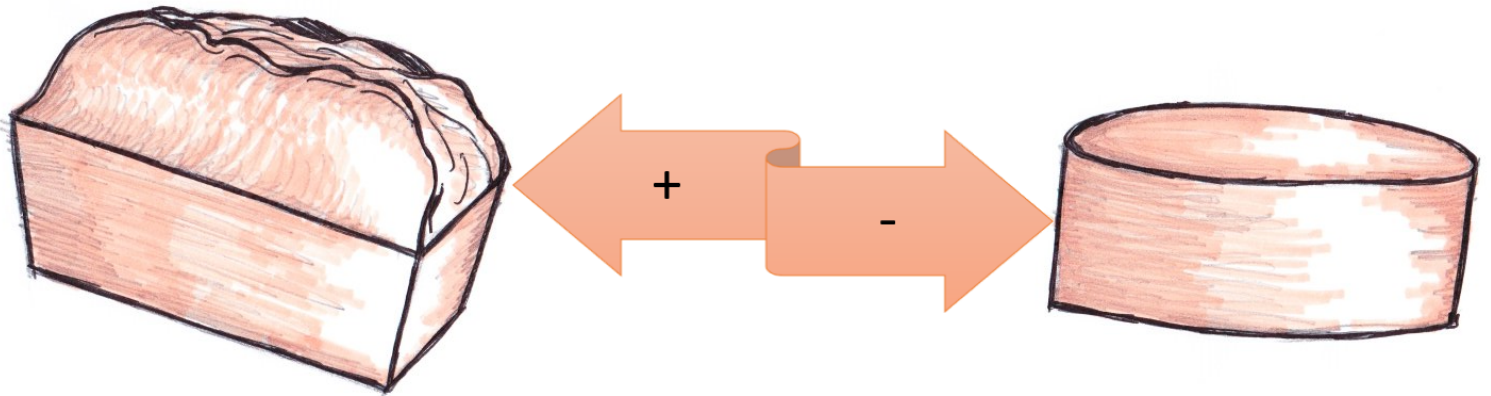




The monographs

Cakes

The recipes



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Alessio Busi



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THE AUTHORS

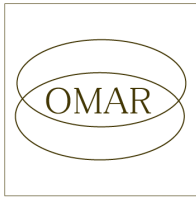
Omar Busi

He was born in Pieve di Cento on 14 March 1970, in Italy. He discovered his aptitude for pastry, thanks to the activity of pastry bakery, created by his family in 1811: there is no doubt that the food sector belongs to his D.N.A. Since he was a child, he breathed the irresistible smell of bread and cakes: an olfactory memory that turned in life and business choice, supported and shared first by his wife Cristina and then by his son Alessio. Since 1992 he was also a teacher and consultant, dealing with pastry on every level, doing research and experimentation. In every project he carries out he usually works hard, experiencing and testing with great care all the topics he deals with. All his operational or demonstrative didactic proposals are accompanied by a large original recipe book, constantly evolving, which takes into account the economic aspects of both production and marketing, so that the final product makes the best and is successful in the bakery where it is proposed. The passion he feels for his work made him aware of the need to share their expertise also in written form, in order to improve the knowledge of other pastry chefs. Since 2017 he founded a consulting firm, assisted by his son Alessio, food technologist, who entered the society after having obtained a master degree in food science and technology in Milan. Today they carry out only consulting and training activities, at companies and professional schools, leader in their sector. Their business is all about working in a creative and constructive way, side by side with food technicians and technologists, to carry out research and studies about semi-finished products and raw material, to innovate and optimize the production lines, to launch new formats studying and customizing the products to propose, to form and supervise the content of messages of the sales network and product testimonials. Alessio's presence in the consulting firm makes a significant and fundamental contribution, to pursue goals of quality and exhaustiveness they have set to achieve, cooperating with companies.



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Alessio Busi

He was born in 1992 and since he was a child, he breathed the smells from his family bakery, smells that belong to his D.N.A.

As food technologist, he can't stand and he doesn't support the tendentious debates and the ideological excesses but he follows and respects his work ethics and professional conduct, fighting all forms and manifestations of lawlessness and fraud. He enjoys enhancing his technical, legislative and management skills in the food sector, with a particular preference to transmit



his acquired knowledge ,to anyone who has a need or desire ,for the growth and development of the food sector: to point out what happens in the dough during leavening, scientifically explain the reason for certain procedures, doses and temperatures, to provide everyone with the tools to modify the preparations with full knowledge of the facts, to learn to take advantage of the physical and chemical processes that occur between the elements and much more.

So, his studies made him aware of the importance to innovate the sector in times and ways, but always respecting the tradition and above all by ensuring that the food products that he controls meet in the first-place health and nutritional needs, without neglecting taste and sustainability, with respect for the environment and for cost considerations. Just the aspect of environmental sustainability was the topic of his degree thesis, focused on the development of new technologies of compostable packaging.

He has always worked with Omar Busi in the production of teaching materials, useful for his courses and of the texts of the published books.

He works with many leading magazines of the field, for in-depth articles.

He collaborates with leading companies, operating in the chocolate field and in the milling art, for the study and development of specific products, as well as front man at trade fairs and events. Since September 2017 he collaborates regularly with the most important schools of the sector, where he is in charge of the training of students at all levels (neophytes, amateurs, apprentices, practitioners).

Alessio Busi

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TABLE OF CONTENTS

<u>Part 1: Basic recipes</u>	7
<u>CAKE MASSA LEGGERA (LIGHT WHISKED CAKE)</u>	8
<u>CAKE MASSA MEDIA (MEDIUM WHISKED CAKE)</u>	10
<u>CAKE MASSA PESANTE (HEAVY WHISKED CAKE)</u>	11
<u>Part 2: Recipes</u>	12
<u>CAKE ARANCIA E CAROTE (ORANGE AND CARROT CAKE)</u>	13
<u>CAKE FRUTTA E CACAO (COCOA FRUIT CAKE)</u>	15
<u>CAKE LAMPONI E CIOCCOLATO AL LATTE (RASPBERRY AND MILK CHOCOLATE CAKE)</u>	17
<u>CAKE MANGO E BANANA (MANGO, BANANA CAKE)</u>	20
<u>CAKE MONTASÙ (RASPBERRY, WHITE CHOCOLATE & MASCARPONE CAKE)</u>	23
<u>CAKE PARADISO & FRUTTA (APPLE&APRICOT CRUMBLE CAKE)</u>	26
<u>CAKE PIEDMONT (CAKE MADE OF POLENTA, COATED WITH ROCHER GLAZE)</u>	28
<u>CAKE RICOTTA & LIMONE (RICOTTA & LEMON CAKE)</u>	30
<u>CAKE ROCHER (SHORTBREAD PASTRY RINGS FILLED WITH LEMON CREAM AND CHANTILLY CREAM)</u>	33
<u>TEMPO DI LANGHE (BROWNIE DOUGH FILLED WITH A NAMELAKA STRACCHINO, COFFEE AND MILK CHOCOLATE)</u>	35
<u>CHOCOLATE CAKE (POLENTA CAKE, COATED WITH A CREMINO GLAZE)</u>	39
<u>CROSTATA PRELUDIO (SHORTBREAD PIE FILLED WITH APRICOT JAM)</u>	41
<u>PROFUMI D'ESTATE (YOGHURT, WHITE CHOCOLATE & CITRUS FRUIT CAKE)</u>	43
<u>SACHER & GIANDUIA (SACHER FILLED WITH MANGO, PASSION FRUIT AND LIME JAM)</u>	45
<u>TORTA AI PINOLI (PINE NUT CAKE)</u>	48
<u>TORTA ALLE PERE (PEAR CAKE)</u>	50
<u>TORTA BELLA ELENA (COCOA SHORTBREAD CAKE FILLED WITH PEAR JAM)</u>	52
<u>TORTA CAPRESE (ALMOND FLOUR COCOA CAKE)</u>	55
<u>TORTA DELLE TAGLIATELLE (FRANGIPANE CAKE FILLED WITH ALMONDS AND CITRUS FRUIT)</u>	57
<u>TORTA INTEGRALE E NOCI (BROWN WALNUT CAKE)</u>	61

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<u>TORTA LADINA (ALMOND AND BUCKWHEAT CAKE FILLED WITH RASPBERRY JAM)</u>	63
<u>TORTA PISTACCHIO & ALBICOCHE (PISTACHIO & APRICOT CAKE)</u>	65
<u>TORTA RUSSA (PUFF PASTRY CAKE STUFFED WITH PASTRY CREAM AND RAISIN)</u>	68

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