



## GIACOMO RAFFREDDATO

### *Profile*

Kneading machines, planetary, ovens, dough sheeters, blast chiller temperature, refining machines and tempering machines for chocolate are no longer a secret for the ICIF students thanks to the Master Chocolatier Giacomo Raffreddato. He teaches bakery, pastry, and lessons on ice cream and chocolate in various Institutions around Piedmont Region, he specializes in white art at the Higher Education Institute “Giovanni Giolitti” in Turin, then he continues to increase his knowledge with continuous and constant refresher courses on cream cakes, fresh and dry small pastries, on the processing of chocolate and also on “cakes from the pantry of the kitchen” (this cakes category is so called because they represent the confectionary landscape that belonged to our grandmothers, made of tarts, soft cakes and cakes with fruits, with no added cream that could deteriorate and therefore that can be stored at room temperature or, precisely in the pantry of the kitchen). He participates in regional and national competitions with, as objects of the competition, sculptures and chocolate works realizing artistic pièce and thematic praline.

In addition to teaching at different Culinary Schools, he manages the “Dellaferrera” pastry shop and laboratory ([www.dellaferrera.it](http://www.dellaferrera.it)) in Dogliani of which is holder. It is located in the heart of the Langhe, where the Tonda Gentile Trilobata hazelnut marries the cocoa to create masterful production of chocolates, Easter eggs and chocolate objects.