

The magazine dedicated to the world of pizza and catering

# Pizza & core

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*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](http://www.molinocaputo.it)

# Pizza Margherita: the most beloved

In Italy every day are baked about 5 million pizzas, that means 1,6 billion pizzas every year: the pizza sector sees only 150 thousands employees and, it could seem impossible, more professionals are required but it's difficult to find them. There are quite 6 thousands job vacancies, even if the job offer is for the week-end, the time of the peak production.

The most eaten pizza is the Margherita, in its variants: simple or with buffalo mozzarella, it is the most preferred by the Italians and by the foreigners too. The second choice are the classical ones: Prosciutto e funghi (Ham and mushrooms), Capricciosa, Carciofini (artichokes), Salamino, Tonno, in all their versions. The hit continues with the pizzas without tomato sauce, called "bianche" (white), then the special ones, of the house pizzas, and the local pizzas, where the ingredients are typical products of the territory. Recently an increasing demand of gluten free pizzas. Which is the best pizza in Italy?

According to the last championship organized during the Tirreno CT fair in Carrara, the best pizza of Italy can be eaten in Trentino, in the little town of Mezzocorona, it's the pizza prepared by Graziano Scuri, pizzeria "Al Caminetto".





## WHEN A WORK BECOMES A WORK OF ART

A pizza-maker's job is made up of moves and the many small details that GI.METAL has carefully pursued for thirty years.

Meeting the pizza maker's needs has been our passion. This is the reason we design the strongest, most efficient and ergonomic tools that we then manufacture in Italy. This is our contribution to ensuring that your pizza continues to be a tasty work of art recognized throughout the world.



MADE IN ITALY

[gimetal.it](http://gimetal.it)



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# save the date



**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](http://www.tirrenoct.it)



The professionals of the white art every year meet one another in Paris, during the Parizza fair, devoted to pizza, pasta and Italian food. This edition will be organized together with

the Sandwich & Snack Show (Fast food and Take-away Saloon) and the Vending Paris (March, 14th and 15th), an unheard-of event dedicated to the outdoor catering.

The Parizza fair will also hold, as usual, the French Championship of Pizza and many other interesting activities concerning the appreciated genuine Italian cuisine.

[www.parizza.com](http://www.parizza.com)



Trophy for the best pizza (France)

During the Parizza seating 14 & 15 March 2016, Pizzadoor organizes the 2nd edition of the trophies for the best pizza in ATM. The event will be organized in partnership with the pizza chefs of France 's Federation and the APF.

This challenge is set up with partners and customers Adial society. The pizza chefs will manufacture a pizza composition and free presentation that will be noted on its quality, taste and appearance, before and after curing . The jury will consist of professionals who will record the pizza blind .

[www.pizzadoor.fr](http://www.pizzadoor.fr)





## EUROPAIN & INTERSUC

PARIS

WORLD BAKERY PASTRY ICE-CREAM  
CHOCOLATE & CONFECTIONERY TRADE SHOW

# Creativity, excellence and innovation: the winning recipe for Europain&Intersuc 2016

«**T**he reason for my presence here today is to assert how much the bakery-pastry represents as a force, a heritage, as a source of enjoyment and also for the future» explained **François Hollande** the President of the French Republic during his visit to **Europain&Intersuc** on February 6th this year. He addressed the Bakery-Pastry trade, which came together over 5 days for this great gathering celebrating the French Touch, and stressed the importance of this industry both for the dynamism of the French economy and as a success in terms of exportation.

This dynamism was expressed in the trade show offering: 679 exhibitors and brands (26% international from 25 countries) came to introduce their ranges to 63,282 professional visitors (including 27% international from

137 countries). 3 major contests illustrated the creativity and vitality of the sector and 140 workshops and conferences delivered by exhibitors, partners and highly motivated trade associations attracted a record audience. The 2016 edition stood out with a highly creative and high-quality programme which involved all the different players in the trade. This enabled both artisans and industrialists to find the concrete ideas and solutions to boost their business and anticipate the future consumer needs and requirements.

### An exceptional programme

Europain&Intersuc 2016 proposed an exceptionally rich and unique programme of demonstrations and conferences that attracted a large audience. All players from

the sector (Confederations, MOF, top names in bakery-pastry, 'Champions de France de dessert' ...) were strongly mobilised for the event in order to offer visitors 140 demonstrations and roundtables over the 5 days of the trade show.

These direct opportunities for concrete exchanges and discussions enabled the demanding visitors to identify the ideas to follow in order to develop their business through their offering, production or sales point.

Offering a meeting point for excellence and creativity Européen&Intersec fully played its role as a leader in the sector. Manufacturers and users were able to take stock of the evolutions in the market and review the situation with respect to offer and demand, both for artisans and industrials.



### And the winners for 2016 are...

Over 5 days, 3 exceptional contests took over the Cube stage, a 4000 m<sup>2</sup> space entirely dedicated to highlighting the talents of tomorrow : The Coupe du Monde de la Boulangerie, Mondial des Arts Sucrés and Coupe de France des Ecoles captivated and moved the audience, illustrating team spirit, sharing of savoir-faire, and the quest for excellence.

The masterly demonstrations performed by young talents in French and international bakery-pastry industry attested to the dynamism and ongoing changes in these



trades.

### Coupe du Monde de la Boulangerie

**1st place:** South Korea - Baguette and Bread of the World (Chang-Min LEE) ; Viennoiserie and Savoury Bakery (Jong-Ho KIM) ; Artistic Creation (Yong-Joo PARK)

**2nd place:** Taiwan - Baguette and Bread of the World (Chung-Yu HSIEH) - Viennoiserie and Savoury Bakery (Yu-Chih CHEN) - Artistic Creation (Peng-Chieh WANG)

**3rd place:** France - Baguette and Bread of the World (Cyrille MARTIN) ; Viennoiserie and Savoury Bakery (Déborah OTT) - Artistic Creation (Claude CASADO)

South Korea achieves a place on the podium for the first time in the history of the contest so finishing in first place is quite an achievement. Taiwan achieves 2nd place in this edition with an impressive sculpture on the national sport: baseball. It improves on its performance of 2012 when it had won the Bronze medal. France, World Bakery Champion in 2008, came in third place thanks to an artistic creation on cycling.



FOR CHAMPIONS  
ITALY  
GLOBE SOCCER



## Dubai “Food for Champions”

Marana ovens “champions” of cooking for the champions of sport pizza at the event “Food for Champions” in Dubai

**T**

he ovens by Marana are the undisputed champions in the cooking of pizza for the event dedicated to sport “Globe Soccer Awards” – “Food for Champions” held in Dubai on December the 27th.

At the great event, there were several stars of the cuisine and sport world, such as Carlo Cracco and Fabio Capello, who were engaged in the preparation of some dishes during the two days of the event.

Marana Forni was the official sponsor of this international occurrence, organized for promoting the healthy and tasty ea-

ting, associated with the physical exercise and a correct athletic lifestyle.

A celebration of the Italian diet and of the products made in Italy, where Marana Forni are the top quality and emerge for their affordability and quality.

For further information visit the official website Marana Forni or contact the

company at the email address [info@marana-forni.it](mailto:info@marana-forni.it) or at the phone number +39 045 6704503.

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## open its door



**O**n Monday 18th January 2016 **Molino Iaquone** has held the last course organized by AVPN (Associazione Verace Pizza Napoletana). Fifteen students-pizzaiolos had the fortune to participate in the course and could appreciate the production process of the wide range of flours produced by Molino Iaquone, starting from the processing of wheat up to the shipping phase. There were also the teachers and the president of AVPN Mr. **Antonio Pace** and Mr. **Antonio Starita**, a veteran of the pizza world and always very interested in the sector of flours.

A full immersion course at the end of a formation and information process made by the participants, who were fascinated in the observation of the several production phases, such as the analysis of the wheat and of flours in the laboratory, the grinding of the wheat, and so on. Very interesting was also the technical aspect of the course, that is the explanation of the differences between the different flours, like **Luna Rossa**,

**Luna Gialla**, **Luna Verde** and of the new range of products called "D'Altri Tempi" which propo-

ses the ancient stone grinding.

The participants were not only Italian pizzaiolos, but also professionals coming from Canada, USA and France. Among them, there was **Guillaume Gorizia**, a pizzaiolo from Paris descendant of a famous family of Neapolitan pizzaiolos. The participants were guided through the production plants of Molino Iaquone (we underline that the firm has recently obtained the important certification AVPN), they also could have a short break, an informal friendly lunch dedicated to the tasting the genuineness of the baked products made with Molino Iaquone flours.

The organization of courses and activities show the deep interest of the company in the pizzaiolo job: these events of open doors are very important both for the firm, which informs about the novelties and quality of its products, and for all professionals of the pizza sector, who enrich their knowledge.

*«We consider these events as moments of mutual exchange and comparison. They are very relevant for us like other appointments such as the sector exhibitions – explains us **Dario Di Norscia**, Export Marketing Manager of the company. - We would like to remember that we'll be present at the Gulfood, at the World Trade Center in Dubai (21st to 25th of February), at the SIGEP in Rimini and in March 8th at the International Pizza Expo, at the Las Vegas Convention Center al booth 1662».*

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# 1 PENINSULA, 21 WAYS OF DOING ITALIAN PIZZA.

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[www.esmach.com](http://www.esmach.com)  
[www.passionepane.it](http://www.passionepane.it)



## The recipe

# Pizza Jambon de Bosses

by Giuseppe Vesi

## Ingredients:

### Pre-mix:

- 1 kg Type 1 flour
- 450 ml water
- 1 gr. Beer yeast

Let the dough leavening for 18 hours at a temperature of 18° C.

### Mix:

- 1 kg Type 1 flour with a 300 w
- 680 ml water
- 20% of the pre-mix
- 20 gr. salt

Cut the dough into little balls of 250 gr each. Let the dough leavening for 24 hours at a temperature of 5°.

### For the garnishment:

- mozzarella of Buffalo
- little tomatoes "Piennolo del Vesuvio DOP"
- rocket
- Parmigiano Reggiano cheese
- EVO oil
- Jambon de Bosses

## Procedure

Three hours before the stretching, put the dough out the refrigerator and let it rest at a temperature of 20° C.

Stretch the disk of mix, garnish it with mozzarella of Buffalo and bake it at a temperature of 420° C. In exit, garnish it with little tomatoes "Piennolo del Vesuvio DOP", rocket, leaves of Parmigiano Reggiano cheese, some drops of EVO oil, slices of raw ham "Jambon de Bosses" (a mountain ham with a DOP mark, seasoned at high altitude, produced in the Valley of Gran San Bernardo).







Via Turbina, 98 37139 Verona - ITALY  
Tel. +39 045.6704503 | Fax +39 045.7156118

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- Marana Forni ovens are made in Italy to the highest of standards, from design to craftsmanship production of every single part.
- No more burnt pizzas! No more turning the pizzas! No more reaching the back of the oven! The oven does the work.
- The self rotating function creates a fast, evenly cooked pizza every time regardless at the user.
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Marana Forni ovens are currently cooking great pizzas in over 65 countries around the world!



Marana Forni over the years has developed, built and patented several systems thanks to its commitment to a never ending technology upgrade.

Marana Forni quality is certified worldwide.



see Official Listing



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**CUPOLA MOSAICO**  
(Mosaic Finishing)



TROFEO



# Montanara Caprese

by Alessandro Tirino

## Ingredients:

- 500 gr water
- 600 gr Molino Caputo flour type "Blu Pizzeria" (or a w 280/300 flour)
- 250 gr Molino Caputo flour type "Verde"
- 20 gr salt
- beer yeast

### Ingredients for the garnishment:

- Fresh tomatoes
- Pesto of fresh basil
- Mozzarella of Buffalo from Campania DOP
- Leaves of fresh basil

## Procedure

Put water and beer yeast in a bowl, add then the type 0 flour, mix and at the end add the salt. Add half quantity of the type 00 flour. Energetically mix the dough for some seconds. Add gradually the remaining flour and continue mixing the dough until it will become smooth and elastic. Gently knead by bending it, let it rest for 30 minutes. Divided it into little balls of 100 gr each, and knead each ball by folding it in order to give it the shape of a smooth ball. Let it leaven until it reaches a double volume.

**Cooking:** Stretch each ball with the fingers, by giving it a circular shape, with 1 cm of thickness. It's important to stretch the dough by using a hand to grip it and with the other hand to pull it. Repeat this operation being careful not to rip the mix. Insert the disk of dough in warm oil at a temperature of 180° C. Cook until gilding. Garnish it.





## Eccellenza Italiana

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

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**Riccardo Agugiero**

Export Manager  
r.agugiero@agugiaroflora.com

**Sandra Ziliotti**

Mail: s.ziliotti@agugiaroflora.com

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