



35th WACS World Congress

Daejeon, Korea, 1-5 May 2012

Team Manager FABIO TACCHELLA

Fabio Tacchella is a chef and gastronomic consultant of the highest level.

His inventiveness and his great mastery express themselves in more and more extraordinary and effective ways also in the creation of innovative cooking tools and cooking systems, all patented. In a crescendo of abilities and activities, he has reached today the top of Italian cooking. His cooking style is influenced by prestigious masters with a very personal touch and continuous research. Passing through more and more prestigious stages he has refined and matured his professionalism and experience. He is member of Italian Cook Federation ever since 1974. Numerous prizes and acknowledgements confirm his genius and dedication in the innovations, among them gold and bronze medals at the Frankfurt Olympics, two silver medals at the Basilea World Olympics, captain of Italian national team at Berlin Olympics and the acknowledgement from Italian Cooking Academy as best Italian Cook for the year 2000. His cooking art secrets are at public disposal, however, as Fabio Tacchella is co-author and, since 2001 author, of numerous cooking books. His ability and fame are also known internationally, as a matter of fact he has contributed at various degrees all around the world, from Tokyo to New Zealand, from Arab Emirates to Canada.

Chef and researcher

Team Coach LJUBICA KOMLENIC

Ljubica Komlenic is an Executive Chef who has worked for fifteen years (15 years) in the Venetian coast, enjoying good reputation as a "professional careful and meticulous." Naturalized Italian, like Liu call colleagues, he immediately expressed his great interest for the local cuisine and products of quality, always has expressed in his kitchen with style and imagination. She graduated in 1992 with honors as a Technical Bioproduction, he attended Professionals with a great many specialized courses, along with attendance cooking classes in Italy and abroad, as well as for pastry. Numerous initiatives are its participation in food Solidarity in the restaurant business, and was able to talk about if the fastidiousness and precision of systematic in the kitchen. And 'careful the correct process, and transformation, know at and applies cooking systems and innovative processing, and is always updated in the restaurant of high standard. Because of these quality has been invited to join the chefs on the NIC, since 2009, to play an important role, that of the Team Coach training of the Junior Team. On many occasions the Board NIC inserts the presence of the observer as a chef Liu punctual Senior Team Training Facility, for his expertise in the field International WACS certified as a judge.

Executive Chef at Intenational Beach Hotel, Hotel Adriatic Sea and Blues Bar in Caorle (Venice VE)



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Chef **ANGELO GIOVANNI DI LENA**

Nato il 9 Agosto 1967 in Francia da genitori italiani, dopo le scuole medie, la sua grande passione per la cucina lo portò a studiare nelle scuole alberghiere di Termoli dove conseguì il diploma. Sviluppò la sua formazione professionale sulla Riviera Romagnola e nelle più importanti città d'Italia.

Dopo molte esperienze professionali all'estero (Francia, Giappone, Norvegia, Spagna), torna in Italia dove, quasi per gioco comincia a partecipare a numerosi concorsi, aggiudicandosi premi importanti (Campione d'Italia, premio Taittinger e varie medaglie). Questi grandi risultati gli dettero la possibilità di entrare nella Nazionale Italiana Cuochi nel 2007 e dal 2011 conseguì il titolo di capitano.

Da dieci anni lavora come Chef al Grand Hotel di Cesenatico dove vive con la moglie Nadia e i suoi due figli.

Executive Chef presso Grand Hotel Cesenatico a Cesenatico (Fc)

Junior Chef **GIOVANNI LORUSSO**

Sono nato in un paesino della provincia di Barletta, Bisceglie, nel giorno 25 Aprile del 1989, ho 23 anni.

Nel 2007 mi sono diplomato come tecnico dei servizi Alberghieri e ristorativi a Molfetta.

La mia carriera professionale inizia in un ristorante nel mio paese, in tre anni il mio bagaglio professionale si è arricchito molto e così la voglia di crescere e migliorare mi hanno portato all'estero dove ho viaggiato e girato tanto. Questo mi ha spinto ad intraprendere un nuovo stile di cucina più completa considerando oltre al gusto anche l'aspetto estetico. Bisogna dire che ogni chef cerca sempre di personalizzare le ricette, cerca sempre di rendere propria ogni preparazione, questo vien fuori con l'esperienza e la voglia di crescere, cosa sto cercando di fare....

Il continuare a migliorare e confrontarsi con gente di altre culture mi hanno spinto a frequentare molti corsi di perfezionamento e concorsi di livello nazionale ed internazionale.

Nell'anno 2009 sono entrato nella squadra nazionale.

Executive Chef presso Le Lampare Al Fortino a Trani (Bt)

 GRAND HOTEL CESENATICO **** Superior




LE LAMPARE AL FORTINO
SLOW RESTAURANT



F.I.C. Federazione Italiana Cuochi – Piazzale delle Crociate, 15 00162 Roma

Phone +39.06.4402178/44202209 Fax +39.06.44246203

Website: <http://www.fic.it> Email: fic@fic.it



N.I.C. Nazionale Italiana Cuochi - Via Fra Paolo Sarpi, 1 - 31033 Castelfranco Veneto
Website: <http://www.nazionaleitalianacuochi.com> Email: info@nazionaleitalianacuochi.com

ROYALE DI RICOTTA CON COMPOSIZIONE DI FUNGHI E SPUMA ALLA RUCOLA E PICCOLI GERMOGLI

PER LA ROYALE:

GR 300 DI RICOTTA FRESCA, GR 70 CREAM, GR 40 PARMESAN, 3 EGGS, SALT AND PEPPER, GR 20 CHLOROPHYLL CARROT POWDER

PREPARATION:

BLEND ALL INGREDIENTS LEAVING BY THE CHLOROPHYLL, PAY AND DIE IN A STEAM COOKING AT 90 ° TO 30 MINUTES. TRANSFORM AND REGENERATE AT 55 °. SPREAD OF CHLOROPHYLL WITH CARROTS.

FOR THE COMPOSITION OF MUSHROOMS:

GR 100 GREEN APPLE, GR 50 CARROTS, GR 200 MUSHROOMS, GR 60 TAPIOCA, ASCORBIC ACID AT TASTE, GR 100 VEGETABLE SOUP BAKED IN VASE, GR 300 SEMI-SKIMMED MILK

PREPARATION:

TAPIOCA COOKING IN MILK AND VEGETABLE SOUP, COOL. CLEAN AND CUT BRUNOISE APPLE AND CARROT, MUSHROOMS AND APPLE. BLANCHING THE CARROT AND MUSHROOMS AND PUT THE APPLES IN A WATER BATH AND ASCORBIC ACID. COMBINING THE INGREDIENTS, ADJUST TO TASTE AND FORM IN THE MOULD.

PER LA SPUMA ALLA RUCOLA:

GR 100 ROCKET, GR 20 LEMON JUICE, GR 500 ALMOND MILK, GR 100 BUTTER

PREPARATION:

REDUCE THE ALMOND MILK UP TO 200 GR, WHISK WITH THE REST OF THE INGREDIENTS AND FILTER. TASTE AND ADJUST TO PAY IN A TRAP WITH CHARGE.

FOR THE CRISPY RED BEET:

GR 50 BUTTER, GR 50 PARMESAN CHEESE, GR 50 ALBUMEN, GR 50 FLOUR, GR 10 RED BEET JUICE

PREPARATION:

MIX ALL INGREDIENTS TOGETHER, TO LAY DOWN ON PAPER OVEN GIVING THE CHOICE FORM, CUT AND COOK A 160 ° C FOR 5 MINUTES OR FASTER COOKING IN MICROWAVE FOR 40 SECONDS.

PER LA GUARNIZIONE:

GR 60 DI MIXED SPROUTS



HALIBUT COAT WITH TOMATO COVER, BLACK OLIVE SAUCE AND STUFFED SHRIMP WITH SAFFRON AND RED CAMELIZED SHALLOTS

PER L'HALIBUT:

GR 1000 DI HALIBUT RIFILATO, SALT AND PEPPER AT TASTE, GR 180 TOMATO COVER COVER:

GR 100 POMODORO RAISIN, GR 30 BLACK OLIVE, GR 50 FUMETTO DI PESCE, GR 5 BARBETTA FINOCCHIO, FIBER AT TASTE, SALT AND PEPPER TO TASTE, MICRYO PER LUCIDARE QB

PREPARATION:

DEPRIVING TOMATOES FROM SKIN AND GARNISH WITH BROWN SUGAR, SALT AND OIL. SAUTÉ 40 ° C FOR 10 HOURS. CUT IN CUBES TOMATOES AND OLIVES TO JOIN BROKEN, OF TASTE AND ADJUST TO CONSISTENCY WITH THE FIBER AND THE CARTOON FISH. SEASON THE FILLETS OF ALIBUT WITH SALT AND PEPPER, THE SHELL FORM WITH TOMATOES. BAKE AT 90 ° C UP TO A TEMPERATURE OF A HEART 62 ° C, PAINT WITH LEAVING THE MICRYO.

FOR THE WHITE FILLING:

GR 50 WASTE ALIBUT, GR 25 WHITE BREAD, GR 25 CREAM, LIQUID SALT AT TASTE

FOR THE FILLING OF SHRIMP:

GR 120 CUT RED SHRIMP, GR 40 CAMELIZED SHALLOTS, SALT AND PEPPER AT TASTE

FOR CAMELIZED SHALLOTS

GR 50 SHALLOT, GR 100 WATER, GR 15 SUGAR, LIQUID SALT AT TASTE

PROCEDIMENTO:

COMBINING THE INGREDIENTS AND BRING CONSISTENCY.

STUFFED SHRIMP RED:

GR 40 PAN BRIOCHE, GR 60 CLARIFIED BUTTER, GR 100 WHITE STUFFING, GR 160 STUFFED SHRIMP

PREPARATION:

CUT THE PAN BRIOCHE AT SLICER.SPREAD OF WHITE AND FORM THE STUFFING STUFFED WITH SHRIMP AND FILLING SCALLION. CUT, AND TRIMMING. BROWN IN A PAN WITH CLARIFIED BUTTER.

VEGETABLE:

GR 100 PUMPKIN, GR 100 ENDIVE, GR 500 SPINACH, GR 50 EXTRA VIRGIN OLIVE OIL, SALT AND PEPPER AT TASTE

PREPARATION:

TAGLIARE A JULIENNE LA ZUCCA E L'INDIVIA. SCOTTARE IN ACQUA CON ACIDO ASCORBICO E INSAPORIRE IN PADELLA . A PARTE SCOTTARE LEGGERMENTE GLI SPINACI CON L'OLIO. AGGIUSTARE DI SAPORE. CUT TO THE PUMPKIN AND ENDIVE. BLANCH IN WATER WITH ASCORBIC ACID IN PAN. SCALD SLIGHTLY SPINACH WITH OIL. ADJUST TO TASTE.

FOR BISQUE:

GR 200 SHRIMP HEADS, GR 25 EXTRA VIRGIN OLIVE OIL, GR 40 CELERY, GR 40 CARROTS, GR 20 GOLD ONION, GR 10 GREEN LEEKS, 2 CLOVE GARLIC, GR 5 BRANDY, GR 40 TOMATOES, GR 40 TOMATO SAUCE, GR 2 BLACK PEPPER-CORNS, ICE AT TASTE, LIQUID SALT AT TASTE, GR 1 AROMATIC HERBS, LAUREL-THYME-CHIVES-BEARD OF FENNEL-PARSLEY

PREPARATION

SAUTÉ VEGETABLES WITH OLIVE OIL CUT A SMALL PIECE, ADD THE HERBS. WITHER AND ADD THE HEADS OF SHRIMP LEAVING BROWN WELL, DEGLAZE WITH COGNAC. ADD FRESH TOMATOES WITH CHOPPED AND FILLED WITH ICE AND WATER. AL BOLLORE SKIM AND SIMMER FOR ABOUT 30 MINUTES, BLEND WITH IMMERSORE COMPLETE AND COOKING FOR 10 MORE MINUTES TO PASS AT'ETAMINA. REDUCE TIME TO TAKE A NUMBER AND USE. EMULSIFYING COLD WITH BUTTER.

FOR THE SAUCE SAFFRON:

GR 50 BUTTER ,GR 40 FRESH ONION, GR 150 POTATOES, GR 200 FISH BROTH, GR 100 FRESH CREAM, SALT AND PEPPER AT TASTE, SAFFRON AT TASTE ,GR 50 BUTTER TO EMULSIFY

PREPARATION:

BROWN THE ONIONS WITH BUTTER, ADD THE POTATOES CUT WITH SAFFRON, FLAVOR AND VESARE THE FISH SOUP WITH CREAM. COOK SLOWLY. BLEND IN A MIXER AND PASS THROUGH A SIEVE, ADD THE SAFFRON AND THE BUTTER, EMULSIFYING.



VARIATION OF KOBE WITH TRUFFLE SAUCE

FOR KOBE:

GR 1000 ENTRECOTE OF KOBE, AROMATIC SALT AT TASTE, GR 20 BLACK TRUFFLE, GR 80 KOBE FAT

PREPARATION:

CUT ABOVE THE KOBE A CLEAN HEART, BROWN IN NON-STICK WITH THE GREASE IN UNIFORM, SALT AND PEPPER. KEEP FIRING INSIDE A 48 °, CUT AND SPREAD OF BLACK TRUFFLE.

FOR BREAD:

GR 20 SHALLOTS MATURED, GR 5 (MARJORAM - OREGANO - ROSEMARY), GR 80 EXTRA VIRGIN OLIVE OIL, GR 150 OF STUFFING, GR 40 DI WHITE BREAD CUBES, GR 150 DI PURPLE ARTICHOKE, NITRATE SALT AT TASTE, BLACK PEPPER AT TASTE, GR 5 DRIED PINK PEPPER, GR 10 CORIANDER, GR 100 CRUST OF BREAD

FOR THE STUFFING OF MEAT:

GR 75 BRISKET, GR 150 CREAM, SALT AND PEPPER AT TASTE

FOR THE BRISKET MARINADE:

GR 100 DI BRISKET, GR 15 BALSAMIC VINEGAR, SALT AND PEPPER AT TASTE

FOR CRUST OF BREAD:

GR 50 PANCARRÈ, GR 50 PARMESAN CHEESE, GR 50 BUTTER

PREPARATION:

CLEAN AND PARRY THE BRISKET, CUT AND MARINATE FOR 30 MINUTES. MATURING THE SHALLOTS, PEEL AND BLANCH THE ARTICHOKE. COMBINE ALL INGREDIENTS TO COLD AND ADJUST TO TASTE, AND CLOSE TO TRAIN IN TERRINE IN UNIFORM. STEAM COOKING UP TO GET A 85 ° 72 ° A HEART, COOL. OIL AND CHANGE IN THE PINK PEPPER AND CILANTRO CRUSHED. CUT AND COVER THE TOP WITH THE CRUST OF BREAD AND WARM IN OVEN FOR 5 MINUTES AT 90 °, MOVE IN SALAMANDER BROWNING.

WHITE PORT WINE REDUCTION:

GR 200 WHITE PORT WINE, GR 10 LEMON PEEL, 1 LAUREL LEAF, GR 5 FENNEL SEEDS, GR 40 SUGAR CANE

PREPARATION:

COMBINING THE INGREDIENTS AND REDUCE FILTER.

PER IL PAVÈ:

GR 300 YELLOW TURNIP, GR 450 TURNIP VEGETABLE SOUP, GR 20 SHALLOT, GR 80 EXTRA VIRGIN OLIVE OIL, SALT AND PEPPER AT TASTE, AGAR-AGAR (GR 8 PER 1 LT OF PRODUCT), GR 80 BEADS OF WHITE TURNIP, BASE BISQUIT SALATO

PREPARATION

BROWN THE SCALLION, ADD THE TURNIP YELLOW CUT AND SEASON. FILLED WITH THE VEGETABLE SOUP AND COOK. BLEND, THE AGAR AND INCORPORATE BOIL, TASTE AND ADJUST TO MOULD WITH PAY IN THE BASE TO THE BISQUIT RED TURNIP. FIND THE BEADS OF TURNIP AND WHITE IN WATER BLANCH, GARNISH WITH FENNEL OIL AND SALT BEARD.

FOR STUFFED ZUCCHINI:

GR 20 ZUCCHINI, GR 20 RED PEPPER, SALT AT TASTE, EXTRA VIRGIN OLIVE OIL

PREPARATION

BLANCH THE ZUCCHINI IN LIGHTLY SALTED WATER AND COOL IN WATER AND ICE. PEEL AND BLANCH SLIGHTLY IN THE PEPPER SKILLET. THE BE STUFFED.

PER IL BISQUIT:

1 YOLK, GR 7 HONEY, GR 2,5 TREHALOSE (MIX), GR 35 FLOUR, GR 17 RED BEET JUICE, GR 1 BAKING (AGGIUNGERE), GR 20 PUREA RED BEET, GR 5 TREHALOSE(MONTARE), 1 ALBUMEN

PREPARATION

PROCEED IN SEQUENCE, THE LAY DOWN ON PAPER MADE FROM A 170 ° OVEN AND BAKE FOR ABOUT 7 MINUTES.

FOR THE VEGETABLES:

GR 50 ASPARAGUS TIPS (GREEN- WHITE), GR 30 TROPEA'S RED ONION, GR 20 FAVETTE, GR 20 CIMETTE RADICCHIO ROSSO, GR 20 CARROTTI, GR 20 ORIGANO FRESCO, GR 30 EXTRA VIRGIN OLIVE OIL, SALT AND PEPPER AT TASTE

PREPARATION:

BLANCH SEPARATELY VEGETABLES, AND ADJUST TO JOIN TASTE.

FOR TRUFFLE SAUCE:

GR 120 BUTTER, GR 30 SHALLOT, 1 FILLET ANCHOVIES, 1 CLOVE OF GARLIC, GR 100 WASTE OF TRUFFLE, GR 150 BEEF SOUP, GR 225 CREAM, SALT AND PEPPER AT TASTE

PREPARATION:

SWEATING THE FAR WITH HALF THE BUTTER SCALLION, ADD THE WASTE OF TRUFFLE WELL WASHED, AND PAY THE LIQUID FLAVOR. TAKE A NUMBER, BLEND AND PASS THROUGH A SIEVE. TASTE AND ADJUST TO KEEP WARM. TO ASSEMBLE THE TIME TO SERVE WITH THE REMAINING BUTTER SAUCE



MOUSSE WITH STRAWBERRIES AND CREAM WITH CHOCOLATE GANACHE VANILLA, GIARDINETTO FRUIT AND COCONUT SORBET STRAWBERRY

FOR MOUSSE:

GR 125 ITALIAN MERINGUE, GR 250 PULP OF STRAWBERRIES, GR 5 LEMON JUICE, GR 250 WHIPPED CREAM, GR 10 FISH GLUE, GR 100 BRUNOISE OF STRAWBERRY SGASATE IN SYRUP 32 B

PREPARATION:

THE MIX WITH THE FLESH MERINGUE STRAWBERRIES AND LEMON, AND ADD THE JELLY BRUNOISE. INCORPORATE THE CREAM AND DIES IN PAY, CUT.

PER LO SCIROPPO 32B:

GR 125 WATER, GR 170 SUGAR

PREPARATION:

PREPARE A SYRUP, WATER OR SUGAR TO BOIL AND STORE IN A COOL BLAST.

CUT TO THE STRAWBERRIES, WASHED AND DRIED PREVIOUSLY, PUT IN A GLASS OF BOULE AND PAY OVER THE COLD SYRUP.

FOR ITALIAN MERINGUE:

GR 150 ALBUMEN, GR 300 SUGAR, GR 100 WATER

PREPARATION:

WARM WATER AND POUR THE SUGAR FREE MIX AND TAKE A 121 °. THE EGG WHITE PLANETARY HEAT WITH THE TORCH AND BEGIN TO ASSEMBLE. SUGAR WITHOUT PAY TO AVOID TOUCHING THE WHIP CARAMELISATION. MOUNT UP TO COMPOUND COLD.

FOR STRAWBERRY GELE':

GR 250 STRAWBERRY, GR 100 SUGAR, GR 5 FISH GLUE

PREPARATION:

WHISK WARM THE PULP AND STRAWBERRY WITH SUGAR IN MICROWAVE CONTROL TO A TEMPERATURE OF ABOUT 50-60 ° C, ADD THE GLUE OF FISH, PREVIOUSLY SOAKED AND SQUEEZED, MIX WELL. PAY IN SILICON AND DIE IN BLAST IN PLACE.

FOR GANACHÈ STRAWBERRY AND CHOCOLATE:

GR 100 STRAWBERRY PULP, GR 50 SUGAR, GR 90 CHOCOLATE MILK, GR 35 DARK CHOCOLATE, GR 25 LIQUID BUTTER, GR 3 STRAWBERRY LIQUEUR, GR 0,1 BLACK PEPPER

PREPARATION:

BOIL THE FLESH AND THE STRAWBERRIES SUGAR POUR IN THE CUTTER ON CHOCOLATE MILK AND DARK, BRING THE TEMPERATURE OF 35 ° C/40 ° C, INCORPORATE THE LIQUID BUTTER, THE LIQUOR AND BLACK PEPPER. LEAVE TO COOL IN REFRIGERATOR.

PER LA SABLÈ FRIABILE :

GR 100 BUTTER, GR 20 ICING SUGAR, GR 30 SUGAR, GR 20 EGGS, GR 60 ALMOND FLOUR, GR 40 STARCH MAIS, GR 70 FLOUR

PREPARATION:

COMBINING THE INGREDIENTS IN THE ORDER AS ABOVE, TO THE HEIGHT OF PASTA 2 MM. AND PUTTING CRUSHING BETWEEN TWO SHEETS OF PAPER AND OVEN TO COOL IN BLAST, CUT TO FIT THE RECTANGLES DIES AFTER WE WILL USE, BAKE AT 140 ° C FOR 15 MINUTES, ½ FAN.

FOR THE PASTRY CREAM VANILLA:

GR 300 MILK, GR 120 SUGAR, GR 24 STARCH MAIS, GR 120 YOLK, ½ BERRY VANILLA

PREPARATION:

MIX WITH MILK INGREDIENTS FOR THE REST OF THE WHOLE TEMPER, HEAT THE REST, TO PAY PART OF THE MISSING AND LEAD TO MARIE A 83 °. PASSING THE MIXER FOR MAKING MORE SMOOTH.

FOR THE STRAWBERRY SORBET:

GR 200 OF SYRUP (L1 WATER + GR 400 SUGAR) OR (GR 200 WATER – GR 20 SUGAR), GR 400 OF STRAWBERRY PULP, GR 10 FRESH LEMON JUICE, GR 10 FIBER FOOD

PREPARATION:

WHISK THE COLD WITH THE LEMON SYRUP AND THE FLESH OF STRAWBERRIES, ADD THE FIBER AND CUT IN NEGATIVE. PACOSSARE AND USE.

MACCARON:

GR 200 SUGAR, GR 70 WATER, GR 80 ALBUMEN, ITALIAN MERINGUE; (USE OF THE HALF DOSE OF MERINGUE GR 125) (TOT. GR 250), GR 100 ICING SUGAR, GR 100 ALMOND FLOUR, GR 40 ALBUMEN

PREPARATION:

MIXING THE DOUGH TO MERINGUE.

BAKE A 145°C FOR 15 MINUTES ½ VENTOLA

STRAWBERRY JAM:

GR 120 SUGAR, GR 100 STRAWBERRY, GR 110 RED ORANGE JUICE, GR 2 IOTA, GR 10 LEMON JUICE

PREPARATION:

GO TO MIXER ALL INGREDIENTS EXCEPT THE IOTA. COOK FOR 2 MINUTES FROM WHEN BUBBLES, INCORPORATE THE IOTA AND BLEND. LEAVE TO COOL IN REFRIGERATOR.

COCONUT CREAM:

GR 150 COCONUT MILK, GR 50 ALMOND MILK, GR 50 TREHALOSE, GR 8 FIBER, GR 25 COCONUT RAPE'

PREPARATION:

MIX ALL INGREDIENTS WELL AND LEAVE ACT THE FIBER.

PER LA GUARNIZIONE:

30 GR UVA DEHYDRATED, 24 FIORI EDULI, 6 STRAWBERRIES (36 LITTLE CLOVES), 12 RASPBERRIES, 24 BLUEBERRIES, 1 PAPAIA (24 THIN SLICES, DIVISO IN 2), 1 MANGO (24 LITTLE CUBES), 1 KIWI (24 ANGOLINI SOTTILI), 6 MULBERRY (DIVISO IN 2), 2 GOLD LEAVE, GR 10 MINT POWDER FROST

SUGAR CYLINDER:

GR 200 SUGAR, GR 60 GLUCOSE, GR 60 WATER

PREPARATION:

MIX ALL INGREDIENTS, TAKE A 152 ° C, COOL THE POT IN COLD WATER TO LOCK THE COOK, THE PAY AND TEMPERATURE FIT SILPAT STARTING WORK SUGAR.

