

The magazine dedicated to the world of pizza and catering

Pizza & core

www.ristonews.com

international



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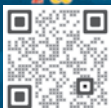
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GIMETAL

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Parma, io ci sto!

Parma capital city of good eating



A slogan and a tweet **#parmaiocisto!**: the exclamation was chosen as expression of this Emilian town, defined as “creative capital town for gastronomy” by UNESCO. Parma unites in itself the three attractive forces which are at the base of Italian economy, that is food, culture and tourism. It adds moreover a fourth element: innovation.

The slogan “Parma, io ci sto!”, it is written on the official web site of this project, “was born from a general exigency of supporting and promoting the development of our territory, through the deploying of new forces, new energies and coordinated efforts. Our aims are those of creating event of excellence and a real economic-social progress, of attracting investors, ta-

lents and competence. A farsighted project, in order to launch Parma and its citizens towards a dynamic vivid future, which is also lively and eco-friendly”.

Together with the several workshops and events, the most amazing novelty of this edition is the declaration of **Mr. Paolo Barilla** (Vice president of the company Barilla and both organizer of the events) who promotes the idea of creating in Parma “*polo universitario sull’agroindustria più competente al mondo*” (University of agro-food the most competent in the world). The local magazine La Gazzetta di Parma embraced the project with the support of the Unione parmense degli industriali, directed by **Michele Brambilla**.

www.parmaiocisto.com



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

save the date



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

HOSTELCO
THE HOTEL AND RESTAURANT TRADE SHOW

**HOSTING INNOVATION,
CREATING SOLUTIONS**

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.

www.hostelco.com/en/



PASTA AND PIZZA SHOW IN LONDON

London, the cosmopolitan par excellence, is preparing an important date of **9th and 10th November 2016**, a European professional event concerning pasta and pizza sectors. At the European Pizza and Pasta Show, held at the Olympia of London, will be present the greatest firms of United Kingdom and Europe specialized in the production and distribution of food, equipment, furniture, articles for the table, together with franchising and service companies. During the event and new format Pizza Senza Frontiere, Accademia Pizzaioli and Ristorazione Italiana Magazine will organize the first European Championship of Classic Pizza. The competition will be held on 9th November and will host six national teams of pizzaiolos coming from six European countries. They will compete to gain the first place and to win the first award the teams will prepare tasteful pizzas with the best ingredients they know and with a perfect cooking time.

The event will be occasion for the election of the best English chef and the best English pizza maker of the year.



A Pizza for Summer 2016:

“Mettete dei fiori nei vostri cannoni”

Put flowers in your guns, was a song by the band **I Giganti** presented at the 1967 edition of the Sanremo Festival. Their proposal was caught and realized in a gastronomic version by the pizza maker of *Grand Hotel Cocumella*, **Francesco Donnarumma**, with his “*Pizza Monet*”: garnished with edible flowers, picked in the multicolour garden of this enchanted place of the Sorrento coast.

At the fourth edition of the event promoted by **Mulino Caputo**, masters pizzaiolos were invited to create new proposal for the next summer, the season that will be (as announced) the hottest one in the last two decades. Here you the novelties created by the pizzaiolos from



Campania selected for the event called “*Una Pizza per l’Estate 2016*”. **Ciro Oliva**, of the pizzeria *Pizzeria Oliva Concettina ai Tre Santi*, chose a traditional pizza by presenting his “*Marinara estiva*”, with a bed of San Marzano tomatoes, Ufita garlic and oregano by Don Alfonso 1890.

Valerio Vuolo, proposed the pizza “*Foce ‘e mare*”: a mix done with sea water, leavened for 18 hours, garnished with smoked Buffalo mozzarella, confit little tomatoes, aromatized with Cetara perfumes and river green chilli peppers.

“*Dall’AmeriCaruso*” is the summer pizza conceived and realized by **Teresa Iorio**, from the pizza restaurant



Francesco Donnarumma



Ciro Oliva



Valerio Vuolo



Teresa Iorio



Sal De Riso



Pasqualino Rossi



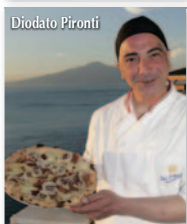
Vincenzo Esposito



Vincenzo Di Fiore



Gaelano Genovesi



Diodato Pironi

Le figlie di Iorio, the last world champion. Her pizza is garnished with boiled potatoes previously seasoned with lemon, oil, salt, parsley; provola and pistachios.

Pasqualino Rossi, of the *Pizzeria Elite* in Alvi gnano presented his pizza called "*La Parmigiana concziata*": little tomatoes, smoked Buffalo mozzarella, eggplants, Itrana evo oil, Conciato romano cheese and basil.

A romantic name for the pizza by **Vincenzo Esposito**, of the *Pizzeria Carmella*, "*Bacio a Furore*" (A passionate kiss), on which stand out prawns and black olives from Gaeta, with perfume of IGP Sorrento lemons.

From the *Pizzeria Bella Napoli* in Acerra, the proposal by **Vincenzo Di Fiore**: "*Sciummo verde*", with DOP smoked Buffalo mozzarella from Campania, fried green pepperoni, IGP Sorrento lemons and mint.

Gaetano Genovesi, from the homonym Neapolitan pizzeria, has mixed together a bit of summer, with zucchini flowers filled with anchovies from Cetara, and a bit of winter with some salted Struffoli, on his pizza called "*Torna a Surriento*".

Last but not least, **Diodato Pironi**, the pizza maker chosen by **Salvatore De Riso** for his bistro, "*Sal De Riso Costa d'Amalfi*". He concluded the exhibition with his aromatic "*Pizza Amalfi*": with fior di latte mozzarella from Tramonti, raw ham from Sant'Ilario, IGP Costa d'Amalfi lemon and fresh ginger. The event was finished with a "*Millefoglie with berries*" by Sal De Riso, the new "World Pastry Star".

All the presented pizzas at the Grand Hotel Cucumella event will be present in the summer menu of the nine pizzerias. You can find the recipes in the Facebook page of the event "*Una Pizza per l'Estate*".

Photos by Stefano Renna and Roberta De Maddi



World Pizza Championship – 15th Caputo Trophy

The great success of the past editions, in terms of echo, participation of public and number of competitors, has contributed to a growth of the event bringing it to an international level. Even more worldwide, even more competitive, even more exalting.

These are the hallmarks of the 15th edition of the Championship, finding its own place in the Stadium of pizza, which is the Lungomare Caracciolo in Naples in the occasion of the **Napoli Pizza Village**, the greatest and most amazing of the world event devoted to Pizza.

An occasion of fair comparison in a challenge characterised by fun, simplicity, friendship and above all great professionalism. These are the common elements distinguishing the job of pizzaiuolo, who, during this edition, will be the focus of media attention.

Here is foreseen a significant participation of visitors overcrowding since ever the event Napoli Pizza Village.

Thousand of onlookers and fans as it was in the past editions, ready to cheer their heroes and to applaud the winner.

The Championship will be hold on **6th and 7th September** 2016 at the Stadium of Pizza – Lungomare di via Caracciolo and will be divided into 8 sections: *Pizza Napoletana s.t.g. Trofeo Caputo - Classic Pizza - Pizza in the baking pan - Metro Pizza/shovel - Pizza of the Season - Gluten free Pizza - Junior Pizza - Acrobatic Pizza - The widest pizza - Speed challenge - Free Style/Free style singolo - Acrobatic in team*

<http://www.pizzavillage.it/it/campionato-mondiale-del-pizzaiuolo>



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The **pizza box** becomes **edible**

The idea was born in New York

The **Pizza Restaurant Vinnie's**, in the district of Williamsburg in New York, has

created an original and useful object: a box for take-away pizza which can be eaten.

From now, the pizza offered in this restaurant will be eaten together with its container.

The managers of the restaurant affirm that the original experiment was born in a moment of boredom...they only wanted to eliminate the paper packaging and, as a consequence, to reduce the waste.

The owner noticed that, the disposable containers

produce exceeding materials and create a serious damage for the environment.

Therefore, he had a brilliant idea: to change the ingredients of the boxes to make them edible. It changed not only the material but also the price. After the great success of this idea, which bounced on the web, the edible box for pizza could be adopted in other countries of the world, with a particular care for the ecology and a double satisfaction of the consumers.



What is the mysterious material used for this packaging? It is made of pizza! 100% pizza!

1 PENINSULA, 21 WAYS OF DOING ITALIAN PIZZA.

*...Abruzzese, Romana, Calabrese, Luciana, Genovese, Milanese, Siciliana, Pugliese,
Napoletana, Romagnola, Piemontese, Bolognese, Veneziana, Molisana, Valcostana,
Fiorentina, Trentina, Ternana, Friulana, Marchigiana, Sarda.*

16 FLOURS

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see Official Listing



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(Brushed Finishing)



CUPOLA MOSAICO
(Mosaic Finishing)



GEA



TANGANELLI



TROFEO

Scrocchiarella

The recipe of the mix is by Tiziano Casillo, Technician of the firm Italmill

Ingredients:

FOR THE PRE-MIX:

- 1000 g of flour **Mix Scrocchiarella Italmill**
- 600 g of water
- 10 g of dry **Yeast Bravo by Italmill**
(20 g if you choose fresh Yeast)

INGREDIENTS FOR THE MIX:

- Pre-mix
- 1000 g of **Mix Scrocchiarella Italmill**
- 900 g of water
- 60g of salt
- 40 g of extra virgin olive oil
- 5 g of dry **Yeast Bravo by Italmill**
(10 g if the yeast is fresh)

Procedure

PRE-MIX

Mix all the ingredients for 4 minutes; let the mix rest in a closed recipient. Let it leaven in the refrigerator at a temperature of 4°C for minimum 16 and maximum 24 hours.

MIX

Mix the pre-mix with the Mix Scrocchiarella Italmill, add yeast and 500 g of water, for 4 minutes at speed 1. Then add the salt and after one minute switch at speed 2, by adding evo oil. Let the machine work for 10 minutes, by adding the remaining water very slowly (the most possible quantity). Let the dough rest in the recipient for 40 minutes. Then put it on the floury work desk. Form some balls of the final dimension (1000 g of mix gives 1 meter of Scrocchiarella). Then form thin snake shape and let them leaven for 3 hours at a temperature of 20°C. Stretch the snakes, garnish with favourite ingredients.
Cook on baking sheet at 300°C.



WE RAISE REAL NEAPOLITAN PIZZA



Foto: M. Scattolon / Contrasto



Pizza Napoletana Le 5 Stagioni: flour just as they want it in Naples.

Pizza Napoletana flour was created in partnership with Associazione Vera Pizza Napoletana, the authentic Neapolitan pizza association, in accordance with suitability specifications set out by these masters of pizza making. Its superior quality and special elasticity has made it the most sought after and best loved flour both in Italy and abroad.

www.le5stagioni.it              



PASSION FOR PIZZA

The recipe

Scrocchiarella Capricciosa

by Fabrizio Iacovella, collaborator of Italmill

Ingredients:

- Stracciatella
- sautéed artichoke
- boiled egg
- confit tomato
- champignon mushroom
- raw ham

Procedure

On a crispy base of Scrocchiarella, hydrated at 80%, garnish with stracciatella, sautéed artichoke, a little slice of boiled egg, confit tomato (cooked at low temperature with thyme, oregano, salt, pepper and oil, then caramelized with sugar), champignon mushroom grilled and aromatized with lime, and crispy raw ham cut into match shape.

Follow Italmill in the world tour on Facebook:
<https://www.facebook.com/Italmill>





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