

The magazine dedicated to the world of pizza and catering

Pizza & core

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Photo by Blogger Maddalena Laschi per Molini Spigadoro S.p.A.

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palumbo.it

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



GI·METAL

Tradition and progress since 1986

Pizza challenges are the tangible sign of the constant growth of Made in Italy in the world

Italian pizza is even more appreciated all around the world: the original food tradition of our country, also known as “Bel Paese” (beautiful for its artistic patrimony, for its cuisine and nature) is not only for “few people”, no more for a few connoisseurs.

An example of this fact is the increasing of gastronomic challenges organized and sponsored by Italian firms, which are engaged in the promotion of their products but contemporarily they export Italian food tradition and quality.

Pizzaiolos of all the world even more love to compete with Italian style, as during the Australian challenge World Pizza Championships, hosted by Pizza Revolution and Le 5 Stagioni.

From 12th to 15th September, passionate Pizzaiolos from all around Australia showcased their amazing talents and competed for the title of the Winner of the World Pizza Championship in Australia. 2016 marked the year of the biggest Australian pizza competition with some international competitors also travelling the distance for a slice of the action, with highly talented Pizzaioli from Italy, South Korea, Reunion and New Zealand.

Pizza professionals and juniors took part to compete in five different categories – Pizza Classica, Pizza Napoli, Pizza Dessert, Gluten Free Pizza and Pizza Acrobatica. Pizzaioli were judged on preparation, taste, baking, talent and innovation, while those taking part in the Acrobatica category will be judged on speed and talent.

In addition to being the biggest competition this year, the ‘1st place prize of the World Pizza Championship in Australia’ was also awarded to not just one but TWO highly talented and very deserving winners: **Mario Martellino** (Gold Medal winner in Napoli STG) from Verace and Mezza Via in Sydney Australia and **Thierry Gourreau** (Gold Medal winner in Classica) from Ecole de Pizza in Reunion.

It is also important to note that Mario was also the winner of the 2015 World Pizza Championship in Australia (Napoli STG category). Both of the Australian World Champions will also be flying to Italy to compete in the 2017 World Pizza Championships in Parma, courtesy of Le 5 Stagioni who are generously sponsoring the 2 major prizes.



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The Baking Expo™ (IBIE) - Las Vegas

It's the biggest, most comprehensive event in the U.S. for the grain-based food industry, bringing together more than 20,000 baking professionals from 100 different countries and every segment of the business. It's where new products are launched, great ideas are born and creativity and innovation unite. Every three years, the Baking Expo™ puts you at the center of it all—providing unparalleled access to the tools, technologies and resources you need to maximize your baking business' success. This is your opportunity to be a part of your industry's main event—join us in Las Vegas for IBIE 2016, **October 8 – 11**.

The Baking Expo™ (IBIE) is produced by the American Bakers Association (ABA) and the Baking Equipment Manufacturers and Allied (BEMA).

www.ibie2016.com

HOSTELCO
THE HOTEL & RESTAURANT TRADE SHOW

Hostelco – organised by Fira de Barcelona and the Spanish Federation of Hospitality and Catering Equipment Manufacturers (FELAC) – is taking place for the eighteenth time with the biggest-ever selection of products and services from the leading companies in the sector, 25% of which are from abroad, primarily the United Kingdom, Germany, France, Italy, Belgium, Netherlands, Luxembourg, Turkey and Portugal.

The event will present the latest developments across 11 sectors, with hospitality industry equipment and machinery being the most widely represented. Next come the sectors of cookware and tableware; Management, IT control, and safety and security Textiles and uniforms; Service companies; Furniture and decoration; Cleaning, equipment and products for laundry, dry cleaning and general cleaning and the Coffee Zone, as well as the new Patisserie, Bakery and Ice Cream sections.

From 23 to 26 October

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



SIAL Paris is an event dedicated to the markets with a high potential and it is organized every two years in France. The main concept of the exhibition is the meeting between international offer and the continental and regional demand under the same exposing area. This edition of the SIAL Paris is dedicated to a re-invention of the food sector in a new key, which is contemporarily modern and futuristic. The participation in this great event means not only to explore new markets, but also to compare opinions with the best influencer of the world, to be in contact with new tendencies and innovations.

The sectors involved in this fair are, catering, industry of the food processing, agro-food services, beverage, bio food, milk sector.

SIAL Paris will be held from Sunday **16th until Tuesday 20th of October 2016** at the fair centre at Paris Nord – Villepinte.

<http://www.sial.fr>



Who is a technician? He is a pizzaiolo with his suitcase in hand.

Tiziano Casillo: "The firm Italmil? Innovative and coherent. My job? Inspiring and beautiful. I started at the age of 12 and I never stopped"

Point of contact between pizzaiolos and firm, with a privileged view over the market, at the same time protagonist of the production process, the technician plays an important role in terms of development, research, and marketing. He is always in direct contact with the professionals of the white art.

The technician is often the "face" that the pizzaiolos better remember, in few words he represents a brand. For this reason, we decided to interview a technician in our column "Il volto delle aziende". In particular, we met the technician of Italmil Company, **Tiziano Casillo**.

He kindly gave us a telephone interview, during a break of his work. He was in Udine and was ready to go back to Bergamo.

Our first question: How did you "cross" the firm Italmil?

«I was 31, so it was 15 years ago. At that time I had three pizzerias, I was engaged in the management of these activi-

ties, as your readers are. It dealt with a chance meeting. I bought my products from Italmill and my supplier told me that the firm was looking for a pizzaiolo for testing some new products, in that case was the line Le Farine del Gusto. I remember that for one product I found out some problems and my criticisms were soon brought to the company management.

The director became curious and wanted to meet me. They asked me the reason of my complaints and I answered "from the fact that I have two hands, one worktop and an oven. I was a pizzaiolo on the field. I met Mr. Ennio Parentini, who asked me if I was interested in a course of formation organized by Italmill and proposed me to contribute to the research and testing of the project "Le Farine del Gusto".

Italmill offered me the possibility of participating in courses also at the university, contributing to my formation in the technical and commercial point of view. Formation is a basic condition for the Italmill Company. They organize courses for every level, starting from the lower up to the top position in the firm. This choice is due to the fact that formation means innovation and growth, and growth means competitiveness».

When your first fair?

«It was Tirreno C.T. in Carrara, that was also the first fair for the company. We had a little stand of 2x2 meters... now we travel around the world with fairs and projects. Recently I was in Singapore and Los Angeles».

Do you travel a lot?

«Yes, I do! The last year I took at least 80 planes. My professional life is varied. Sometimes you can find me in the offices of the firm, sometimes at the exhibitions, sometimes in the workshops, or meetings, or abroad to meet our suppliers».

When did the firm Italmill begin its process of internationalization?

«Since long time, but the last three years in a more intense way, because in this period we have faced the

foreign market with more competence».

We could define you as a technician on the road... what do you think about the foreign market?

«I feel that abroad there is much curiosity: they are anxious of learning, they have no prejudice. I could affirm that foreign pizzaiolos learn very soon and better their job, probably because they are starting from zero level. Moreover I realized that, while I leave in order to teach my job, at the same time I always come back having learnt something new: new habits, new cultures, new tastes».

What's your feeling about Italian market ?

«Italian pizzaiolos always want to improve themselves; nevertheless I sometimes find that some of them often forget the principal aspect of their job, that is to do good pizzas. Sometimes I notice that some pizzaiolos concentrate their efforts in order to become famous, not in the fact that their product should be remembered. If the product is good, success will soon arrive. The real success is a rich cash, happy consumers, a good pizza. The first audience of a pizzaiolo is the customer. Nowadays pizzaiolos want to do everything, but they often forget that the essential think is to be a good pizzaiolo!».

A last question, probably it must be the first one: how did you become a pizzaiolo?

«I was 12, when the owner of a pizzeria in my neighbourhood asked me for helping him. From that day I never left the pizza world. I helped him to prepare the mix, then I did my school homework, then I went to the pizzeria again to stretch pizzas. After the school I decided to remain in this world, which gave me also a good purchase. I was very curious and I always dedicated my free time to improve my job with courses of formation. I became a technician for Italmill, and 10 years ago I began to teach at the Accademia del Gusto Ascom in Bergamo, where I have the possibility to meet the best chef and professionals of Italy».



The title of “World Champion of Pizzaiolos” goes to Melbourne

The 15th Caputo Trophy flies to Australia: Andrea Cozzolino won the important prize in the category STG (Guaranteed Traditional Specialty). The 25 years old Neapolitan pizzaiolo moved to Australia three years ago, realizing the idea of opening a pizza restaurant, called “Zero95”, together with two associates.

When he was only 12, he yet was able to prepare a mix of flour and water in his uncle’s pizzeria in Ciugliano (Naples). His dream was that of opening his own restaurant, and so he did with the decision of leaving Italy to move to Australia.

Andrea was so touched by the victory that he has cried for joy. He reached the podium to receive the Trophy from the hands of Antimo Caputo.

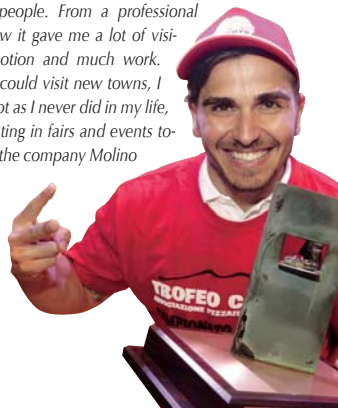
Andrea belongs to that part of Naples, which is always working hard. He could be defined “a clean face boy”. When he was declared the winner, there was a standing ovation by the others participants, a big ola to celebrate him at the Pizza Village.

With few points less, at the second place there was Ciro Magnetti, from the pizzeria “Olio e Pomodoro doc” in Melito (Naples), and at the third place the Japanese Kengo Yoshiha.

Japan has been recently the cradle for able pizzaiolo-

los, following the footsteps of Akinari Pasquale Makishima, winner of the 2010 edition of the Caputo Trophy.

«I’m very proud of this victory, because the competition was organized in Naples, the city of birth of the best known dish in the world. To win this prize is a great success for everyone» these are the words of Antimo Caputo, CEO of Molino Caputo company. About the same feeling of pride talked Teresa Iorio, winner of the 2015 edition of the Trophy. Who now gives way to the young Cozzolino. «Caputo Trophy gave me the possibility to understand the love and esteem of people. From a professional point of view it gave me a lot of visibility, promotion and much work. Moreover I could visit new towns, I travelled a lot as I never did in my life, by participating in fairs and events together with the company Molino Caputo».



Neapolitan spell.



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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.

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Antimo Caputo

pizzaiolo is the soul of pizza

Antimo Caputo, CEO of Molino Caputo, tells the importance of the Caputo Trophy for the city of Naples, for the pizza sector and for pizzaiolos. No one better than him could explain the meaning of this event. He has released his comments during the challenge, after having had a long interview with a French network TV together with the 2015 edition winner Teresa Iorio.

Can you explain us: what is the identity, the DNA of the winner for Trofeo Caputo?

«When we affirm that the soul of pizza is the pizzaiolo, we really have this thought. The winners of this championship always represent the spirit of this challenge: which is to have the possibility of taking the field together with other pizzaiolos.

It's not necessary to come from a blazoned name, the participants often work in little activities, each of them comes with his apron and cap, to each of them is given space and time to show their abilities and to win.

Who reached the top level of the podium has always been a pizzaiolo with a deep personal life experience, built on dreams and a lot of sacrifices. So it was for Da-

vide, Valentino, and for the last champion Teresa, the first woman to win the Trophy».

What does the Trofeo Caputo represent for the pizza world?

«Our Trophy demonstrates that a very good pizza could be realized by a pizzaiolo from every part of the world, as long as they know the traditional techniques and use the best ingredients offered by our territory.

Every year we are in a world tour with the stages of the championship and we have observed an important increasing of the art of pizzaiolo. I appreciate a lot the fact that there is a constant growth of the sector in particular abroad. Some great chains of food, offering a mass product, dominate the international market.

But contemporarily the market is opening towards the artisanal reality. The professionals want to understand the process of birth of a traditional good pizza, so they are more interested in the quality and in the origin of ingredients. For this reason, the Trophy has become international: the participants come from each corner of the world, from Mexico to Japan».

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.

16 FLOURS

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TANGANELLI



CUPOLA MOSAICO
(Mosaic Finishing)



GEA



TROFEO

Multi color focaccine

Recipes by **Luca Antonucci**



Ingredients:

- 1 kg Type 1 Flour Gran Lievitati by Nu-tridea Spigadoro
- 20 g salt
- 70 g EVO oil
- 650 ml water
- 40 g Natural yeast by Molini Spigadoro

Repeat the same ingredients for each following GustoCOLOR:

- 25 g GustoGREEN
- 25 g GustoRED
- 30 g GustoYELLOW
- 25 g GustoPINK



Procedure

Mix flour and GustoCOLOR in the mixer, let the dough oxygenate for 3-4 minutes. Add the powder of natural yeast and water. When the mix will appear solid, insert salt and then oil (piece-meal).

Mix all the ingredients for 15-20 minutes and the result will be a very soft dough and will reach a final temperature of 25-30° C. Let the mix rest for 15 minutes. Put it into the refrigerator at a temperature of 4°C for 12-24 hours.

At the end of leavening time, when the mix should have doubled its volume, put it out of the fridge and divide it into little balls.

Put the balls into a covered container. When they have doubled their volume, stretch them and put in oiled baking pans. Garnish as you prefer their surface before the cooking (for example oil, salt, seeds, etc.). Press the surface with fingers, so that it could receive abundant garnishment.

Cook into the oven at 310°/330° C for 5-7 minutes, checking the correct point of cooking.

Stuff as you prefer.



Photo by Blogger
Maddalena Laschi

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PASSION FOR PIZZA

The recipe

Pizza in shovel with pork jowl, grapes and Pecorino

Recipes by Danilo Cecchini



Ingredients:

Mix for the pizza in shovel

- 1 Kg of flour type 0 by laquone
- 15 gr of salt
- 3 gr of dry yeast
- 750 ml of water
- 20 gr of EVO oil (extra virgin olive oil)

Garnishment

- 700 gr of Crescenza fresh cheese
- 400 gr of Pecorino in flakes
- 400 gr of pork jowl from Amatrice
- 400 gr di green grapes

Procedure

Mix the flour in the mixer for one minute at speed 1 without adding the other ingredients, in order to let it "breathe".

Then add and mix it with 550 ml of water for 5 minutes at speed 1. Let rest for 30 minutes. Then add the yeast and put the machine on. After 10 minutes add the remaining water very slowly, salt and EVO oil. Take the dough out of the mixer and lay it in an oiled washtub. Let it rest for 48 hours in the refrigerator at a temperature of 4° C.

After this rising time, divide the mix into to parts, by forming two balls. Let them rest at environmental temperature for 4 hours.

Stretch the balls by obtaining one meter of pizza in shovel from each ball. Cook in the oven at 300°C for 10 minutes.

In the meanwhile, cut the jowl of pork (with a thickness of 1 mm) and blanch it in a pan; cut the Pecorino in flakes and cut the grapes in two. In exit grease the pizza with oil and divide it into two parts. Spread the Crescenza, lay down the jowl, the flakes of Pecorino and the grapes.





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