

## THE PAVONI ITALIA KNOW - HOW MEETS THE CREATIVE GENIUS OF CEDRIC GROLET

### THE ART OF PASTRY AND PASTRY AS ART

Cédric Grolet, elected "The World's Best Pastry Chef 2018" during the ceremony of the World's 50 Best Restaurants 2018 in Bilbao and awarded in 2017 as Best Catering Pastry Chef at Les Grandes Tables du Monde in New York, realizes his desserts by tracing them with the minutia of an artist and an astonishing attention to detail, naturalness and realism. Its products are incredibly "real", as well as absolutely excellent and exciting tasting. Tasting a dessert from Cédric is, by unanimous definition, an all-round sensory experience.

His creations are born from the enthusiastic wonder with which the Pastry Chef observes and lives the nature, the colors, the flavors, the combinations of taste, bold and unusual, always appealing and full of intense suggestion.

Pavoni Italia, always looking for absolute excellence, quality, true innovation that fascinates and impresses without leaving aside the solidity of tradition, has found in Cédric a careful and complete interpreter of its values.

*"With the Pavoni Italia company, the agreement was immediate and I am happy to present our project to the world, the result of intense teamwork. The company has been able to transform my ideas, my sketches into unique products that will allow confectioners all over the world to have simply perfect results. Each silicone mold has been studied with small variations, small details that will give the finished product a wholly original, authentic and real feature. I refer to three types of silicone molds: from the cake tin to the mold for single portions, up to the mold to enrich mini-tart; all focused on my iconic creations: lemon, hazelnut and chestnuts.*

*I am pleased with the quality of the collaboration with Pavoni, based on total empathy, and very proud to present the first examples of my line: **Cedric Grolet for Pavoni Italia** "*

Through the use of these products it is possible to realize creations full of meticulous details that fully replicate, even in imperfections, the products of nature with its marvelous characteristics, expanding the perception of craftsmanship that makes each product unique.

The main objective of the company is to offer high quality professional products and to make available innovative forms and ideas, the result of the encounter between the mastery of the best confectioners and the customization and production capacity of Pavoni Italia, gained in 40 years of activity.

"From research, to development, to production and distribution, Pavoni Italia aims to create beautiful products, well made and designed for specific needs, also through the passionate responsibility of its collaborators. Those who choose Pavoni products can be considered Pavoni's partners in the search for quality, excellence and success. The personal interpretation and the possibility of a touch of craftsmanship are an added value that is added to the high technical content of the press. " This is the enthusiastic comment by Corinna Raineri Pavoni, President of Pavoni Italia.

The debut of the **Cedric Grolet for Pavoni** line proposes, for each of the 3 subjects - lemon, hazelnut and chestnuts - a kit of silicone molds able to realize different types of creations:

- 20 fingerprint silicone mold for the creation of mono-tart;
- 8 fingerprint silicone double mold for the realization of 3D single portions able to reproduce each subject in its entirety;
- silicone mold for cakes.



Image captions:

- Image 1\_ Silicone mold for mono-tart subject chestnuts, lemon and hazelnut
- Image 2\_ Silicone mold for single portions 3D hazel subject
- Image 3\_ Silicone mold for lemon subject cake

**PAVONI ITALY S.p.A.** - [www.pavonitalia.com](http://www.pavonitalia.com)

*Four decades of innovation and experience in the white art, confectionery and professional ice cream market and the HO.RE.CA. For over 15 years now also in the household sector with the objects and solutions of the PAVONIDEA brand, tested and used for some time in the professional market by the best chefs and confectioners in the world. Not only. A division dedicated to the design and construction of a complete range of polyethylene and polypropylene containers for the food industry and for other segments such as chemicals, pharmaceuticals, integrated logistics and automotive. Approximately 6,000 items in the range and 20,500 m2 of company in Suisio, in the province of Bergamo. These are the numbers PAVONI ITALIA, which bases its constant growth on three main strategic lines: the enhancement of human resources, innovation and internationalization with a range of beautiful and well-made products, designed to the specific needs of the customer. The company has distributors all over the world: in particular in Europe, the Arab countries and the United States, but it is also present in Africa, the Far East and Australia. Approximately 75% of turnover is achieved abroad.*