

NEW PASTRY
COLLECTION
SPRING/SUMMER 2022

MADE IN ITALY

Silikomart Professional | S/S 2022

Chantilly 30

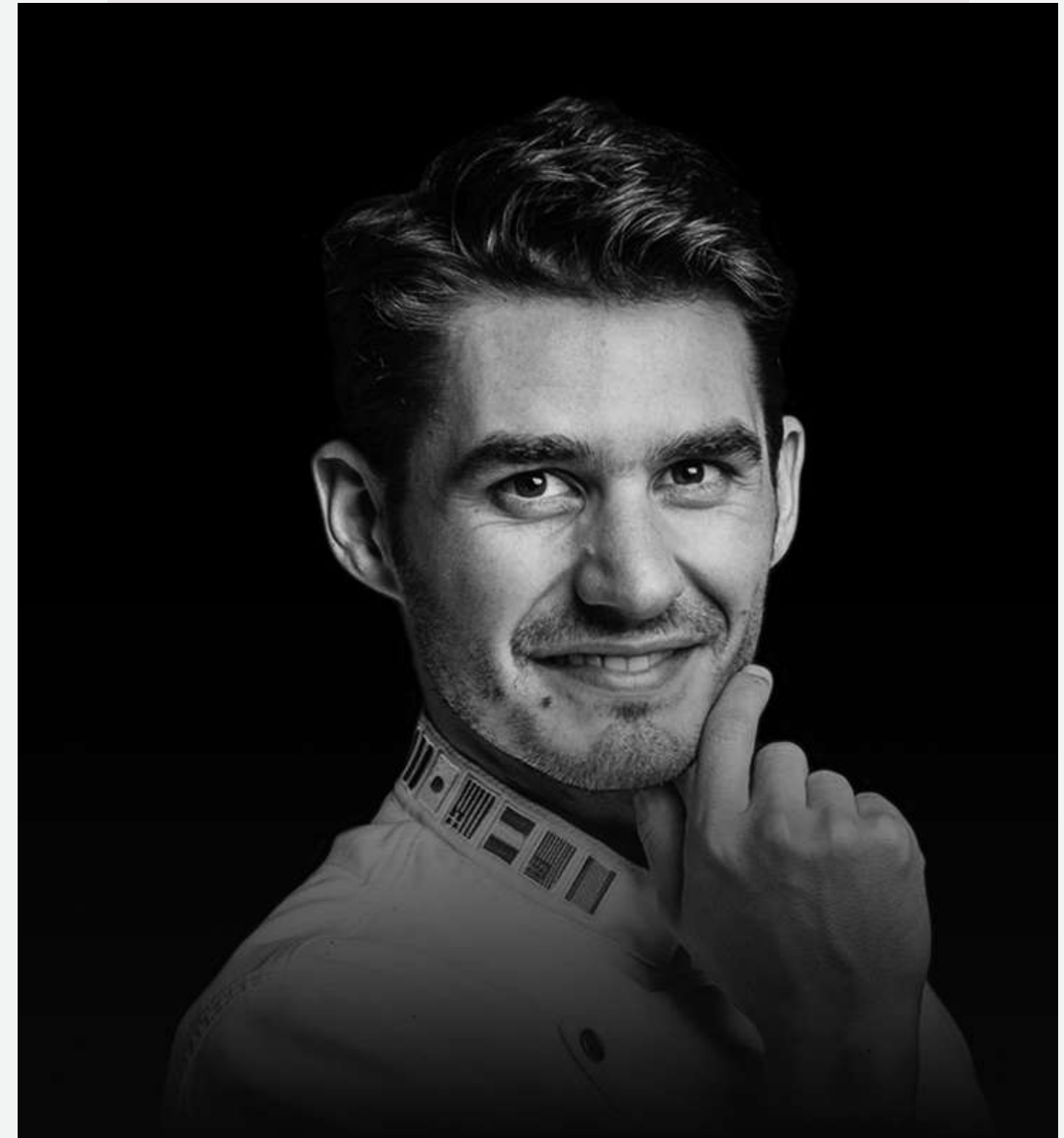
CONCEIVED WITH JÉRÔME DE OLIVEIRA

Chantilly30 is a fluffy cloud of whipped cream freshly dressed out of pastry chef World Champion Jérôme De Oliveira piping bag. It will give softness and flavour to your mini desserts window. Chantilly30, composed of 15 cavities of 30 ml each, is ideal for romantic mousses and semifreddos mini desserts. It is perfect to be glazed thanks to its texture.



Jérôme de Oliveira

Jérôme De Oliveira is a French pastry chef. In 2009 he became the youngest pastry world champion, when he was just 23 years old. In 2011, he opened his boutique "Intuitions by J" in Cannes and then a lab in Grasse. He is a member of the prestigious International Relais Dessert Association.



Chantilly 30

1 SILICONE MOULD

SIZE: Ø47 H 42 MM

VOLUME: 15 X 32 ML

CODE: 36.359.87.0065

EAN: 8051085341061

PCS MASTER: 10



Truffle Éclair 75

CONCEIVED WITH CARMINE DI DONNA

Designed in collaboration with pastry chef Carmine Di Donna, Truffle Eclair75 mould, through the elegance of the spheres of which it is composed, is designed for the creation of a refined plated dessert or a surprising single portion to be decorated.

Supplied with a functional plastic cutter that allows to create original decorations and support bases.



Carmine Di Donna

Carmine di Donna is an Italian pastry chef who manages to combine traditional pastry with modern pastry in an excellent way, thus giving life to unique desserts. In 2015 he became head of pastry at chef Gennaro Esposito's multi-starred restaurant, Torre del Saracino, and in 2017 he joined the prestigious Accademia Maestri Pasticceri Italiani (AMPI). In 2020 he was named "Best Pastry Chef 2020" in the Identità Golose guide. Today he works as a consultant for companies, pastry shops and cooking schools.cucina.



Truffle Éclair 75

**1 SILICONE MOULD
+ 1 CUTTER**

SIZE: 130 X 30.5 H 27.5 MM

VOLUME: 8 X 75 ML

CODE: 36.362.87.0065

EAN: 8051085342266

PCS MASTER: 10



Truffle Crown 90

CONCEIVED WITH CARMINE DI DONNA

Developed in collaboration with pastry chef Carmine Di Donna, Truffle Crown90 mould, with its original circular spherical crown, is designed for the creation of a refined plated dessert or a surprising single-portion to be decorated. A functional plastic pastry cutter is included to create original decorations and bases.



Carmine Di Donna

Carmine di Donna is an Italian pastry chef who manages to combine traditional pastry with modern pastry in an excellent way, thus giving life to unique desserts. In 2015 he became head of pastry at chef Gennaro Esposito's multi-starred restaurant, Torre del Saracino, and in 2017 he joined the prestigious Accademia Maestri Pasticceri Italiani (AMPI). In 2020 he was named "Best Pastry Chef 2020" in the Identità Golose guide. Today he works as a consultant for companies, pastry shops and cooking schools.



Truffle Crown 90

**1 SILICONE MOULD
+ 1 CUTTER**

SIZE: Ø82 H 29 MM

VOLUME: 6 X 92 ML

CODE: 36.361.87.0065

EAN: 8051085341887

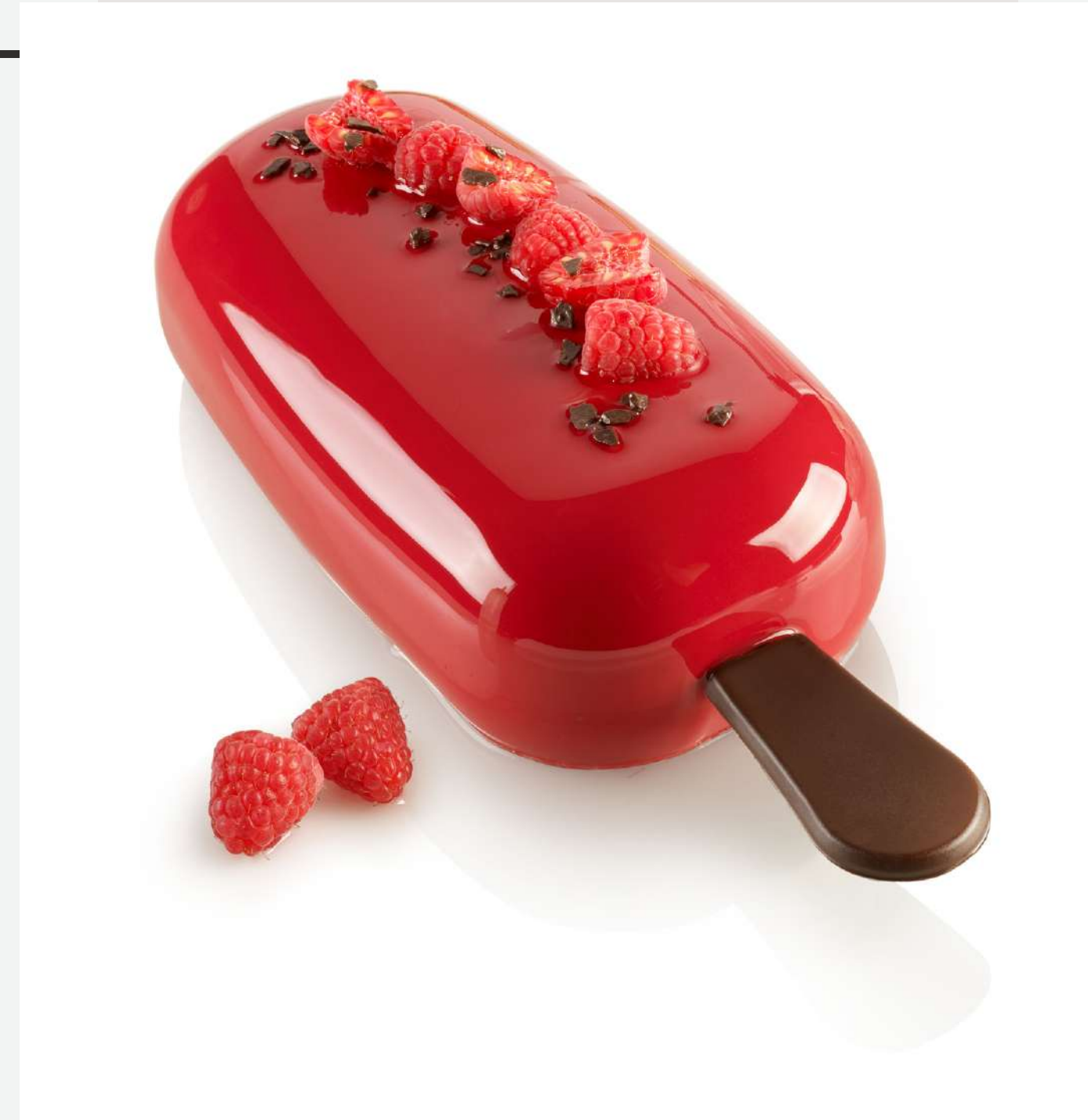
PCS MASTER: 10



Stecco 01 XXL 765

RECIPE BY HANGAR78

The iconic Gel01 gelato on stick by Silikomart Professional now becomes... XXL! Stecco 01 XXL 765 allows you to create an entremetsized 185x95 h60mm and 765 ml volume shaped like an ice cream on a stick. The thermoformed mould provided allows to make the ice-cream stick in chocolate, for an even more realistic effect and greater originality to your pastry shop windows.



Stecco 01 XXL 765

**1 SILICONE MOULD
+ 1 THERMOFORMED MOULD**

SIZE: 185 X 95 H 58 MM

VOLUME: 765 ML

CODE: 20.439.87.0065

EAN: 8051085342181

PCS MASTER: 6



Kit Love 360

CONCEIVED WITH JEAN SÉBASTIEN CLAPIÉ

Kit Love 360 allows you to make a 360 ml cake for two persons, perfect for Valentine's Day.

The kit consists of a mould and a silicone mat that is placed inside the mould to create an entremet with the word love written on it.



Jean Sébastien Clapié

Jean-Sébastien Clapié is a French pastry chef. His pastry can be described as original and eclectic. During his career he worked at the Hotel de Paris in Monaco in the brigade of Alain Ducasse, and in 2013 he decided to move to Japan. He is now Executive Pastry Chef at the Trunk Hotel in Tokyo.



Kit Love 360

**1 SILICONE MOULD
+ 1 SILICONE MAT**

SIZE: Ø120 H 35 MM

VOLUME: 360 ML

CODE: 25.440.87.0065

EAN: 8051085346752

PCS MASTER: 6



The mat can be placed directly into the mould before filling with the chosen preparation so that the writing will result in relief.

Alternatively, it can be used as a mask once the cake has been unmoulded, in that case the decoration should be sprayed with velvet spray. Alternatively, it can be used as a chablon mat so the chocolate love word can be placed on the finished cake.

Gel 14 3D

GEL14 3D, the first fully 3D stick presented by Silikomart Professional. Practical and functional in food-grade silicone, it comes in a 2-piece kit with 50 sticks and 1 tray, suitable for preparing and displaying the product. The Gel14 3D mould is composed of 6 cavities of 75ml each with a special hole for the stick.



Gel 14 3D

**2 SILICONE MOULDS
+ 1 TRAY
+ 50 STICKS**

SIZE: 43 X 93 H 25 MM

VOLUME: 6 X 76 ML

CODE: 25.364.87.0098

EAN: 8051085345892

PCS MASTER: 10



SQ 081 Cube

1 SILICONE MOULD

SIZE: 50 X 50 H 50 MM

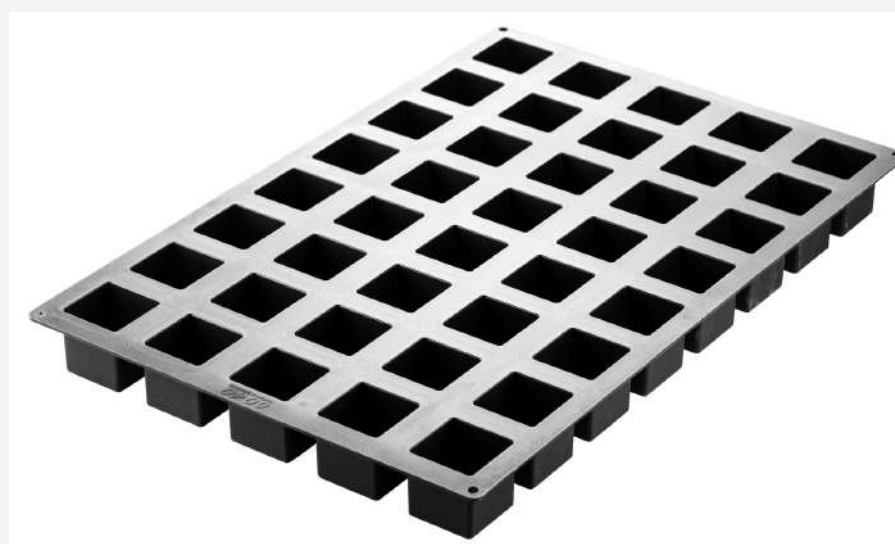
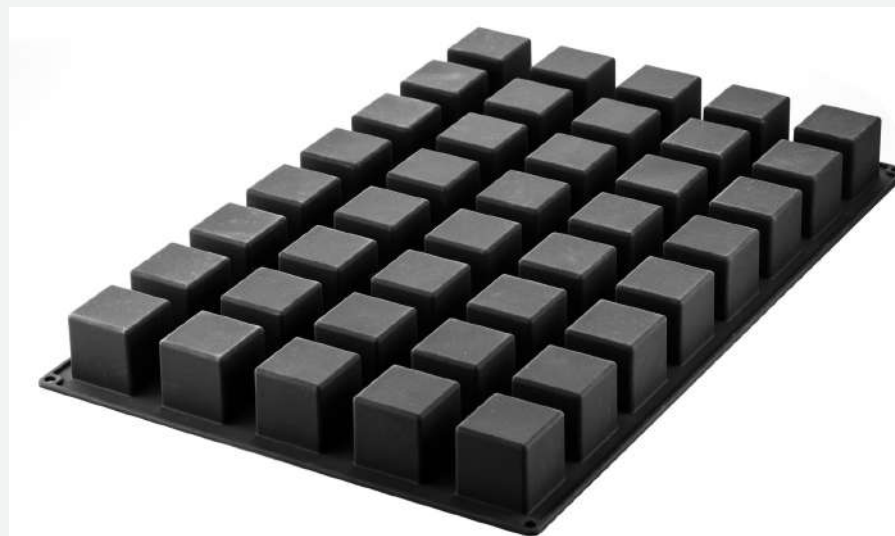
SIZE MOULD: 600X400 MM

VOLUME: 40 X 122.5 ML

CODE: 70.481.20.0098

EAN: 8051085344123

PCS MASTER: 1



Tarte Ring Round

Ø160 h35 mm

RECIPE BY HANGAR78

Silikomart Professional microperforated baking ring now reaches a height of 35 mm.

Tarte Ring is the ring made with the new TPLUS+ technology by Silikomart: a new oven-ready material which is non-stick, stainless, crushproof. It allows homogeneous baking guaranteeing a high thermostability in order to make a traditional impeccable tart.

MADE IN ITALY



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Tarte Ring Round Ø160 h35 mm

1 BAKING RING

SIZE: Ø160 H 35 MM

CODE: 52.368.20.0065

EAN: 8051085346110

PCS MASTER: 10



Berlin 500

RECIPE BY FABRIZIO DONATONE

The new TPLUS+ technology by Silikomart has been used to develop moulds made of a special oven-ready material. High quality material resistant to high temperatures (up to 356°F). Easy unmoulding thanks to the non-stick characteristics of the material. Dishwasher safe, the mould remains unaltered. Oven-ready material for a 100% accurate shape in the result. Impact resistant, even from accidental drops. Long-lasting shape.

Berlin500 mould comes with a practical support in Tritan™, an innovative material that guarantees an excellent durability and safety. It allows you to create a shiny and customisable coating in tempered chocolate that perfectly matches the cake created with TPLUS+ mould.

MADE IN ITALY



Berlin 500

**1 TPLUS+ MOULD
+ 1 TPLUS+ INSERT
+ 1 TRITAN MOULD**

SIZE: 230 X 45 H 55 MM

VOLUME: 500 ML

CODE: 53.003.20.0165

EAN: 8051085347124

PCS MASTER: 12



London 520

RECIPE BY PHILIP KOURY

The new TPLUS+ technology by Silikomart has been used to develop moulds made of a special oven-ready material. High quality material resistant to high temperatures (up to 356°F). Easy unmoulding thanks to the non-stick characteristics of the material.

Dishwasher safe, the mould remains unaltered. Oven-ready material for a 100% accurate shape in the result.

Impact resistant, even from accidental drops. Long-lasting shape.



London 520

1 TPLUS+ MOULD

SIZE: Ø160 H 41 MM

VOLUME: 520 ML

CODE: 53.004.20.0165

EAN: 8051085347056

PCS MASTER: 10



Loving Birds

Reusable thermoformed moulds kit created by Silikomart designers for the creation of a 3D chocolate subject shaped like little birds.



Loving Birds

2 THERMOFORMED MOULDS

SIZE: 145 X 118 H 32 MM

VOLUME: 70 ML

CODE: 70.608.99.0065

EAN: 8051085346271

PCS MASTER: 4



Lucky Bunny

Reusable thermoformed moulds kit created by Silikomart designers for the creation of a 3D chocolate subject shaped like a rabbit.



Lucky Bunny

2 THERMOFORMED MOULDS

SIZE: 110 X 111 H 205 MM

VOLUME: 249 ML

CODE: 70.601.99.0065

EAN: 8051085333257

PCS MASTER: 4



Lady Cocca

Reusable thermoformed moulds kit created by Silikomart designers for the creation of a 3D chocolate subject shaped like a hen.



Easy assembly!

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Lady Cocca

2 THERMOFORMED MOULDS

SIZE: 110 X 115 H 161 MM

VOLUME: 187 ML

CODE: 70.603.99.0065

EAN: 8051085333318

PCS MASTER: 4

