



Portrait

Angelo Musa, MOF 2007



Best Craftsman in Pastry (MOF)
in France 2007

World Pastry Champion
in Lyon
2003

France Cup
2001

Pascal Caffet Trophy
1997

Report in Japan

ANGELO RECENTLY WENT TO JAPAN FOR A DEMONSTRATION IN COLLABORATION WITH THE VERGERS BOIRON COMPANY.



Angelo with Kiyamu Kamimura, Demarle Area Sales Manager for Asia-Oceania and Interpreter!



Squidgy Pistachio cake made in Flexipan[®] Ingot ref. 1148



A professional audience that turned out in numbers



Sweet guacamole spoons made right side up in a Silform[®] indent tray ref SF 1127 with the spoon cutter ref. MA 150214

FOR MANY OF THE NEW GENERATION OF CHEFS, A UNIQUE MEETING WITH SOMEONE HAS BEEN AT THE SOURCE OF THEIR VOCATION. ANGELO MUSA IS ONE OF THEM.

>> What is your professional background?

To begin with, I just wanted to be a cook. I enrolled at the catering school in Metz where I did a 3-year BTH diploma and an additional course in pâtisserie during which I took as an internship with Mr. Bourguignon, a pâtissier in Metz, France. This meeting was to change my life, a revelation. It was he who gave me the inspiration and the desire to become a pâtissier. I was in admiration of what could be done, the way we could express ourselves in pâtisserie and create. Of course I'd always enjoyed giving pleasure to others by preparing delicacies. Mr. Bourguignon really taught me how to work and passed on his love for the craft. I still wanted to learn more so I often followed courses, particularly at the Lenôtre Pastry School and then I went to work for 5 years with Mr. Oberweiss in Luxembourg. It was a family business with more than 200 members of staff. After that it was Pascal Caffet who gave me the possibility to work in his pâtisserie. He really supported me as my career progressed and this support soon developed into a real friendship. I owe a lot to all these people and I thank them from the bottom of my heart for all that they gave me.

>> Has the coveted title of one of the Best Practicers in Pastry in 2007 (MOF) changed your life?

For sure, it has opened doors for me and has given me the possibility to travel and discover other culinary cultures.

>> What are your projects, your ambitions?

Today, I do consulting and I helped a friend, Philippe Conticcini, to open a pâtisserie in Paris : from setting out right through to the creation of the menu.

>> How did you discover Demarle products?

I've known them for a long time as I've used them in the kitchens where I worked to make inserts for desserts and small cakes. For the Best Practicers (MOF) competition, they helped me to be able to create sophisticated shapes, particularly with choux pastry. I cut out Silpain[®] to line handmade geometric frames. Their airy texture means that I can bake pastry properly and at the same time let it breath. There's no need to grease the moulds so I can tip out the choux pastry creations without breaking them. By doing this, I'm able to fully develop the aesthetic, regular and original shapes that I create. In my opinion, Demarle's range of products are indispensable today, a real must for the qualities they offer (time saving, hygiene ...).



notebook

The website has been revamped!

Demarle's website design has been modified to make navigation easier and more agreeable. You will find new columns such as the Demarle Magazine, which can now be downloaded as well as online subscription to our e-newsletter, "Flex'e-news". Our catalogue is still available online assisted by a multi-criteria search engine that will help you to find the shape you are looking for quickly. Of course, last but not least, there are even more recipes and handy tips ...

What are you waiting for? www.demarle.com



agenda

RESTAURANT SHOW

6th - 8th October 2008
London - United Kingdom

SÜDBACK

18th - 21st October 2008
Stuttgart - Germany

EQUIP'HOTEL

15th - 19th November 2008
Paris - Versailles - France

HORECA

23rd - 27th November 2008
Gent - Belgium

SIRHA

24th - 28th January 2009
Lyon - France



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Magazine

FLEXIPAN® SILPAT® FLEXIPAT® ROUL'PAT® FIBERLUX® TAPIS RELIEF SILPAIN® SILFORM® SILTRAY®

N°9

✦ New shape

Something new, for Bread!

NEW SHAPES, IDEAS, BREAD AND DANISH PASTRIES MAKING BECOMES CHILD'S PLAY THANKS TO OUR NEW SILFORM® SHAPES FOR BREAD.



“ Whether it's because of a nomad lifestyles we lead, the non-stop working day or simply the need

to find cheap solutions for the midday meal, consumer expectations are more and more demanding!

For professionals who want to propose original, tasty breads and pastries quickly with minimum labour and at the right price, our SILFORM® solution is for you!

Once you've tried it you'll never want to use anything else!

To begin with, start thinking about year-end festivities. Our new FLEXIPAN® shapes bring a touch of MODERNISM and REFINEMENT to satisfy the most demanding customer.

For chefs scattered around the globe, we invite you to contact us at DEMARLE either to meet us when we are exhibiting at trade shows or through our web site.

The passion you have for your trade is what keeps us motivated and always ready TO CREATE AND SERVE YOU AS BEST WE CAN. ”

Patrice Jacquelin
President



Aromatic bread in Silform® Travées



Silform® round shape ref. SF 115

Since its creation, Silform® has always made the work of bakers and pastry chefs easier. The perforated mat helps the heat to circulate. In so doing the bread rises perfectly for a crusty finish. Like the Flexipan® it is non-stick which makes tipping out easier and helps to prevent breakages. Today, Demarle has widened its range of shapes and proposes indented trays that are ideal for the type of rolls used in restaurants such as the square shape



Squarebuns (SF 1133)

ref. SF 1133 or the rectangular shape ref. SF 4394 and of course the round shape ref. SF 115.

Other shapes lead naturally to other products. Demarle has also developed a long shape ref. SF1161, which is ideal for Paninis or ciabattas.



And finally, you can also make original brioche tarts using the round shape ref. SF1548 with a crème brûlée insert



with passion fruit or with raspberries moulded in Flexipan® ref. 1419. Simply divine!

Recipe Idea



Spread out raspberry almond cream on a rectangle of rolled out brioche dough. Make a roll. Place in the freezer to facilitate cutting. Cut up the roll and place the slices next to each other in the Silform® indents ref. 112. Bake in a ventilated oven at 190° C for 10 minutes. Top the tarts with a neutral glazing and decorate with fresh raspberries and a chocolate curl.



Rectangular brioche (SF 4394)

✦ stop press

The brand new catalogue has arrived!

The brand new catalogue has arrived where you will discover, amongst the new Flexipan® shapes, the Ingot shapes with or without a cavity, the half-cylinder or the "quenelle" shape. You will also discover the new Silform® shapes for bread making, especially those suitable for restaurants. Don't hesitate to ask for it from your usual supplier. (ref. DOC 0000)



❁ recipe

Pear and Blackcurrant tart

Recipe for
**3 square tarts and
 10 square tartlets**

References used:

**SQUARE SILFORM®
 TARTLETS**

REF. 1119

40 indents

60 x 60 mm Depth 15 mm



**FLEXIPAN® MINI-SQUARES
 REF. 1106**

60 indents

45 x 45 mm Depth 12 mm



©Frédéric Labain



Angelo Musa

MOF 2007

World Pastry Champion 2003

Consultant

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TIPS

To obtain regular baking, bake the tart on a Silpain® mat at 150°C for 15 minutes. By doing this you will be assured that the finished result will be crispy.



The gelatine preparation is obtained by one volume of gelatine to 5 volumes of water. Leave the gelatine to soak up the water and then melt in a double boiler. This preparation can be stored in the fridge.

1- Sweet pastry

- 140 g butter
- 95 g icing sugar
- 230 g flour T55
- 35 g ground almonds
- 2,5 g salt
- 45 g whole egg
- 1 g lemon zest
- 1/2 vanilla pod

• Cream the butter. Flour the icing sugar, ground almonds, lemon zest, salt, vanilla and the flour and then add the egg. Roll out to a thickness of 2,5 mm. Cut out squares with a cutter ref. DEC 1102 and mould them into Silform® ref. 1119. Part bake for 15 minutes at 150°C (for large tarts, line the contours of a stainless steel square ring with a piece of Silpain® mat and bake on a Silpain® mat).

2- Cooked pears

- 900 g "Conference" pears
- 65 g sugar
- 105 g pear spirit
- 35 g lemon juice
- 3 vanilla pods
- 2 g vitamin C powder
- 45 g gelatine preparation

• Cut the pears into cubes. Poach them with all of the other ingredients in a bowl



covered with kitchen film for 5 to 10 minutes in the microwave oven. Strain the pears to obtain 175 g of juice to mix with the gelatine. Mould in a square Flexipan® ref. 1106 by starting with little juice, then the pears and then fill up with juice. Place in the fridge for a few minutes or in the freezer if necessary.

3- Rich nougat cream

- 120 g milk
- 120 g cream
- 235 g nougat cream
- 125 g egg yolks
- 40 g sugar
- 50 g gelatine preparation

• Make a light custard sauce. Pour over the nougat cream and the gelatine. Mix with a hand-mixer.

4- Stewed blackcurrants

- 190 g whole blackcurrants
- 40 g sugar

• Cook in the microwave oven in a bowl covered with cling film.

5- Blackcurrant confectioner's custard

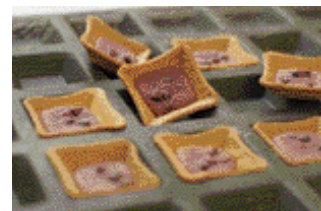
- 55 g blackcurrant purée
- 55 g milk
- 20 g (1) egg yolk
- 15 g sugar
- 10 g custard powder

• Make a classic confectioner's custard.

6- Blackcurrant frangipane

- 170 g "tant pour tant" (equal quantities of ground almond and icing sugar)
- 70 g whole eggs
- 70 g butter
- 130 g blackcurrant confectioner's custard
- 220 g stewed blackcurrants

• Make a frangipane and finish off by adding the stewed blackcurrants. Fill the part-baked tart that have been baked in the Silform®. Bake at 150°C for 20 minutes.



7- Neutral glazing

- 210 g pear juice
- 60 g sugar
- 4,5 g pectin NH
- 60 g glucose
- 700 g glazing

• Heat the pear juice. At 40° C pour in the sugar that has been mixed with the pectin. Add the glucose, the coating and bring to the boil.

8- Almond sponge

- 85 g creamed butter
- 65 g icing sugar
- 90 g egg yolks
- 145 g ground almonds
- 35 g flour
- 130 g egg whites
- 60 g sugar

• Mix the cream butter, icing sugar, the egg yolks and the ground almonds together. Add the flour. Whisk up the egg whites with the sugar and fold into the first mixture. Spread onto a Silpat® to a thickness of 5 mm. Bake at 170° C for 10 to 12 minutes.

9- Streusel

- 80 g butter
- 80 g brown sugar
- 80 g flour
- 100 g ground almonds

• Mix all the ingredients together. Pass through a large sieve. Freeze. Bake on a Silpat® at 140° C for 30 to 35 minutes.

9- Assembly

• Spread the nougat cream on the tartlet base that has been baked with the frangipane. Spray the pear squared with the neutral glazing and place on the nougat cream. Decorate with the streusel. Do exactly the same for the large tart. Before adding the pears insert a square of almond sponge. Place the tartlet on the tart and decorate with a chocolate curl.



DEMARLE®

❖ new shapes

Design is on the agenda!

ELEGANCE AND REFINEMENT AT ITS BEST!



Pistachio bavaoise moulded in ref. 1148 placed on a shortbread strip decorated with a chocolate velvet

The two new Ingot shapes with a cavity ref. 1148 and 1158 give a touch of design to your shop window. These shapes mean that you will be able to make small cakes with a bavaoise base. A simple chocolate velvet, a coulis in the cavity and a chocolate curl or fresh fruit will be sufficient to show of the pure lines.

For a teatime version, you can mould a squidgy cake served with a chocolate sauce.



Tea cakes in ref. 1158

Flexipan® Ingot with cavity
100 x 40 mm depth 25 mm
Volume 70 ml
600 x 400 mm **ref. 1158** 24 ind.
400 x 300 mm **ref. 2158** 12 ind.

Flexipan® Ingot with cavity
120 x 40 mm depth 25 mm
Volume 90 ml
600 x 400 mm **ref. 1148** 24 ind.
600 x 400 mm **ref. 2148** 12 ind.

TIP

Mould a crème brûlée or a jellified palet in the indent Flexipan® "Champagne biscuit" ref. 1130. You will obtain an insert that is perfectly adapted to the Ingot ref. 1148 with cavity or without ref. 1145.



To complete the range of new shapes and designs, we now offer a **half-cylinder ref. 1146** and the **Ingot ref. 1145**. The great thing is that you can combine the two for even more originality!

❖ tips and tricks

WHEN FLEXIPAN® AND SILFORM® GET TOGETHER...

...the result is astonishing!

Pascal Tepper, MOF, Best Baker in 2000 has developed some great ideas especially for Demarle.

Photographic explanations.

1 - Mould a pallet of jellified passion fruit crème brûlée in a "biscuit champagne" Flexipan® ref. 1130. Freeze.



2 - Insert the jellified pallet in brioche dough that has been moulded and proved into Silform® ref. 2005. Bake 12 à 15 minutes at 190 °C.



3 - Result : a delicious brioche that you can decorate with fruit.



THE SAME PRINCIPAL!

Lay out your mini-pizzas and appetisers in advance. Freeze the tomato base in ref. FP 2435 and then mould into a pizza dough that has been pre-proved in Silform® ref. 1600.



Christmas is coming...

IT'S JUST THE RIGHT MOMENT TO PRESENT NEW SHAPES THAT ARE PERFECT FOR THE FESTIVITIES TO COME.



New - Flexipan® Christmas tree ref. 1142, 90 x 85 mm, depth 30 mm

⤴ **Christmas tree**

Ideal for moulding squidgy gateaux or cake mixtures, the Christmas Tree ref. 1142 is perfect for teatime cakes in the shape of a Christmas tree. Let your imagination run wild! You'll delight young and old alike. For sweets, the Christmas Tree exists in large sizes ref. FM 392 (261 x 240 mm, 40 mm deep) and FM 382 (165 x 152 mm, 30 mm deep).

⤵ **Stars**

The range of star shaped moulds has broadened. With the same feel as Etoile ref. 1061, there is now Etoile ref. 1131, that measures 2 cm in height. You will be able to make moist cakes in a range of different flavours.

Demarle has also developed a textured star, a variation of the sweet Individual mould Star ref. FM 475. Idea for mousse, it has a distinctive relief pattern on the top. You can spray it with a velvety chocolate and then let chocolate or fruit coulis run down the grooves. A plated dessert with a wintery feel.



New - Flexipan® Star ref. 1131 70 x 45 mm, depth 20 mm
Flexipan® Star ref. 1061 80 x 65 mm, depth 15 mm

⤵ **Insert for Christmas Logs**

For an original bread using



To get mini toast bread slices, bake aromatic bread in the Christmas Log ref. 1464



New - Flexipan® Stars in relief ref. 2132 90 x 75 mm, depth 25 mm available in 400 x 300 mm