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professional



PASQUA

& SPECIALE FESTA DELLA MAMMA E PAPÀ

EASTER

& MOTHER'S AND FATHER'S DAY

PÂQUES

& FÊTE DES MÈRES ET DES PÈRES

2021

MADE IN ITALY



PASQUA 2021

EASTER 2021

PÂQUES 2021

Le nostre ispirazioni per Pasqua 2021

Our inspirations for Easter 2021

Nos inspirations pour Pâques 2021



MUL3D EGG | EGG³⁰

RICETTA: L'uovo e la Robiola by Luca Bernardini

RECIPE: The Egg and the Robiola cheese by Luca Bernardini

RECETTE: L'oeuf et la Robiola by Luca Bernardini



ROME⁵²⁵

RICETTA: Una carota per due by Luca Bernardini

RECIPE: A carrot for two by Luca Bernardini

RECETTE: Une carotte pour deux by Luca Bernardini



TARTE RING ROUND Ø190 MM

TARTE RING ROUND Ø100 MM

RICETTA: Pasqua esotica by Luca Bernardini

RECIPE: Exotic easter by Luca Bernardini

RECETTE: Pâques exotique by Luca Bernardini



PASQUA 2021

EASTER 2021

PÂQUES 2021



FESTA DELLA MAMMA E DEL PAPÀ 2021

MOTHER'S AND FATHER'S DAY 2021

FÊTE DES MÈRES ET DES PÈRES 2021

GUARDA IL VIDEO YOUTUBE DEDICATO ALLE VETRINE DI PASQUA

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REGARDEZ LA VIDÉO DÉDIÉE SUR NOTRE CHAÎNE YOUTUBE



<https://youtu.be/9W-oPxpD-x4>



MUL3D EGG & EGG 30

MUL3D EGG

Item: 25.307.99.0065
Size: Ø50mm h73mm
Volume: 100mlx5 Tot.500ml
Pcs/Master: 3
EAN: 8051085208272
Set 2 pcs



EGG³⁰

Item: 36.331.87.0065
Size: Ø34mm h47mm
Volume: 30mlx12 Tot360ml
Pcs/Master: 10
EAN: 8051085329427

Conceived with Markus A. Bohr



RICETTA | RECIPE | RECETTE

L'UOVO E LA ROBIOLA BY LUCA BERNARDINI

THE EGG AND THE ROBIOLA CHEESE BY LUCA BERNARDINI

L'OEUF ET LA ROBIOLA BY LUCA BERNARDINI

Luca Bernardini



A handwritten signature in black ink, appearing to read "Luca Bernardini".



ALTRI STAMPI UTILIZZATI NELLA RICETTA

OTHER MOULDS USED IN THE RECIPE

AUTRES MOULES UTILISÉS DANS LA RECETTE

TRUFFLES²⁰

Item: 36.172.87.0065

Size: Ø32mm h28mm

Volume: 20mlx15 Tot.300ml

Pcs/Master: 10

EAN: 8051085217762



TRUFFLES⁴⁰

Item: 36.258.87.0065

Size: Ø42mm h36mm

Volume: 40mlx15 Tot.600ml

Pcs/Master: 10

EAN: 8051085298150



COMPOSIZIONE
COMPOSITION
COMPOSITION

Cuore liquido di fragola e limone
 Sorbetto fragola e lime
 Parfait alla Robiola
 Pâte à bombe
 Biscuit vaniglia e arancia
 Glassa anidra

Lemon and strawberry liquid heart
 Strawberry lime sorbet
 Robiola cheese parfait
 Pâte à bombe
 Orange and vanilla biscuit
 Anhydrous glaze

Cœur liquide fraise et citron
 Sorbet aux fraises et citron vert
 Robiola parfait
 Pâte à bombe
 Biscuit à la vanille et à l'orange
 Glaçage anhydre

CUORE LIQUIDO DI FRAGOLA E LIMONE
LEMON AND STRAWBERRY LIQUID HEART
COEUR LIQUIDE À LA FRAISE ET AU CYTRON

450 g purea di fragola
 150 g succo di limone
 400 g saccarosio

450 g strawberry puree
 150 g lemon juice
 400 g sucrose

450 g purée de fraise
 150 g jus de citron
 400 g saccharose

Cuocere il saccarosio a 150°C. Decuocere fuori dal fuoco con la purea di fragola precedentemente riscaldata al microonde, aggiungere quindi il succo di limone ed emulsionare. Colare dentro lo stampo Truffles²⁰ e abbattere.

Cook sucrose at 150°C (302°F). Remove from fire and deglaze with strawberry puree (previously heated in the microwave). Then fold in lemon juice and emulsify. Pour into Truffles²⁰ cavities and blast chill.

Cuire le saccharose à 150°C. Déglacer avec la purée de fraises précédemment chauffée au micro-ondes, puis ajouter le jus de citron et émulsionner. Verser dans le moule Truffles²⁰ et placer dans la cellule de refroidissement rapide.

SORBETTO FRAGOLA E LIME
STRAWBERRY LIME SORBET
SORBET FRAISES ET CITRON VERT

400 g fragola
 256 g acqua
 100 g succo di lime
 60 g destrosio
 30 g glucosio 30 DE
 150 g saccarosio
 4 g neutro

400 g strawberry
 256 g water
 100 g lime juice
 60 g dextrose
 30 g glucose 30 DE
 150 g sucrose
 4 g neutral

400 g fraise
 256 g eau
 100 g jus de citron vert
 60 g dextrose
 30 g glucose 30 DE
 150 g saccharose
 4 g neutre

Realizzare uno sciroppo con acqua, destrosio, glucosio, saccarosio e neutro precedentemente miscelati. Cuocere a 85°C, quindi raffreddare. Una volta raggiunti i 20°C aggiungere allo sciroppo le fragole e il succo di lime quindi emulsionare bene. Mantecare, abbattere di temperatura quindi conservare a -18°C.

Make a syrup with water, dextrose, glucose, sucrose and neutral previously mixed. Cook at 85°C (185°F), then let it cool down. Once reached 20°C (68°F) combine strawberry syrup and lime juice and emulsify. Stir, blast chill and store at -18°C (-0,6°F).

Réaliser un sirop avec eau, dextrose, glucose, saccharose et neutre précédemment mélangés. Cuire à 85°C et laisser refroidir. Atteindre 20°C et puis ajouter les fraises et le jus de citron vert au sirop et émulsionner bien. Turbiner et placer dans la cellule de refroidissement rapide. Conserver à -18°C.

PARFAIT ALLA ROBIOLA
ROBIOLA CHEESE PARFAIT
ROBIOLA PARFAIT

300 g robiola
250 g pâte à bombe
450 g panna semimontata
72 g massa gelatina

300 g Robiola cheese
250 g pâte à bombe
450 g semi-whipped cream
72 g gelatine mass

300 g fromage robiola
250 g pâte à bombe
450 g crème demi-fouettée
72 g masse gélatine

Ammorbidire con una frusta il formaggio morbido, quindi alleggerire con la pâte à bombe. Aggiungere la massa gelatina quindi terminare con la panna semimontata.

Soften cheese with a whip, then fold in pâte à bombe. Add in gelatine mass and semi-whipped cream.

Adoucir le fromage à l'aide d'un fouet, puis l'alléger avec la pâte à bombe. Ajouter la masse gélatine et terminer avec la crème demi-fouettée.

PÂTE À BOMBE
PÂTE À BOMBE
PÂTE À BOMBE

360 g tuorli pasteurizzati
40 g destrosio
500 g saccarosio
100 g acqua

360 g pasteurized yolks
40 g dextrose
500 g sucrose
100 g water

360 g jaunes d'œufs pasteurisés
40 g dextrose
500 g saccharose
100 g eau

Realizzare uno sciroppo con acqua e saccarosio, portarlo a 118°C quindi versarlo sui tuorli precedentemente mescolati con il destrosio. Montare fino a che il composto non è raffreddato a 35°C circa.

Make a syrup with water and sucrose. Bring it to 118°C (244,4°F). Mix yolks and dextrose. Pour the syrup over the mixture obtained. Whip until the mixture has cooled down at 35°C (95°F).

Réaliser un sirop avec eau et saccharose, porter à 118°C et puis verser sur les jaunes précédemment mélangés au dextrose. Fouetter jusqu'à ce que le mélange soit refroidi à environ 35°C.

BISCUIT ALLA VANIGLIA E ARANCIA
ORANGE AND VANILLA BISCUIT
BISCUIT À LA VANILLE ET À L'ORANGE

200 g uova intere
50 g zucchero a velo (1)
3 g zest di arancia
½ bacca di vaniglia
85 g farina di mandorle
60 g farina di riso
50 g zucchero a velo (2)
30 g olio di vinacciolo

200 g whole eggs
50 g icing sugar (1)
3 g orange zest
½ vanilla pod
85 g almond flour
60 g rice flour
50 g icing sugar (2)
30 g grape seed oil

200 g œufs entiers
50 g sucre glace (1)
3 g zeste d'orange
½ gousse de vanille
85 g farine d'amandes
60 g farine de riz
50 g sucre glace (2)
30 g huile de pépins raisins

Setacciare farina di mandorle, farina di riso e zucchero a velo (2). Montare le uova intere con zucchero a velo (1), la vaniglia e le zest di arancia. Aggiungere alla montata di uova le polveri precedentemente setacciate e terminare con l'olio di vinacciolo. Stendere su Fiberglass a 3 mm quindi cuocere per 4 minuti a 205°C a valvola chiusa, abbattere. Smodellare, coppare dei dischetti di Ø1,5 cm.

Sift almond flour, rice flour and icing sugar (2). Beat the eggs with icing sugar (1), vanilla and orange zest. Add in sifted powders and grape seed oil to whipped eggs. Spread on a Fiberglass at 3 mm thickness and bake for 4 minutes at 205°C (401°F) with closed valve. Blast chill. Unmould, cut some Ø1,5 cm disks.

Tamiser la farine d'amandes, la farine de riz et le sucre glace (2). Monter les œufs entiers avec le sucre glace (1), la vanille et le zeste d'orange. Ajouter les poudres précédemment tamisées aux œufs fouettés et terminer avec l'huile de pépins de raisin. Étaler sur un Fiberglass à 3 mm puis cuire pendant 4 minutes à 205°C avec vanne fermée, placer dans la cellule de refroidissement rapide. Démouler et couper disques de Ø1,5 cm.

PUNTINATURA

STIPPLING

TACHER

50 g burro di cacao
40 g copertura fondente
10 g cioccolato bianco

50 g cocoa butter
40 g dark couverture
10 g white chocolate

50 g beurre de cacao
40 g couverture noir
10 g chocolat blanc

Unire gli ingredienti sciolti, temperare a 30°C quindi con uno spazzolino creare l'effetto desiderato.

Combine the melted ingredients. Temperate at 30°C (86°F) and create the desired effect with the hep of a toothbrush.

Dissoudre et mélanger les 3 ingrédients. Tempérer à 30°C puis utiliser un brosse à dents pour créer l'effet désiré.

GLASSA ANIDRA

ANHYDROUS GLAZE

GLAÇAGE ANHYDRE

100 g burro di cacao
800 g cioccolato bianco
100 g copertura fondente 70%
2 g colorante rosso naturale

100 g cocoa butter
800 g white chocolate
100 g dark chocolate couverture 70%
2 g red natural colouring

100 g beurre de cacao
800 g chocolat blanc
100 g couverture noir 70%
10 g colorant alimentaire rouge

Sciogliere il burro di cacao, il cioccolato bianco e la copertura fondente. Emulsionare con il colore, quindi utilizzare a 35°C.

Melt cocoa butter, white chocolate and dark couverture. Emulsify with the colouring, then use it at 35°C (95°F).

Fondre le beurre de cacao, le chocolat blanc et la couverture de chocolat noir. Émulsionner avec le colorant, puis utiliser à 35°C.

MONTAGGIO

ASSEMBLY

FINISSAGE

Riempire per metà lo stampo Truffles⁴⁰ con il sorbetto di fragola e lime. Smodellare le sfere di cuore di fragola e limone, inserirle nello stampo Truffles⁴⁰, livellare quindi abbattere di temperatura. Riempire la prima metà dello stampo Mul3DEgg con il parfait alla robiola, quindi inserire le sfere Truffles⁴⁰. Appoggiare la seconda metà dello stampo, quindi chiudere con un disco di biscuit alla vaniglia e arancia, livellare e abbattere. Smodellare le uova, con l'aiuto di uno stuzzicadente immergere le uova nella glassa anidra. Pulire bene la base sul tappeto, quindi puntinare con l'aiuto di uno spazzolino. Posizionare su piattini riutilizzabili rotondi Ø86 mm per monoporzioni Silikomart. Conservare a -18°C, consumare a -12 gradi°C.

half-fill Truffles⁴⁰ mould with strawberry lime sorbet. Unmould the lemon strawberry spheres (Truffles²⁰) and place them in Truffles⁴⁰ cavities. Smooth and blast chill. Fill half Mul3DEgg cavity with Robiola cheese parfait, insert Truffles⁴⁰ spheres. Place the second part of the mould, close with a disk of vanilla orange biscuit. Smooth and blast chill. Unmould the eggs and dip them in the anhydrous glaze with the help of a toothpick. Clean the eggs base on a mat, then proceed with the stippling with the help of a toothbrush. Place the eggs on Silikomart round trays ø86 mm for single portions. Store at -18°C (-0,6°F). Enjoy it at -12°C (0,4°F).

Remplir à moitié le moule Truffles⁴⁰ avec le sorbet aux fraises et citron vert. Démouler les sphères cœur fraise et citron, les insérer dans le moule Truffles⁴⁰, niveler et surgeler. Remplir la première moitié du moule Mul3DEgg avec le Robiola parfait puis insérer les sphères Truffles⁴⁰. Poser la deuxième moitié du moule, puis fermer avec un disque de biscuit à la vanille et à l'orange, niveler et surgeler. Démouler les œufs, à l'aide d'un cure-dent les tremper dans le glaçage anhydre. Bien nettoyer la base du tapis, puis faire des points à l'aide d'une brosse à dents. Placer sur des semelles rondes réutilisables ø86 mm Silikomart. Conserver à -18°C, consommer à -12°C.



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<https://youtu.be/Sw6VFI3R118>



ROME⁵²⁵ & CYLINDRE⁷⁵

ROME⁵²⁵

Item: 53.001.20.0165
Size: 230X55mm h50mm
Volume: 525ml
Pcs/Master: 12
EAN: 8051085334575

Il kit è composto da:
1 Base in TPLUS+
1 Copertura in TPLUS+

The kit is composed by:
1 TPLUS+ base
1 TPLUS+ top

Le kit est composé par:
1 base en TPLUS+
1 top en TPLUS+



T⁺PLUS+

STAMPO T-PLUS DA FORNO | T-PLUS BAKING MOULD | MOULE FOURNABLE EN T-PLUS

CYLINDRE⁷⁵

Item: 36.247.87.0065
Size: 126x27mm h27mm
Volume: 76mlx8 Tot.608ml
Pcs/Master: 10
EAN: 8051085293766

Conceived with François Daubinet



Double use cutter

+10 Small trays

10
PCS



RICETTA | **RECIPE** | **RECETTE**

UNA CAROTA PER DUE BY LUCA BERNARDINI

A CARROT FOR TWO BY LUCA BERNARDINI

UNE CAROTTE POUR DEUX BY LUCA BERNARDI

Luca Bernardini



A handwritten signature in black ink, appearing to read "Luca Bernardini".



COMPOSIZIONE (RICETTA PER DUE CAKE)

COMPOSITION (RECIPE FOR TWO CAKES)

COMPOSITION (RECETTE POUR DEUX GÂTEAUX)

Cake alla carota
Glossa anidra carota
Spugna verde

Carrot cake
Anhydrous carrot glaze
Green sponge

Gâteaux à la carotte
Glaçage anhydre à la carotte
Éponge verte

CAKE ALLA CAROTA

CARROT CAKE

GÂTEAUX À LA CAROTTE

320 g farina frolla
280 g carote grattugiate
270 g burro a 25°C
120 g uova
240 g zucchero a velo
6 g lievito
 $\frac{1}{2}$ vaniglia
2 g sale

320 g shortcrust flour
280 g grated carrots
270 g butter at 25°C (77°F)
120 g eggs
240 g icing sugar
6 g baking
 $\frac{1}{2}$ vanilla
2 g salt

320 g farine
280 g carottes râpées
270 g beurre 25°C
120 g œufs
240 g sucre glace
6 g levure
 $\frac{1}{2}$ vanille
2 g sel

Setacciare farina e lievito. In una planetaria con gancio a foglia montare burro e zucchero a velo, incorporare le uova precedentemente mescolate con sale e vaniglia alternate alle farine. Pesare 310 g di impasto per ogni stampo quindi infornare per 35 minuti a valvola chiusa a 160°C. Sformare e raffreddare a 20°C. Tagliare in diagonale il cake in due parti e posizionare su una griglia per glassare.

Sift flour and baking. In a stand mixer equipped with flat beater whip butter and icing sugar. Fold in eggs previously mixed with salt and vanilla, alternating with flours. Pour 310 g of mixture in each mould and bake at 160°C (320°F) for 35 minutes with closed valve. Unmould and let it cool down till 20°C (68°F). Cut the cake in diagonal in two parts and place it on a cooling grid.

Tamiser farine et levure. Dans un robot pâtissier avec la feuille fouetter beurre et sucre glace, incorporer les œufs préalablement mélangés avec sel et vanille en alternance avec les farines. Pesez 310 g d'appareil par moule et cuire pendant 35 minutes avec la vanne fermée à 160°C. Démouler et laisser refroidir à 20°C. Couper le gâteau en diagonale et placer sur une grille pour glacer.

GLASSA ANIDRA CAROTA

ANHYDROUS CARROT GLAZE

GLAÇAGE ANHYDRE À LA CAROTTE

400 g copertura bianca
50 g carota liofilizzata
50 g olio di vinacciolo
2 g colorante naturale rosso
4 g colorante naturale giallo

400 g white couverture
50 g lyophilised carrot
50 g grape seed oil
2 g natural red colouring
4 g yellow natural colouring

400 g couverture blanche
50 g carotte lyophilisée
50 g huile de pépins de raisin
2 g colorant rouge naturel
4 g colorant jaune naturel

Unire tutti gli ingredienti e precristallizzare a 26°C, glassare i cake.

Combine all the ingredients and pre-crystallize at 26°C (78,8°F). Glaze the cakes.

Mélanger tous les ingrédients et pré-cristalliser à 26°C. Glacer les gâteaux.

SPUGNA VERDE

GREEN SPONGE

ÉPONGE VERTE

200 g uova
80 g saccarosio
20 g amido di mais

200 g eggs
800 g sucrose
20 g corn starch

200 g oeufs
80 g saccharose
20 g amidon de maïs

Montare le uova con il saccarosio quindi alleggerire il tutto con l'amido di mais setacciato. Riempire a metà un bicchiere di carta da caffè da 200 ml, cuocere in forno a microonde alla massima potenza per 45 secondi. Raffreddare il bicchiere su di una griglia. Aggiungere la spugna verde sulla testa dei due cake.

Beat eggs and sucrose, then fold in sifted corn starch. Fill half of 200 ml paper coffee cup and bake in the microwave at maximum power for 45 seconds. Let the cup cool down on a grid. Place the green sponge in the cakes head.

Fouetter les œufs avec le saccharose, alléger le tout avec l'amidon de maïs tamisé. Remplir à moitié des tasses à café en papier de 200 ml et cuire au four à micro-ondes à puissance maximale pendant 45 secondes. Refroidir sur une grille et puis placer sur le dessus des moules.



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<https://youtu.be/VkYGcTLyDGo>



TARTE RING ROUND Ø190MM & TARTE RING ROUND Ø100MM

TARTE RING ROUND Ø190MM

Item: 52.369.20.0065

Size ring: Ø190mm h20mm

Pcs/Master: 6

EAN: 8051085296569



Anello Microforato
Microperforated ring
Cercle à tarte perforé



TARTE RING ROUND Ø100MM

Item: 52.277.20.0165

Size ring: Ø100mm h20mm

Pcs/Master: 6

EAN: 8051085311828



x4 - Anello Microforato
x4 - Microperforated rings
x4 - Cercle à tarte perforé



RICETTA | **RECIPE** | **RECETTE**

PASQUA ESOTICA BY LUCA BERNARDINI

EXOTIC EASTER BY LUCA BERNARDINI

PÂQUES EXOTIQUE BY LUCA BERNARDINI

Luca Bernardini



A handwritten signature in cursive script.



ALTRI STAMPI UTILIZZATI NELLA RICETTA

OTHER MOULDS USED IN THE RECIPE

AUTRES MOULES UTILISÉS DANS LA RECETTE

CHOCO DROP

Item: 22.153.77.0065

Volume: 8mlx15 Tot.120ml

Pcs/Master: 30

EAN: 8051085323395



COMPOSIZIONE

COMPOSITION

COMPOSITION

Streusel alle mandorle
Gel di mango
Ganache montata alla vaniglia
Mousse al frutto della passione
Glossa gialla

Almond streusel
Mango gel
Vanilla whipped ganache
Passion fruit mousse
Yellow glaze

Streusel aux amandes
Gelée à la mangue
Ganache fouettée à la vanille
Mousse au fruit de la passion
Glaçage jaune

STREUSEL ALLE MANDORLE

ALMOND STREUSEL

STREUSEL AUX AMANDES

180 g burro a 25°C
200 g zucchero a velo
220 g farina frolla
200 g farina di mandorle
2 g sale

180 g butter at 25°C (77°F)
200 g icing sugar
220 g shortcrust flour
200 g almond flour
2 g salt

180 g beurre à 25°C
200 g sucre glace
220 farine
200 farine d'amandes
2 g sel

Unire tutti gli ingredienti in una planetaria con gancio a foglia. Pesare circa 150 g di streusel per anello microforato su una teglia con tappeto in silicone Airmat, riporre in frigo almeno 2 ore. Cuocere a 160°C con valvola aperta per 10 minuti circa. Togliere dal forno e sformare, abbattere in positivo.

Combine all the ingredients in a stand mixer equipped with flat beater. Place 150 g of streusel in a micro-perforated ring on a tray equipped with a silicon mat Airmat. Put it in the fridge for at least 2 hours. Bake at 160°C (320°F) with open valve for about 10 minutes. Remove from the oven and unmould. Blast chill at a positive temperature.

Combiner tous le ingrédients dans un robot pâtissier avec la feuille. Peser environ 150 g de Streusel par anneau micro-perforé sur une plaque avec un tapis en silicone Airmat, placer dans le réfrigérateur pendant au moins 2 heures. Cuire à 160°C avec la vanne ouverte pendant environ 10 minutes. Retirer du four et démouler, réfrigérer en positif.

GEL DI MANGO

MANGO GEL

GELÉE DE MANGUE

780 g purea di mango
100 g saccarosio
100 g succo di limone
20 g pectina nh

780 g mango puree
100 g sucrose
100 g lemon juice
20 g pectine nh

780 g purée de mangue
100 g saccharose
100 g sucre de citron
20 g pectine nh

Disperdere la pectina con il saccarosio. Aggiungere purea di mango e succo di limone e portare a bollore per circa 1 minuto. Coprire il composto con pellicola a contatto e abbattere in positivo.

Combine pectine and sucrose. Add in mango puree and lemon juice. Bring to the boil for about 1 minute. Cover the mixture with cling-film and blast chill at a positive temperature.

Dissoudre la pectine avec le saccharose. Ajouter la purée de mangue et le jus de citron et porter à ébullition pendant environ 1 minute. Couvrir le mélange d'un film plastique en contact et placer dans la cellule de refroidissement rapide en positif.

GANACHE MONTATA ALLA VANIGLIA

VANILLA WHIPPED GANACHE

GANACHE FOUETTÉE À LA VANILLE

700 g panna 35%
250 g copertura bianca
1 vaniglia
50 g massa gelatina

700 g cream 35%
250 g white couverture
1 vanilla
50 g gelatine mass

700 g crème 35 %
250 g couverture blanche
1 vanille
50 g masse gélatine

Unire panna e vaniglia, quindi riscaldare a 40°C. Aggiungere la copertura bianca precedentemente sciolta a 40°C e la massa gelatina. Emulsionare tutti gli ingredienti e coprire con pellicola a contatto. Riporre la ganache in frigo per almeno 3 ore. Una volta stabilizzata montare e utilizzare.

Combine cream and vanilla, warm to 40°C (104°F). Fold in white couverture, previously melted at 40°C (104°F), and gelatine mass. Emulsify all the ingredients and cover with cling-film. Store the ganache in the fridge for at least 3 hours. Once stady, whip it and use it.

Combiner crème et vanille, chauffer à 40°C. Ajouter la couverture blanc préalablement dissoute à 40°C et la masse gélatine. Émulsionner tous les ingrédients et couvrir avec un film plastique en contact. Placer la ganache dans le réfrigérateur pendant environ 3 heures. Une fois stabilisé, assembler et utiliser.

MERINGA ITALIANA ITALIAN MERINGUE MERINGUE ITALIENNE

240 g albumi pastorizzati
40 g destrosio
560 g saccarosio
160 g acqua

240 g pasteurized egg whites
40 g dextrose
560 g sucrose
160 g water

240 g blancs d'œufs pasteurisés
40 g dextrose
560 g saccharose
160 g eau

Realizzare uno sciroppo con acqua e saccarosio, portarlo a 118°C. Versarlo sugli albumi precedentemente mescolati con il destrosio, montare fino a che il composto non è raffreddato a 35°C circa.

Make a syrup with water and sucrose, bring it to 118°C (244,4°F). Pour it on the mixture of egg whites and dextrose. Beat until the mixture cools down at 35°C (95°F).

Réaliser un sirop avec eau et saccharose, porter le tout à 118°C. Verser sur les blancs d'œufs préalablement mélangés avec le dextrose, fouetter jusqu'à ce que le mélange soit refroidi à environ 35°C.

MOUSSE AL FRUTTO DELLA PASSIONE PASSION FRUIT MOUSSE MOUSSE AU FRUIT DE LA PASSION

40 g purea di frutto della passione
60 g meringa italiana
40 g copertura bianca
20 g panna 35%
240 g panna semimontata
24 g massa gelatina

40 g passion fruit puree
60 g Italian meringue
40 g white couverture
20 g cream 35%
240 g semi-whipped cream
24 g gelatine mass

40 g purée de fruit de la passion
60 g meringue italienne
40 g couverture blanche
20 g crème 35%
240 g crème semi-fouettée
24 g masse gélatine

Realizzare una ganache con panna e copertura bianca; aggiungere la purea di frutto della passione. Alleggerire il primo composto con la meringa italiana, aggiungere la massa gelatina quindi terminare con la panna semimontata. Riempire lo stampo Choco Drop.

Make a ganache with cream and white couverture, then fold in passion fruit puree. Add in Italian meringue, gelatine mass and finish with semi-whipped cream. Fill Choco Drop mould cavities.

Réaliser un ganache avec la crème et la couverture blanche ; ajouter la purée au fruit de la passion. Alléger le premier mélange avec la meringue italienne, ajouter la masse gélatine et terminer avec la crème semi-fouettée. Remplir le moule Choco Drop.

GLASSA GIALLA
YELLOW GLAZE
GLAÇAGE JAUN

380 g panna 200 g saccarosio 110 g destrosio 200 g glucosio 40de 250 g latte condensato in polvere 72 g massa gelatina 3 g colorante naturale idrosolubile giallo	380 g cream 200 g sucrose 110 g dextrose 200 g glucose 40de 250 g powdered condensed milk 72 g gelatine mass 3 g natural yellow hydro-soluble colouring	380 g crème 200 g saccharose 110 g dextrose 200 g glucose 40de 250 g lait condensé en poudre 72 g masse gélatine 3 g colorant jaune hydro naturel
---	---	---

Unire i primi 4 ingredienti e cuocere a 105°C. Aggiungere fuori dal fuoco latte condensato, massa gelatina e colorante. Emulsionare e abbattere in positivo. Temperatura di utilizzo 24°C.

Combine the first 4 ingredients and cook at 105°C (221°F). Remove from fire, add in condensed milk, gelatine mass and colouring. Emulsify and blast chill at positive temperature. Temperature of usage 24°C (75,2°F).

Combiner les premiers 4 ingrédients et cuire à 105°C. Hors du feu ajouter lait condensé, masse gélatine et colorant. Émulsionner et placer dans la cellule de refroidissement rapide en positif. Température d'utilisation 24°C.

MONTAGGIO
ASSEMBLY
FINISSAGE

Trasferire il disco di streusel su di un vassoio da portata, stendere uno strato sottile di gel al mango e abbattere di temperatura. Glassare gli ovetti Choco Drop al frutto della passione con la glassa gialla quindi appoggiarle sulla tarte. Realizzare dei ciuffi di ganache montata al cioccolato bianco e vaniglia con una sac à poche quindi decorare con scaglie di noce di cocco.

Transfer the streusel disk on a serving tray, spread a subtle layer of mango gel and blast chill. Glaze Choco Drop passion fruit eggs with yellow glaze. Place them on the tart. Make some whipped ganache peaks with the help of a piping bag. Decorate with coconut flakes.

Transférer le disque streusel sur un plateau de service, étaler une fine couche de gelée de mangue et placer dans la cellule de refroidissement rapide. Glacer les œufs Choco Drop au fruit de la passion avec le glaçage jaune, puis les placer sur la tarte. Réaliser des bouquets de ganache fouettée au chocolat blanc et à la vanille avec une poche à douille puis décorer avec des flocons de noix de coco.

GUARDA IL VIDEO DEDICATO SUL NOSTRO CANALE YOUTUBE
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https://youtu.be/Arl7T_xkK2c









PASQUA 2021

EASTER 2021

PÂQUES 2021

Le nostre ispirazioni per Pasqua 2021

Our Easter inspirations 2021

Nos inspirations pour Pâques 2021

GUARDA IL VIDEO DEDICATO SUL NOSTRO CANALE YOUTUBE
WATCH THE DEDICATED VIDEO ON OUR YOUTUBE CHANNEL
REGARDEZ LA VIDÉO DÉDIÉE SUR NOTRE CHAÎNE YOUTUBE



<https://youtu.be/9W-oPxpD-x4>



MUL 3D EGG

Size: Ø50 h73mm
Volume: 100mlx5 Tot.500ml
25.307.99.0065
Set 2 pcs



EGG³⁰

Size: Ø34 h47mm
Volume: 30mlx12 Tot.360ml
36.331.87.0065

Conceived with Markus A. Bohr



SAMURAI³⁰

Size: Ø46 h23mm
Volume: 30mlx15 Tot.450ml
36.322.87.0065

Conceived with Kazuhiro Nakayama



SAMURAI¹¹⁰

Size: Ø70 h35mm
Volume: 110mlx6 Tot.660ml
36.210.87.0065

Conceived with Kazuhiro Nakayama



HONEY THEME

Gli stampi della linea dedicata al miele ricreano nei dettagli la texture delle celle esagonali che compongono l'alveare, con tutte le naturali imperfezioni date dal laborioso lavoro delle api nel produrre il loro prezioso nettare.

The honey dedicated range of moulds recreate with accuracy the texture of the hexagonal cells which assemble the beehive, including all the natural imperfections created by the laborious work of the bees in producing the precious nectar.

Les moules de la gamme dédiée au miel recréent dans les moindres détails la texture des cellules hexagonales dont est composée la ruche.



ALVÉOLE³

Size: Ø75mm h3,5mm + 21x18mm

Volume: 5x3ml + 8x0,5ml Tot. 19ml

33.099.87.0065

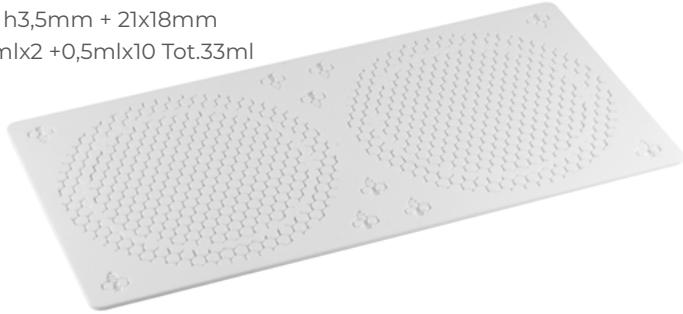


ALVÉOLE⁹

Size: Ø140-180mm h3,5mm + 21x18mm

Volume: 9mlx2 +5mlx2 +0,5mlx10 Tot.33ml

33.100.87.0065



BEEHIVE¹¹⁰⁰

Size: 250x90 h73mm

Volume: 1100ml

36.433.87.0065



MIEL⁸

Size: Ø45 h8mm

Volume: 8mlx15 Tot.120

36.347.87.0065



MIEL¹⁸

Size: Ø74 h8mm

Volume: 18mlx6 Tot.108

36.346.87.0065

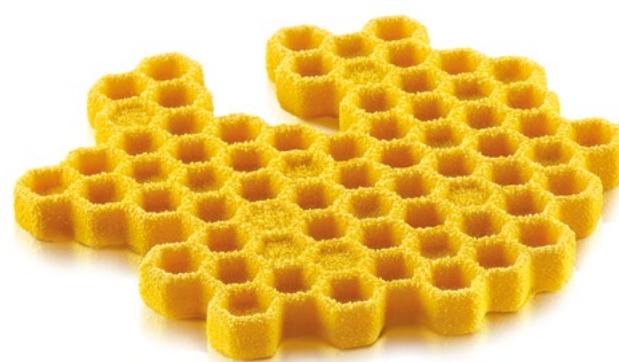


MIEL⁸⁰

Size: Ø140 h10mm

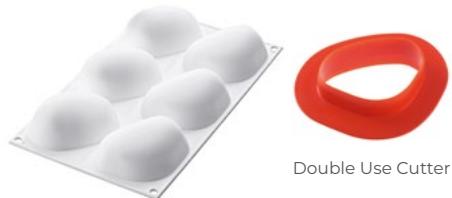
Volume: 80mlx2 Tot.160ml

36.345.87.0065



ZEN¹⁰⁰

Size: 87x63 h36mm
Volume: 100mlx6 Tot.600ml
36.193.99.0065
+ Double use cutter



ZEN³⁰⁰

Size: 124x89 h45mm
Volume: 300ml
38.333.87.0065
+ Double use cutter



ZEN⁶⁰⁰

Size: 155x114 h58mm
Volume: 600ml
38.336.87.0065
+ Double use cutter



ZEN¹⁰⁰⁰

Size: 182x143 h68mm
Volume: 1000ml
38.331.87.0065
+ Double use cutter



ODE⁵⁰

Size: Ø55 h25mm
Volume: 50mlx8 Tot.400ml
36.301.87.0065

Conceived with MOF Angelo Musa



*Angelo
P.T.P.
10/2009*



3D EGG CHOC

Size: Ø104 h151mm
Volume: 392ml
22.152.77.0065
Set 2 pcs stands + support pole



15 cm

L'ÉCLAIR¹²⁰

Size: 135x28 h37mm
Volume: 120mlx8 Tot. 1000ml
36.319.87.0065

Conceived with Johan Martin



The kit is composed by:
1 Silicone mould
1 Double use Cutter
10 Small trays



Small Tray

Double Use Cutter

Silicone Mould - 3D effect



RUSSIAN TALE³⁰

Size: Ø41,5 h45,5mm
Volume: 30mlx15 Tot.450ml
36.280.87.0065



DOME⁴⁰

Size: Ø40 h40mm
Volume: 40mlx15 Tot.600ml
36.339.87.0065



DOME¹²⁵

Size: Ø62 h52mm
Volume: 125mlx8 Tot.1000ml
36.334.87.0065



ESSENZIALE¹⁰⁰⁰

Size: Ø180 h40mm

Volume: 1000ml

30.411.87.0065

Conceived with Luca Bernardini



A stylized, flowing signature of the name "Bernardini".



KIT FLEUR¹⁰⁸⁵

Size: Ø160 h80mm

Volume: 1085ml

25.410.87.0065

Conceived with Christophe Michalak



A stylized, flowing signature of the name "Michalak".

The kit is composed by:
2 Silicone moulds



Silicone Mould - 3D effect



Silicone Mould - 3D effect



BÜCHETTE¹⁴⁰

Size: 75x50 h46mm
Volume: 140mlx8 Tot.1120ml
36.318.87.0065

Conceived with Yann Couvreur



KIT WOODY¹¹⁰⁰

Size: 240x100 h82mm
Volume: 1100ml
20.420.87.0065

Conceived with Pascal Hainigue



The kit is composed by: 1 Silicone mould + 1 Plastic base



Silicone Mould

Plastic Base

SCG053 3D CHOCO DROP

Size: Ø23 h30mm
Volume: 8mlx15 Tot.120ml
22.153.77.0065



SCG052 3D CHOCO SPIRAL

Size: Ø24 h30mm
Volume: 9mlx15 Tot.135ml
22.152.77.0165



SCG044 CHOCO GARDEN

Size: Ø35mm
Volume Tot.: 36ml
22.144.77.0065



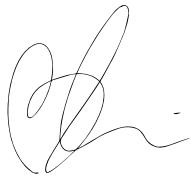
SCG 05 EASTER

Size: 30x43 h16mm
Volume Tot.: 88ml
22.105.77.0065



L'ÉCLAIR¹²⁰

Inspiration by Luca Bernardini





AIRPLUS®

NUOVI STAMPI MICROFORATI

Nuovi stampi microforati in silicone e fibra di vetro ideali per la cottura. Questi innovativi stampi grazie alla loro trama microforata consentono una diffusione uniforme del calore, riducendo i tempi di cottura e garantendo un risultato perfetto. Ideali sia per creazioni dolci che salate. Sono ideali per creare crostate, prodotti lievitati e sfoglie. Gli stampi sono antiaderenti e possono essere utilizzati su entrambi i lati per preparare tartellette vuote o ripiene. Range di temperatura: - 40 ° C + 230 ° C

NEW MICRO-PERFORATED MOULDS

New micro-perforated silicone molds with a glass fiber ideal for baking. These innovative molds thanks to their micro-perforated texture allow a uniform diffusion of the heat and the moisture output, reducing cooking times and ensuring a perfect result. Perfect both for sweet and savory creations. They are ideal to create tarts, leavened products, short pastry and crust. The molds are non-stick and can be used on both sides to prepare empty or stuffed tartlets. Temperature range: - 40 ° C + 230 ° C

AIRPLUS 14 ROUND

Size mould: 300x400mm

Size: Ø85 h20mm

Set 2 pz/pcs

70.514.20.0265



AIRPLUS 15 ROUND

Size mould: 300x400mm

Size: Ø40 h16mm

Set 2 pz/pcs

70.515.20.0265



AIRPLUS 16 ROUND

Size mould: 300x400mm

Size: Ø50 h16mm

Set 2 pz/pcs

70.516.20.0265



AIRPLUS 18 ROUND

Size mould: 300x400mm

Size: Ø48 h22mm

Set 2 pz/pcs

70.518.20.0265



AIRPLUS®

AIRPLUS 12 ROUND

Size mould: 300x400mm

Size: Ø120 h30mm

Set 2 pz/pcs

70.512.20.0265



AIRPLUS 17 SQUARE

Size mould: 300x400mm

Size: 50x50 h20mm

Set 2 pz/pcs

70.517.20.0265



AIRPLUS 19 SQUARE

Size mould: 300x400mm

Size: 85x85 h20mm

Set 2 pz/pcs

70.519.20.0265



AIRPLUS 20 SQUARE

Size mould: 300x400mm

Size: 35x35 h16 mm

Set 2 pz/pcs

70.520.20.0265



AIRPLUS 21 TRIANGLE

Size mould: 300x400mm

Size: 60x60x60 h25mm

Set 2 pz/pcs

70.521.20.0265





FESTA DELLA MAMMA E DEL PAPÀ 2021

MOTHER'S AND FATHER'S DAY 2021

FÊTE DES MÈRES ET DES PÈRES 2021

Le nostre ispirazioni per La festa della Mamma e del Papà 2021

Our inspirations for Mother's and Father's day 2021

Nos inspirations pour la Fête des Mères et des Pères 2021



DECOR ROUND⁵⁰

Size: Ø67 h15mm
Volume: 50mlx6 Tot.300ml
36.243.87.0065

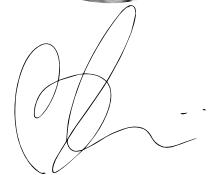


DECOR ROUND⁴⁰⁰

Size: Ø160 h20mm
Volume: 400ml
30.369.87.0065



Inspiration by
Luca Bernardini

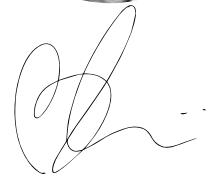


UNIVERSO⁶⁰⁰

Size: Ø140 h45mm
Volume: 600ml
20.394.87.0065



Inspiration by
Luca Bernardini



KIT TARTE RING AMORE 80X70 MM

Mould Size: 65x55 h15mm
Mould Volume: 31mlx8 Tot.248ml
Ring Size: 80x70 h20mm
25.317.87.0065

Il kit è composto da:
8 Anelli microforati 80x70mm h20mm
1 Stampo in silicone

The kit is composed by:
8 Microperforated rings 80x70mm h20mm
1 Decorative silicone mould

Le kit est composé par:
8 Cercles à tarte perforé 80x70mm h20mm
1 Moule Décoratif



KIT TARTE RING AMORE 205X190 MM

Mould Size: 190x160 h25mm
Mould Volume: 460ml
Ring Size: 205x190 h20mm
20.407.87.0065

Il kit è composto da:
1 Anello microforato 205x190mm h20mm
1 Stampo in silicone

The kit is composed by:
1 Microperforated ring 205x190mm h20mm
1 Decorative silicone mould

Le kit est composé par:
1 Cercle à tarte perforé 205x190mm h20mm
1 Moule Décoratif



LOVELY¹¹⁰

Size: 82x77 h31mm
Volume: 110mlx6 Tot.660ml
36.337.87.0065
+ Double use cutter



Double Use Cutter



LOVELY¹²⁰⁰

Size: 182x173 h68mm
Volume: 1200ml
30.422.87.0065
+ Double use cutter



Double Use Cutter



AMORINI ORIGAMI¹¹⁰

Size: 150x135 h55mm
Volume: 110mlx6 Tot.660ml
36.283.87.0065

Conceived with Michael Bartocetti & Philippe Caccavelli



Double Use Cutter



SAKURA ORIGAMI⁶⁰⁰

Size: Ø170 h30mm
Volume: 600ml
20.382.87.0065

Conceived with Kohei Ogata



Double Use Cutter





AMORINI¹⁰⁰

Size: 63x65 h39mm | Volume: 100mlx8 Tot.800ml | 36.186.99.0065
+ Double use cutter



CUPIDO³⁰

Size: 45x44 h24mm | Volume: 30mlx15 Tot.450ml | 36.200.87.0065
+ Double use cutter



MICRO LOVE⁵

Size: 23x25 h13mm | Volume: 5mlx35 Tot.175ml | 36.227.87.0065



SCG01 3D MY LOVE

Size: 131x30 h15mm | Volume 8mlx12 Tot.96ml | 22.148.77.0065



PARFUM¹¹⁰

Size: Ø75 h37mm | Volume: 110mlx6 Tot.660ml | 36.185.87.0065



AMORE⁶⁰⁰

Size: 142x137 h50mm | Volume: 600ml | 32.860.87.0065
+ Double use cutter



GELO3 HEART-IC

Size: 91x85 h23mm | Volume: 96mlx8 Tot.768 | 25.313.87.0098



GELO3M MINI HEART-IC

Size: 55x68 h18mm | Volume: 45mlx12 Tot.540ml | 25.333.87.0060

RUBEN¹⁴⁰

Size: 107x54 h43mm
Volume: 140mlx6 Tot.720ml
36.245.87.0065
+ Double use cutter

Conceived with
Roberto Rinaldini



LOVE MAT

Size: 600x400 h8mm
33.032.20.0096

RET H4

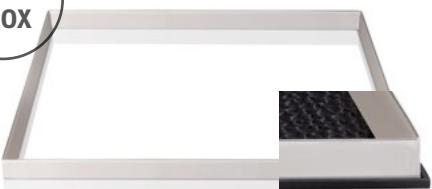
Size: 600x400 h40mm
43.445.99.0000

RET H5

Size: 600x400 h50mm
43.446.99.0000



**ACCIAIO
INOX**



MATELASSÉ¹⁰⁰⁰

Size: 160x160 h53mm
Volume: 1000ml
22.865.87.0065



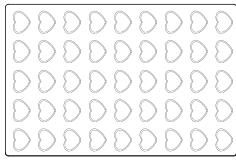
BUBBLE¹⁴⁰⁰

Size: 180x180 h50mm
Volume: 1400ml
27.201.87.0065



SQ065 MINI CUORI

Size: 51x54 h23mm
 Volume: 33ml
 Bulk: 40.465.20.0000
 Polybag: 70.465.20.0098

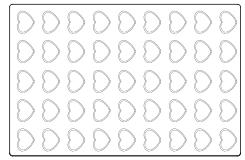


Size mould: 600x400 mm



SQ032 MINI CUORI

Size: 36x39 h16mm
 Volume: 11ml
 Bulk: 40.432.20.0000
 Polybag: 70.432.20.0098

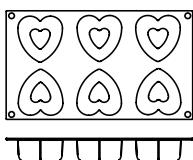


Size mould: 600x400 mm



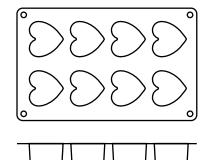
SF124 PASSION

Size: 70x72 h40mm
 Volume: 125ml
 Bulk: 16.124.00.0000
 Polybag: 36.124.00.0060



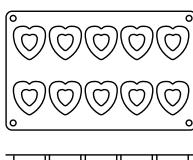
SF040 HEART

Size: Ø60 h35mm
 Volume: 90ml
 Bulk: 10.040.00.0000
 Polybag: 30.040.00.0060



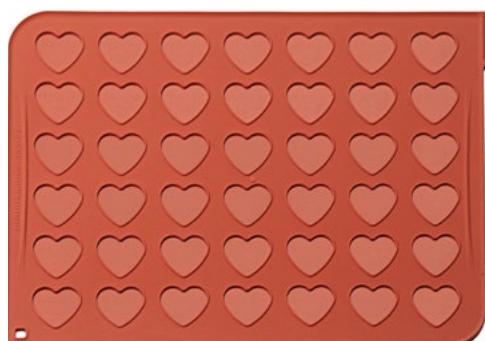
SF088 MEDIUM PASSION

Size: 48x54 h27mm
 Volume: 45ml
 Bulk: 10.088.00.0000
 Polybag: 30.088.00.0060



MAC03

Size: 400x300 h1,5mm
 Macaron Size: 38,5x35mm
 33.043.00.0060







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Dal Lunedì al Venerdì
MATTINO: dalle ore 9:00 alle ore 13:00
POMERIGGIO: dalle ore 14:00 alle ore 18:00
Sabato e festivi esclusi

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APRÈS-MIDI: de 14h à 18h
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