

The magazine dedicated to the world of pizza and catering

Pizza & core

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international



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Risto news 

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

Italy promotes the nomination of pizza as Unesco World Heritage good



United Nations
Educational, Scientific and
Cultural Organization



World
Heritage
Convention

We could easily call it “Mission Las Vegas”: it was a real mission the one promoted by the greatest associations of Neapolitan and American “pizzaiuoli” and by the biggest producers of flours. It dealt with the nomination of pizza as an Immaterial cultural good to preserve and to insert among the World Heritage of Unesco. The petition continued during the International PizzaExpo in March: an entire team of chefs and pizzaiolos was engaged and mobilized in the petition, during the selective phase of the 15th edition of the famous event Caputo Trophy in Las Vegas (which will then be hold in Naples in September). Some famous names of international champions: Teresa Iorio, Valentino Libro, Davide Civitiello, together with Vincenzo Capuano, Simone Fortunato, Umberto Fornito, Andrea Cozzolino, Gennaro Russo, Saverio Ciampi, Michele D’Amelio, Giulio Adriani, Diego Viola, Adriana Avallone, Giovanni Gagliardi and the American champions Jonathan Goldsmith, Mark Dim and John Arena. The petition has been promoted also by the producers of flours Antonio, Mauro and Antimo Caputo, with Sergio Miccù, President of the API (Associazione Pizzaiuoli Napoletani). A solid team of champions to convince over 30 thousand of visi-

tors of the big American event about pizza world. The passion for pizza has become “planetary” thanks to the American consumers, as the Coldiretti underlines, because they are the greatest consumers of pizza in the world, with 13 kilos per head each year. The Italians guide the hit parade of consumers in Europe with 7,6 kilos per head. Followed by Spain with 4,3kilos, France and Germany with 4,2, Great Britain 4 kilos, Belgium 3,8 kilos, Portugal 3,6 and Austria at the bottom position with 3,3 kilos per head. After the exhibition in Las Vegas, petition continued to animate the event Parizza in Paris, where the aim to reach one million of signatures was abundantly exceeded. The signature began with an online petition promoted by Univerde and continued offline in each corner of the world. Now it has reached the hoped aim. In the official request of nomination, the designating Commission underlines that «the art of pizzaiolos» has played «a function of social redemption, as an identity element of a people, not only that of Neapolitans, but of the entire identity of Italian people». Now we are waiting for the decision of Unesco who will evaluate the candidacy and will rule in 2017 on.





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.



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save *the* date



Vinitaly is the event that more than others manifestations has signed the evolution of the wine sector at the national at international level. It has contributed to make wine to be the most fascinating activity of the primary sector. In the occasion of its 50th anniversary, the organization of VINITALY dedicates to Giacomo Tachis a tasting of his wines of ancient labels. It will be one of the most important moments to go back to the "Renaissance" of the Italian wine in the last fifty years.

Vinitaly will be hold in Verona from **April 10th to 13th 2016**.

www.vinitaly.com



Cibus, The international food exhibition, has confirmed its importance in the agri-food sector, a great international showcase offering conventions, panel discussions about food and Retail. In 2014, the fair counted 67.000 qualified visitors, 12.000 coming from abroad, with 1.000 top buyers coming from 50 foreign countries, and a well organized incoming service devoted to them. For this

2016, the aim is that of confirming the past success concerning both the themes and the visitors, the results of the last edition. The access to Cibus is allowed only to the professionals of food, retail and Ho.Re.Ca sectors, coming from Italy and from abroad. The event will be hold in **May 2016, from 9th to 12th, at the Quartiere Fiera di Parma**.

www.cibus.it



In the Pavillion 1 of the Mostra d'Oltremare in Naples, the great event **TUTTOPIZZA** will be hold from **May 23rd to 25th 2016**. The event is devoted to the operators of the Ho.Re.Ca. sector, in particular in the pizzeria segment. The exhibition will propose raw materials, furniture, equipment, plants, semi-finished products, accessories, services for the pizza world.

The API association cares the organization of the first edition of this event. Together with the exhibition stands, the event foresees also challenges, seminars, professional courses, and the Museum of Pizza. Visiting times: from 10 to 19.

**Info: 08119173674 - www.pizzaiulinapoletani.it
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worldWIDE

a cura di Marianna Iodice

100 Pizzerias
in 10 yearsMaria Ciacalli
exports the
brand

Very thick soft and dimpled edge, tomato and mozzarella, the pizza comes out from the wood oven. On the t-shirts of the staff the writing “*La figlia del Presidente*”.

We are not referring to the pizza restaurant in Via del Grande Archivio in Naples, this time we are in Busan, in the very far away South Korea, in the last pizzeria by Maria Ciacalli and Felice Messina.

Maria Ciacalli is the daughter of Ernesto. She is a “very strong lady”, as our colleague Luciano Pignataro defined her. We think there’s no better definition to describe her. She has clearly showed her personality above all in the last period of her life, with

the inauguration of many and many restaurants and pizzerias abroad.

In the blood of Maria a lot of “Neapolitanity” and surely a deep inclination not go unnoticed: she is the Sophia Loren of pizza: pizza maker, entrepreneur, mother and woman.

The importance of the family value

In her blood, there are the genes of her father Ernesto. Talking about them, Claudio Ospite tells: “Ernesto was a commoner with a noble soul, a person who always donated to those in needs; he brought out pizza all around the world. Maria had the strong will

and all qualities to realize the dream of her father, by representing the pizza world which is the best aspect of the city”.

Maria has created her own Neapolitan pizza restaurant with the very precious help of her husband Felice, and now they are going to expand their dream at international level. The whole family is engaged in the pizza world united by the passion for pizza: *«my son – as she tells – is fascinated by the technique».*

The joint venture with the Asian pizzaiolos

For many years, Maria has been organizing courses for Japanese and Korean pizzaiolos to learn the art of pizza following the Neapolitan tradition. Therefore, it was normal that Korea was in her mind as the first foreign country where to export her trade mark.

The first opening in September 2015, the second in March 2016: the project foresees a franchising formula in 50 pizzerias in Korea. All this with the help of the licensee Emilio De Luca.

But Maria (with her husband and her son) won't stop at 50 pizzerias: her plan is that of reaching 100 restaurants in 10 years in many countries.

«Mr Je is the key person, he follows every step of the project, he has the key role» she explains, while she shows us the pictures published on Facebook.



Busan

The pizza restaurant is in Centum City, one of the most important places in Busan. From the main street “Centum Jungang-ro”, is possible to see the

banner “La Figlia del Presidente”.

Busan, we would like to remember, is a very important city of South Korea, it's a strategic port and it's only two hours far from Seoul.

Maria and Felice (who met and fell in love at her father's pizzeria) export not only their dream and trademark, but also a lifestyle, full of passion and taste. The food chain under the banner born in Naples (with a very nice restyling) will be a corner of Made in Italy and one of the pizzerias associated to Vera Pizza Napoletana. **Molino Iaquone** will be the partner firm, which will deliver its flours.

«As we do in Naples, we will offer fried food, fried pizzas, pizzas and salads – concludes Maria - we will offer drinks, all like we do in Italy.

We would offer every day to the citizens of Busan the possibility of tasting the real traditional Neapolitan pizza».

www.lafigliadelpresidente.it

No. 106 -107, T -T ower 66, Centum Jungangro Haeundae-gu - Busan - Corea

Credits Photo: MASSIMO CUOMO www.fotografiassenziale.com



In Las Vegas the Fried Pizza is the most beloved

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he 32nd edition of the **International Pizza Expo** (7th – 10th March 2016 at the Las Vegas Convention Center) represents the greatest specialized event concerning pizza sector. The exhibition was visited by managers, entrepreneurs, pizza restaurants chains, and a lot of pizza makers coming from the whole world who participated in many workshops, show rooms, meetings and seminars (among them emerged the one organized by **Tony Gemignani**, 11 times World Champion) and visited the stands of the various exposing companies.

Among the Italian firms present to the exhibition, the dairy Euroiovine, which brought for the first time its products to Las Vegas, and receiving a positive result: *«We didn't imagine this unexpected success for our products: mozzarella and ricotta were the protagonists of the pizzas prepared by five important pizzaiolos: **Antonio Starita, Ernesto Pacifico, Lino Tutino, Antonio Tammarro and Gennaro Russo.** These are also our friends – tells us the owner of the firm **Gregorio Iovine.** The visitors came from everywhere to visit our stand and to taste the fried pizza garnished with ricotta and pork bacon, a novelty which has a lot impressed them!»*

The event in Las Vegas was not only fair but also competition: an occasion to confer the prize of Best of the Best Champion (won by **Matt Molina**) and the *Pizza Maker of the Year Champion 2016* (won by Nino Coniglio from Brooklyn - NY).



These are the final rankings

Pizza Maker of the Year:

1st Nino Coniglio - 2nd Eric Von Hansen
3rd Cuono Panella - 4th Brian Hall

Traditional:

1st Nino Coniglio - 2nd John Vigliotti
3rd Jane Mines - 4th Daniel Saccone

Gluten free:

1st Victoria Wolf - 2nd Giuseppe Lucia
3rd Frank Braid - 4th Travis Araiza

Neapolitan

1st Cuono Pannella - 2nd Gazmir Zeneli
3rd Gennaro Russo e Vito Iacopelli
4th Diego Viola

Best of the best

1st Matt Molina - 2nd Shawn Randazzo
3rd Tim Silva - 4th Carmelo Olivieri

Non traditional

1st Brian Hall - 2nd Louie Bossi
3rd Andrew Scudera - 4th Matt Hutchinson

Pan

1st Eric Von Hansen
2nd Massimo Mannino - 3rd Tony Ganesh
4th Salvatore Passalacqua

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

The Neapolitan Pizza in the Pizza Festival in Melbourne



was the official partner

Marana Forni was the official technical partner of the "AVPN Pizza Festival" held for the first time in Melbourne (Australia) during the event Food & Wine Festival (4th – 6th March, 2016). The event (which traditionally is held in Naples) presented and illustrated the characteristics of the original Neapolitan pizza and let them taste to the visitors by the expert hands of the best international pizzaiolos.



Johnny Di Francesco, President of the Australian site of AVPN, took personally part to the delivery of the wood oven used for the three days event. In the stands organized along the Riverwalk of Crown in Melbourne were baked and offered over 5 thousand pizzas. The organization and realization of the event held



in the "newest" continent was cared of the AVPN team: the **President Antonio Pace**, the **Vice-Presidente Massimo Di**

Porzio, the coordinator **Paolo Surace** from the Ristorante Pizzeria Mattozzi and by the pizzaiolos **Giovanni Improta** from the Pizzeria Al 22, **Salvatore Santucci** from Ammaccamm, **Giuliano Buccì** from La Fattoria, **Gennaro Luciano** from the pizzeria Port'Alba.



ASSOCIAZIONE
VERACE
PIZZA
NAPOLITANA

About AVPN

The Associazione Verace Pizza Napoletana (AVPN) was founded in 1984, as a no-profit organization with the simple aim of promoting and protecting the originality of the traditional Neapolitan pizza, in Italy and worldwide

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, Terracina, Friulana, Marchigiana, Sarda.

16 FLOURS

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

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see Official Listing



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(Brushed Finishing)



CUPOLA MOSAICO
(Mosaic Finishing)



GEA



TANGANELLI



TROFEO

Pizza al tegamino

by Federico Perrone

Ingredients:

For the dough:

- 1650 g of flour (40 % Mimosa Pivetti flour type 2 and 60 % Mimosa Pivetti flour)
- 1 l of water
- 40 g of extra virgin olive oil
- 30 g of Mother yeast Mater Pivetti
- 45 g of salt
- 10 g of malt

For the garnishment:

- Buffalo mozzarella
- Tomato sauce
- Little tomatoes cut in four
- Mango in slices
- Corn salad
- Grana cheese in flakes
- Cream of balsamic vinegar
- Basil

Procedure

Put water at room temperature into the mixing machine; add half of the Pivetti Flour type 2. Mix for some minutes. Then add the Pivetti yeast and the malt. Continue mixing and add the remaining flour; mix for some minutes and at least add the salt. Let the machine work for 10 minutes and then add the oil. The dough will appear well hydrated; take it away from the mixer and work it with the hands on the table. Let it rest by covering it with a dishcloth for one hour, at a room temperature for 12 up to 18 hours. Work the dough again with the hands: the dough will be ready when it will appear smooth and dimpled. Form some balls each of 280 g, put them into the baking pan (tegamino) with a diameter of 28 cm. Cover the pan and let it rest for 5 hours. At the end put them into the electric oven for three minutes at 290° C.

Prepare a base of pizza al tegamino, bake it and in exit garnish it with all raw ingredients. Garnish it with cream of balsamic vinegar.





Pizza&core

For 13 years, Pizza&core has been focusing on the world of restaurants and pizzerias. Distribution: 20 thousand copies, 6 issues per year.

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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 Fiore

by Federico Perrone

Ingredients:

- Mozzarella
- Grated Grana Padano cheese
- Bacon
- Little tomatoes
- Basil
- Balsamic vinegar

Procedure

Stretch the disk of pizza and form a shape of cross with the mozzarella; put the ingredients (for example the tomatoes and the bacon) to the top of the cross of mozzarella, in order to fill the corners; then take the edges of the disk where there is no mozzarella and fold them towards the centre. Slowly open the four edges in order to form the petals of a flower and garnish them with Grana Padano. Bake it. In exit garnish with balsamic vinegar and serve it.





Eccellenza Italiana

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