

The magazine dedicated to the world of pizza and catering

Pizza & core

international

www.ristonews.com

Margherita

Seafood

Pepperoni

Mushroom

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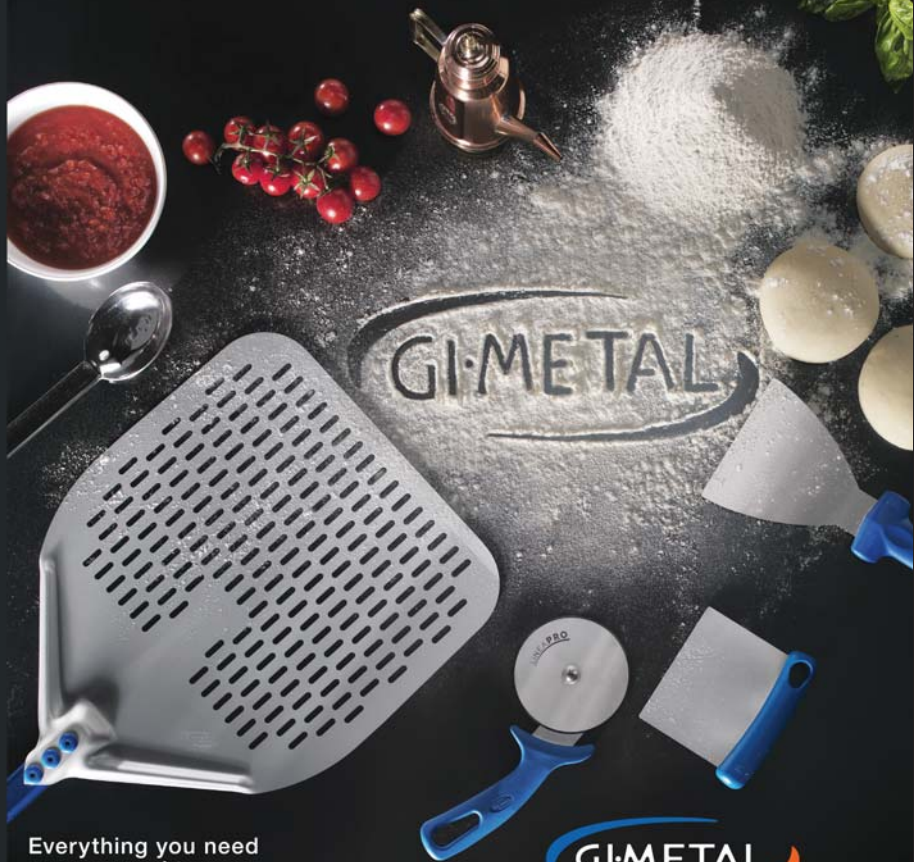
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n.68
FEBRUARY
2017

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Mexican

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Gi.Metal has been manufacturing professional tools to prepare, cut, cook, serve and deliver pizza, as well as tools for oven management and trolleys for the hospitality industry for over 30 years, with enthusiasm and passion.

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The «pineapple pizza gate»



In Italy we do not eat pineapple pizza, unless it is a pizza dessert with custard or chocolate.

But pineapple topping is a variation eaten all over the world, and nowadays it has become a popular recipe.

Maybe not everybody knows that the President of Iceland, **Mr Thorlacius Gudni Johannesson**, has set off the “pineapple pizza gate”, a scandal that makes us smile, but that has become viral on social networks like Facebook and Twitter.

But let's get to the facts and explain how things went: while Mr. Thorlacius Gudni Johannesson was on a visit to a school in the North of the country, some of the students asked questions on various topics, with the lightness and fun typical of their young age.

A question was strange: “*What do you think of pineapple on pizza?*”

“*If I had the power, I would immediately ban pineapple as pizza topping*», the President joked.

A social media storm erupted,

and many American pizza chains launched a new campaign with pictures of pineapple pizza and the slogan “No ban here.”

The President has even given “formal” explanation, writing on his Facebook “*I do not have the power to make laws which forbid people to put pineapples on their pizza. I am glad that I do not hold such power. Presidents should not have unlimited power. I would not want to hold this position if I could pass laws forbidding that which I don't like. I would not want to live in such a country.*

For pizzas, I recommend seafood”.



The Hawaiian pizza

We know that pizza is a great success all over the world, and we can now affirm that there are different ways to do it, both in the dough (in Italy too there are different “styles”), and in the topping.

Pizza with pineapple on it is called Hawaiian Pizza, even if it was a Canadian who dared to use for the first time the yellow fruit as a topping

more flavour with less salt!

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

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save the date



European Sandwich & Snack Show: the Fair

The fair European Sandwich & Snack focuses on the dynamic markets of snack and of the eating out. Meetings, cooking shows, information, products, services and novelties are the soul of the exhibition. The Fair is held every year at the fair centre Palais des Congrès de Paris Porte Maillot. Contemporarily with this event, will be hosted also the PARIZZA, European event dedicated to pizza world. From 15th to 16th of March 2017.

www.parizza.com

www.sandwichshows.com



Lactose Free Expo is the first and unique international saloon dedicated to the market of lactose free products. Lactose Free Expo is the only meeting point that matches with the exigencies of the lactose free

demands. During the event, the companies could give relief to their products, present novelties and meet the professionals of the sector such as buyers, distributors, retailers, supermarkets and Ho.Re.Ca. The date is **18th until 21th November 2017**.



TUTTOFOOD
MILANO WORLD FOOD EXHIBITION

TuttoFood – Milano World Food Exhibition– is the biennial Salon of food, confectionery, Bio products, beverage and Trademark products.

It is a very interesting date for the operators of the food sector. It involves producers, national and international distributors. The event will be held from **Monday 8th till Tuesday 11th May 2017**.

It's a relevant event because it is exclusively reserved to B2B, a showcase ideal for testing novelties and experiences. It offers a modern and qualified professional review where to analyse the trend of market, to participate in workshop, seminars and meetings.

www.tuttofood.it



Beer

the perfect tapping

As recently, Belgian Beer has become a World's Heritage of UNESCO: because "it plays a meaningful role in the daily life and during the festive events": this is, in short words, the reason with which UNESCO accepted and promoted the candidature of Belgian beer among the World's Heritage Untouchable Goods. Beer is not only a Belgian typical drink. It was born in Northern Europe and has ancient origins in Germany and Great Britain.

Beer has ancient origins but it is a modern drink. It is diffused all around the world. From West to East, from North to South, beer is produced in an enormous variety of "styles".

We try to define it through three adjectives: NATURAL (because it has a frizzy soul and seems to triumph in the glass with its hat of foam) SPARKLING (because beer contains thousands of little particles of leaven, which make it a living drink) ALIVE (because it is a

drink composed by natural raw materials such as water, cereals and leaven). In order to preserve these precious characteristics and to taste a good and “vital” beer, it is necessary to follow the delicate process of drawing.

The main techniques of drawing

There are three techniques: German, Belgian-Dutch and Irish.

These different kinds of tapping take their name from the countries of origin and from the different beer traditions, which have evolved during the centuries. These different techniques depend also on the level of carbon dioxide present in each beer. Their aim is that of leaving in the beer the correct presence of CO₂, during the tapping and the serving, so that it remains “digestible”, free from gas. Different tapping techniques allow to the different beers to express their taste and smell at best. A correct tapping allows serving a product with the right quantity of bubbles and the other characteristics chosen by the beer master.

A general rule is that of using a clean glass perfectly degreased, because it is very easy to modify the quality of beer. Start tapping by tilting the glass at 45°. The first stream of beer, while the handle operates, should be dropped out of the glass. Remember that a perfect glass of beer must be offered “sweaty”, that is with drops of water out of the glass.

The German

Tilt the glass at 45°, let the beer stream along the wall of the glass, then put the glass in vertical position and continue tapping, until the foam reaches the top of the glass. Wait a little until the foam appears compact, give a second action to the handle and wait again; the end of the service is this last movement because it creates the “crown” of the foam.



The Belgian

Tilt the glass at 45° under the handle, then tap and serve the desired quantity until the foam reaches the top of the glass. Close the handle. Use the foam-cutter to compact the foam and making it softer.



The English

Tilt the glass at 45°, fill it for the ¾ of its volume and let rest for 2 minutes. Then top up the remaining part, by changing the opening of the handle.



International Competition



The International Competition Le 5 Stagioni and the International Competition Storie di Farina, organized by Agugiaro & Figna Molini SpA and dedicated to the evolution of Pizzeria Premises and Places for Bread in Italy and in the world, have been presented at SIGEP 2017.

T

radition, innovation and the important relationship between the design and the evolution of pizzeria premises and places for bread were the topics focused during the presentation of the “International Competition Le 5 Stagioni – The new Pizzeria premises” and the “International Competition Storie di Farina - the new places for Bread” which was held Monday, January 23 in Rimini, at the specialized event **Sigep ABTech**.

The two new initiatives organized by **Agugiaro & Figna Molini SpA**, leader in the production of flours for these sectors, in collaboration with **ARD & NT Institute**, a consortium bringing together the *Polytechnic of Milan* and the *Academy of Fine Arts of Brera*, are aimed at architects and operators in Italy and in the world, with the objective to underline the importance of the design in pizzeria's premises and bakery places and to enhance their potential through innovation and the value of tradition, to which they have been attached



ever since.

«The International Competition Le 5 Stagioni - The new Pizzeria premises and the International Competition Storie di Farina - the new places for Bread, two initiatives in which we deeply believe, are a further evidence of what is happening today in the worlds of pizza and bread, - said **Giuseppe Vignato**, Agugiaro & Figna Molini marketing consultant - and of how much we want to support professionals in these sectors, not only through the production and research of high quality raw materials, but also by promoting more extensive and advanced visions in the development of these businesses, rich in values and

potentials, with the awareness that the success of a place does not only arise from the products it offers, but is the result of many factors able to generate well-being, such as proportions, comfort, aesthetics and, of course, quality».

Regulation and information on how to apply are available at www.concorsole5stagioni.it and www.concossostoriedifarina.it



GI·METAL at Gulfood

Celebrating its 22nd edition in 2017, **Gulfood** is the world's largest annual food and beverage exhibition, welcoming F & B professionals from all corners of the globe to meet for

five days of business within this central hub for international trade and commerce. Launched as a biennial event in 1987, the exhibition has grown to promote F & B trade between blackberries than 120 countries annually, enabling 5000 providers of raw materials and ingredients to showcase the tastes, trends and innovations that are shaping the future of food and beverage consumption worldwide.

Gulfood is a business to business trade exhibition that is professionally managed and hosted by the Dubai World Trade Centre (DWTC). With three decades of experience in delivering world-class events and an ongoing commitment to commerce and inno-

vation within the exhibition industry, DWTC are Recognized as a key driver of tourism growth Throughout the MENA region.

Several companies attend to this very important event,

for example the Italian brand **Gi.Metal**, that produces pizza accessories and catering trolleys. At Gulfood **Gi.Metal** has shown own accessories in which uses rigorously European-origin stainless steel with low nickel percentage to avoid the risk of allergy as is often caused by this metal.

The aluminium alloy treatments adopted are intended to increase the products' resistance and hygiene.

The use of innovative polymers for plastic die cast handles renders our products resistant to high temperatures and collisions.





BeerAttraction

toasts a success: 20,685

Beer Attraction 2017 drinks a toast to the success of its third edition, which, with its winning format, led to it tripling. In fact, the expo's core business, specialty beer and craft beer, was joined by two new sections - Food Attraction, dedicated to new metropolitan proposals for food service, and BB Tech Expo. Beer & Beverage Technologies, a section dedicated to technologies for beer and beverages . which completed the event's format, enabling to integrate the three product chains with an increasingly business-oriented and international viewpoint.

Organized by Italian Exhibition Group (IEG) with the patronage of Italgrob and in collaboration with Unionbirrai and FIC (Italian Federation of Chefs), Beer Attraction involved authoritative partner from the three different sectors: Cast Alimenti . the school of culinary arts, CERB . Italian Brewing Research Centre of the University of Perugia, Department of Agri-food Science of the University of Udine, NIP. Nazionale Italiana Pizzaioli, Pizza & Pasta and many more.

The 2017 edition chalked up truly successful figures: there were 20,685 visit (42% more than 2016), 430 exhibitors (+23%), 600 business meetings (there were 300 last year) with highly profiled buyers from 15 nations, 90 events (contests, seminars, competitions such as Unionbirrai's Beer of the Year and FIC'S Italian Cuisine Championships,



show cooking and technical workshops) and 184 journalists and bloggers from Italy and abroad accredited, ensuring an extraordinarily high profile on the major media and social networks.

IEG president **Lorenzo Cagnoni** comments «*Beer Attraction, already a strategic business hub of the food & beverage chain, has definitively confirmed its status as an appointment that's a must for members of the Horeca trade and held in the most suitable*

period of the year for them. Having brought together the professional skills of top master brewers and great chefs in an area such as Rimini, which is unique for its concentration

of venues and innovative formats, ensured that extra know-how indispensable for multiplying business and launching worldwide trends».

Pizz@more and University of Pizza

Antonia Ricciardi tells us her activities in Spain

Pizzamore is the pizza restaurant that **Antonia Ricciardi** opened in the city of Granada: it is a take-away Italian pizzeria, with family management, which serves pizzas made with fresh ingredients. They use an electric oven «because we didn't have the permission to install a wood oven» explains Antonia, but «the pizza we make respects all the rules of the Neapolitan pizza.» Antonia, in fact, was born in Naples, but she decided to leave her city and country to follow her instinct, that is the desire to bring the goodness of Italy, in particular pizza, over the borderlines: «I've always loved to diffuse the culture of pizza all around the world, today I'm here, tomorrow.....who knows!»

Antonia has been working in Granada since 2008: Pizzamore is a registered trademark that soon will become a franchising.

«Here at Pizzamore we prepare an authentic Italian pizza, in Neapolitan style. We also organize banquets with pizzas, by using portable wood ovens. Together with the traditional pizza, we propose the famous fried pizza Neapolitan way, but we also prepare for the customers other Italian dishes like pasta, lasagna, main courses and cakes of the Italian tradition.»

Being Pizzamore a pizza restaurant in Spain, we are curious to know which the most required pizza is, and soon we discover that it is the pizza with cooked ham, not the Margherita!

Antonia is not only a pizzaiola, she also is president of



the University of Italian pizza in the world, an Association that organizes many Spanish pizza championships. (see the link www.upim.es)

«Our Association counts of 200 of signers, among them pizzaiolos of every nationality».
www.upim.es



upim

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

LA
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LA FORMULA DELLA BONTÀ



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Pizza La Madrilenana

by Giuseppe Paduano - Pizza Grand Gourmet - Roma

Ingredients:

- Cream of dwarf peas
- Jasmine-scented scallion stewed at 40°
- Crispy dehydrated Speck
- Dop Buffalo-milk mozzarella from Campania
- Poppy seeds
- Toasted Sesame seeds
- Basil
- Organic extra-virgin olive oil

Procedure

Make a dough mixing durum wheat and whole wheat flour, hydrated at 90%. Roll out the dough into a rectangular shape, add oil and rosemary.

Once cooked, spread the peas cream on the base, break the buffalo cheese into pieces and add the poppy and sesame seeds. Finally garnish with the onion, crispy bacon and basil leaves and serve with a drizzle of extra virgin olive oil.



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.

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

The recipe

Pizza with dried tomatoes

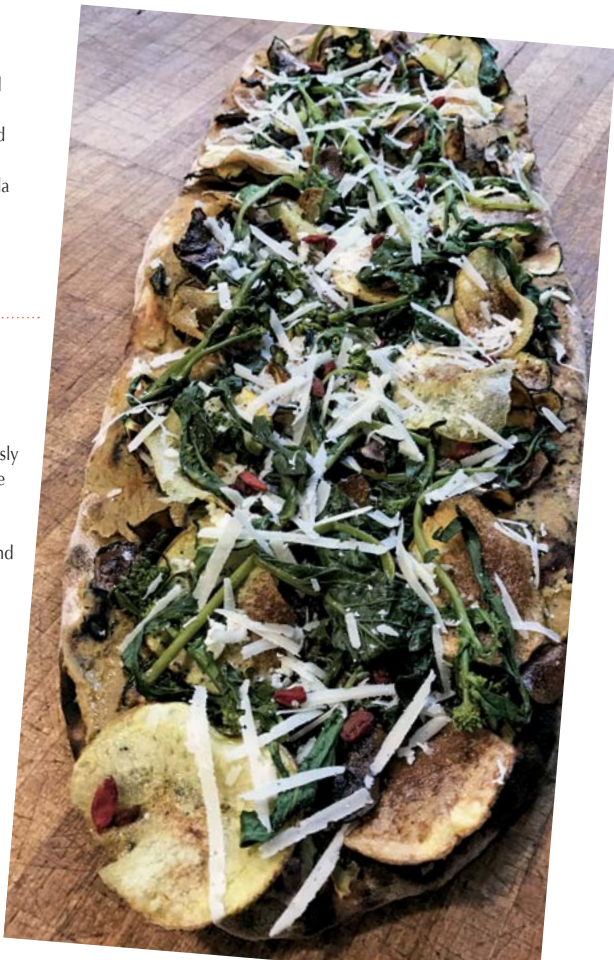
by Giuseppe Paduano - Pizza Grand Gourmet - Roma

Ingredients:

- Cream of Sicilian dried tomatoes
- Friarello (rapini) stewed in a copper pan
- Crisped potato from Sila
- Goji berries
- Pecorino Romano (sheep's milk cheese)

Procedure

Spread the cream of Sicilian tomatoes. Then season with the previously stewed friarelli. Soak the potatoes to remove the starch, add and bake. Sprinkle the Pecorino and the berries.





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#StorieDiFarina



LA PASSIONE PER LA PIZZA