



silvia federica boldetti

with photographer michele illuzzi

I do not define myself as just a pastry chef, probably because of how I got to where I am now. After two degrees in other fields and realizing that I couldn't work behind a desk my whole life, I decided to change my life. I started an internship at a pastry school in Italy, and then moved around working in different kitchens. Although my pastry career had only begun in 2013, within three years, I had won the title of Pastry Queen, the female world pastry champion. This year I became the only female member at AMPI, an Italian association that unifies the best pastry chefs in the country and is otherwise composed of 70 men.

When people ask me what my job is, I don't want to just answer "a pastry chef." I am a dreamer; I want to combine pastry, writing, communication, and any other project I can imagine. I work as a freelance chef so that I can reinvent myself every single day. And I love it.

When I make a new dessert, cake, or bonbon, I am inspired by everything around me, especially my feelings and emotions. Feelings are a powerful link between reality, our memories, and imagination.

I did the following project with photographer Michele Illuzzi from Giovinazzo, a little city in the south of Italy. We wanted to interpret and mix different worlds of art. It was centered around photography, but also touched on food and introspection about religious and philosophical concepts. The original idea was to analyze the meaning of the Seven Sins, find their opposites,

and create them in chocolate. I made different chocolate bonbons according to each sin's meaning, represented in their aesthetic and flavor.

We wanted to portray the eternal dualism of good and evil, as it exists in every culture and every aspect of lives. Our world is based on an equilibrium of opposite forces. The Latin names of the sins and their opposites are: acedia-mutatio, gula-contemptio, invidia-amor sui, avaritia-liberalitas, superbia-modestia, ira-integritas, luxuria-puritia.

Pictured Left:

Invidia (Envy) Looking at oneself in the mirror is frightening. There is the fear of seeing an empty, worthless reflection. One focuses attention elsewhere, on that which one isn't, having the desire to be something that one could never be, or in search of destruction, if one is incapable of being better. One looks at oneself but doesn't want to see. What's in front of the eyes is only an ego losing its petals. Little handfuls of confidence wither away while one stands still and watches the successes of others, without the courage to find one's own.



Purity

Recipes by Silvia Federica Boldetti

Lime Infusion

Ingredients:

200 g glucose syrup
3 g lime zest

Method:

Mix the glucose syrup with the lime zest and fill 1/4 of a bonbon mold.

Coconut Praline

Ingredients:

150 g dried coconut
100 g anidrous butter
100 g coconut oil
500 g callebaut velvet chocolate

1 drop jasmine oil

Method:

Mix the coconut into the cutter with the butter and the oil. Add the chocolate and temper it to 23 degrees. Finally add the jasmine oil and pour into the molds.

Pictured Left:

Puritia (Purity) The triangle is a symbol of the four elements, a liaison between the human and the divine, love, harmony and proportion. White, like that of newly fallen snow, illuminating, motionless as in solemn moments of silence. Of a peace that doesn't know worldly chaos, but lives on the fragments of infinity in a boundless space.

Envy

Lemon Jelly

Ingredients:

300 g apple pulp
300 g lemon pulp
9 g yellow pectin
40 g sugar
400 g sugar
75 g glucose syrup
40 g inverted sugar
2 g lemon zest

Method:

In a sauce pot, warm up the pulps with the pectin and the first part of sugar. Bring it to a boil and then add the rest of the sugars and cook it until 75 brix. Once cooked, pour over a silicon mat. When it is cool, mix it with the zest and fill the white chocolate shells half way.

Red Apple Ganache

Ingredients:

155 g red apple
20 g lemon juice
35 g glucose syrup
45 g inverted sugar
20 g dextrose
495 g callebaut velvet chocolate
45 g cocoa butter

Method:

Cook the apples in the oven until the pulp is soft. Mix it with the skin to obtain the pulp for the recipe. Warm it up with the lemon juice and the sugars until it reaches 35C. The sugars should melt. Emulsify it with the precrystallized chocolate and cocoa butter. Fill the other half of the mold and let it crystallize a minimum of six hours before closing them.