

The magazine dedicated to the world of pizza and catering

Pizza & core

www.ristonews.com

international

PIZZA TALENT SHOW



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Vote your favorite video clip
If you want to prize the passionate pizzaiolos who participated in the Pizza Talent Show, vote their video on the Facebook page, give your LIKE up to May, the 31st 2014!

When doing something with pleasure, all goes better!

On the 24th and 25th of March the whole staff of Pizza&core met in Rome at the PaBoGel fair, to inaugurate the second edition of Pizza Talent Show: an original event organized some months ago, whose format has already been proposed the past year. To conceive this event was, we could affirm it with pride, a bright idea, because the idea of joining a pizza competition with pure show was completely new. The competitors prepared their own recipe and then the pizzas were been judged by a jury, before the eye of TV cameras. Among the jurors there was also Missy Green, journalist of the famous American magazine PMQ.

Once ended the role of pizzaiolo, every competitor performed his/her own show: singing, making Pizza Free Style, dancing, making some acroba-



tics with the kick ball! So they amused themselves and the audience! During the first edition (at the Sigeip in Rimini 2013) we of the staff of Pizza&core were very worried and shaken: our great doubt was "will this event go good, will it like to the public?" cause it was the first time...This time in Rome was different: during this second edition we all were relaxed and amused too: this time we have understood how important is the "passion for the job" we make. This is a basic value: when doing something with pleasure, everything goes better! And in fact the event was a great success. We always affirmed that the pizzaiolos do very well their job because they do it with passion, besides the technique. For this reason the staff of Pizza&core always learn a lot of values from them and try to diffuse their philosophy, their way of working.

Neapolitan spell.



Still and only from wheat.

Few people know that a good wheat mixture gives life to a magic harmony between the flour and the pizza maker, bearer of this neapolitan tradition. Obtaining the smallest, perfect flour granule requires a lot of work. We select our wheat with the utmost care, stock by stock, following specific tests, and we handle it with an innovative procedure.

The secret is there, you can't see it, but you can taste it from the very first bite.



Flour of Naples

www.molinocaputo.it

save the date

a cura di Marianna Iodice

CIBUS

PARMA
5 - 8 MAGGIO

ON THE ROAD TO
2014

5th - 8th May, 2014

The 17th Cibus Food Fair will include new features that change the traditional International Fair in a multichannel fair, open to the whole food industry, from producers to distributors. An evolution that follows the latest market trends and prepares for the upcoming international event Expo 2015. The new development of Cibus 2014, which will take place in Parma (ITALY) from the 5th to the 8th May, means a great variety of exhibitors, from large food companies to medium and small food enterprises, from national and international distributors to retailers and duty free companies, from producers of made in Italy product to producers of organic products, gluten free products, from traditional catering to travel and business catering.

www.cibus.it

**VERA
PIZZA**



Napoletana

The Pizza Festival 27th - 30th of May, 2014

The Pizza Festival will be held from the 27th to the 30th of May in Naples (ITALY). It is an event

that will be rich of initiatives of the food and wine sectors. Among them we underline "Le strade della Pizza" (The roads of Pizza) and the "Piazze della Pizza" (Pizza Plazas): a dense calendar of daily appointments, among which also formative moments thought for everybody, adults and kids, with famous Neapolitan and foreigners pizzaiolos. The event will animate all pizzerias AVPN of Naples (and temporarily those present all around the world) as well as the streets of the city in an only great party dealing with pizza.

<http://pizzafestival.pizzanapoletana.org/>

**PIZZA EXPO
SALERNO**



26th of June - 6th of July, 2014

Pizza Expo opens on the 26th of June in Salerno (ITALY). To inaugurate the event a great party of fireworks cared by Amodio Curci and the opening of the Culinary route with the Mayor of Salerno and a lot of gastronomic tastings.

In the first weekend there will be a marvelous musical show with great names of the Italian national music, but also bands of young debutantes of the music panorama. In the second weekend: shows of comedy of the art, concerts and a Gran gala final concert. In the whole period of the event there will be daily appointments of pizza tastings and workshop for pizzaiolos, pastry chefs and chefs.

www.pizzaexpo.it



great competition and amazing shows in Rome!

The show continues on the Facebook page dedicated to the event



Indeed two very exciting days on Monday the 24th and Tuesday the 25th of March: in the frame of the Roman fair Pa.Bo.Gel, Pizza Talent Show doubles its success with the formula of a very charming compelling absolutely original competition. Here are the events: a “live” show at the fair, with competitions of pizza, prize of the Jury of the Taste and many spectacular shows such as acrobatic pizza, songs, Drag Queen show, football kick performances and many others. All the events will be shoot by the eye of our TV cameras.

After the live show at the fair, among savory recipes and amusing exhibitions, the competition of the pizzaiolos will continue on the web, where all the video clips of

the performances will be published since the 25th of April on the Facebook page "Pizza Talent Show". All the web users can vote and choose with a "LIKE" their favorite video and so decree the pizzaiolo winner of the "Prize of the Web." The official parade will be published on the web in some days, but we now give you the names of the winners: on the first day at the top position we find tied Giovanni Landi and Alberto Aceto. On the second day the top position sees tied Giorgia Riggio, Giuseppe Cravero and Giacomo Diamante.

The Jury of the Taste was composed as follows: Angelo Petrone, Roberto Luongo, Alessandro Capo, Sara Rapini by "L'impero Sas" and Missy Green, reporter of the famous American magazine PMQ.

To support the event the firms: Cirio, Ferrarelle, Nastro Azzuro, Gi.Metal that has offered the prizes to the winners of the "Prize of the Taste"; L'impero Sas that has offered the official uniforms of the event and the firm Sacar Fomi.

Follow us on Ristonews.com and on Facebook to be updated with the next novelties of Pizza Talent Show!



Here's the
challengers of

PIZZA TALENT SHOW



Alberto Aceto



Pizza Ventricina

Wild vegetable, hot chilly sausage, cabbage, mozzarella, little tomatoes, dry pepper



Francesco Soave



Pizza Buongustaio

Mix of spelt, ham with rockets, ricotta of buffalo, wood wild fruits jam, walnuts (km0)

Alessandro Pastorella



Pizza Fashion Gourmet

Multicereal mix, mousse of mascarpone cream aromatized with karkade, strawberries caramelized with rum, tortello stuffed with bresaola punta d'anca, herbs cheese, a bit of Parmigiano Reggiano cheese (aged 36 months), saffron pistils.

Claudio Vicano



Pizza Dessert

Folder stuffed with nutella, mascarpone, walnuts. In exit add nutella, walnuts, almonds, coconut, pine fruits, bitter cocoa, fine sugar, grappa, Ferrero Rocher.

Alex



Pizza Stuzzicosa

Tomato, mozzarella, chicken, prawns, curry

Doretta



Pizza Maialotta

White base, mushrooms, calabrian sausage, rockets, Frana cheese.

Gennaro Catapano



Pizza Nonna Rosa

Squashed potatoes, salt, pepper, provola cheese, sausage.

Giacomo Diamante



Dolce Valle d'Itria

Fiordilatte, cardoncello mushroom, fillet lardato, meats, extra virgin olive oil aromatized with truffle, sweet pecorino cheese.

Gianni Di Masi



I sapori del Cilento

Round artichoke of paestum igrp, red shrimps of cilento, provola and mozzarella of bufala of campania dop, caciocricotta of Cilento.

Giuseppe Cravero



Pizza Marzolina

Red potatoes "vitellotte", mozzarella of buffalo; parmesan cheese, asparagus, dried cod, oil, salt, pepper.

Giorgia Riggio



Pizza Al Contadino

White base with a mix of flours, pears, cheese cream, speck, crumbled macaroons.

Giovanni Giorgio



Pizza Dessert

Chantilly cream, fine sugar, fruit, honey.



Pietro Galizia



Pizza Minguccio

Tomato, mozzarella, "zampina" sausage, porcini mushrooms, little tomatoes, rockets, Grana cheese.

Lorenzo Carletti



Pizza Ghiottona

Boiled potatoes, mozzarella, peppers, sausage, grana cheese, hot chilly oil.

Giovanni Landi



Pizza Miseria e Nobiltà

On a half of pizza: tomato, garlic, on the other half: fiordilatte, pachino tomatoes, brie, pulp of lobster on a velvety of pumpkin.

Michele Digiglio



Pizza Sole di Puglia

Cream of pumpkin, cream of artichokes; cream of asparagus, truffle cream, cream of walnuts; spicy cream, cream of salmon, cream of porcini mushrooms.



*Thanks to the
main sponsors*



Gi.Metal is an Italian company that produces to its own designs. One single philosophy lies behind two different production activities: pizza accessories and catering trolleys. Creativity, research and perfectionism come together in a series of tools designed for a wide range of uses: for professional and recreational use alike, for those who make and serve pizza and those who handle foodstuffs, kitchenware and food courses in restaurant kitchens and dining rooms. The materials and production methods used are constantly analysed and updated to obtain maximum functionality, ease of use, solidity and safety, as confirmed by the TÜV certifications awarded, attesting to the products' suitability for their intended use.

www.gimetal.it



Cirio belongs to Conserve Italia Group. Today Conserve Italia controls eight produce and sales companies. The Group's turnover has increased more than tenfold with a constant progression since its creation. The Group's mission is clear and aims to create added value through its products (fruit, vegetable and tomato) with a strategy of excellence orientated towards the market requirements with a consequent industrial and sales strategy for future growth.

www.conserveitalia.it



Nastro Azzurro was born in 1963, when it was promoted as a premium beer of the Peroni Group and since its birth it became synonymous of Italian Style. Nastro Azzurro always emerges for its unique taste: a strong aroma of hop, with a dry fragrant refreshing character, which is perfect for the Mediterranean climate. What is its secret? The local corn, a variety of corn exclusively produced in the Italian areas. Since 1965 Nastro Azzurro began to receive the first awards, as for example the Prize of the World Beer Selection.



When you choose Ferrarelle you can be sure of its high quality
Ferrarelle is a naturally sparkling mineral water.

Using sensors, the company monitors the subterranean and surface water-bearing stratum for a correct control of the water resources and to ensure that the quantity of CO₂ in the water at the spring is the same as in every bottle of Ferrarelle water.

Every day, more than 615 quality controls are undertaken, and every year the company renews and updates a series of product and process certificates.

Moreover, Ferrarelle is the first and only mineral water that can at present boast SGS certification as to the natural origins of its effervescence; a proof of quality guaranteeing the 100% natural origins of its bubbles.

www.ferrarelle.it



In business world, it is always more and more important to talk about small or big enterprise, through a careful image they pay attention even to the smallest details, who we are, what we do, what we believe in and above all show it with elegance.

L'Impero in its catalogue offers the greatest news of the sector, paying particular attention to the search of innovative and quality textiles. The continuous study of patterns permits to have always up-to-date articles, with the greater liberty of movement that answer to the demand of customers even the most fanciful ones.

Personalizing patterns does not only mean embroidering an inscription or printing a logo, today with us it is also possible to create uniforms: smart, fanciful, original and that recall traditions.

www.limpero.it



Sacar Forni was born at the beginnings of the Sixties from an original idea of Saverio Carocchia, its founder: he wisely organized a production of

ovens, fridges, equipments and furnitures for pastry shops, pizza restaurants, bakeries, restaurants, café, ice-cream shops, communities.

Sacar Forni, boasts of a specialized team which guides the customer in the right choice, before and after the sale.

www.sacarforni.it

INTERNATIONAL
PIZZA
EXPO

At the fair was
distributed our
magazine

**Pizza&score
International**



The International Pizza Expo 2014, from the 24th to the 27th of March, confirms also this year the great importance of the product pizza on the USA market: in this edition 470 expositors were present. The whole industry of the “pizza” spinneret met in Las Vegas coming from every part of the world, underlining the increasingly interest in the American market.

At the fair was also distributed our magazine Pizza&score International, “daughter” of Pizza&score, a speaking English instrument to diffuse the Italian gastronomic culture in the world.

As the Executive Vice President of the Fair Mr. Bill Oakley explains on Pizza Today: “The beautiful aspect of Pizza Expo is that it doesn’t care how many times you have participated, because every time there is always something new to learn and novel-

ties that will contribute to improve your pizzeria”. Oakley continues already looking at the future of the year 2015, at the next appointment that will always be held in March: “As usual we want to let you know that we are working to improve and increase the number and the quality of the shows, demonstrations, events and seminars presented by our fair. Our great effort will be seen in the next appointment, while we are looking towards 2015 and over.” International Pizza Expo has also proposed for the 2014 edition two championships of pizza: World Pizza Games and International Pizza Challenge, in which have been assigned 11 titles.

Credits photo: Pizza Today





The power of quality in Las Vegas

La Farina di Napoli

Since 1984 the Pizza Expo of Las Vegas has been a triumph of colors and flavours, where one of the protagonists is the flour.

The company Molino Caputo has offered all its white specialties. With a great result: special fantastic cooking times, excellent pizzas, fragrant cakes. **Molino Caputo** has gained during the last decades an imposing success in the USA market.

In the stand of the firm massive participation of pizzaiolos in collaboration with the APN association.

The power of tradition:

The power of tradition: that's how we could sum up the spirit of this firm, now in its third generation of Millers and developed thanks to the preservation of the ancient traditions. Being the guardians of tradition and experience stands out as the main value inspiring all products intended for the experts of the white art. Everything begins in 1924, when Carmine Caputo, coming back from the United States, founds a mill and a pasta factory in the town of Capua. At his death his



son Antimo takes over the activity: In 1939 Antimo buys the San Giovanni Mill in Teduccio, the current headquarters of the factory's production plant, and extends the business, now led by his children Eugenio and

Carmine and his grandson Antimo. Since its establishment the Caputo Mill has turned into the main reference point for the pizza makers from Campania region: its products are the result of the skilful wheat blending, lack of additives, and search of the highest quality. Another value that the firm strengthens everyday is: collaboration. The one with the masters of pizza, who can suggest, by testing the products, how to enhance the quality of flour intended for the several possibilities given by the white art. Then the collaboration among all the members of the firm: in the warehouses each member works as if belonging to a big family, since the firm belongs to everyone who works there everyday, with no distinction, the same enthusiasm and pride for being Neapolitans, from the Campania region and Italians.

1 PENINSULA, 21 WAYS OF DOING ITALIAN PIZZA.

...Abruzzese, Romana, Calabrese, Lucana, Genovese, Milanese, Siciliana, Pugliese,
Napoletana, Romagnola, Piemontese, Bolognese, Veneziana, Molisana, Valdostana,
Fiorentina, Trentina, Ternana, Friulana, Marchigiana, Sarda.

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The Roman Pizza conquers the USA market

Molino Iaquone was present at the 2014 edition of the International Pizza Expo in Las Vegas. The firm has equipped its stand with both an electric and a firewood oven, with the purpose to show practically the extreme specialization and adaptability of the IAQUONE flours in all kinds of pizza. The firm has proposed the Neapolitan Veracious Pizza, the Roman Round Pizza, the Roman pizza in slices, the Gluten free Pizza, the 5 cereals Pizza, the Meter Pizza, all produced following the principles of the PI-QuDi (Italian Pizza of high Quality and Digestibility). The stand has recorded a true success of visitors, moved by the curiosity to discover all the types of pizza prepared in the stand and then tasted, some of these specialties were completely unknown in the USA. In this occasion the firm Molino Iaquone came in contact with great part of the operators of the pizza sector in USA, catching their attention and interest on the products Iaquone, above all surprising them with the lightness and the quality of the pizzas they were tasting.

Many operators have visited the stand more than once, others stayed there for a long time for receiving infor-

mation and technical details as more as possible. This was for the firm Molino Iaquone the fourth edition in Las Vegas in the last 8 years and this experience let them observe a notable changing in the USA market: the wide range of pizzas which are present on the USA market reveals that the American pizzaiolos have a deep knowledge of the Italian typologies of Pizza, on the other side the big interest for the Roman pizza, that has been affirming as the new phenomenon of the pizza world thanks to its lightness and crispness. On the contrary is yet abundantly affirmed and diffused the Neapolitan Pizza. The Roman Pizza, crisp on the bottom and soft on the top, cooked in the baking-pan or done in slices, is purchasing a lot of credit and the restaurant owners or pizzaiolos that choose to invest in this type of pizza are becoming even more numerous.

Molino Iaquone

Since ever offers a wide range of flours and mix covering every necessity of the pizza world: at the moment we present 16 professional products, among them the last born was the Flour Mix for Biological Pizza with spelt.

Be Smart. Wood is over.

Metal is the right choice.

Aluminum is lighter and longer lasting than wooden peels.

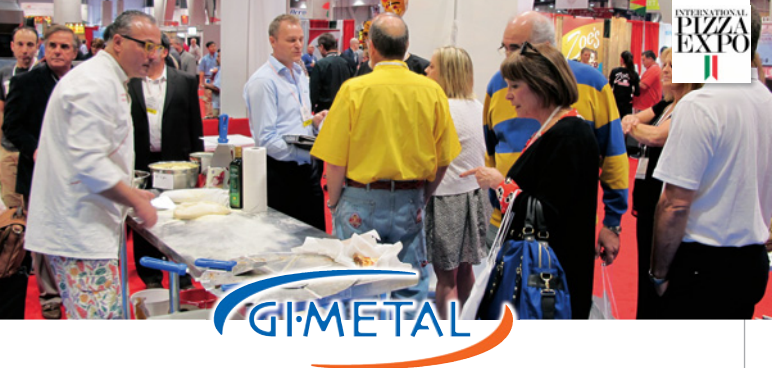
Introducing the ultimate perforated pizza peel to easily sift away excess flour.

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Las Vegas Pizza Expo 2014

The greatest best known fair of the world has celebrated this year its 30th birthday.

Also this year it has been a great success, confirmed by the notable number of exhibitors and visitors in enormous growth. In particular are very numerous the Italian firms, even more present to fill the stands, so that it becomes absolutely frequent to hear in the lanes of the stands the Italian speech by the exhibitors, by our pizzaiolos and by those descents catching this occasion to renew the bond with their roots.

GI·METAL has been being present for 13 years, among the first Italian companies to believe in the project of a possible commercial expansion overseas and the results are absolutely excellent.

In fact the firms that succeed to be present with continuity are gradually approved and then gratified by the commercial results. Every year becomes more massive



the presence of the Italian pizza, with a strong evidence of the Neapolitan pizza, wisely sustained by the associations protecting and promoting it.

A novelty of this edition is the presentation of the firewood ovens, in order to sustain the specificity of the traditional Neapolitan pizza, thanks to the effort of the Associazione Verace Pizza Napoletana (Association of the Veracious Neapolitan Pizza) that has explained the procedure of a perfect mix but also cooked it

in the firewood oven, making the difference.

It's not a surprise that the Neapolitan style increases its diffusion in the most fashionable pizza restaurants in the United States, even when not fully respecting the tradition.

Pizza e Cipolle

Ingredients:

- *Mozzarella*
- *Red onions* • *Bacon*
- *"Pleurotus" mushrooms*
- *Parsley*

Procedure

Stretch the disk of dough and garnish it with mozzarella, red onions and "Pleurotus" mushrooms (previously sautéed with oil and parsley). Put in the oven.

In exit ad some leaves of fresh parsley.



Pizza al Salame di Norcia

Ingredients:

- Mozzarella *Fior di latte*
- Dried tomatoes
- Artichokes in oil
- *Norcia Salami*

Procedure

Prepare a white base with mozzarella "*Fior di latte*", add dried tomatoes, artichokes preserved in oil and *Norcia salami*. Bake it. At the end of cooking garnish with some slices of salami.





Eccellenza Italiana

Le 5 Stagioni, the leading Italian flour brand offers the widest range of high quality flour products to pizza chefs.

Since 1831 **Le 5 Stagioni**, supported by their long tradition in milling, continues to introduce innovative and specialized products in order to meet specific requirements from the evolving pizza market.



main sponsor



Riccardo Aguiaro
Export Manager
r.aguiaro@agugiarofigna.com

Sandra Ziliotti
Mail: s.ziliotti@agugiarofigna.com

www.le5stagioni.it

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