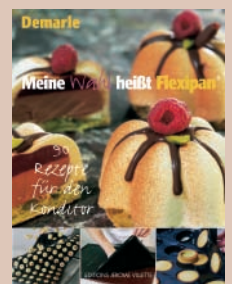
A complete documentation on the product is available from your usual distributors. (ref. DOC 1050). Please feel free to ask it!



## stop press

### "Choosing Flexipan" in German

After the French, English and Spanish versions of "Choosing Flexipan®, 90 recipes for the artisan", here comes the new version in German: "**Meine Wahl heißt Flexipan®, 90 Rezepte für den Konditor**", 90 recipes from desserts, small cakes to savoury recipes.



❖ new shape

# Flexipan® *Mini Madeleines* ref. FP 1121

OUR LATEST MODEL, A REAL SURPRISE!



Traditional madeleines

You dreamt of it, Demarle made it come true! This could be the slogan of the new mini madeleine ref. FP 1121. You have kept asking for this shape, today Demarle grants your wish. Thanks to its small size, you will be able to mould the small traditional madeleine, ideal for a tea-break or on a buffet. You will see all the delicacy of its patterns well marked, the gold-coloured exterior and its smoothness. You can even try to change the taste and colours adding for example chocolate chips!

You can also make a madeleine dough with salmon and dill, or bacon cubes and thyme. You can also use original ingredients as snails or duck. Let your imagination flow!

### Recipe of the madeleines with bacon cubes

125g flour - 100g eggs - 50g milk  
6g baking powder - 70g butter  
60g small bacon cubes - 10g oil  
SQ salt and ground pepper  
Powdered thyme

### Flexipan® mini madeleines

52 x 33 mm Depth 15 mm  
600 x 400 mm ref. **1121** 56 indents  
400 x 300 mm ref. **2121** 28 indents



Madeleines with bacon cubes

# Flexipan® *Christmas Log Insert* ref. FP 1464

AS WE APPROACH CHRISTMAS, HERE IS A NECESSARY SHAPE IN YOUR KITCHENS! THANKS TO ITS SIZE, THE CHRISTMAS LOG INSERT WILL MOULD DIRECTLY INTO THE PLASTIC LOG 50 CM LONG WITHOUT ANY LOSS. PRODUCTIVITY IS TODAY'S SPECIAL!



St James Christmas log

<< As an insert for logs

The Flexipan Insert Log ref. FP 1464 will enable you to make inserts of jellied strips, mousses, dairy ice creams, with for example fruit compote or candied chestnuts, to always make original logs.



No more loss! The indent fits perfectly the plastic logs 50 cm long ref. GOU 0001.

Other suggestions >>

It can also be used for the creation of cakes, chocolate, nougat. It will also allow you to make savoury preparations such as terrines, meat pies or mini cakes with bacon and olives ...

### Flexipan® Christmas Insert Log

495 x 40 mm Depth 39 mm  
600 x 400 mm ref. **1464** 5 indents

Sold with a stainless steel frame:  
Ref. SUP 01464 00



A complete documentation on the product is available from your usual distributors. (ref. DOC 1464).



Salmon terrine

❖ new shapes

# New pattern for the Relief Pastry Disc and Relief Mat

DEMARLE UPDATES THE PATTERN OF THE RELIEF PASTRY MAT CREATED BY "NORBERT VANNIER", LAUNCHING NEW MODELS.



Zen attitude with the Yin-Yang Pastry disc

<< The Yin-Yang

This very trendy model will enable you to give a zen attitude, a refined aspect and a touch of the modern to your desserts set up in rings.

Relief Pastry Disc ref. TF 00010



A jungle aspect for this small cake

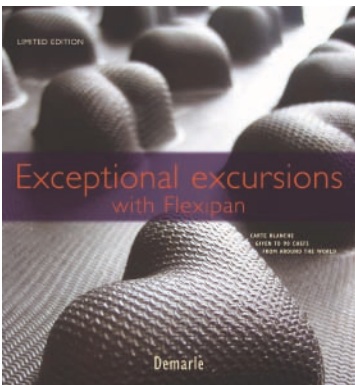
>> The labyrinth

This relief will be perfect on the edges of a dessert or a small cake. It will also enable you to create cakes upside down with a frame adapted to the mat (ref CA 01010 00).

This way, the pattern will reproduce itself on the top. Relief Pastry Mat 60 x 40 cm ref. TF 01000

# Exceptional excursions

THE LAST VERSIONS OF THE LIMITED EDITION ARE AVAILABLE WITHOUT FURTHER DELAY ...



Exceptional excursions



"Exceptional excursions with Flexipan, carte blanche given to 90 chefs from around the world" is the victim of its own success. Only a few versions left of the numbered limited edition!

Don't delay! Please yourself and get the limited edition with its presentation box and the set of 8 exclusive and individually numbered photographs.



©Noel Nalin Fonseca

You will find the best savoury and sweet recipes of the greatest chefs of the world illustrated with amazing photographs made by our globe-trotter photographer Frédéric Lebain. The book is available in French and in English. "Exceptional excursions with Flexipan" is on sale at your usual distributors or on our website [www.demarle.com](http://www.demarle.com). A very nice Christmas gift!

Think about it!



Please feel free to ask for the documentation on the book (ref. DOC 1500)

❖ tricks and tips

SET UP WITHOUT FRAME

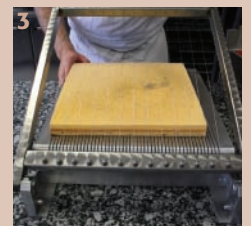
1 - Bake a citrus fruit crème brûlée in the Flexipat® "Guitare" ref. FT 04020 to 1 cm thick. Then pour the sun fruit jelly strip on the frozen crème brûlée.



2 - Place a Joconde sponge, cut to the Flexipat® size, on the jelly strip while setting. Freeze.



3 - Unmould, dice with a "guitare" cutter and caramelize a sugar and brown sugar mixture.



PETIT FOURS IN A FLASH!

You can also realise these same petits fours in the Flexipat® 60 x 40 cm ref. FT 01020, 2 cm high or cut the cake to the desired size.

