

The magazine dedicated to the world of pizza and catering

# Pizza & core

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## international



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# Why to read **Pizza&core** international

**W**hy to read Pizza&core International? Because we bring abroad or better we export the image, the knowledge, the recipes, the heart and feeling of Italian Pizza. The best pizza in the world and the best way to prepare it, how it is confirmed by the magazine "Where to eat pizza".

The guide is compiled by **Daniel Young** and published by Phaidon. It collects the addresses of more than 1700 pizza restaurants of the world, where you can taste the best pizzas of the world.

The database is the result of several months of research, in collaboration with international chefs, pizzaiolos, food writers, journalists and estimated producers. All together they have suggested the addresses of

the pizza restaurants considered the most excellent of the world.

The book deals not with a hit parade. But the New Yorker food writer Daniel

Young reveals the best 20 pizzerias preferred by the experts of the sector: many of them are Italian pizzerias. The first position is occupied by **Franco Pepe**, whose pizza restaurant **Pepe in Grani** in Caiazzo (near Naples) every day hosts hundreds of pizza lo-

vers; he is followed by **Gabriele Bonci**, priced for the creation of **Pizzarium** (Rome), specialized in the Roman pizza. **Ciro Salvo** for **50 Kalò** in Naples occupies the third place.

There's also **Simone Padoan** of the pizza restaurant **I tigli in San Bonifacio**, in the province of Verona. Among the best pizzas of the world there are also many foreigners: **Pizzeria Bianco**, Phoenix, Arizona together with the **Pizzeria La Notizia**, in Naples, **Pizzeria Mozza** in Los Angeles (California), followed by **L'Antica Pizzeria Da Michele**, in Naples, and by the **Pizzeria Fratelli Salvo** in San Giorgio a Cremano (Naples). **Roberta's** in New York occupies the tenth place. Eleventh place of the **Pizzeria Gino Sorbillo** (Naples); then we find **Saporè**, in San Martino Buon Albergo (Verona); **La Gatta Mangiona** (Roma), **Baest** (Copenhagen), **Braz** (Sao Paolo in Brazil), **Una Pizza Napoletana** (San Francisco), **Paulie Gee's** (New York), **Pizzeria Lola** (Minneapolis), **Frank Pepe** (Connecticut), **Spacca Napoli Pizzeria** (Chicago).



Photo: Scattoli di Gusto





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

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## Tutto Pizza

SALONE INTERNAZIONALE DELLA PIZZA

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@pizzaiulinapoletani.it](mailto:info@pizzaiulinapoletani.it)  
<http://tuttopizzaexpo.com>



A great event, not only for what concerns its numbers, but also for the richness of the program, is the sixth edition of **Napoli Pizza Village**, organized by the Association of Neapolitan pizzaiolos, a great event performed on the Lungomare Caracciolo on **6th September till Sunday the 11th September, 2016**. Napoli Pizza Village will be an immense table made of sea, sky and stars, where to seat and

taste the most savoury pizza of the world. But it will also be, as usual, the container for the famous World Championship devoted to pizzaiolos: the **Caputo Trophy**.

[www.pizzavillage.it](http://www.pizzavillage.it)

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Hostelco Restaurant, Hotel and Community Equipment Exhibition - Spain

**From 23 to 26 October 2016**, Hostelco, the leading trade show in Spain and one of the top ones in Europe in its sector will be held for the eighteenth time at Barcelona's Gran Via exhibition centre, featuring the latest trends and innovations and the biggest range of equipment and services for restaurants, hotels and the mass catering sector. For its next event, Hostelco will be putting a spotlight on the domestic market, which is now showing signs of recovery, not forgetting the highly international nature of the show. In this respect, the show has already put into action a promotional plan targeting buyers and distributors from all over Spain as well as countries such as Germany, France, Italy, UK, Portugal and Morocco. According to forecasts, more than 1.100 buyers are being invited, 22% more than in 2014.

<http://www.hostelco.com/en/>

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a cura di Marianna Iodice

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## *la Neapolitan in Dallas*

Dino Santonicola:

«The Neapolitan pizza is today much appreciated; 12 years ago it was difficult to propose it»

This time we fly to Dallas, Texas, a metropolis, the fourth in the United States. This city immediately evokes a series of images such as beautiful cars, wealthy landowners, skyscrapers, cowboy hats. Here the Neapolitan Dino Santonicola, 41 years old, is a pizzaiolo at the pizza restaurant Cane Rosso, baking off daily his beloved Neapolitan pizza from his marvellous scarlet oven by **Ferrara Forni**.

**Dino, let's begin the interview with the first question: when, how and why did you choose the job of pizzaiolo?**

*«I began in a pizzeria in my neighbourhood when I was 13, I needed to earn some money when I was still a student».*

**What do you like of your job?**

*«Everything! It is very satisfying to prepare food for people and to see them happy and satisfied. But the most important aspect of this job is freedom: this job has always made me feel free; I had the possibility to travel everywhere, to see new places, to meet new people».*

**Did you have teacher/teachers?**

*«Sure! The dear Don Ciro of the pizza restaurant in my neighbourhood....I don't believe he is still going around...».*

**Please, tell us of your transfer to Dallas**

*«My first stop in the United States was in Seattle, where I've lived for 5 years. Then I moved to Washington DC where I've lived for one year and finally to Dallas. As already said, I've always been travelling and I wasn't afraid of moving: when you are young and you are alone (without a family) it's easy to travel. I arrived to Dallas when the owner of the pizza restaurant where now I work, Mr. Jay Jerrier, contacted me because he needed help to open a Neapolitan pizzeria. Therefore, I went to Dallas for helping him. In that period I lived in Washington DC, but in a few time (about 5 months) the restaurant revealed successful, so Jay Jerrier offered me this job and proposed to transfer definitively and I accepted».*



**What do you like and dislike of Dallas?**

*«I love Dallas very much: people are very kind, the streets are wide, traffic is not so noisy and it is not so expensive like many others American towns (it is now going to become to!). I don't like the temperature: too hot in the summer! And I miss the sea».*

**How is pizza considered by the consumers of Texas?**

*«Neapolitan pizza is very appreciated today; 12 years ago, when I arrived here, it was very difficult to propose it. Today all Americans love it. The biggest difficulty was to introduce a new kind of pizza (very soft and thick) so different from the one they was addicted to (thin and crisp). There is always some client complaining about, but it's impossible to make everyone happy».*

**Which are your plans and dreams for the future?**

*«Today I'm a man with a wife and recently we've become parents of a beautiful baby girl. Therefore, I believe to stay here in Dallas for a long time, working hard, caring for my family. My dream is to become an old man, to stop working and to retire in Florida or to come back to Italy».*

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Cane Rosso - 2612 Commerce St., Dallas, Texas  
[www.canerosso.com](http://www.canerosso.com)

## Taste specialties explained by **Tiziano Casillo**

The Scrocchiarella is the central topic of the event "Natural mother yeast in powder in the use of modern pizza making"

«**C**an you hear its crunchy sound?  
Use your ears before you use your palate!»

**Tiziano Casillo**, a technician of the Italian firm Italmill, has perfectly explained the way to taste the **Scrocchiarella**, a product chosen as central topic at the show cooking held in the "Ristoprof" showroom of Pizza&Core International on the 20th of April 2016.

The event was organized in collaboration with the **CE.DI.AL** distribution and hosted over 50 professionals.

Very satisfied of the successful event were **Mr. Vito Biasi**, owner of the distribution company CE.DI.AL, and the same firm Italmill. Both met a very mindful group of professionals of the sector, interested in the wide range of products offered by Italmill and to learn the techniques of preparation of very digestible pizzas (in the shovel and in the pan), focacce (as the Genoese), but also sandwiches of every size and taste, ideal to propose to the consumers of restaurants.

The meeting, where was also present the technician **Mr. Fabrizio Iacovella**, focused in particular on technical aspects of the preparation and on the characteristics of the products. At the same time it





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the low presence of salt (-50%). He also presented the potential benefits of Enerpizza.

*«The products that I'm presenting you will allow to make pizzas very different from the*



*others. The ability of making pizza is in the hands of the pizzaiolo, which is the basic aspect of your job. But with this new range of product you will be able to obtain, by following the instructions that I'm going to give you, a very high quality product, by maintaining your "constant" standard of digestibility and taste. Please remember that "constancy" is synonymous of warranty, "constancy" means fidelity of the client; therefore it is the aim you must reach».*

We underline that Italmill is a very active company and it is present in each corner of the world: recently it was present at the CIBUS fair in Parma (Italy) and at Parizza in Paris (France).

was an occasion to compare ideas on the topics of flours and mixes, and in general on the important presence on the market of the pizza sector of firms like Italmill, which could bring with its products a great support to the operators of this sector.

Tiziano Casillo promoted the Scrocchiarella, with its particular characteristics, such as: the notable moisture of the dough, the lightness of the product, the natural leavening, its high digestibility, its perfume and crunchiness, also when it's cold. He exposed also the new brand Nostrano, coming from a 100% Italian controlled chain of production, with



# 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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(Brushed Finishing)



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**TROFEO**

# Tritordeum Mix

by Matteo Cavuoto

## Ingredients:

### For the dough:

- 1 kg of "Tritordeum" flour
- 570 gr of water
- 1,5 gr brewer's yeast
- 25 gr of fine sea salt
- 10 gr of EVO oil

### For the garnishment:

- Buffalo mozzarella
- Little tomatoes baked in the oven
- Basil
- Extra virgin olive oil.

## Procedure

For the mix, use all the flour and the 55% of the water. Mix together for 5 minutes. The dough will appear a bit rough. Let it rest for one hour in a closed recipient. After the resting time, mix again with half of the remaining water and add the yeast. Continue mixing and after some minutes add the last water and the salt. When the dough appears smooth, add the oil very slowly. Take it from the mixing machine and let it rest for 20 minutes or half an hour. Form some balls of 230 gr each and let them rise in the fridge for 24 hours. Before the use let it warm at room temperature for 3 or 4 hours. In order to make a very digestible mix, we could prolong the storage in the fridge up to 48 hours.

Stretch the little ball of pizza and garnish it with simple ingredients, such as Buffalo mozzarella, little tomatoes baked in the oven and the final touch of basil leaves and extra virgin olive oil.



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The Ad House Italia - Foto: Olycom, P. Scavini



## Pizza Napoletana Le 5 Stagioni: la farina come la vogliono a Napoli.

La farina "Pizza Napoletana" è stata creata in collaborazione con l'Associazione Verace Pizza Napoletana e risponde ai requisiti di idoneità richiesti dal disciplinare firmato dai maestri pizzaioli. Per la sua qualità superiore e la particolare elasticità, è la più ricercata e apprezzata, in Italia e all'estero.

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