



FOOD SERVICE | GELATO | PATISSERIE

BUSSY & Co.

V I V I A N A V A R E S E R E C I P E S







Fine Dessert.

Since 1967, Bussy wafers have represented a point of reference for the world of desserts and quality decoration: starting with the gelateria through to the pastry bakery and later to the world of haute cuisine. And now we have chosen to collect 18 original recipes created especially for us by Chef Viviana Varese,

12 sweet recipes and 6 savoury recipes using iconic Bussy products, where the whims and creativity of a Michelin star chef shine through in fine desserts and tasty finger foods, easy to replicate and surprising and satisfying even to the most demanding palates.

“Tell me what you **eat** and I will tell you what you **are**.”
(Anthelme Brillat-Savarin)



Made with Love.

Every Bussy wafer is first and foremost a love story. For more than 50 years, we have passionately created tasty and crunchy miniature masterpieces. It was Luigi Vandone, artisanal pastry chef from Milan, who first made the wafer cannolo ready to be filled with cream and ice cream on an industrial scale. The product, then unique in its field, soon became the company icon and, simply called "the

Bussy", it is still recognized all around the world. Fragrance, crunchiness and taste combined with passion, courage, determination and ongoing research: these are the key words that tell Bussy's story, a story first and foremost made up of love for the product and for carrying on an ancient vocation.



50 YEARS OF EXPERIENCE



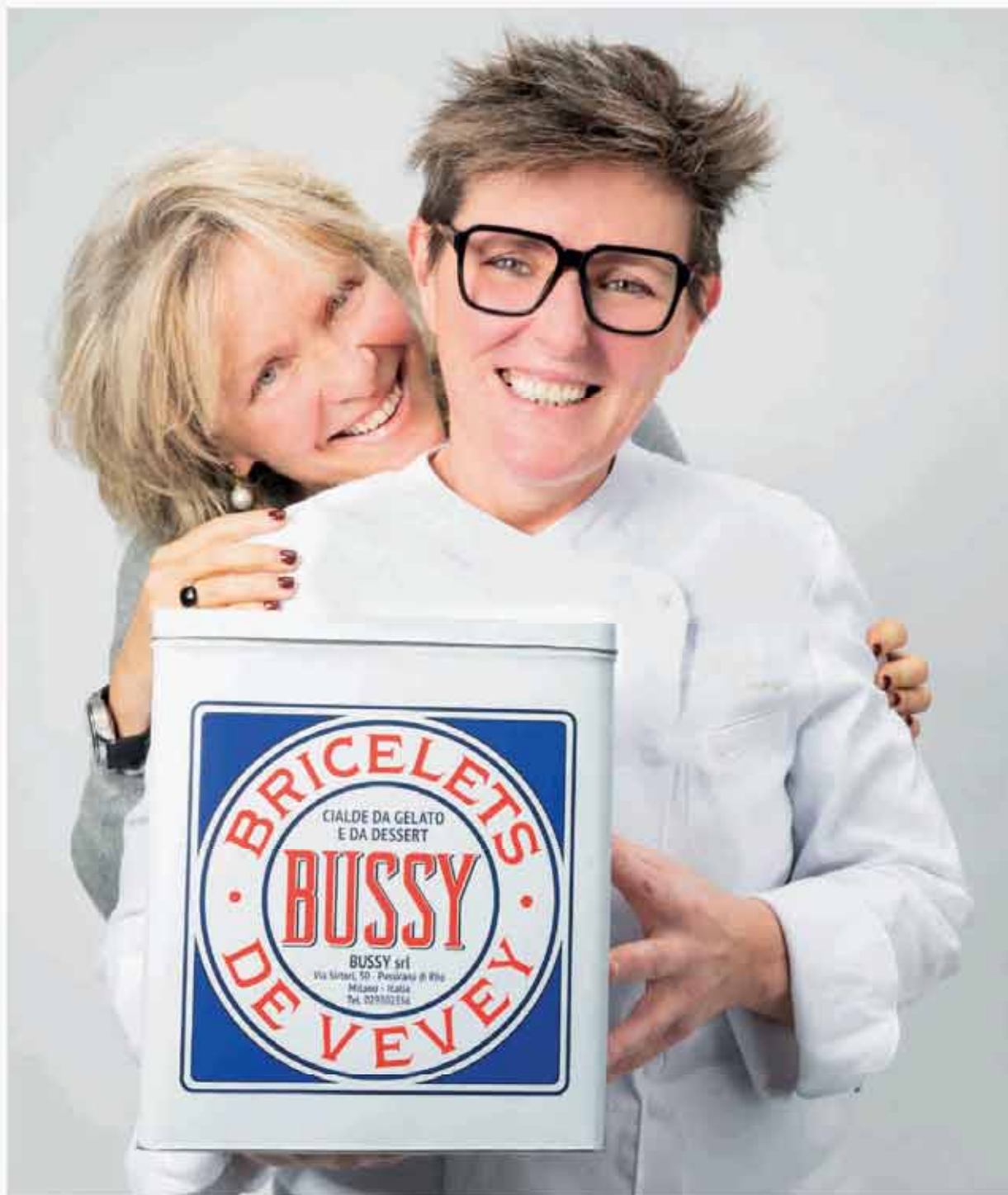
Our Secret.

When you deliver the best, there are no secrets: everything begins with the choice of ingredients: the best ones. The recipe to Bussy's success is simple, as simple as the products the company has always made with the greatest attention to ingredients, and with its consolidated know-how. Bussy has always boasted a clear list of ingredients that ensures the quality of its products; its commitment to research and use of excellent raw ingredients has been constant, without using palm oil, GMO or hydrogenated fats, and flavourings are always natural to create a product with a unique flavour, unmistakable and with unrivalled crunchiness.



100% NATURAL INGREDIENTS





Bio

Starred chef and undisputed "soul" of VIVA, an acronym for her name, Viviana Varese has always renewed her gastronomic universe with authenticity and modernity, in a Milan that is increasingly cosmopolitan and attentive to new styles. Viva is living matter, it is colour, it is life. Viviana proves to have a passion for cooking since she was a child, when she joined the kitchen of the family fish restaurant. By refining her knowledge in various venues, from L'Albereta by Maestro Gualtiero Marchesi to El Celler De Can Roca, and passing by Albert Adrià's restaurant Enigma, Viviana had the opportunity to create a unique style, combining the flavours of tradition with international skills and techniques.

Together in the kitchen.

It all started with an idea: bring together the indisputable quality of our wafers, with the limitless creativity of Viviana Varese, Michelin star chef. To create such original recipes that are always surprising in presentation as well as taste: sophisticated certainly, but always quick and easy to prepare, in true Bussy style. To pull together a dessert that is so appealing and stunning even for the most refined palates in just a few minutes.

“I’m not a **glutton**. I am an **explorer** of food.”
(Erma Bombeck)

Vittoria Vandone, CEO of Bussy
together with Viviana Varese, Chef at VIVA.



Food Service Recipes

by Viviana Varese

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Freehand.

SIGARETTA NERA black rolled wafer with **caramel** sauce, **passion fruit** sauce and **chocolate**.





★ For this recipe **Viviana Varese** has chosen:

SIGARETTA NERA

Rolled wafer straw with vegetable charcoal.

↔ 9,5 cm

∅ 1,2 cm

Ingredients

for 4 servings

For the caramel sauce:

180 g granulated sugar
150 g fresh cream
50 g butter

For the chocolate sauce:

200 g milk
50 g glucose
185 g 60% dark chocolate
17 g cocoa powder

For the passion fruit sauce:

100 g milk
10 g glucose
100 g white chocolate
300 g passion fruit puree

Preparation

For the caramel sauce:

Caramelize the sugar in a saucepan until it has reached a golden colour. Separately, in another pan, bring the cream to a boil and pour it little at a time over the caramelized sugar. Then add the butter and leave to cool at room temperature.

For the passion fruit sauce:

In a saucepan, bring the milk and the glucose to a boil. Put the chopped white chocolate separately, in a container. Pour the milk over the chocolate and emulsify the mixture with care. Add the passion fruit puree; stir the mixture and leave to cool.

For the chocolate sauce:

In a saucepan, bring the milk with the glucose and the cocoa to a boil. Put the chopped chocolate in a separate container, pour the milk over it, and emulsify well. Leave to chill.

Composition:

Place three Bussy black rolled wafers on a plate and garnish as desired with the three sauces previously placed in three bottles. Decorate with a little chopped dark chocolate.



Don't tell the **countryman**.

BUSSY VANIGLIA square wafer with ricotta and confit pears.





★ For this recipe **Viviana Varese** has chosen:

BUSSY VANIGLIA

Classical Bussy wafer in the traditional square shape.

◀▶ 6 cm

▲▼ 6 cm

Ingredients

for 4 servings

For the ricotta filling:

150 g buffalo fresh ricotta
15 g powdered sugar
½ vanilla pod

For the confit pears:

2 Abate Fetel pears
0.3 g ascorbic acid
160 g water
40 g granulated sugar

Preparation

For the ricotta filling:

Sift the ricotta well. Add the powdered sugar and the vanilla pod. Put in the refrigerator.

Composition:

Using a pastry bag with a smooth nozzle, fill half of the Bussy wafer biscuit with the ricotta. Overlap the other half of the biscuit and decorate with the previously strained pears.

For the confit pears:

Peel and cut the pear in small cubes. In a saucepan, make a syrup from water with sugar, and leave to cool. Put the syrup, the pears, and the ascorbic acid in a vacuum bag and close it 100%. Cook in boiling water for 3 minutes. Leave to cool in the refrigerator.

1



2



3



4



Calimera.

LECESTINE CACAO basket wafer covered with cocoa and cocoa grains, vanilla mousse and black cherry.





★ For this recipe **Viviana Varese** has chosen:

LECESTINE CACAO

Wafet cups, cocoa-coated with cocoa sprinkle.

2,1 cm

4,5 cm (external)

Ingredients

for 4 servings

For vanilla mousse:

225 g cream
25 g invert sugar
305 g white chocolate
1 vanilla stick
625 g semi-whipped cream

For decoration:

dark chocolate to taste
2 black cherries in syrup



Preparation

In a saucepan, bring the cream and the invert sugar to a boil. Remove from heat and put the mixture into a bowl; then add the coarsely chopped white chocolate. Take the seeds from the vanilla and add them to the previous mixture. When the mixture reaches 45°, add the semi-whipped cream gradually. Refrigerate.

Composition:

Using a pastry bag with a grooved nozzle, fill the wafer basket Lecestine and decorate with half black cherry in syrup and some dark chocolate flake.



Strawberry heart.

AMOUR millefeuille wafer heart with **strawberry gelatin** and white **chocolate mousse**.





★ For this recipe **Viviana Varese** has chosen:

AMOUR

Little millefeuille wafer heart, strawberry-flavoured.



4 cm

Ingredients

for 4 servings

For the strawberry gelatin:

210 g strawberry puree
50 g granulated sugar
4 g gelatin sheets

For the red cover glaze:

500 g fresh cream
830 g white chocolate
100 g glucose
2 g (single) glass
8 g fat-soluble red colouring

For the white chocolate mousse:

250 g cream
10 g gelatin sheets
400 g white chocolate
600 g semi-whipped cream

For decoration:

dried strawberry powder

Preparation

For the strawberry gelatin:

Soak the gelatin in water and ice. In a saucepan, boil the puree with the sugar and add the rehydrated and wringed gelatin. Stir. Pour the mixture in 2 cm diameter dome molds and keep it in the refrigerator until it becomes hard.

For the white chocolate mousse:

In a saucepan, bring the cream to a boil. Put the chopped chocolate inside a large recipient, pour the cream over it and emulsify carefully. When the mixture reaches 45°, add the semi-whipped cream. Using a pastry bag, strain the mousse in 6 cm diameter round molds. Add the strawberry gelatin and keep it in the freezer.

For the red cover glaze:

In a saucepan, bring the cream with the glucose to a boil. Place the chopped white chocolate in a container and pour over the cream. Rehydrate the gelatin in water and ice and, after well wringed, add it to the cream and chocolate mixture. Emulsify well, add the colouring, and leave to rest in the refrigerator.

Composition:

Glaze the refrigerated dome with the glaze brought to a temperature of 29°. Decorate with a mousse spike, dried strawberry powder, and Bussy heart-shaped wafer biscuit.



Tropical **fresh.**

LEPETITTE VANIGLIA half flattened wafer with **passion fruit** cream, sorbet and sauce.





★ For this recipe **Viviana Varese** has chosen:

LEPETITTÈ VANIGLIA

Half flattened rolled wafer, vanilla flavoured, coated inside with cocoa coating.

✦ 4 cm x 2,8 cm

✦ 1,7 cm

Ingredients

for 4 servings

For the passion fruit sorbet:

500 g passion fruit puree
20 g lemon juice
4 g stabilizer for sorbets
600 g water
220 g granulated sugar

For the passion fruit sauce:

200 g passion fruit puree
80 g water
1 g gelatin sheets

For the passion fruit cream:

500 g passion fruit juice
30 g granulated sugar
5 g agar agar
3 g gelatin sheets



Preparation

For the passion fruit sorbet:

In a saucepan, bring the water and the sugar to a boil. Leave to chill. In a separate container, pour the puree, the lemon juice, and the syrup previously mixed with the stabilizer. Emulsify well and leave to rest for one night. The next day, emulsify again and batch in the ice cream maker.

For the passion fruit cream:

In a saucepan, boil the passion fruit juice. Add the granulated sugar previously mixed with agar agar. Rehydrate the gelatin in water and ice and, once wringed, add it to the mixture. Leave to rest in the refrigerator for at least one hour. Blend the mixture until obtaining a smooth cream.

For the passion fruit sauce:

In a saucepan, bring the water to a boil. Rehydrate the gelatin in water and ice and, once wringed, add it to the boiling water, stirring thoroughly. At the end, add the passion fruit puree. Leave to chill.

Composition:

Using a pastry bag, fill the small Bussy rolled wafers with the passion fruit cream, and use a spatula for the edges. Add a passion fruit sorbet quenelle to the wafers and decorate them with the passion fruit sauce.



A photograph of a cigarette with a large, dark pile of ash on a wooden surface. A glass of red liquid is visible in the upper left corner. The cigarette is positioned diagonally across the frame, with the ash pile at the top right. The background is a textured, light brown surface.

The taste of vice.

CANNOLO MORETTO rolled wafer with tobacco mousse and meringue.



★ For this recipe **Viviana Varese** has chosen:

CANNOLO MORETTO

Cocoa rolled wafer, coated inside with cocoa coating.

10 cm

1,9 cm

Ingredients

for 4 servings

For the tobacco mousse:

300 g milk
300 g cream
250 g egg yolk
188 g granulated sugar
525 g dark chocolate
tobacco

For the grey meringue:

100 g egg white
100 g granulated sugar
2 g black powder colourant

Preparation

For the tobacco mousse:

Boil the milk and cream in a saucepan. In a large container, mix sugar and egg yolk. Pour the hot liquids over the yolk and sugar mixture and put over the heat again. Bring to the temperature of 83°, then add the dark chocolate and emulsify well. Weigh the mixture and add a quantity of tobacco equal to 3% of the resulting weight. Emulsify and leave to rest for at least 6 hours.

For the grey meringue:

Whip the egg white and the granulated sugar in a spiral mixer. Spread it on a Silpat sheet and leave to dry in the oven at 50° for at least 45/50 minutes. Once the meringue is ready, blend well until obtaining a fine powder and add the colourant.

Composition:

Using a pastry bag, fill the rolled wafer with the tobacco mousse, and use a spatula for the edges. Dip one end of the cannolo in the meringue powder and sprinkle the 'ashes' directly on the plate, leaving the excess meringue to fall.



The crunchy side of Tiramisù.

CIOKKI rolled wafer straw with **mascarpone cream** and **dark chocolate**,
sponge finger and **coffee gelato**.





★ For this recipe **Viviana Varese** has chosen:

CIOKKI

Rolled wafer straw filled with cocoa-hazelnut cream.

↔ 9,5 cm

⌀ 1,2 cm



Ingredients

for 4 servings

For the sponge finger:

270 g egg white
250 g granulated sugar
180 g egg yolk
50 g granulated sugar
250 g 00 flour

For the dark chocolate cream:

220 g cream
80 g milk
60 g egg yolk
30 g granulated sugar
150 g dark chocolate

For the mascarpone cream:

250 g mascarpone
100 g egg yolk
60 g powdered sugar
100 g cream
3 g gelatin sheets

For the coffee gelato:

675 g water
175 g granulated sugar
50 g glucose
48 g invert sugar
170 g powder milk
6 g stabilizer for gelato
10 g soluble coffee

Preparation

For the sponge finger:

Whip the egg white and the sugar in a spiral mixer and keep them aside. Whip the egg yolk with the remaining 50 g of granulated sugar. Then add the flour little by little and, last, add the previously whipped meringue, stirring gently from bottom to top. Cook at 170° for about 20 minutes.

For the mascarpone cream:

Mix the egg yolk and the sugar in a large recipient. In a saucepan, boil the cream and pour it over the egg yolk and sugar mixture. Put the new mixture obtained over the heat again and bring it to 83°. Soak the gelatin in water and ice and once wringed, add it to the mixture. Emulsify gently and add the mascarpone. Mix until obtaining a homogeneous mixture and keep it in the refrigerator.

For the dark chocolate cream:

Mix the egg yolk and the sugar in a large recipient. In a saucepan, boil the cream and the milk and pour it over the egg yolk and the sugar. Put the mixture over the heat again and bring it to 83°. Once the temperature is reached, pour the previously chopped chocolate over the mixture. Emulsify gently and keep it in the refrigerator.

For the coffee gelato:

Rehydrate the powder milk in water at 37°. Place the mixture over heat; add the inverted sugar and the glucose and bring to 45°. Once the temperature is reached, add the sugar previously mixed with the stabilizer. Bring to 85°. Then, add the soluble coffee and mix well. Keep it in the freezer for one night. The next day, blend the mixture and batch in the ice cream maker.

Composition:

Using a round ring-mold, make a disc from the baked sponge finger. Soak the disc well in strong coffee and place it on the bottom of a glass. In the centre of the disc, put plenty of dark chocolate cream. Beside, put the mascarpone cream. Lay carefully a coffee gelato quenelle on top. Decorate everything with two Ciokki cocoa-hazelnut rolled wafers straws and sprinkle with plenty of cocoa powder.



Sweet apple.

CANNOLO FLÙ fuchsia rolled wafer with cream and **apple chips**, **almond** velvety cream and **raspberry sorbet**.



★ For this recipe **Viviana Varese** has chosen:

CANNOLO FLÙ

Fuchsia rolled wafer, coated inside with white milk coating.

7 cm 1,9 cm

CRUNCHY STRAWBERRY

Strawberry puffed rice

Ingredients

for 4 servings

For the almond velvety cream (filling of the pink rolled wafer):

163 g milk
7 g glucose paste
4 g gelatin sheets
250 g 'Ivoire' white chocolate
300 g fresh cream

For the apple cream (accompanying sauce):

5 'Pink Lady' apples
juice from one lemon

For the apple chips:

1 'Pink Lady' apple
200 g water
80 g granulated sugar
0.6 g citric acid

For the raspberry sorbet:

500 g raspberry juice without sugar
6 g stabilizer for gelato
1000 g water
480 g sugar

For decoration:

candied almonds
edible flowers

Preparation

For the almond velvety cream:

In a saucepan, boil the milk with the glucose and pour it over the chopped chocolate slowly. Make an emulsion and add the gelatin previously rehydrated in water and ice. Emulsify well and add the cold cream while continuing to stir. Keep it in the refrigerator for at least 8 hours.

For the apple cream:

Wash the apples thoroughly and cut them into cubes. Put them in a saucepan together with the lemon juice and cook until they become soft. Pass them through a sieve and let them cool.

For the apple chips:

Cut the apple to very thin slices. Make a syrup of water and sugar and, once cold, put it in a vacuum bag and add the apple slices and the citric acid and cook them in boiling water for 2 minutes. Leave to chill, then open the bag and place the apple slices on a tray covered with baking sheet

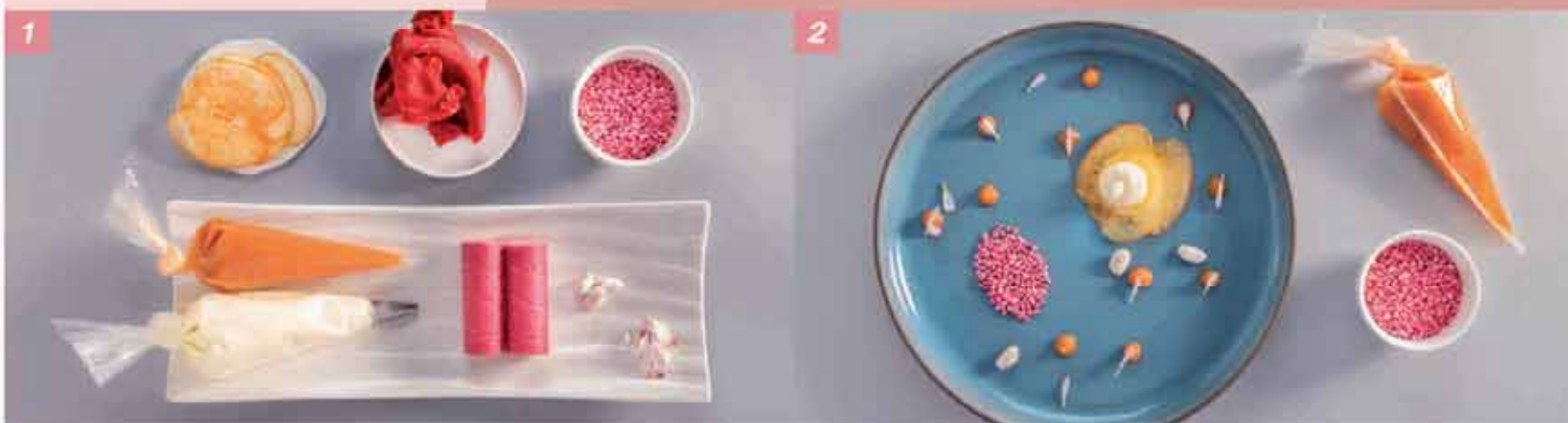
and bake in the oven at 50° for 50 minutes. Keep the apple slices well separated until use.

For the raspberry sorbet:

In a saucepan, boil the water and the sugar and leave to cool. Add the stabilizer to the syrup and mix well. Add the juice by emulsifying using a blender and keep it in the refrigerator for at least one night. The day after, emulsify well and batch in the batch freezer. Keep it in the freezer at -16°.

Composition:

Pour a little apple cream and a base of grains, fill the rolled wafer with the almond velvety cream. Decorate everything with the apple chips, the almonds, the edible flowers, and accompany with a raspberry sorbet quenelle.



Where white met black.

BISCOTTONE wafer millefeuille with **white chocolate** cream, **cocoa gelatin** and **dark chocolate** namelaka.





★ For this recipe **Viviana Varese** has chosen:

BISCOTTONE

Sugar wafer millefeuille with a touch of cocoa, covered on one hand with cocoa.

▲ 10,5 cm

◀▶ 5,5 cm



Ingredients

for 4 servings

For the white chocolate cream:

400 g white chocolate
810 g cream
13 g glucose
9 g gelatin sheets
½ vanilla pod

For the dark chocolate namelaka:

200 g milk
10 g glucose
10 g gelatin sheets
320 g 70% dark chocolate
400 g fresh cream

For the cocoa gelatin:

620 g milk
125 g cocoa
50 g granulated sugar
170 g milk chocolate
8 g gelatin sheets

For decoration:

toasted hazelnuts

Preparation

For the white chocolate cream:

Bring the cream, the glucose, and the vanilla pod to a boil. Pour the mixture over the chopped white chocolate and emulsify carefully. Rehydrate the gelatin in water and ice and, once wringed to eliminate the excess water, add it to the previous mixture. Emulsify and keep it in the refrigerator for at least 6 hours.

For the cocoa gelatin:

In a saucepan, bring the milk and the cocoa and sugar to a boil. Then, pour it over the chopped chocolate and emulsify well. Rehydrate the gelatin in water and ice and, once wringed to eliminate the excess water, add it to the previous mixture. Mix well and pour it on a tray. Keep it in the refrigerator until use

For the dark chocolate namelaka:

In a saucepan, bring milk and glucose to a boil. Pour the mixture over the chopped chocolate and emulsify well. Rehydrate the gelatin in water and ice and, once wringed to eliminate the excess water, add it to the mixture. Emulsify well and then drizzle the liquid cream. Mix with a blender and keep it in the refrigerator for at least 6 hours.

Composition:

Using a pastry bag with a smooth nozzle, create white chocolate spikes on a Bussy rectangular wafer base. Apply a second wafer biscuit over the spikes, and then make some more spikes on it, equal to the previous ones, but this time of cocoa namelaka. Finish the composition with a third wafer biscuit applied over the namelaka. Decorate with a white chocolate spike, a little cocoa gelatin and some half-cut toasted hazelnuts.



Squeeze the chocolate!

CIOKKOLONE rolled wafer with **Guanaja cream**, rum gelatin, **Orizaba** velvety cream and **coffee gelato**.





★ For this recipe **Viviana Varese** has chosen:

CIOKKOLONE

Crunchy half flattened rolled wafer, coated inside with cocoa coating.

✦ 10 cm - 4 cm

⬆ 2,2 cm

Ingredients

for 4 servings

For the Guanaja cream filling:

150 g milk
150 g cream
60 g egg yolk
30 g granulated sugar
136 g 70% Guanaja chocolate

For the dark rum gelatin:

25 g 'Grand Amber Rum'
125 g water
15 g granulated sugar
18 g gelatin sheets

For the 'Orizaba' chocolate cream:

100 g milk
5 g glucose paste

5 g gelatin sheets
160 g 39% 'Orizaba' milk chocolate
½ vanilla pod
200 g cream

For the coffee gelato:

500 g Lavazza Kafa Forest coffee beans
520 g whole fresh milk
45 g milk powder
47 g dextrose
142 g granulated sugar
300 g fresh cream
5 g stabilizer for gelato

For decoration:

dark chocolate plates
coffee beans

Preparation

For the Guanaja cream filling:

Mix the egg yolk and the sugar well in a bowl. Bring the milk and the cream to a boil in a small saucepan, and then pour them little by little over the egg yolk and sugar mixture. Put them on the burner again and make a custard, bring everything to 83° and stir continuously. Once ready, add the chocolate and emulsify well. Keep it in the refrigerator for at least 6 hours before use.

For the dark rum gelatin:

Soak the gelatin in water and ice. In a small saucepan, bring all the ingredients to a boil, except the gelatin. When the temperature reaches 50°, add the gelatine and spread it over a plate. Put it in the refrigerator for at least 2 hours and cut it in the shape you desire.

For the 'Orizaba' velvety cream:

In a saucepan, bring the milk and the glucose to a boil, and mix well. When ready, pour everything over the chopped chocolate and add the gelatin previously rehydrated in

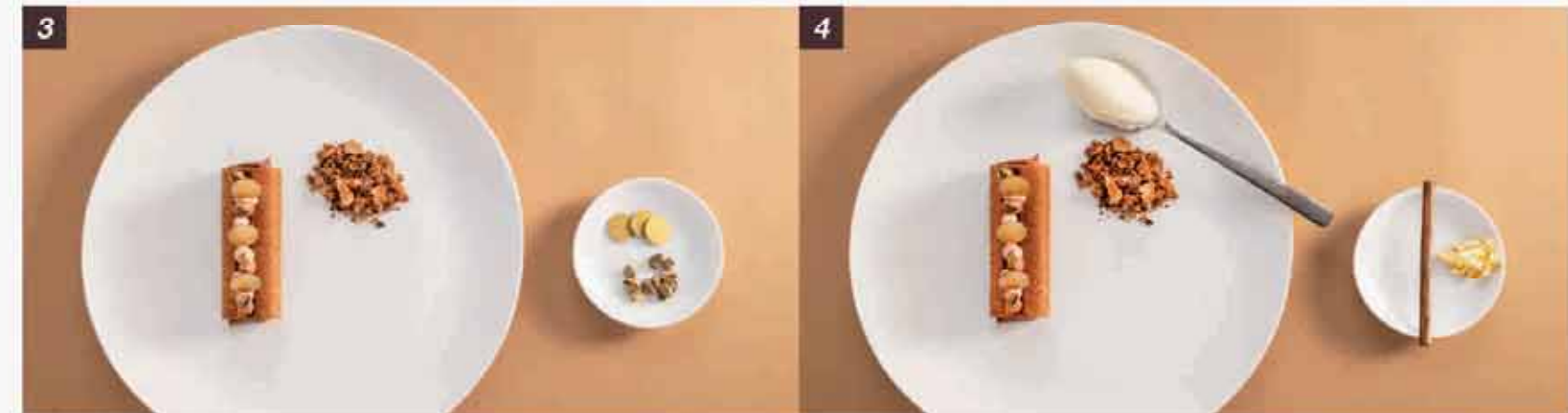
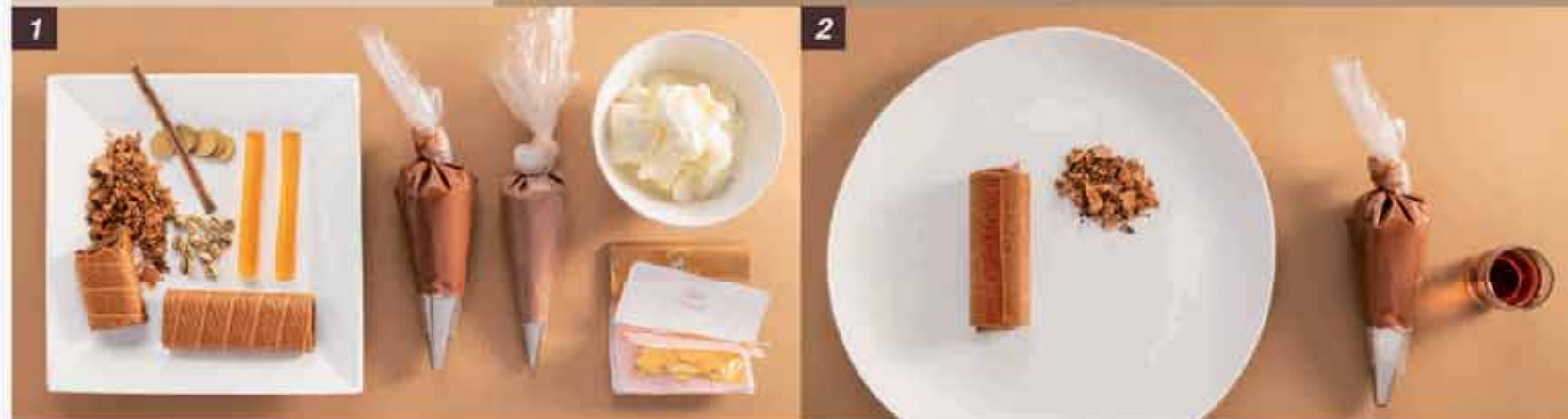
water and ice. Emulsify well and add the vanilla pod while continuing to emulsify. At the end, add the cold cream and mix well. Keep it in the refrigerator for at least 8 hours before use.

For the coffee gelato:

Rehydrate the powder milk with fresh milk for at least 20 minutes. Bring the cream to a boil and pour it over the coffee beans. Leave to infuse for at least 1 hour. Sift and put the cream and the milk in a saucepan together with the sugars mixed with the stabilizer and heat everything to 83°C. Remove from heat and keep it in the refrigerator for at least one night. The day after, emulsify well using a blender and batch in the batch freezer.

Composition:

Fill the wafer with the Guanaja chocolate cream and decorate with a rum gelatin line, with the Orizaba velvety chocolate spikes, coffee beans, and dark chocolate plates. Finally, serve with a coffee gelato quenelle beside.



Autumn colors.

TROTTOLA GRANCACAO mini-cones with cream ganache and meringues.





★ For this recipe **Viviana Varese** has chosen:

TROTTOLA GRANCACAO

Cocoa coated rolled wafer
mini-cones with cocoa sprinkle.

⬆ 6,5 cm

⊙ 3,5 cm

Ingredients

for 4 servings

For the cream ganache:

450 g fresh cream
50 g invert sugar
50 g glucose
1250 g fresh cream
610 g white chocolate

For decoration:

marron glacé in pieces
dark chocolate plates

For the meringues:

100 g egg white
100 g sugar
100 g powdered sugar

Preparation

For the cream ganache:

Boil the cream with the sugars. Pour the mixture over the previously chopped chocolate placed in a container. Emulsify well and drizzle the cold cream while continuing to emulsify. Keep in the refrigerator for at least 8 hours. Whip in a spiral mixer.

For the meringues:

Whip the egg white and the sugar in a spiral mixer. When it starts to acquire volume, add the powdered sugar. Continue to whip until the mixture has tripled its volume. Transfer the meringue in a pastry bag with a 3 mm star tip and make small meringues on a baking tray. Bake in the oven at 50°C for at least one hour or until the meringues are dried. Sprinkle them with silver-pearl colourant (optional).

Composition:

Using a pastry bag with 2 mm smooth nozzle, make a base of tufts of cream ganache. Then add the Bussy mini-cones previously filled with the same ganache over the tufts. Decorate with the meringues, the marron glacé pieces and some dark chocolate chips.



Freshness vortex.

YOGGJFRÙ little rolled wafers with grapefruit **namelaka**, pineapple sorbet and **Bitter Campari** mousse.



Ingredients

for 4 servings

For the grapefruit namelaka:

100 g milk
300 g white chocolate
12 g gelatin sheets
500 g strained grapefruit juice

For the Bitter Campari mousse:

200 g water
6 g Sucro emule
100 g Bitter Campari

For decoration:

citrus fruit slices
edible flowers

For the pineapple sorbet:

500 g strained pineapple juice
20 g lemon juice
5 g stabilizer for sorbets
500 g water
285 g granulated sugar



★ For this recipe **Viviana Varese** has chosen:

YOGGJFRÙ

Little and crunchy rolled wafers
in assorted flavours: tropical taste,
lime and berries.

1,7 cm

0,9 cm



Preparation

For the grapefruit namelaka:

In a saucepan, bring the milk to a boil. Put the previously chopped chocolate in a separate container and pour the boiling milk over it. Emulsify well. Rehydrate the gelatin in water and ice and add it to the previous mixture. Then, add the grapefruit juice. Pour the mixture obtained in spiral molds and freeze.

For the Campari mousse:

Mix all ingredients. Using a mixer, incorporate air to create a soft and airy foam.

Composition:

Arrange the grapefruit namelaka spiral on a plate. Place a quenelle of sorbet on top, the Campari mousse, and some peeled citrus fruit slices. Add the Bussy little rolled wafers and some decorative flowers.

For the pineapple sorbet:

In a pan, heat water and sugar. Pour the juices in a separate container, add the water, and sugar syrup previously mixed with the stabilizer. Emulsify using a blender and batch in the ice cream maker.



Domes at sunset.

LECESTINE wafer basket with dome and salmon eggs.





★ For this recipe **Viviana Varese** has chosen:

LECESTINE

Plain wafer cups.

▲ 2,1 cm

○ 4,3 cm (external)

Ingredients

for 4 servings

For the salmon dome:

500 g filleted salmon

Peel from one lemon

Peel from one orange

100 g chives

400 g sugar

200 g salt

500 g water

10 g gelling Kappa

3 drops of red colouring

3 drops of yellow colouring

For decoration:

salmon eggs

fresh fennel

Composition

For the salmon dome:

Marinate the salmon for at least 6 hours in sugar and salt. Remove the excess salt and sugar from the salmon, then chop it and season it with the citrus peel and the shredded chives. Using a pastry bag put the mixture in hemispherical molds and put them in the blast chiller. Once the blast chilling is complete, pass the hemispheres through the water, gelling agents and colorants mixture, then strain them and place them on plates. Leave to cool.

Composition:

Place a salmon dome on each Bussy wafer basket. Garnish each mignon with 3 salmon eggs and a few leaves of fresh fennel.





Beginning of spring.

LE CIALDINE small wafers with **low-temperature** cooked egg
and **caciocavallo** cheese fondue.





★ For this recipe **Viviana Varese** has chosen:

LE CIALDINE

Small square wafer sheet.

▲ 1,9 cm

◀▶ 1,9 cm

Ingredients

for 4 servings

For the cheese fondue:

1500 g cream
300 g caciocavallo cheese

For decoration:

aromatic herbs
Maldon salt
edible flowers

For the eggs:

4 eggs
60 g cabbage (15 g per serving)
60 g chicory (15 g per serving)
60 g chard (15 g per serving)
60 g spinach (15 g per serving)
1 clove of garlic
oil to taste

Preparation

For the cheese caciocavallo fondue:

Boil the cream in a saucepan and reduce it by at least a quarter. Cut the cheese into pieces and add it to the cream. Then, mix all ingredients in a thermomix until obtaining a smooth cream.

For the egg:

Cook the eggs in a roner or in a steam oven at 68° for 30 minutes. Shell and keep warm on a plate placed under a salamander. Carefully cut all the vegetables keep them separate and parboil them in different saucepans. Cool quickly in water and ice, drain and sauté with a little garlic and oil.

Composition:

On each soup place, make a bed of vegetables. Make a space in the centre of the vegetables and lay the warm egg (1 per serving). Garnish with aromatic herbs (mint, fennel and marjoram), Maldon salt and some edible flowers. Pour a little fondue on each egg using a service teapot, and finish the decoration with Le cialdine.





Mediterranean memories.

CANNOLO NERO black rolled wafer with creamy **codfish**, confit **cherry tomatoes** and **candied lemon** zest.





★ For this recipe **Viviana Varese** has chosen:

CANNOLO NERO

Rolled wafer with vegetable charcoal, inside with cocoa coating.

↔ 6 cm

⊘ 2,5 cm

Ingredients

for 4 servings

For the creamy codfish:

200 g desalted codfish
50 g golden onion
20 g extra virgin olive oil
100 g sunflower oil
salt to taste

For the candied lemon zests:

300 g water
150 g sugar
peel of 10 lemons

For the confit cherry tomatoes:

3 kg cherry tomatoes
50 g lemon peel
200 g extra virgin olive oil
25 g garlic
100 g powdered sugar
10 g fine salt
50 g basil

Preparation

For the creamy codfish:

In a saucepan, fry the onion slightly in the olive oil. Then, add the codfish previously cut and season with salt. Once cooked, drizzle the oil and emulsify using a blender.

For the confit cherry tomatoes:

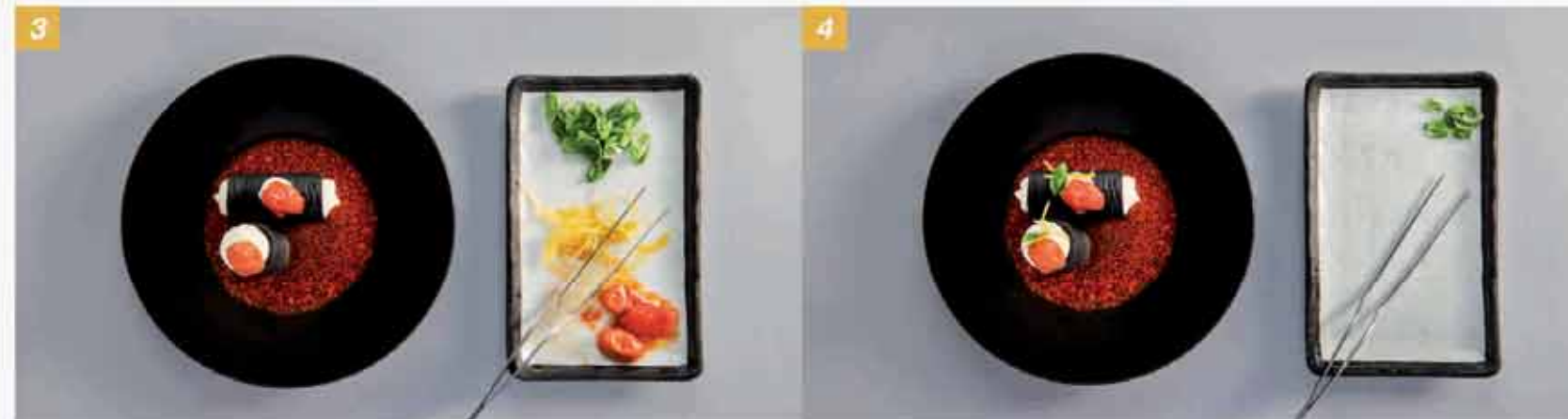
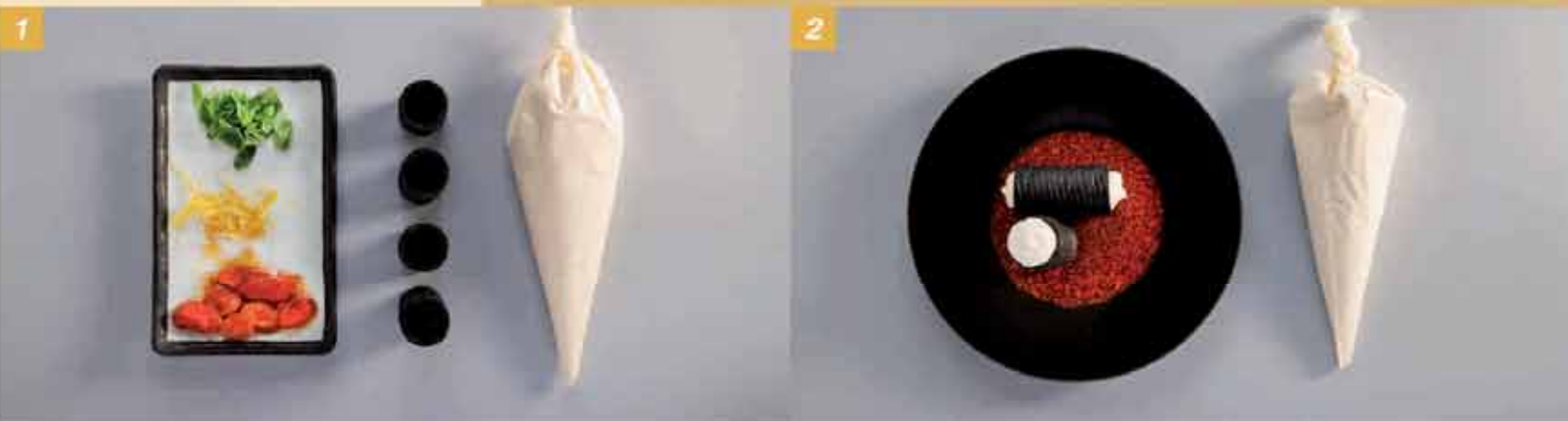
Parboil the cherry tomatoes in water for 30 seconds. Leave to cool quickly in water and ice, then peel them and place them on a gastronorm pan. Season the cherry tomatoes with the rest of the ingredients and bake them in the oven for 6-7 hours at 75°.

For the candied lemon zests:

Using a potato peeler, take off the peel of the lemons avoiding the white part carefully. Cut the peels into julienne strips and cook them in a pan together with the sugar and water for at least 20 minutes.

Composition:

Fill the Bussy rolled wafer with the codfish and use a spatula for the edges. Place the rolled wafers on a plate, one vertical and one horizontal. Then, decorate with a confit cherry tomato, candied lemon zest and some fresh basil leaves.



Taste the middle East.

TROTTOLE mini-cones with chickpea hummus and tahini sauce.





★ For this recipe **Viviana Varese** has chosen:

TROTTOLE

Plain rolled wafer mini-cone.

▲ 6,5 cm

○ 3,5 cm

Ingredients

for 4 servings

For the tahini sauce:

500 g sesame seeds
10 g fine salt
100 g lemon juice
250 g seed oil
100 g ice

250 g water
100 g tahini (see before)
50 g golden onion
50 g rosemary

For decoration:

paprika
black sesame

For the chickpea hummus:

500 g cooked chickpeas
100 g peanut oil
20 g fine salt
50 g lemon juice

Preparation

For the tahini sauce:

In a beker, combine all ingredients, except the seed oil. Using a blender, emulsify carefully and drizzle the seed oil.

For the chickpea hummus:

Fry the onion in the peanut oil with rosemary. Once cooked, take out the rosemary and transfer the onion and the oil in a large container. Combine the remaining ingredients and blend until obtaining a smooth cream.

Composition:

Stuff the Bussy mini-cones with the chickpeas humus. Decorate with a little tahini sauce, cooked chickpeas, paprika and black sesame.



Between **land** and sea.

LE PIATTINE millefeuille wafers with crunchy **Nori** seaweed, lettuce sauce and **aioli** sauce.





★ For this recipe **Viviana Varese** has chosen:

LE PIATTINE

Mini thin millefeuille flat wafer vanilla flavoured.

9,5 cm x 2 cm

0,5 cm

Ingredients

for 4 servings

For the crunchy Nori seaweed:

2 Nori seaweed sheets

600 g water

400 g isomalt

For the lettuce sauce:

130 g extra virgin olive oil

30 g white vinegar

6 g salt

200 g ice

2 g xanthan

700 g lettuce leaves (only the green part)

For the aioli sauce:

100 g garlic

20 g white vinegar

50 g soy milk

80 g seed oil

For decoration:

caviar

Preparation

For the crunchy Nori seaweed:

Cook the seaweed in the oven at 120° for 10 minutes. Heat up the oven at 130° and cook for another 30-35 minutes. Spread the Nori seaweed on a Silpat sheet and brush them with the water and isomalt mixture. Bake at 120° for 10 minutes. Take it out of the oven and cut the desired sections. Bake at 130° for further 30-35 minutes.

For the lettuce sauce:

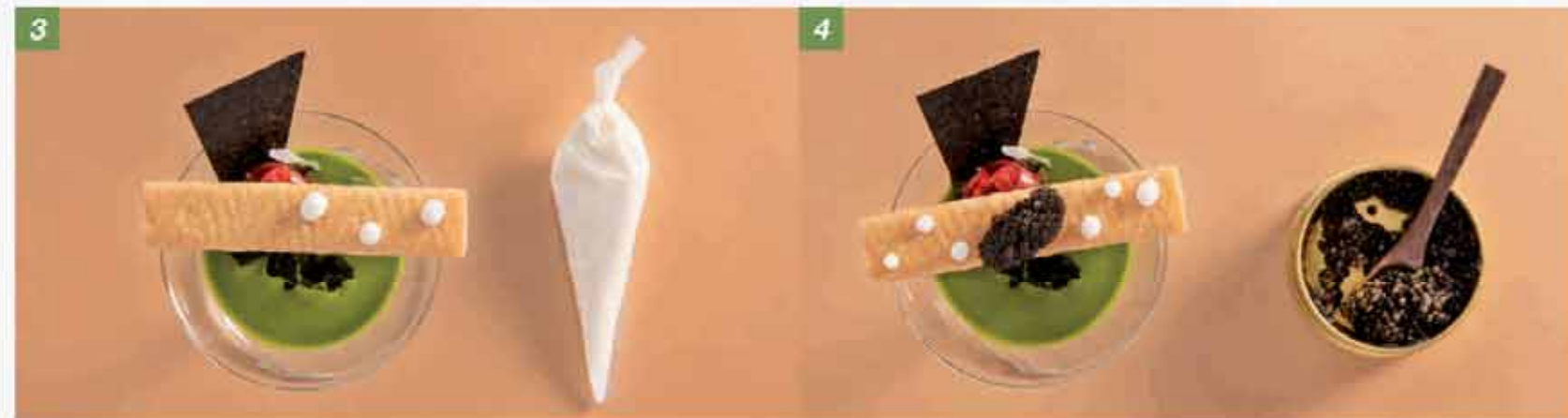
Combine all ingredients in a thermomix. Blend until obtaining a smooth cream.

For the aioli sauce:

Parboil the garlic in boiling water three times. Put the garlic, the soy milk, and the vinegar in a saucepan and emulsify using a blender; drizzle the seed oil.

Composition:

Pour the lettuce sauce in a small glass and add the crunchy Nori seaweed. Place the flat Bussy wafer on the glass and decorate with seaweed, caviar, and aioli sauce.



Unexpected sweetness.

GELATOARTIGIANO millefeuille wafer with gorgonzola cheese cream and toasted walnuts.



Ingredients

for 4 servings

For the gorgonzola cream:

100 g Italian meringue
200 g semi-whipped cream
250 g sweet gorgonzola cheese
14 g gelatin sheets

For decoration:

toasted walnut kernels



★ For this recipe **Viviana Varese** has chosen:

GELATOARTIGIANO

Millefeuille wafer.

↔ 9,5 cm x 1,9 cm



Preparation

Soak the gelatin in water and ice. Melt 50 g of gorgonzola cheese in a microwave oven, add the previously wringed gelatin and emulsify well. Put the gorgonzola mixture in a large container; add the remaining 200 g of gorgonzola cheese, the meringue and the cream. Whip a little and keep it in the refrigerator for about 3 hours.

Composition:

Transfer the gorgonzola mixture in a pastry bag with a smooth nozzle and fill the Bussy millefeuille wafer. Finish with toasted walnut kernels.



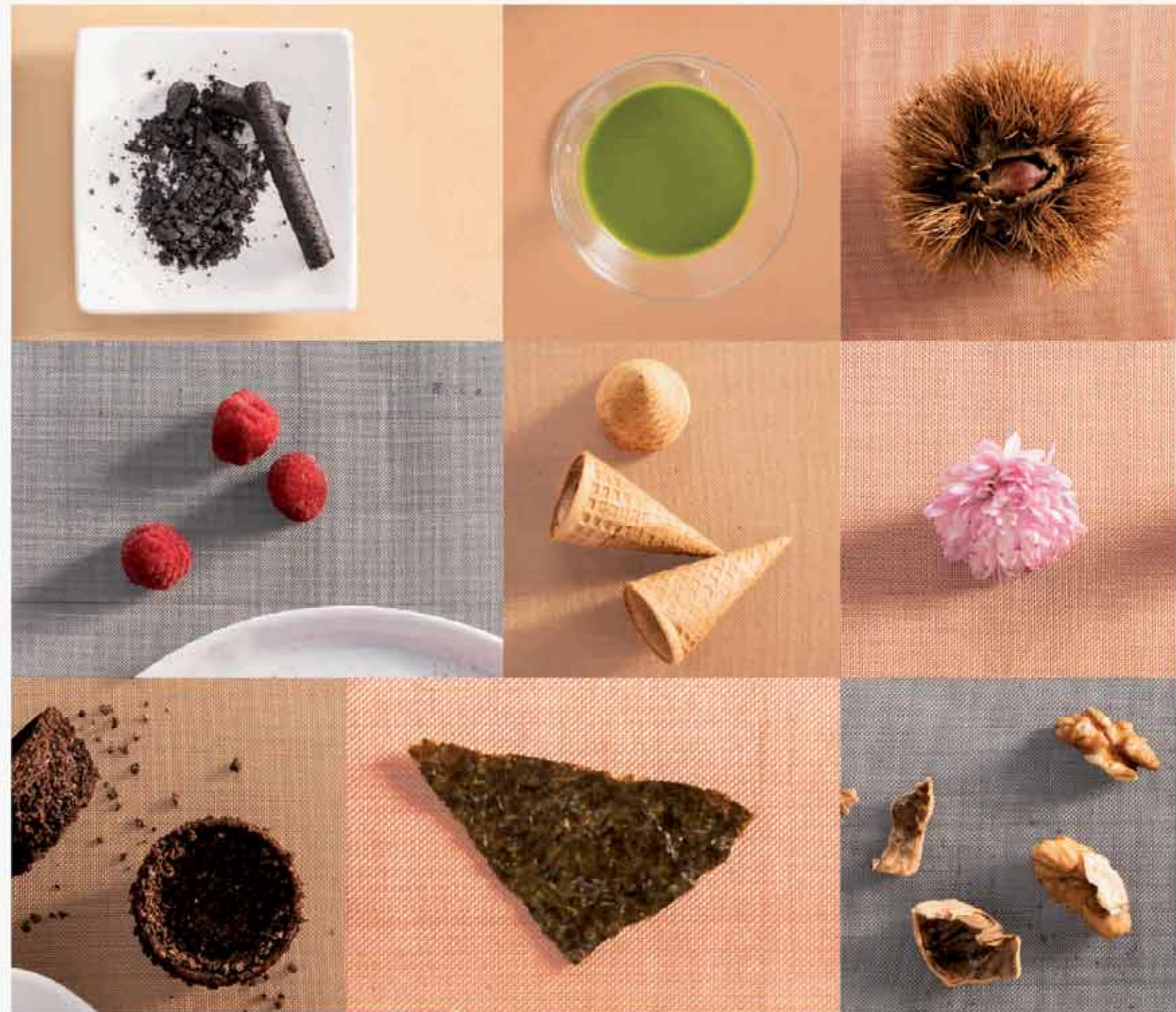
“Life is short. Eat dessert first.”
(Jacques Torres)



Not just Wafers.

Tasty and crunchy, but also featuring shapes and colours designed to always stir new emotions. To transform a moment of pleasure into an experience that involves all the senses. Much more than just a wafer.

“There is no sincere love
then the love of food.”
(George Bernard Shaw)



Credits:

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