

The magazine dedicated to the world of pizza and catering

Pizza & core international

www.ristonews.com



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Neapolitan spell.



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Pizza arrives in Vatican

This is really an interesting news for the coming of Easter! In the past we of Pizza&core had always affirmed that pizza is synonymous of peace, family, food, friendship. And so it is! Thanks to this food, synthesizing in itself a lot of values, a group of pizzaiolos has decided to dedicate their creations (simply made with flour, water and yeast) to the symbol of Christianity, Pope Francesco. **Claudio Vicanò**, born

in 1971 in Valmontone, owner of the *Pizzeria Passaparola*, in February gave the Pope a pizza art. He brought it in Vatican and delivered it directly

from his hands to the hands of Pope Francesco a pizza where he had drawn the face of the Saint Father.

Marco Amoriello of the *Pizzeria Il Guappo* di Moiano, created instead a pizza in shape of heart that was given as a present to the Pope in the hearing of Wednesday 11 March, while the Pontiff completed the turn of regards afoot among the crowd of plaza St. Pietro. On his pizza Amoriello wrote "W Papa Francesco".

"It wasn't easy my way through the crowd - told Amoriello to the journal *Il Mattino* di Napoli - but the Pope immediately understood my intentions. As he saw the pizza in the air he soon asked me to approach him. After having blessed us and thanked all, he told me with a smile - Then I'll eat it - and I answered that we all wait for his visit in Sannio'. After these pleasant news and nice editorial, we would like to wish you a good reading and Happy Easter.



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TUTTOFOOD

MILANO WORLD FOOD EXHIBITION

The Saloon dedicated to food, organized by Fiera Milano (Milano, Italy) and scheduled from May 3rd till 6th 2015, occupies the total surface of 180 thousand square meters divided into 10 tents. The exhibition will host around 2.500 exposing firms. Among the best known names of the sectors, there will be also many belonging to the pizza world and to the Ho.re.ca. sector. The exhibition will expect over 11 thousand visitors and buyers. The operators will be engaged not only in meeting for business, but also for their own formation and adjoining. TUTTOFOOD will organize special events such as workshops, seminars and conferences, among which we remember the appointments with TUTTOFOOD Academy.

www.tuttofood.it



the Palacassa of the Polo Fieristico. Among the greatest events of the pizza world, during this

Another relevant event is World Pizza Championship (May 25th-27th, 2015). Also this year it will be held in Parma (Italy) at

event pizzaiolos and chefs coming from the whole world are gathered with a presence of 30 nations and over 600 competitors. This 24th edition of the championship will also coincide with the third edition of the Olim Pizza. There will be 12 events in which the competitors could participate: Classical pizza, Pizza in the baking-pan, Gluten free pizza, Neapolitan STG, pizza in the Shovel, Pizza "double step", Presentation, individual free Style, free Style in teams, fastest Pizzaiolo, the widest Pizza, Heinz Beck Trophy devoted to the first courses in pizzeria.

www.manifestazioni.pizzanewgroup.it



The SIAL China (Shanghai) is the greatest fair devoted to the food & beverage

industry and of the hospitality. All the producers and manufacturers of food products, wine and alcoholic drinks, food equipments from China and from the foreign countries meet one another to present their last products and to introduce the last tendencies and innovations. The exhibition will be held from May 2nd till 8th 2015 at the fair center New International Expo Center of Shanghai

www.sialchina.com



creativity, pizzas and live show

Great success for the edition of the live and web competition

Innovative pizzas, professionalism, colour, music, but above all show and desire to compete: the participants of the third Pizza Talent Show (on the 2nd and 3rd of March at the Levante Prof) enjoyed the event very much, they all had a good time, they were happy to have competed and shown their ability of pizzaiolos and to performed in doing pizzas, which is an Italian gastronomic patrimony, but also

with games of magic, dance, hula-hoop, music and even Drag Queen Show.

The event has held pizzas with innovative mix such as: black pizzas with charcoal, mix with hemp and turmeric, traditional pizzas, dessert pizzas or pizzas with gourmet garnishing. After the comments and the vote of the Taste Jury, the competitors showed playful side of themselves, with the funny introduction of





the presenter Gerardo Formica: every performance has been done in front of our TV cameras and you can enjoy and vote the video clips starting from April 10th on the official page of the event: <http://www.facebook.com/PizzaTalentShow>

The video that has obtained the greatest number of LIKE (Mi piace) will win a short film report about the pizzaiolo and his/her pizza restaurant.

The live competition had a very respectable jury composed by: Carlo Cascella, Sara Rapini of the firm L'Impero, Giuseppe Lotito and Michele Digiglio, tutor of the telecast "DettoFatto" broadcasted by RAI.

Winners of the Jury of the Taste

Winner of the first day of competition was Giampiero Galiano, winner of the second day of competition was Ali Hassou. Giampiero Galiano is owner of the Pizzeria Pub "Antica Roma" in Castellana and triumphed with a mix of flour made with hemp, but also for his performance of magic.

Ali Hassou comes from Morocco, Casablanca, but he has been living in Italy for 18 years, owner of the pizzeria "La Conida" in Corato. He learned the job near a Neapolitan pizzaiolo. The second place was won by Gianni Giorgio, at his third apparition in the Talent show, he reached the second place only for half

a point. They both were contending the first place in the phase of the play off, which was a pizza prepared with flours by Selezione Casillo and ingredients given "at surprise" by the organizers.

The prize for this challenge was a splendid shovel for pizza offered by the sponsor Gi.Metal, a gift that was given also to Gianni Giorgio for his performance and cleverness shown during the play off.

Our partners:

Pizza Talent Show wouldn't have been possible without the precious contribution of our sponsors: Selezione Casillo, Gi.Metal, Ferrarelle, Peroni, Pepsi, L'Impero (which provided the competitors the official uniform).

Visit the FB page of the event:
www.facebook.com/PizzaTalentShow





NOW IT'S UP TO YOU: VOTE YOUR FAVOURITE VIDEOCLIP

After the competition Pizza Talent Show held to the Fiera del Levante, the event continues on Facebook. The performances of the competing pizza-aiolos, in front of the TV cameras on the 2nd and 3rd of March 2015, will become a 3 minutes video clip, that will be published on the 10th of April 2015 on the official Facebook page of the event "Pizza Talent Show - (<https://www.facebook.com/PizzaTalentShow>)

The video can be voted by the FB affiliates within 12,00 hours of April 10th and 12,00 hours of May 10th, 2015.

MECHANISM OF VOTE

1) as first step you must visit the official Facebook page of the event (<https://www.facebook.com/PizzaTalentShow>) and give your vote to the favorite video through LIKE (Mi Piacè)

2) the mechanism LIKE (Mi Piacè) allows to every single voting person (single FB account) to give only one vote for Video

3) each FB account can give a LIKE (Mi Piacè) to more than one different videos, therefore more videos to vote

4) the final result will come from the calculation of votes (LIKES) received by the videos which are present exclusively on the official FB page Pizza Talent Show

5) the competitor whose video will get the greatest number of votes (that is the greatest number of LIKE - Mi Piacè) will win the Web Prize of Pizza Talent Show, that is a fantastic report video clip and an article devoted to the winner, published on our magazine Pizza&core and on the web portal <http://WWW.RISTONEWS.COM>

PIZZA TALENT SHOW 2015

We present you the finalists and their amazing recipes

Ali Hassou



Pizza Marrakesh

White base with mozzarella, avocado, prawns, oil of argan, pomegranate, ginger.

Antonio De Bari



Pizza novità d'autore

Mix made with 7 cereals. Garnishment: white base with mozzarella, stracchino, cream of Porcino mushrooms and white truffle, anguria, flakes of Grana Padano cheese and finally e.v.o. oil aromatised with white truffle.

Doretta



Calabrisella

Red pizza, fior di latte mozzarella, Calabrian spicy salami, black olives olive nere piccanti.

Gaetano Paoletta



Pizza Cafuncella

Mushrooms, sausage sauteed, boiled potatoes, provolone of Agerola, truffle oil, tomatoes, basil

Giampiero Galiano



Pizza Nando

Mix made with hemp, mozzarella, sausage of pork, asparagus, caciocavallo dop cheese, dry tomatoes in oil

Giovanni Monforte



Pizza Emily

Mozzarella di buffalo from Campania, "Pachino" tomatoes, cream of artichokes, speck, truffle's aroma.

Luigi Loliva



Pizza Leonardo

Sauce of Ciliegino tomatoes, fior di latte mozzarella, turnips, little slices of Capocollo, Caciocavallo cheese, farinella of tritordeum, e.v.o. oil.

Matteo Specchio



Pizza Ciococcipol

A mix made with cocoa, the moulding filled with panna cotta and soft fruits. In the middle candied onion with sugar cane, panna cotta, soft fruits cream, flakes of chocolate and caramel's decoration

Antonio Pio Rossi



Pizza La Pasquale

Sauce of tomato and mozzarella (a bit); little tomatoes, Caciocavallo cheese, in exit bacon.

Ciccio Vitiello



Pizza Nero su Bianco

White base with ricotta of buffalo. Bake it. At half cooking add meatballs of sausage of black piglet of Caserta. Bake it again. At the end of cooking flakes of cold ricotta with pepper and extra virgin olive oil.

Domenico Cascella



Pizza Barlett e avest

A mix with flour by Senatore Cappelli. Purée of cicerchia (similar to the beans) boiled with red onion and hot chilli pepper and salt, fior di latte mozzarella, sausage of pork with wild fennel, Cardoncelli mushrooms: cooked in frying pan with white wine and oil.

Gianluca Rotondo



La Perla Nera

Dark mix with cream of plain chocolate 65%, wild strawberries, crushed Torroncino and crispy sponge cake.

Giovanni Giannetta



Pizza La Poveraccia

Mousse of sheep ricotta aromatised with, zucchini, mozzarella of bufala, little tomatoes, Capocollo of Martina Franca, e.v.o. oil

Giovanni Giorgio



Pizza Curcuma

Pizza with flour of Turmeric, browning of celery onion and "datterini" tomatoes and "Cardarelli" mushrooms all in cooking. In exit wild arugula, fresh ginger and black pepper.

Mauro Bianco



Pizza Pinta

Chicory, minced arugula, fondue of Pecorino cheese, Fior di latte mozzarella and speck.

Raffaele Borrelli



Pizza L'Arte Bianca

Fior di latte mozzarella, Stracciatella of bufala, Parma ham, little tomatoes, pesto Genovese, crushed pistachios

Tommaso De Palo



Pizza Perla Nera

Black mix made with charcoal, tomato, mozzarella, Ciliegino little tomatoes, burrata, arugula, ricotta, oregano, e.v.o. oil

P & C the frontman of the COSTAGROUP



Being Italian means to appreciate the way of living in beauty

We had a talk with **Franco Costa**, owner of the firm **Costa Group**, which exports the Made in Italy in the furniture for the Ho.re. ca. and bakery sectors: he explains us the Italian taste in the world.

It's very kind of you to dedicate us your time, here is our first question: what does it mean to be Italian in the world, being also among the leaders in the panorama of design for catering?

«Being Italian is to be Italian. The difference is found in the history and in the culture that we fortunately have received in heritage.

Being Italian means to know how to distinguish and appreciate the way of living in beauty and to be conscious of the beauty of our places and of our history, it is to catch a particular that makes the difference».

Which are the criterions you follow when you are giving birth to a project for a new restaurant?

«It's simple, we only study the client, the location and everything that could serve for creating a good cocktail.

For us the main ingredients are quality of the project and the way we explain it. Then the good mix will certainly give a great result.



But if one of the main elements is missing, it would be better not to begin indeed».

According to you, which are the most important characteristics that a pizzeria should have? And why?

«A restaurant must smile, it must appear positive. The service must be simple and addictive, the offered product must be the top, result of research and wisdom. Finally if also the furniture is in line with this idea, the success is guaranteed».

When you were a young boy you began selling flours. Perhaps you feel a particular emotional bond for the world of pizzaiolos and bakers?

«I still live in the world of pizzaiolos and bakers. Yes, I sold flour every morning before the school. I still remember the perfumes of the dawn.

From this experience I learned a detail that I never forgot. I remember that only few clients bought a particular type of flour, which was the most expensive; at that time I couldn't understand the reason, but I became aware that the bread prepared with that flour was better than the others. After years of experience I finally learned that, even if all the flours were apparently equal, some had something more, and, if wisely mixed, they had a very particular result that did the difference.

I jealously preserve that secret for me, and sometimes I do good use of it».

Looking at yourself in the mirror which are the characteristics of Franco Costa that allowed him to become a number one, the head of a great firm that



also gives job to a lot of young people and creates value in Italy and abroad?

«When I look at me in the mirror unfortunately I only see the run of the time. Other things should be judged from the people surrounding me.

I always try to teach (sometimes with rough methods, I know) to young people, that you must always be humble for your growth, but also curious and fast».

Which is the most recent Italian restaurant you have opened?

«We are opening around the world quite one each day. The most distant is Eat.it in Hong Kong, realized for Gianni Caprioli, a young Italian chef that, like many young modern people has left this country to try to grow and in few years he has become the flag of the Italian cuisine in Asia.

I devote him this thought just today that our young people can't see a future. Sometimes you must fly far away, don't be afraid to risk. If you succeed in mixing your history with the present, everything becomes possible».

Your last creation in Italy?

«Rossopomodoro, In Milan, Via Molino delle Armi: it deals with a new format, a garden pizzeria. An interesting and very new match for Italy».

Which is your favorite pizza? Where did you taste it?

«For me pizza means Naples, but please don't ask me who and where!

I'm sure that you'll understand my delicate position, due to my job».



WWW.COSTAGROUP.NET

ARREDO NEGOZI





in fiera

Here is a list of the next events where to discover the world Molino Iaquone

Also Molino Iaquone for this year 2015 will be present on the Italian and foreign market by participating in important fairs of the sector. The Italian firm continues diffusing its idea of a pizza with a high digestibility factor. The Pizza PIQuDi (Italian pizza of high Quality and Digestibility) in collaboration with the association API headed by Angelo Iezzi. After the experience of GULFOOD in February, the firm is preparing for new important dates in which it invites all the professionals of the sector to discover as Molino Iaquone is able to satisfy every demand in the art of pizza.



TUTTOFOOD MILANO WORLD FOOD EXHIBITION

May 3rd till 6th 2015 in concomitance with the opening of the Expo Milano Tent 1 - Stand C19-C15-A20-A16 - Fieramilano

Activities in the stand: Preparation and tasting of Roman Pizza - Neapolitan pizza - Gluten free - 5 cereals - Biologic pizza with spelt.

Calendar of the events:

- on the 3rd May Angelo Iezzi
- on the 4th May Antonio Starita
- on the 5th May Emanuele De Vittoris (Biologic Pizza with spelt)



**SALONE INTERNAZIONALE
DELL'OSPITALITA' PROFESSIONALE**

contemporarily with Expo Milano - October 23th-27th 2015 at Fieramilano

Activities in the stand: Preparation and tasting of PIQuDi Pizza (Italian Pizza of high Quality and Digestibility) result of the research and development project called PIQuDi begun in the nineties, which also gave birth to the idea of creating special flours and mixtures by IAQUONE and the techniques of preparation cared by the association API directed by **Angelo Iezzi**.

Calendar of events: shares

Special participation of **Maurizio Leone**



Under the banner of energy and innovation!

With almost 15,000 visitors including 10% from abroad and more than 200 innovations, the trade shows Sandwich & Snack Show, Parizza and Vending Paris (18 & 19 March 2015, Paris, Porte de Versailles) exhibited the same inimitable vibrancy: a unique and pertinent business platform serving and federating the fast food, Italian catering and automatic vending sectors.

The trade show Parizza provided confirmation of the good health of the Italian catering market, headed by pizzas. With turnover of 5.35 billion euros (up 1.36%) and 809 million pizzas consumed in 2014 (+1.20%), French consumers have never eaten so many pizzas! In the same vein as other snack segments, pizzas have also been won over by the premium trend, with recipes featuring truffle or duck breast and with source-certified ingredients. Among the new specialities in Italian snacking, the piadina will be “the essential Italian snack”, with the dedicated concept Lo Zio winning the Parizza Aca-

demey for its hand crafted bread dough wraps filled with cold cuts, cheese and vegetables.

A 100% pizza highlight was the French Pizza Championship which saw more than 100 contestants do battle live in front of a judging panel comprising **Lionel Lombardi, Yann Le Droguen, Yann Dayer** (2014 French Pizza Champion), **Gregory Edel, Alexandre Monterosso, Mehdi Douimry, Tahar Belkadi, Omer Sertovic**, and chefs **Christophe Gaudin** and **Angela D’Esposito**. The big winner was pizza chef Nicolas Ribera who had qualified from the Grenoble heats, whose XXX recipe convinced the judges. The run-





ners-up were **Cyril Trinel** (qualified in Lille) and **Ludovic Bicchiera** (qualified in Montpellier).

"Parizza is the annual event for pizza chefs. With demonstrations and new products, it is the most comprehensive trade event for the pizza market. I have exhibited at every show since it was founded and I love passing on my passion for pizzas" explains **Thierry Graffagnino**, double world pizza champion and chairman of the French pizza chef federation.



Next events:

- 14 & 15 March 2016 - Paris, Porte de Versailles Hall 7.2,
- 17th edition of Sandwich & Snack Show
- 6th edition of Parizza
- And in 2017 for Vending Paris



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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Pizza Marrakesh

The Recipe of ALI HASSOU winner of Pizza Talent Show 2015

Ingredients:

- Mozzarella
- Avocado
- Prawns
- Oil Of Argan
- Grains of Pomegranate
- Ginger

Procedure

Prepare a base of white pizza with mozzarella. Garnish it with avocado, prawns, argan oil. Bake it. At the end of cooking add grains of pomegranate and some ginger.



more flavour with less salt!

100% italian seed - 100% italian territory - 50% less salt

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italian sour dough



w w w . i t a l m i l l . c o m

Pizza Nando

The Recipe of Giampiero Galiano Winner of Pizza Talent Show 2015

Ingredients:

- Mozzarella
- Fresh sausage
- Asparagus
- Caciocavallo Dop cheese
- Dry tomatoes in oil

Procedure

Prepare a mix with 00 flour and flour of biological hemp.
Stretch the disk of pasta and sprinkle it with oil, mozzarella, sausage, asparagus and slices of caciocavallo. Bake it. Complete the cooking and then add the dry tomatoes and serve.





Pizza&core

For 12 years, Pizza&core has been focusing on the world of restaurants and pizzerias. Distribution: 20 thousand copies, 6 issues per year.

The magazine dedicated to the world of pizza and catering

Pizza&core international

www.ristonews.com

The first monthly magazine dedicated to the Italian restaurants, in English language, in pdf format browsable online.



Risto news.com

Web site dedicated to Italian catering, Ristonews.com shows news, interviews and more.



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*Did you know?
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