

The magazine dedicated to the world of pizza and catering

Pizza & core

www.ristonews.com

international



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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



has landed in Italy

Do Italian pizzerias fear competition?

Domino's Pizza, the greatest take-away pizza restaurant chain of the world has landed in Italy too.

Founded in 1960 with a global sale of 8.9 billion dollars, Domino's has numerous outlets in each corner of the world, but Italy was off-limits because pizza was invented here and Italian pizzerias occupy a very large part of the catering market. The borderline was soon crossed and the city which first will do the entrance test of the "giant of pizzas" will be Milan, capital city of fashion tendencies and experimentations.

We would like to underline the fact that another "giant", the McDonald's, since long time fills our TV with its spots and the Italian bellies with its hamburgers. It is present above all in the commercial centres, airports, train stations, all those places where hunger and "light" wallets guide the choice on what to eat. Well, the conclusion is that the world of food is changing in Italy too: we had to imagine that Domino's and its pizza was to come, eventually.

The manager of the sale point in Milan will be **Alessandro Lazzaroni**, 36 years old, "master franchisee" of the brand Domino's for Italy.

We learn that the new opening in Milan "is the first of a long series in a project that foresees many others pizza restaurants in franchising and not."

Lazzaroni has previous experiences in McDonald's: «Domino's is a global brand – he explains us – with a notable share of sales through the online channel. Our firm is based on two important elements: the quality of the offered product and excellent service. Strengths of the trademark are a pizza prepared with high quality products, garnished D.o.p. products such as Parma ham, Gorgonzola cheese, Grana padano cheese and buffalo mozzarella from Campania. We buy the products from selected Italian firms, and the innovative digital technology will allow customers

to order online and to deliver orders in very short times, as never done before here in Italy. Excellent is also the completely integrated management of the supply chain. We propose a very good pizza, delivered at home, hot and in time, which could be ordered online at a very



competitive price».

Italian pizzaioles are looking at the future of this new franchising, but they do not fear the competition because in Italy you can eat a "different" pizza with at a low cost. There is an important consideration we underline: if surely Domino's could learn a lot from Italy about pizza-making and technique, at the same time Italy could learn a lot from Domino's about business-making, safeguard of the Italian product from a marketing point of view.

Be Smart. Wood is over.

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Aluminum is lighter and longer lasting than wooden peels.

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GIMETAL

MADE IN ITALY

save the date



Agro.Ge.Pa.Ciok, is the National Saloon for Ice-cream making, Confectionery, Chocolate, artisanal food. It confirms its role as an important showcase for this sector. This year the fair proposes all novelties in the field of raw materials and composed ingredients, industrial plants and tools, equipment, furniture and services for ice-cream shops, confectionery, chocolate, bread-making, pizza, cooking, ho.re.ca, beverage, coffee, wine and artisanal products. The fair is devoted only to the operators of the sector. From Saturday the 7th until Wednesday the 11th of November 2015.

www.agrogepaciok.it



Gluten Free Expo (Rimini, Italy)

The Gluten Free Expo is the only certified international exhibition entirely dedicated to gluten free products and diet.

The 5th edition of Gluten Free Expo has all the characteristics to be confirmed as an unmissable event in the international trade fair scene. Save the date: from 14 to 17 November 2015 at Rimini Fiera. The event has been certified ISO 25639 by Accredia.

www.glutenfreeexpo.it



Sigep - Rimini (Italy)

At its 37th edition (23th – 27th January 2016), the expo is acknowledged as the world's most important in the artisan gelato sector, a primary European showcase for artisan Italian confectionery and is also strengthening its position in the artisan bakery field. Thematic sections, international contests and championships, demos, courses and updating seminars and expos all contribute to making it a unique spectacular event.

<http://en.sigep.it/>



Tirreno C.T. - Carrara (Italy)

From 28th to 2nd March 2016 Tirreno C.T. comes back (Carrara Fiere). An important appointment with over 50 thousand operators of the sector coming from every part of Italy. The heart of the exhibition will be the meeting between demand and qualified offer of the Horeca sector. Tirreno C.T. is a great reference in the market of South and Center of Italy, it's not only a simple exposure of products, but also proposing a rich program of events among which seminars, conferences and panel discussions with the most representatives people of the tourism and territorial offer sectors.

www.tirrenoct.it

In Santo Domingo

*There is a party
every day*

Liberato De Simone, coming from Castellammare (Campania), works in Santo Domingo where he brought the pizza from Campania, prepared with GMI flour. He tells us his history and experience abroad.

Please tell us about you, your origins

«When I was a child, like many others “scugnizzi” I didn’t like school: when I was 12 I went to learn the job of pizza-maker in a pizzeria in the centre of the town, Pizzeria da Vittorio. Here I soon understood that that was the job of my life; I was completely fascinated! When I was 15, I left my town to go to Vicenza with my aunt and uncle that put me next to the oven to work. Now I’ve been doing this job for 32 years and I love it even more!»

Please tell us how you created your own pizza restaurant.

«After a long experience in many pizzerias, in 1995 I finally opened my own restaurant. I prepared pizzas and take-away dishes. El Merendero was a place with a little surface (about 55 square meters). There I could count on the precious help of my mother, a very good cook, and of my dad (he worked for Fincantieri di Monfalcone, but since he retired he dedicated completely to my restaurant every day). I was also helped by my sister Anna and my sister-in-law Vanessa, who were two young girls but full of enthusiasm!

In 2001, we rent the rooms near my pizzeria, so that the restaurant enlarged on a surface of 140 square meters with 100 seats. With a so large restaurant, we need the help of my brother Nicola, to whom I entrusted the room service as room and bar attendant. It was a great success; we churn out about 1000 pizzas per week»

How did you land to Santo Domingo?

«In 2009 we sold our activity; my brother Nicola had married a Dominican girl and he left for Santo Domingo. I went to Santo Domingo the next year for my holidays. It was love at first sight with this enchanting place, I soon



fell in love with the Caribbean Islands.

Walking through the streets of the town, we noticed that there was not any ice-cream shop: it was strange, in a town where the temperature was so hot for the whole year there was any ice-cream shop! Well, we opened our first activity called “Dolce Italia”.

That was incredible: on the first day of opening, we proposed 24 different ice-cream tastes and after two hours of work, we sold out! Then we opened a second activity: the restaurant, pizzeria, ice-cream shop Dolce Italia, with a wood oven for pizzas. Soon we are going to open a third one. My restaurant has received the prize Ospitalità Italiana - Migliori Ristoranti Italiani nel Mondo (Italian hospitality - Best restaurants of the world). I would like to remember you that I’m also a teacher in the Pizza New School and president of the accredited professional pizzaiolos Worldwide of the Dominican Republic».

What do you like in the Dominican Republic?

«I miss Italy very much, I can’t deny it, but the Italian system (I mean politics and economy) has caused a flight of professionals. On the contrary, here in the Dominican Republic a professional is valued and rewarded. People here are always smiling, they are so cheerful. The climate is fantastic. The economy of the country is increasing even more. Many European investors are coming here, among them also many Italians ready to begin new activities. The lifestyle of these citizens is very simple: they only need to eat, to drink and to dance; after that, they do not care about anything, even if the end of the world is coming! Here people live for the day; they only try to have the necessary day by days»



and all the new features of **Host 2015!**

Marana Forni, Italian excellence specialising internationally in the production and installation of wood, gas, pellet and combined pizza ovens are waiting for you at Host 2015, the International Professional Hospitality Exhibition.



The company's experience and passion have been rewarded by its **Tanganelli oven for pizzerias** and restaurants winning **Host 2015's SMART Label**, an award for **innovation in the hospitality sector**. This oven was also a star at Host 2013: the model designed by **Andrea Tanganelli** was given its premiere and won first prize in the "Ovens for pizzerias and restaurants" category of the design competition "Oven, love and imagination" devised by Marana Forni. The Tanganelli oven

has recently gone into full-scale production (available in the models 110, 130 and 150) and Host Exhibition together with POLI.design of the Politecnico di Milano have recognised its distinctive **innovative features by giving it first prize for operator-friendliness and social advantages for customers**. The Tanganelli oven can be positioned in the centre of the room to create a kind of domestic hearth that is a symbol of conviviality and closeness. The pizza-making "rite" becomes the focal point of the scene and develops around itself



that aura of fascination that involves and fascinates. The pizza maker's role is thus enhanced whenever he shows off his art and he becomes the star of a **daily cooking show**.

At Host, Marana Forni will also be presenting the winners of the international photographic, **video and recipe contest "And what do you cook in a Marana oven?"** Hundreds of pizza chefs and chefs from all over the world took part in the contest by presenting their recipes through photographs and videos of their dishes. The result was a true expression of culinary creativity captured in dishes that are all unique in their own way. The prize-awarding ceremony will be held on **Saturday 24 October 2015 at the Marana Forni stands (Pavilion 7 – Stands F52 F62 G53 G63)**. The day will be a chance not to be missed for meeting the pizza chefs of the contest and discover which of their recipes have been selected for Marana Forni's new recipe book. But not only: the 12 best recipes will make up **Marana Forni's 2016 Calendar** that will accompany you throughout the coming year.

The new features don't stop there! The brand new **Cupole Napoli Colors**, which have already been premiere-

red at the **Pizza World Championship (Campionato Mondiale della Pizza)** in Parma and are featured in the **Guinness Book of Records** for the greatest number of pizzas baked in 12 hours, will also be starring at Host 2015 where they will form a lively backdrop for the Marana Forni stands. The brio of the new and colourful claddings of the Cupole



Napoli gives a decisive character and an energetic personality to any type of setting. The dates to mark in your diary are **23 to 27 October** at Host 2015, the International Professional Hospitality Exhibition.

All these new features and a few surprises are waiting for you.

Marana Forni s.r.l. - Verona (Italy) - Tel. +39.045.6704503
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The news house

The new site in Montale was inaugurated on the 12th September

Like an enlarged family in search of a bigger more comfortable house, Gi.Metal has found a new site where to establish a newer more efficient plant, with many spaces suitable for a job which is in continuous growth. The new site is not very far from the old one in Montale (in the province of Prato, Tuscany): we had the occasion to visit it during the inauguration in September. During that day we could admire the new spaces created for the work, in particular we visited the production section, equipped with the most efficient gears and machines, all made in Italy. Under the eye of our cameras and under our amazed glance, some pieces of iron became the various parts of those pieces that assembled together created some of the numerous shovels of the wide range proposed by Gi.Metal, stainless steel shovels forged and cut by precision laser and high performance machines,



in a clean location, where hygiene is a duty to maintain the tools spotless; as Mr. D'Annibale underlines, here the workers use white gloves to confirm the necessity of great cleaning during the phase of production.

The final step in the realization of a shovel or other stainless steel tools, is entrusted to man's control, in order to verify that the product is perfect, without any defect.

After the tour in the production section, we had an interview with Marco D'Annibale, whom we asked about the decision of a new site: «Necessity. - he answers smiling - As a matter of fact, the demand has grown in a considerable way and we need a larger place in order to organize our work at best. Therefore we searched and found a more comfortable plant and one and a half year ago we bought this new site which we completely restructured. Starting from an empty sheet of paper, we began to design



and project a space thought for our exigencies, which was suitable for the production and comfortable for the workers. To wake-up in the morning to reach your job place should be a pleasant thing, and I'm sure that Gi.Metal has succeeded in doing this. 'obbiettivo».

The firm Gi.Metal brings made in Italy at the top, we could undoubtedly affirm.

«The Italian producers of machines for the realization of tools or engines are good teachers worldwide - continues D'Annibale – therefore using Italians machines was an easy choice; we produce Italian products and working with Italian gears and technology is even more motivating».

D'Annibale tells us that the quantity of produced units is very high, but sustainable: «We increased the production capacity with the new engines so we are able to increase the number of pieces; the growth of the last two years was incredible, but we don't fear to do better».

Gi.Metal is a brand which is well known also abroad, in particular we refer to the strategic market of Brazil: «We have the advantage of being Italians, because today the Italian product is very appreciated; we only

have to confirm and maintain the trust placed in us by our customers, by giving them what they need for their job, by creating a top quality product, by respecting the standards, the speed of our services; we receive from each corner of the world demands that we process very quickly (our warehouse is a transit zone rather than a deposit). Our firm is today a point of refer-



rence in the sector of professional tools for pizzerias». Then D'Annibale shows us an old manual press, his first work tool: catching the moment of the memory of the past days, we ask him if he feels like an elder brother in his relationship with his collaborators and if the human aspect is a valid key for the success, an element that is to add to the cutting-edge technology. «Yes, I confirm this and I learned it with the age and the experience, and also thanks to whom is beside me, Barbara. I've understood the importance of the human and relational aspect of my job. Dedication and love pay off. When referring to our staff, Barbara calls them "I nostrI ragazzi" (our boys). And we feel very gratified when we see satisfaction in their eyes».





in fiera

The next event 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, and TUTTO FOOD in May, the firm is preparing for the next important date 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.



SALONE INTERNAZIONALE
DELL'OSPITALITA' PROFESSIONALE

contemporarily with Expo Milano - October 23th-27th 2015 at Fieramilano - Pad. 5 stand R20

Activities in the stand

The mission of this firm is the production of flours, special flours, and ingredients for the professionals of the pizza, bread-making, confectionery, fresh pasta, batters and retail sectors. At the HOST will be proposed the pizza prepared according to the rules of the PIQuDi method (High digestibility and quality pizza), in collaboration with API Association (Associazione Pizzerie Italiane).

www.molinoiaquone.com

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, Toscana, Friulana, Marchigiana, Sarda.*

16 FLOURS

LA
FORMULA
DELLA
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A photograph of a restaurant table setting. The table is covered with a disposable tablecloth featuring a pattern of horizontal stripes in shades of orange, red, and grey. On the table, there are several place settings, each including a glass of water, a glass of wine, and a folded napkin. The napkins are rolled up and secured with a white elastic band, showing the same striped pattern as the tablecloth. The background shows more tables and chairs, suggesting a dining room environment.

 **venti
due**

A circular logo with a white background. Inside the circle, there is a stylized teal letter 'h' that resembles a host's uniform. Below the 'h', the word 'host' is written in a teal, sans-serif font. Underneath 'host', the text 'PAD 6' and 'Stand H03' is written in a smaller, teal, sans-serif font.

host
PAD 6
Stand H03

DISPOSABLE TABLECLOTHS FOR RESTAURANTS

VENTIDUE S.r.l. | - 35024 Bovolenta (PD) via Mons. G. Babilin, 13 Tel +39 049 5855295 r.a. Fax +39 049 9774133
info@ventiduegroup.com www.ventiduegroup.com

Pizza Delicata

by Giovanni Monforte

Ingredients:

- Buffalo mozzarella
- Buffalo stracciatella
- Little Tomatoes
- Genoese Pesto of basil
- Basil for the garnishment

Procedure

Stretch the disk of dough and garnish it with buffalo mozzarella, tomatoes, Genoese pesto, stracciatella. Bake it. Garnish in exit with two basil leaves.



more flavour with less salt!

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

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AND IODINE

PIZZA

from the field, to the mill up to the oven



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natural source of fibre
source of iodine *PreSal*[®]
italian sour dough



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

Pizza Trastevere

by Giovanni Monforte

Ingredients:

- Fior di Latte mozzarella
- Red Onion from Tropea
- Potatoes in slices
- Bacon
- Extra virgin olive oil
- Salt
- Pepper
- Rosemary

Procedure

Cut the bacon into thin strips and the potatoes and onions into thin slices. Stretch the disk of dough and garnish it with fior di latte mozzarella, onion, potatoes, bacon. Season it with extra virgin olive oil, rosemary, salt, pepper and bake.





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.



Pizza ... and beyond

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*Did you know?
It is genuine*

No chemistry, leavened exclusively with natural yeast, no food additives.
Healthy and easily digestible bread and pizza, not frozen.



*Did you know?
It is easy*

5 pieces of equipment to bake fresh bread.
An entire laboratory in a tiny space, fresh bread in 30'.



*Did you know?
It is brilliant*

It changes the profession of the baker. Not a night job anymore, it is now a day job.
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