

as The magazine of haute pâtisserie

so good..

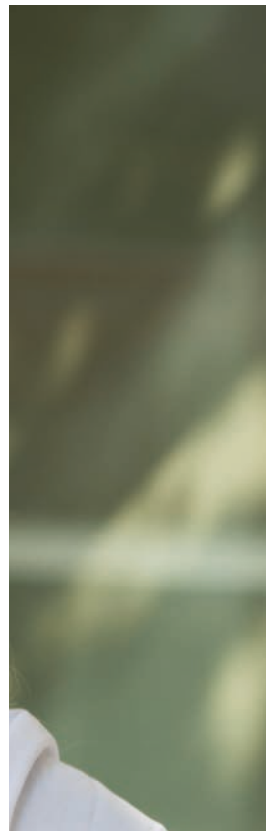
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What is better than a good sourdough with olive oil and vinegar before a meal? Anthony Hart.

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*So good.. magazine is back with new,
delicious stories by the hands of
22 chefs from all over the world.*

*In so good.. magazine#33, learn about
the Protobombons, the most innovative
plant-based recipes and other
sparkling creations of the brightest
patisserie on the planet.*



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DAVID GARCÍA

Corral de la Morería



CHRIS

ford

Creativity with
fundamentals

It is exciting to welcome back to so good magazine the undeniably great Chris Ford, almost 12 years after his first appearance in this publication. Originally from Florida and based in Los Angeles, Ford is one of his country's most celebrated chocolatiers. Thanks to his artistry and the craftsmanship of all illustrious clients of his firm, Pictures, Louis Vuitton, Amazon and NetScout, Ford has become a household name. His successful career spanning more than two decades rests on a solid training alongside chefs of the stature of Julia Child, Thomas Keller and Michael Alton, among others. But his determination and self-confidence also play a major role in his success. I wanted to be the best in what I did, not what industry I was in, but what I did myself. That firmness and force, well represented by the medal with which his customers must break their hollow chocolate pieces, is also projected into the future. "My next goal for myself and my brand is expansion. Continue to evolve in the way I have been for the last 20 years. Stay true to myself and be as creative as possible," says the chef.

An undeniable creativity that nevertheless relies on effort, as the second part of the name of his brand, Herdwork, points out. And without forgetting something non-negotiable, such as the purity and nobility of the flavors and ingredients. A good example of all this are the two creations that Ford, IRCA's ambassador in the USA, has prepared exclusively for so good magazine. As he explains, "I imagined a 'chocolate caviar' as a chocolate bar or chocolate bombon, or the luxurious classic caviar as chocolate caviar. These two items are the purest forms of delicacy in fact, but presented using the best chocolate."



ANDREY

du bovik

Unconventional tools

Everything about Andrey Dubovik's bond with unconventional tools is unconventional for chefs. The self-taught experimentalist, as well as the objects he uses and the applications he gives to professional tools in his designs. I don't have the opportunity to train, but I did have the opportunity to ask a custom artist for an apron and just happened to find a home workshop halfway between the living room and the kitchen, he explains. Nothing will stop you if curiosity and emotion drive you, he says. On the one hand, he makes use of such unconventional objects in confectionery as plastic bottles, making tape, strainers and seals, and on the other he gives new meaning to the application of professional tools and products such as mousses (for piping bags), whiskers and whiskers, among many others. Nothing is usual in the eyes of a professional with a personal and professional life so closely intertwined. And all to create amazing designs that have brought him worldwide fame.

In this article, we offer two examples of these avant-garde techniques, always inspired by or connected to his biography. Among the unconventional tools is the wild strawberry and pistachio bonbon, to which the hot shower technique is applied with a plastic bottle with a perforated cap and hot water. And on the lines of unconventional application of professional tools, he presents a technique inspired by a collaboration with Ramon Miralles, the stencil technique of Yanick Bonbon. These two creations are a preview of a new book that Dubovik and Books for Chefs will present during 2025, which will show these techniques, with their complete step-by-step instructions, and many others.

Photos: Clivia Landis



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ARAI**



**INGRID
SERRA**



**KAMIL
SZULC**



**ADRIÁN
CIAURRIZ**

con tents

PROTO-BONBONS ANYTHING BUT PREDICTABLE

Anthony Hart. Fantasy world

Melissa Coppel. A gastronomic journey

Andrey Dubovik. Unconventional tools

Lluc Crusellas. Otherworldly

Francisco Migoya. Two sweet eccentricities and three virtues

Chris Ford. Creativity with fundamentals

Adrián Ciaurriz. From cow to bonbon

Gabriele Riva. Leading by example

Virgilia Lebigre. Train to the future

Kamil Szulc. A certain order

Ingrid Serra. Printed innovations

Antonio Bachour. On the border

Tatum Sinclair. Against the flow

Paniforemka. Eastern flowers

Noboru Arai. A refined 'homage' to nature

Yukie Noguchi. Curiosity empowered the cat

Erica Abe. What happens in San Francisco...

Romain Dufour. Bakery flavors

Tidbits

Macambo, birth of a new couverture. David Chamorro & Christian Domínguez

Sanjana Patel. Indian chocolate (and heart)

David García. A roller coaster of emotions