



FORMASIL

IL PROGETTO PAVONI ITALIA
E LEONARDO DI CARLO



pavoni
ITALIA



FORMASIL: la nuova linea di stampi microforati disponibile nei formati 600x400 mm e 300x400 mm. Un progetto che risponde alle esigenze di flessibilità, razionalità e creatività.

FORMASIL: the new line of micro-perforated moulds available 600x400 mm and 300x400 mm in size. The project meets the needs of flexibility, rationalisation and creativity.

Made in  **pavoni**
ITALIA

“FORMASIL è ideale per realizzare prodotti sia dolci che salati. Consente a pasticceri e chef di razionalizzare il lavoro, essendo flessibile e multiuso. Nello stesso tempo è la soluzione perfetta per esaltare l'identità personale del professionista, perché ne valorizza le capacità di interpretazione e di personalizzazione del risultato. In questo modo la creatività si libera sin dalla struttura di base, non solo nella decorazione. FORMASIL è semplice e veloce da usare, ha un'alta resa di produzione e offre la possibilità di creare infinite variabili di combinazioni nelle realizzazioni: dalle tartellette alle brioche, dalla tortina classica a quella più moderna. Una vera tradizione in evoluzione! Con FORMASIL si ottiene una cottura uniforme anche dei prodotti da forno che faticano a cuocersi, come ad esempio le crostate farcite con creme o frutta. La sablè, le frolle, la pasta brisée o qualsiasi altra pasta si aggrappa bene sui bordi, senza formare bolle e senza attaccarsi, evitando problemi di collassamento e valorizzando lo sviluppo della lievitazione in altezza. I risultati sono perfetti. FORMASIL è tutto questo!”

“FORMASIL is ideal for making both sweet and savoury products. Its flexible and multi-purpose features allow pastry chefs and chefs to rationalise their work. At the same time it is the ideal solution to enhance the identity of professionals, since it boosts their interpretation skills and their ability to personalise the final product. The professionals' creativity is experienced since the structure of the preparation, not only in the decoration phase. FORMASIL is quick and easy to use, it allows a high production yield and the creation of endless types of products: from tartlets to brioches, from classic to modern cakes. A long-standing tradition in evolution! FORMASIL ensures a homogeneous baking even for the most difficult products, such as cream or fruit tarts. The sablè, brisée, shortcrust and any other type of pastry grip to the edges, without bubbles or sticking, avoiding border collapsing and enhancing the correct rising of the product. Perfect results every time. This is FORMASIL!”

Leonardo Di Carlo

FORMASIL

IL PROGETTO PAVONI ITALIA
E LEONARDO DI CARLO

PAVONI ITALIA PROJECT
WITH LEONARDO DI CARLO



FORMASIL I PLUS

✓ GENIALE E CREATIVO

FORMASIL esalta la creatività del professionista, valorizzandone le capacità interpretative e l'identità personale.

✓ FLESSIBILE E POLIVALENTE

FORMASIL offre variabili infinite di combinazioni. Ideale per prodotti sia dolci che salati, dalle tartellette alle brioche, dalla tortina classica alla moderna, tonda o quadrata, per ricette classiche e non solo.

✓ PRATICO E VELOCE

Semplice da usare, FORMASIL assicura alta resa di produzione, cottura omogenea, sviluppo in altezza della lievitazione e risultati dalla forma perfetta, evitando il collasso dei bordi e la formazione di bolle.

*"Geniale e creativo.
Polivalente e flessibile.
Semplice e pratico.
Formasil è tutto questo!"*

*"Genius and creative.
Multi-purpose and flexible.
Simple and practical.
This is Formasil!"*

✓ GENIUS AND CREATIVE

FORMASIL enhances the creativity of the professionals, boosting their interpretation ability and their identity.

✓ FLEXIBLE AND MULTI-PURPOSE

FORMASIL provides endless versions and combinations. Ideal for sweet and savoury products, from tartlets to brioches, from classic to modern cakes, round or square, for classic or contemporary recipes.

✓ PRACTICAL AND FAST

FORMASIL is easy to use, ensures high production yield, homogeneous baking, excellent rising and perfect shapes of the final creations, avoiding bubbles, sticking and border collapsing.



FORMASIL HOW TO USE

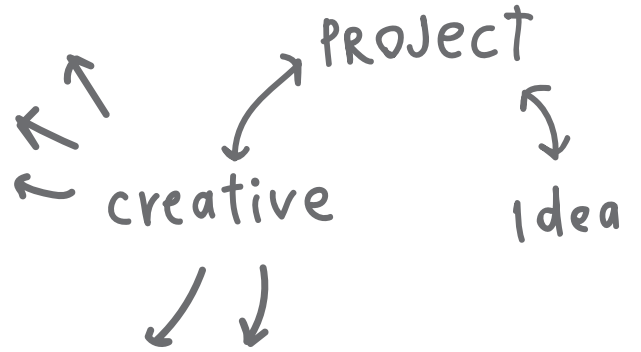
Tartelletta inversa
Upside down tartlet



Inserimento della frolla
Placing of the shortcrust pastry



Uno stampo.
Tanti utilizzi.
One mould.
Many uses.

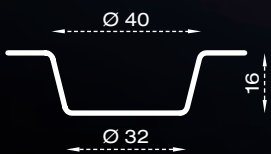


Riempimento con sac à poche
Filling with a pastry bag



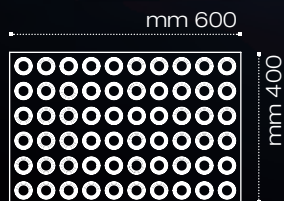
FORMASIL FORME TONDE / ROUND SHAPES





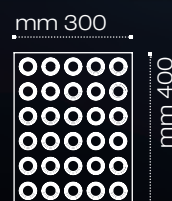
FF06

60 impronte / *indents*
vol. 16 ml



FF4306

30 impronte / *indents*
vol. 16 ml

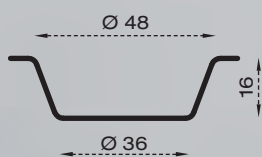


“FRESH BREEZE”

Tartelletta inversa coppata
quadrata con crema e frutta

Upside down tartlet square
cut shortcrust with
cream and fruit

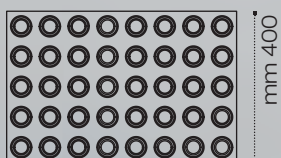
FORMASIL FORME TONDE / ROUND SHAPES



FF01

40 impronte / *indents*
vol. 22 ml

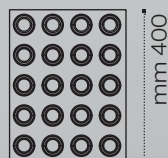
mm 600



FF4301

20 impronte / *indents*
vol. 22 ml

mm 300



"SICILIAN QUICHE"

Mini-quiche con
frangipane e cucuncio

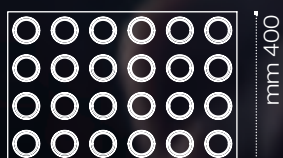
Mini-quiche with
frangipane and capers



FF08

24 impronte / *indents*
vol. 57 ml

mm 600



FF4308

12 impronte / *indents*
vol. 57 ml

mm 300

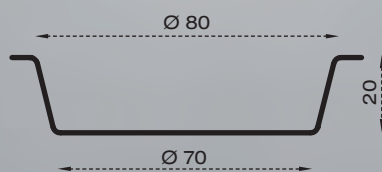


“GLOSSY RED”

Tartelletta inversa coppata
quadrata con mousse
al lampone

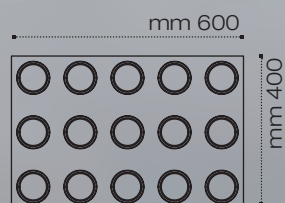
Upside down tartlet square
cut shortcrust
with raspberry mousse

FORMASIL FORME TONDE / ROUND SHAPES



FF09

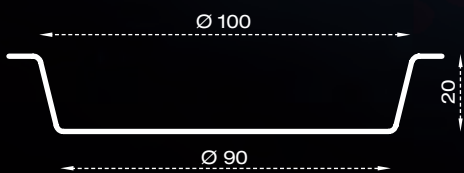
15 impronte / indents
vol. 88 ml



“GOLDEN CERRY”

Crostata mono al cacao
con mousse di vaniglia e
cremoso al cioccolato

Mono chocolate tart
with vanilla mousse and
chocolate cream



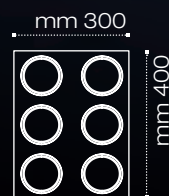
FF11

12 impronte / *indents*
 vol. 140 ml



FF4311

6 impronte / *indents*
 vol. 140 ml

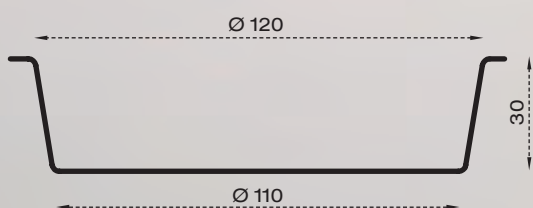


“LUCKY ONION”

Quiche con
 pomodorino
 e velo di cipolla

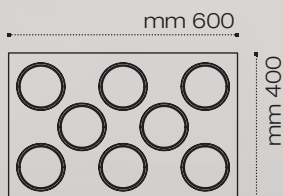
Quiche with baby
 tomatoes and a
 veil of onions

FORMASIL FORME TONDE / ROUND SHAPES



FF10

8 impronte / *indents*
vol. 332 ml



“SWEET ROSE”

Base frolla e rosa
di brioche

Shortcrust pastry
base with rose
shaped brioche



FF12

6 impronte / indents
 vol. 495 ml



“PILLOW BRIOCHE”

Panbrioche salato
 all’origano

Oregano flavoured
 salted brioche

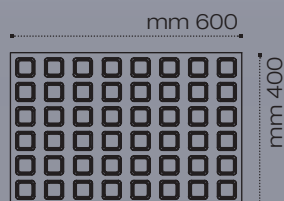
FORMASIL FORME QUADRATE / SQUARE SHAPES





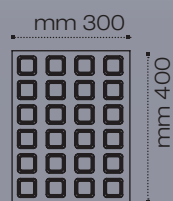
FF03

48 impronte / *indents*
vol. 27 ml



FF4303

24 impronte / *indents*
vol. 27 ml

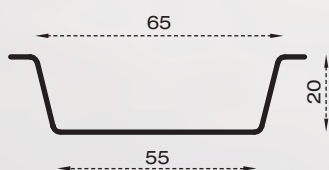


“CHIC BABÀ”

Doppio babà quadrato
con cremoso alla vaniglia
e pasticcera

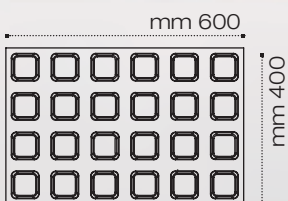
Double square babà
with vanilla and
crème patissière

FORMASIL FORME QUADRATE / SQUARE SHAPES



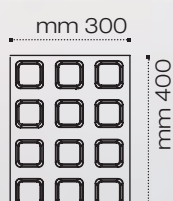
FF04

24 impronte / *indents*
vol. 71 ml



FF4304

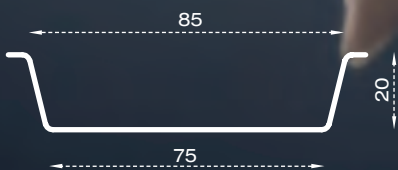
12 impronte / *indents*
vol. 71 ml



“MEDITERRANEO”

Tartelletta con pistacchi
e albicocca

Tartlet with pistachios
and apricots



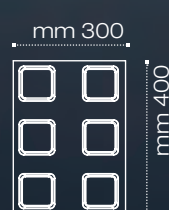
FF02

12 impronte / *indents*
vol. 127 ml



FF4302

6 impronte / *indents*
vol. 127 ml

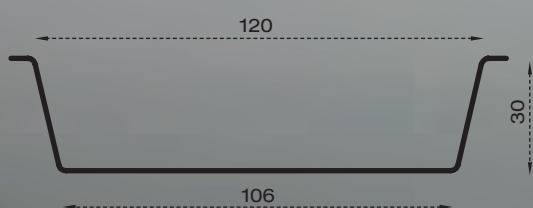


“ISTANBUL”

Pasta fillo con cake
speziato alla paprika

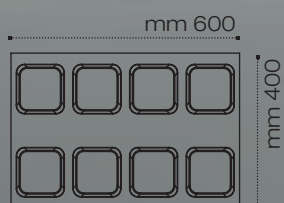
Filo pastry with spicy
paprika cake

FORMASIL FORME QUADRATE / SQUARE SHAPES



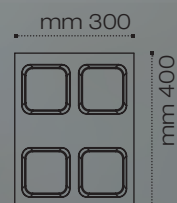
FF05

8 impronte
8 *indents*
vol. 374 ml



FF4305

4 impronte
4 *indents*
vol. 374 ml



“SCRIGNO
DI MELE”

Crostata con
frolla al pistacchio
e mele

Tart with
pistachios
and apples



Photo: Antonio Castellani



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