

The magazine dedicated to the world of pizza and catering

Pizza & core

international

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Ristonews

n. 66
DECEMBER
2016

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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

GI·METAL

Tradition and progress since 1986

We wish you a Merry Christmas!

When the old year ends
and a new one

begins, everyone wishes that
positive novelties arrive.

Waiting for amazing things, it is
necessary to be aware that to look
towards the future with serenity it
is required great professionalism
in our job, to be informed and to
deepen the knowledge of our job,
in order to be appreciated by the
clients. The mission of P&C on line
is really this, that is, to offer you
always many news on the Italian
pizza, on the best Italian firms that
export all over the world the best
products for your job, to give you
so many new appetizing recipes.

The editorial staff wishes you a
very merry Christmas and a new
year rich in business, client, mo-
ney but above all rich in so much
happiness.

The staff

redazione@inpuatedizioni.it

more flavour with less salt!

100% italian seed - 100% italian territory - 50% less salt

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AND IODINE

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italian sour dough



w w w . i t a l m i l l . c o m

save the date



RIMINI ITALY - From 21st to 25th of January 2017.

Now in its 38th year, the event confirms its undisputed international leadership as trade fair for professional operators all over the world in the artisan gelato, pastry and baking sectors, together with that of coffee.

An extraordinary showcase of everything new and trendy in the 4 supply chains. On show will be raw materials and ingredients through to plants and equipment, furnishings and services.

<http://en.sigep.it/>



Saint Petersburg - RUSSIA - From 2th to 5th March.

It is the leading exhibition of the hospitality industry in the Northwestern region of the Russian Federation. The exhibition is a platform for new ideas and modern solutions bringing together suppliers, manufacturers and distributors of goods and services of hospitality industry. The exhibition is held annually under the auspices of professional associations and state authorities of the Northwestern region of the Russian Federation. The project objective is – uniting all HoReCa market participants for development and

promotion of the sector in general. During four days of the exhibition you get an opportunity to meeting personally thousands of professional buyers, acquire hundreds of useful contacts, and get in touch with executive managers. The trade fair exposition includes full range of services necessary for high standard of customer care and hospitality industry enterprises development. All products are geared to regional market requirements. ExpoHoReCa trade fair is visited by the industry specialists: hotel owners and managers, restaurant-keepers; chiefs, barmen, barista; purchasing agents. While visiting you may purchase new products, find out about new services and meet new partners.

<http://www.en.horeca-expo.ru>



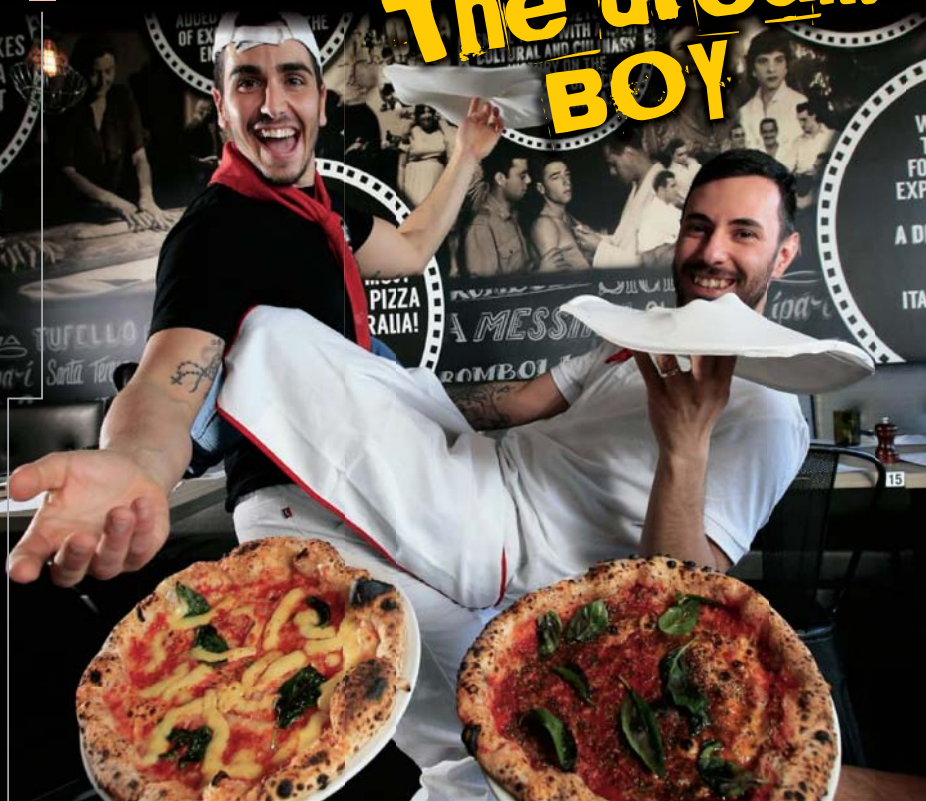
CARRARA, ITALY - From 19th to 2nd February

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.

<http://www.tirrenoct.it>



The dream BOY



Andrea Cozzolino, Winner of the 2016 Caputo Trophy, tells us about himself

«**D**reams should not remain dreams, but are things to be realized, because, in my opinion, everyone has got skills and intelligence to realize what we want to».

Perhaps this is an expression which at best describes

Andrea Cozzolino, Neapolitan 26 years old Winner of the **2016 Caputo Trophy**, young successful pizzaiolo, who few years ago left Italy to fly to Melbourne (Australia) with the aim to follow his own ambitions. We reached him by phone. In few minutes of conversation, he tells us with contagious enthusiasm (due to his young age and his success) about his life.

We will try to make a synthesis of his career, even if it will not be simple, because it is so full of experiences. He has always been working in Naples in a pizzeria: when he was only a teenager, he was a simple "ragazzo di bottega" (helping boy) on Saturdays and Sundays and in summer. At the age of 15 he left Naples for Isola D'Elba (Tuscany) for the season (seasonal job as pizzaiolo). His parents were convinced that he was only joking and that he should have come back in tears after few weeks. But he was so determined to do that experience that he stated "I go or I will escape! «They thought that after 15 days I should be back home de-



perate, on the contrary I cried to the idea of going back home after a marvellous season at Elba. I really had a great experience of job and life!»

Andrea's sympathy and joy are incredible: he tells us that from that moment he began to travel through Italy

(from South to North) working in many restaurants and pizzerias in order to improve his abilities, after having attended a professional course for pizzaiolo. And at the end.....the Australian dream. Thanks to a friend met in Udine.

«I didn't speak a single word of english, but I left. I found accommodation for 10 days in a hostel then, I found a job thanks to the precious

help of the AVPN (Associazione Verace Pizza Napoletana). In that occasion I firstly met my current associates, with whom I opened the pizzeria 095 and another one called 095 Express, a take-away pizzeria. And now we are going to open a new restaurant by the sea in Melbourne».

Andrea, as he tells us, is still upset for the victory in Naples in september. *Even if it was one of the many victories in his short careers, this one has a particular meaning because it was realized in his beloved city.*

How is your life in Australia?

Australia is a wonderful place, but what is important to him is to offer a good catering service, because his kitchen and his restaurants are his "oxygen", his "life" and his collaborators are his family.





Ferdinando Marana, fondatore dell'omonima azienda, inizia la sua attività partendo da un'intuizione, rendere il piano cottura capace di autogestire la cottura.

The intuition makes the difference

We usually meet Ferdinando Marana together with his collaborator Elena Olivieri during the exhibition of the food sector. He is always nice and hospitable. A hospitality, which represents the attitude towards the world and the future. As a matter of fact, the firm Marana Forni always emerges for its positive attitude, its trust in progress, its innovation. A company, that, as told his founder, was born from an intuition and which is in continuous evolution, thanks to the contribution of Ilenia and Manuel.



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- The self rotating function creates a fast, evenly cooked pizza every time regardless of the user.
- Save recovery time during busy period with the patented SU&GIU® function, allowing the cooking deck to be raised into the dome of the oven to reach always the temperature you need. Pizza quality inalterated!



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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

Please, tell us how your firm Marana was born

«I began this adventure in the eighties, when for the first time I practically realized my intuition: which was that of creating an oven with unique characteristics. The idea was to solve the problem of the production capacity of the oven, by maintaining the quality of the product and avoiding long waiting times in the pizza restaurant. I so built the first rotating oven called SU&GIU in a country house in the nearness of Verona. Then I officially filed the patent in 1992. The firm Marana Forni was born in the same year. It became the first company in the world to bring a revolutionary way of cooking pizza, with its idea of rotating oven with lift system. The first installed oven is still working».

Which kind of difficulties do you face every day, as owner of this company?

«I should admit that I am a lucky man because my job is the result of a great ancient passion, the passion for food. Therefore, I always face everything with enthusiasm and pleasure: whether they are work commitments or successful experiences. One of the difficulties is for example daily routine, everything that is not creation or improvement of the production. We can also mention autocracy...»



Which are your gratifications?

«Undoubtedly the call or the email or the letter of a customer who wants to congratulate with us for the product or to exalt our product as something with surprising characteristics. This I consider a great success, even after so many years of activity. And indeed to see my company which continuously grows and the pride of a father of seeing the meaningful contribution of my two sons, Ilenia and Manuel.»

How do you imagine yourself and your company in 10 years?

My firm will always be oriented towards innovation and design, with a focus on the quality of the product and on the exigencies of the customers. I see a strong presence of Marana Forni on to the international market, surpassing our record of being present in 70 countries of the world. The interest in pizza, food and Italian products is always growing. Consequently, people are always near to our world. My staff and my sons are the strategic persons of the firm and they will continue to manage the daily problems and the guidelines of our firm. I imagine myself engaged in the creation of new products, free from documents or papers, only concentrated on the activities of research, development and project making, in the beautiful world of cooking pizzas.



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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DELLA
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BUBBLES, STARS OF MADE IN ITALY

Boom of cultivar, boom of sales, boom of export: wine sector is even more involved and interested in this precious product

It is a matter of fact that the “spumante” (sparkling wine) is considered the “most precious” product for the producers for the cellars and for the consumers too. A demonstration of this fact comes from the big numbers of production, labels and sales results. Recently the great interest in this new product has increased with a new tendency of dedicating many vines to the vinification of spumante and by creating always novelties to propose on the market. The last “sparkling” news is that of the Italian musician **Ezio Bosso** who has recently collaborated with a wine producer to “refine” his spumante with the notes of Bosso’s piano.

After various experiments, it seems that a particular symphony creates some physical “vibrations” which stimulate the leavens by accelerating their activity and creating, as a consequence, a better product. Undoubtedly a creative method.

The production of sparkling wines (as prosecco) and spumante is surely a central point on which is concentrated the attention of the wine world, for many reasons: it represents the “excellence”, it represents “history”, it represents “a great business for Italy”.

The cultivar

According to the data of the Registro Nazionale there is a real explosion in the cultivar dedicated to the sparkling wines: 406 cultivar “grafted”, such as Glera, Pinot grigio, Sangiovese and Chardonnay. In the logbooks of other UE Countries, the first place goes to the vine Macabeu.

From the Glera (23.634.913 units) is produced the Prosecco, a wine from Veneto among the most appreciated in the world. The Pinot grigio counts 18.734.680 plants, the Sangiovese 12.139.538 and the Chardonnay 10.639.276.

The Export market

Our spumante, for the excellent balance quality/price, are very appreciated in the national market and abroad, with a top position into the Italian export.

According to the Coldiretti spumante is the *“real star of the Made in Italy levied abroad”*: +21% in the export market is an incredible date.

The sales have reached the maximum in the history of this product.

In 2016 United Kingdom was the first world market as destination for the Italian spumante. But, as Coldiretti underlines, the surprising date in this year is the increase at + 59% in the sale of Made in Italy “bubbles” in the market of France, the homeland of champagne. This means that, probably, many French cousins will drink a cup of Italian Spumante for the New Year’s day.

The wine market

All these data are very interesting if we consider them in a wider content, where it was registered a general fall of the wine production in the whole world.

The world production has decreased by 5% for a total of 259,4 millions of hectolitres, that means the lowest level reached since 2000. The first place in the production is occupied by Italy with its 48,8 millions of hectolitres (data by OIV for the year 2016).

Let’s see the most appreciated Italian sparkling wines in the foreign countries: the most beloved is the Prosecco, followed by Asti, and then by Trento Doc and Franciacorta.

The consumers habits

This year too, in Italy the spumante is at the first place among the purchases of the Christmas weeks.

Even if Italian people have become more judicious in spending, they do not give up to “bubbles” during the feasts.

The consumption of Spumante and Prosecco begin to detaching themselves from the joyful events, because has grown up their demand by young people and women for the preparation of cocktails and appetizers.

Extra brut, brut, extra dry, dry, demi sec and sweet, classic method or champagneise, the Italian Spumante is living its golden





Caputo Cup in Japan

In november there was the final step of the Caputo Cup in the country of the "rising Sun". The winners were awarded at the site of the Italian Consulate in Japan, in the presence of the mayor of Kyoto, **Daisaku Kadokawa**.

The city of the "thousand temples", prestigious site of the Japanese culture and at the same time Worlds Heritage of UNESCO, has held the challenge among 200 pizzaiolos. The challenge was the final step to reach the top position of the parade, which will allow the participants to be part of the 16th Caputo Trophy in Naples. During the Neapolitan challenge, the world title will be assigned to the participants, among which there are



many of the best pizzaiolos of Japan.

The competition was the final race after twenty pre-selections. The first twelve finalists will be admitted to the **Caputo Trophy**.

Here the names of the winners in the category "Classica", "STG: Specialità Tradizionale Garantita"

STG

1° Yuki Tomozawa - 2° Akiyo Okabayashi - 3° Mitsu-taka Suzutaka

Classica

1° Takumi Sugihara - 2° Akiyo Okabayashi - 3° Masaki Yamaguchi



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The secret is there, you can't see it, but you can taste it from the very first bite.



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A.B. Tech Expo and the White Art

From the 21th to 25th January, 2017 in the occasion of the great event SIGEP

Pizza&core RECOMMENDS to visit:



Agugiaro&Figna, in top position for the pizza sector, known for Naturkraft is present at Sigep. We remember its brand specialized for the pizzamakers: Le5Stagioni.

PAD B5 STAND 034 - www.le5stagioni.it



As usual, Italmill will be present at SIGEP, in Rimini: the stand is always full of visitors where you can also find the trademark Besozzi. Here the professionals could taste the lightness of Scrocchiarella, prepared and offered in many versions but always very digestible.

PAD B5 STAND 160 e 200 - www.italmill.com



Fermented wheat bran and Germ 2016 are the novelties presented in January 2016 for the oven products. This product (germ and fermented wheat bran) allows increasing the presence and concentration of fibre.

PAD D7 STAND 035 - www.molinispigodoro.com



Mondial Forni is leader in Italy in the production of ovens for bread making. The company can count on a 65 years' experience, it projects and produces cooking systems of superior quality with innovative functions. Its ovens are guarantee of the maximum flexibility of use and low consumption, thanks to the elevate performances.

PAD/Hall D5 Stand 077 - www.mondialforni.it



The SIGEP is a major event for the team of Marco D'Annibale. Blue is its colour as the Italian Soccer Team, Gi.Metal is very remarkable for its precious tools and for the pride of being 100% Italian production.

PAD D7 STAND 154 - www.gimetal.it



This Italian firm is always present at the international dates. The Company Iaquone is in top position for the pizza sector, with its Pi.Qu.Di project (Italian Pizza of high Quality and Digestibility) - AD B7 Stand 146 - www.molinoiaquone.com



Its main product is ORO di Macina, a special flour realized according the ancient grinding tradition. The flour is dedicated to pizzaiolos, confectioners and bread-makers who are searching excellent ingredients.

PAD/Hall D7 Stand 009 - www.molinovigevano.com



Fra gli espositori anche la coratina Selezione Casillo con la sua ricca gamma di sfarinati di grano tenero e di grano duro di alta qualità. Ricordiamo "le Semole d'Autore" e l'innovativa linea "Madre Pietra Padre Grano".

PAD B5 - STAND 112 www.selezioneCASILLO.com



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Dr Schär
Foodservice

The recipe

Pizza Bufaniello

Recipes by Diego Vitagliano - www.johnnypizzaportafoglio.it

Ingredients:

- Little tomatoes “Datterini”
- Smoked Provola of Bufala
- Salted Ricotta
- Basil

Procedure

Stretch the disk of pasta, add some scalded “datterini” tomatoes, Smoked Provola of Bufala, some flakes of salted ricotta. Bake it. In exit garnish with fresh basil.



Pizza ... and beyond

Have you ever baked pizza and bread before?

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*Did you know?
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It creates opportunities in the baking industry to novices with no experience in bakery.



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The recipe

Pizza Johnny Pummarola

Recipes by Diego Vitagliano - www.johnnypizzaportafoglio.it

Ingredients:

- Mozzarella of bufala DOP
- Yellow tomatoes of "Battipaglia"
- Tomatoes "Piennolo of Vesuvio"
- Basil
- EVO oil from the Peninsula Sorrentina

Procedure

Stretch the disk of pasta, add mozzarella of bufala DOP, yellow tomatoes of "Battipaglia", tomatoes "Piennolo of Vesuvio" and basil. Bake it. In exit aromatize with drops of EVO oil



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The Ad Story: Design & Image by Giovanni Tocchini



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.

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