

# The Art Of GELATO MAKING

Conducted by Maestro Luciano Ferrari

4-Days Advance Course

**25 to 28 August, 2015**

**9:00 a.m. to 5:00 p.m.**

**Fee: RM 4,100**

(inclusive of GST@6%)

Registration accepted when payment is received in full.

Inclusive of lunch, ingredients, an apron and a course folder.

Limited seats available.

## Subjects Covered

### **25 August, 2015**

- Balancing of recipe

### **26 to 28 August, 2015**

- Semifreddos
- Gelato Cakes
- Bavarois
- Spread creams
- Recognizing and correcting the defects of gelato
- Balancing different types of sugars
- Gelato and sorbet sugar free
- Organic gelato
- Savory gelato
- Infusion technique for gelato-making



*Luciano Ferrari*

Chef Luciano Ferrari is fluent in Italian, English, Polish, and French. With more than 30 years of experience in the ice cream and gelato industries.

More specifically, his areas of expertise include frozen dessert recipe balancing and development, nutritional evaluation, production planning, production fine tuning and improvement, hygiene control flow (HACCP), shop and facility layout, profitability analysis, technical and commercial training for frozen dessert equipment sales staff and end users.

That is a mouthful, but does not do justice to his experience and expertise. Join Chef Luciano Ferrai in a heart-throbbing ride through the Art of Gelato Making.

**REGISTRATION** For enquiries, please call 03-6272 1155 for Ms Agnes (ext. 107), Ms. Doris (ext. 148)

Name : \_\_\_\_\_

Company : \_\_\_\_\_ Occupation : \_\_\_\_\_

Address : \_\_\_\_\_

Tel : \_\_\_\_\_ Fax : \_\_\_\_\_ H/P : \_\_\_\_\_

## PAYMENT

Payment Received : \$ \_\_\_\_\_ By : \_\_\_\_\_ Date : \_\_\_\_\_

**Pastry Pro Sdn Bhd**  
**Public Bank: 3144-0830-17**