

The magazine dedicated to the world of pizza and catering

# Pizza & core

*international*

[www.ristonews.com](http://www.ristonews.com)



Follow us on

Risto news     com

Pizza & core

INPUTedizioni  
[www.inputsr.it](http://www.inputsr.it)

Pizza & core



Risto news    

n.74  
September  
2017

# 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  
FORMULA  
DELLA  
SALUTE



LA FORMULA DELLA BONTÀ



**Bio** *il gusto del benessere*  
FARINE **Bio**

Farine su misura per...  
pizzaioli, pasticceri e panificatori.



PRODOTTO ITALIANO

**Your solid partner**  
GENUINE PRODUCERS

[www.molinoiaquone.com](http://www.molinoiaquone.com)



VIA BORGIO • VICALVI (FR) • ITALY • TEL 0776.506275 (3 linee) • FAX 0776.506269  
[www.molinoiaquone.com](http://www.molinoiaquone.com) • e-mail: [iaquone@molinoiaquone.com](mailto:iaquone@molinoiaquone.com)

# To be “social” or to be alone?

**W**e could undoubtedly resume in these few words the behaviour of modern consumers. In fact, it's even more usual to see at the restaurant many young people, but also adults, who are immersed with eyes and ears in their smart phone, in spite of chatting amiably with friends or family sitting at the same table. They sit at the same table, but each of them holds his “magical” object in the hands and chats, talks, surfs on the internet, visualizes pictures, plays video games, spies the lives of other people through the keyhole, that is Facebook or other similar social networks, to busy themselves with other people's things. This includes also the possibility that people who are sitting at the same table discover in that precise moment giving a look on Facebook that one of them has recently travelled to London. But misery!! Should I continue discovering it on FB? Why can't you tell me about that journey face to face, while sitting at the same table?? It's a mysterious thing... Times are changing... Man's best friend is no more the dog... No, it isn't. Now man's best friend is a thing, which hasn't got a tail and four legs. It doesn't bark....It rings or vibrates. It deals with something the man can't do without, on the contrary it has become more and more a part of his body.

We are talking about Smartphone. And it is very probably that in the future it will be called “bodyphone” because it will be installed directly in the hand or in the arm.

The substance will not change, because the substance is called “connection”: connection on Facebook, Instagram, Whatsapp, Twitter, QQ (which is a Chinese social network!). Our society is even more “connected” thanks to the invisible threads that the web and the social networks are weaving around ourselves.

In the world there are almost 4 billion people accessing to the Internet. In Italy, there are 37 million active users on the web, 28 million active users on the social networks and 24 million of them enter on the net with a smartphone. Social networks, like the Internet, are increasing their importance in our lives. A fact confirmed by the 79% of the users, who declare that they access to the platforms every day. A kind of uncontrolled mania and some experts affirm that the stubborn use of social (the curled posture and the inches in continuous tapping movement) is changing us in the shape of our body. Is a matter of fact that we are connected 24 hours per day with the whole world, with all our friends (friends?) all around the world, but when we are in a pizzeria or restaurant, we eat and enjoy the dinner irredeemably alone.



# more flavour with less salt!

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



Pad. 01  
Stand L03 L09  
M04 M10

# NO STRA NO

SOURCE  
OF FIBRE  
AND IODINE

## PIZZA

from the field, to the mill up to the oven



## Italmill®

+39 030 7058 711  
clienti@gruppomabe.eu



natural source of fibre  
source of iodine *PreSal*®  
Italian sour dough



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

# save the date



Bread and pizza, pasta and pastries, frosted and chocolate cakes, cupcakes and brioches. This is the art of bakery, the important catering segment based on grain flour, which will be celebrated at HostMilano. The event, world leader in the Ho.Re.Ca, foodservice, retail, mass-market distribution, and hotel industry, will dedicate an entire area to this art – Bread Pizza Pasta – at fieramilano from Friday 20 to Tuesday 24 October 2017.

<http://host.fieramilano.it/>



**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** together with the exhibition “Gluten Free Expo” dedicated to gluten free bakery.

[www.glutenfreeexpo.eu](http://www.glutenfreeexpo.eu)



**Fine Food Australia** returns to Sydney in 2017 for its biggest show yet (**11th -14th Sep 2017** Icc Sydney, Darling Harbour. Being held at the new ICC Sydney, Fine Food Australia is an unrivaled showcase of the latest food, drinks, ingredients and equipment for foodservice and retail businesses. A visit to Fine Food Australia will open up new possibilities for restaurants, cafes, bars, bakeries, retailers and commercial caterers. The visitor will explore products from over 1,000 exhibiting brands showcasing: general & specialty food, catering equipment, hospitality equipment, bakery, drinks, coffee, tea, dairy, meat & seafood, retail & technology, fitout & design, packaging, natural, organic & free-from, and on-premise liquor.

<http://finefoodaustralia.com.au>



THE EUROPEAN PIZZA & PASTA SHOW

brought to you by: **Pizza Mia**  
Let Us Show, Not Speak

15 - 16 NOVEMBER 2017

OLYMPIA LONDON

## in November the event for the pizza and pasta industries

Some companies that you will meet

**E**PPS, the European Pizza and Pasta Show® is an exclusive B2B trade event and is set to bring the fast-growing pizza and pasta market into the spotlight by uniting leading UK and European food wholesalers and retailers, pizza operators and pizzeria owners, restaurant chains and independent restaurants, hotels and catering companies with equipment manufacturers, specialist ingredients suppliers and service providers. The show features The European Pizza Championship and the UK Finals of the 2017 PAPA Pizza and Pasta Chef Of The Year Competitions, as well as a range of "how to" seminars and the opportunity to join The International Food Licencing & Franchising Centre.

**THE EUROPEAN PIZZA & PASTA SHOW**  
15 - 16 NOVEMBER 2017 | OLYMPIA LONDON  
<http://pizzapastashow.com>



Stand 53A - Theatre Sponsor  
[www.gimetal.it](http://www.gimetal.it)

Established in 1986, Gi.Metal is leader in the production of professional pizzeria accessories and trolleys for catering Creativity, research and perfectionism come together in a series of tools designed for a wide range of uses: for professional and recreational use alike, for those who make and serve pizza and those who handle foodstuffs, kitchenware and food courses in restaurant kitchens and dining rooms. Thirty years of experience have allowed us to refine the characteristics of the products we realise, but we keep on looking forward exploring new solutions. The constant search of innovative materials, attention and investment of resources for the achievement of more and more refined and cared for processing, allow gradual and continuous improvement of the products, reaching the excellence Gi.Metal is proud of.

# Dr Schär

Stand 31B - [www.schaer.com/en-uk](http://www.schaer.com/en-uk)

Schär, is Europe's favourite brand in gluten free\* and we have been making meal occasions more enjoyable for decades. You don't get to be Europe's No.1 in gluten-free just by making great tasting gluten-free foods. At Schär we're dedicated to making, not just your meal times, more enjoyable but your gluten-free life easier. Dr. Schär provides a wide range of high quality and tasty gluten-free products to the hospitality industry. Not only do we supply restaurants, pizzerias and cafes, but also hotels, airlines, and motorway service stations. The Foodservice product range guarantees consumers safe, high quality, gluten-free products in practical portion packs. Get in touch with our friendly careline team today to find out more. Alternatively, check out our website at [www.schaer.com/en-uk](http://www.schaer.com/en-uk)



Stand 54 - [www.le5stagioni.it/](http://www.le5stagioni.it/)

**LE 5 STAGIONI** is the undisputed leader at international levels for high quality flours and mixes for pizza. The selection and the blend of grains, the analyzes at very high levels along the whole production chain, the most important certifications, the technical expertise of our Centers for Research and Development and the deep knowledge of the market needs are the basis of this worldwide successful range. LE 5 STAGIONI is present in all 5 continents and is appreciated by the most professional pizza chefs around the world. Our support to the highest pizza schools, our sponsorship of the main pizza events, our presence in all the best pizza magazines for expertise are an evidence of our engagement in the field. We are not only producing and selling top quality flours: we are giving an acknowledged know-how on to reach the best results.





Il mulino di Napoli

Stand 54 - Stand 41 - [www.molinocaputo.it](http://www.molinocaputo.it)

*Caputo 1924 - The Mill of Naples.*

Caputo began in Naples, at the very heart of countryside culinary culture. Since 1924, we have worked wheat with generosity and passion so as to offer professionals and baking connoisseurs the very best in quality flour, produced with great respect for the raw ingredients and traditions. The experience developed over three generations of Master Neapolitan Millers means we can guarantee extremely high standards of quality so that expert restaurateurs and skilled artisans can express their creativity to their full potential. The quality and value of our products is recognised and appreciated all around the world, thanks to our ability to preserve the natural authenticity of flavours. This is achieved using innovative processing techniques which still respect all the oldest traditions, which require the use of wheat alone, skillfully selected and mixed using a slow grinding process. Prestige, spontaneity and tradition. This is the art of Caputo, the only Mill in Naples.



Stand 28 - [www.molinispigadoro.com/](http://www.molinispigadoro.com/)

Molini Spigadoro offers a wide range of common WHEAT FLOUR and SPECIAL PRODUCTS, thanks to the continuous research and experimentation in the laboratory, influential collaborations, passion and entrepreneurial ability to merge quality, innovation and wholesomeness of the product. Each product has something more More Health, More Fibre, More Color, More Fantasy, More Taste. Molini Spigadoro is today a benchmark in the industry for innovation in production processes, the production of special flours of superior quality. Thanks to a dynamic and consistent business development, inspired by the experimentation and the search for excellence, the company positions itself in the flour market with a wide range of products: from a classic line for baked goods, to those specific for the patisseries and pizzerias, up to the line of products with high nutritional value.





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](http://www.molinocaputo.it)

## The Renaissance in the Restaurant Industry finds its utmost expression at HostMilano 2017

**E**verything to do with the kitchen: from new products developed by exhibitors to the latest innovations in food equipment, from the most recent food processing and preservation techniques to an in-depth look at the culture of food. HostMilano 2017 will be back at fieramilano October 20 through 24 for everyone who wants to learn more about the catering industry of the future, from young people just setting out in the industry to professionals in search of the latest new developments and new sources of inspiration. With b2b events, meetings with today's top chefs and updates on a continually changing world, the Catering area, along with the Bread, Pasta and Pizza area, promises to be the liveliest part of the Milanese trade fair once again. A place to go for updates, an essential landmark in an industry which has not suffered from economic crisis, either in Italy or abroad.

### Tomorrow's catering industry: unique experiences, conviviality, and sharing

In addition to a well-established business platform, HostMilano 2017 will be a true observatory where the whole world can discover the latest trends in new generation catering. In restaurants, pizzerias, bars, delis, fast food outlets, cafeterias and all other food-related businesses, technological innovation and knowledge of new catering models have become essential assets. This is even truer in an age such as our own, in which globalisation has affected individual gastronomic traditions, bringing changes throughout the catering industry and forcing professionals in the industry to address unprecedented challenges.

<http://host.fieramilano.it>

### Pizza&core suggest

#### Bakery

##### **ITALMILL S.P.A.**

*Pad. 1 stand L03 L09 M04 M10*

##### **MOLINO ANSELMO COLOMBO S.R.L.**

*Pad. 1 stand A11*

#### Foodservice Equipment / Machines

##### **DAL MEC S.R.L./DAL SANTO S.R.L.**

*Pad 2 Stand U16 V15*

##### **GI.METAL S.R.L.**

*Pad. 1 stand Q11 R12*

##### **UNOX S.P.A.**

*Pad. 5 stand E17 F20*

#### Ovens

##### **CUPPONE F.LLI S.R.L.**

*Pad. 3 stand G43 H50*

##### **FORNI CEKY S.R.L.**

*Pad. 1 stand G09 K10*

##### **MORELLO FORNI S.A.S.**

*Pad. 1 stand M03 M11 N04 N10*

##### **MORETTI FORNI S.P.A.**

*Pad. 5 stand E03 F04*

BEERS & CRAFT BEERS | FOOD | BEVERAGE

# BeerAttraction

THE INTERNATIONAL TRADE FAIR FOR SPECIALTY BEERS,  
CRAFT BEERS AND FOODSERVICE

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

#BA2018



SPECIAL SECTION

Food Attraction

17 - 20  
FEBRUARY  
2018

RIMINI  
EXPO  
CENTRE  
ITALY



simultaneously with



**BBTech expo**

THE PROFESSIONAL TRADE FAIR FOR  
BEER AND BEVERAGE TECHNOLOGIES

organized by

**ITALIAN  
EXHIBITION  
GROUP**

A merger of  
Rimini Fiera and Fiera di Vicenza

in collaboration with



with the patronage of



media partner





## Waiting for Sigeap 2018

39th International Exhibition dedicated to Artisan Gelato, Confectionery, Pastry and Bakery production and the Coffee sector- 20-24 January 2018

**T**he 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.

SIGEAP was launched on the suggestion of Italian gelato maker members of artisan associations, who wanted an expo to support their activity. Its story is characterized by an increasing success that began with its inauguration, on January 17th 1980.

Today, more than ever, the secret of the very high calibre of the side events is their organization, which involves all-round proactive collaboration by the most important associations of the various sectors' artisans. The idea of staging a busy program of spectacular events alongside the expo area was a winner right from the start

The ENTIRE WORLD at Sigeap

International relations are ensured by a network of collaborators in forty countries. To bring supply and demand together in the most efficient manner, the

project Top Buyers from Five Continents has been operating for years, enabling exhibitors and foreign buyers to schedule their agenda of meetings to be held at the expo.

### Sigeap EDUCATIONAL

International contests, technical demos, seminars and conferences are an integral part of what SIGEAP has to offer and are perfect opportunities for communication and exchange between companies, trade members, media and trade associations representing the entire production chains and the sector's opinion leaders.

A series of contests staged during SIGEAP and around the world during the year ensure that artisan gelato is a key player in every season and at all latitudes: The Gelato World Cup, the selections of the teams held in each continent, the Gelato World Tour.

Last, but not least, since 2014 there is also the [www.sistemasisgeap.com](http://www.sistemasisgeap.com) platform, useful for opening gelato parlours all over the world; since 2015 SIGEAP is collaborating on the prestigious project for the certification of Italian Gelato parlours abroad, with the patronage of the Ministry of Foreign Affairs.

<http://en.sigeap.it>

Bakery | Gelato | Pastry | Chocolate | Coffee

# WOW

# Sigep

ufi  
Approved  
Event

The sweetest  
business  
experience

20|24 .01. 2018

**RIMINI** Expo Centre  
**ITALY**

39<sup>th</sup> International Trade Show  
of Artisan Gelato, Pastry, Bakery  
and the Coffee World



Cambarini&Matti

IN COLLABORATION WITH

**ITTA**<sup>®</sup>  
ITALIAN TRADE AGENCY



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

ORGANISED BY

**ITALIAN  
EXHIBITION  
GROUP**

Eventi, Trade and News in Italian

## A double brush for grill and barbecue

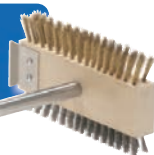
**T**he customers of the Italian firm Gi.Metal are above all professional pizza makers, but not only them. The firm from Tuscany conceives also tools for private use that is for home chef who use the oven for pizza or the barbecue to organize grilling party with friends.

GiMetal has projected a double brush for the right cleaning of grill and bbq. It has a double head with brass and steel bristles. The handle is in inox steel with a comfortable grip realized in high-density polymer, shock and heat resistant, so that it could protect the hands from possible burn. The steel bri-

stles allow eliminating the hardest dirt, while those in brass are suitable to brush the residual dirt on the grill. The scraper allows cleaning from the strongest fouling.

With the double brush by Gi.Metal your grill will be perfectly clean and ready for the next dinner!

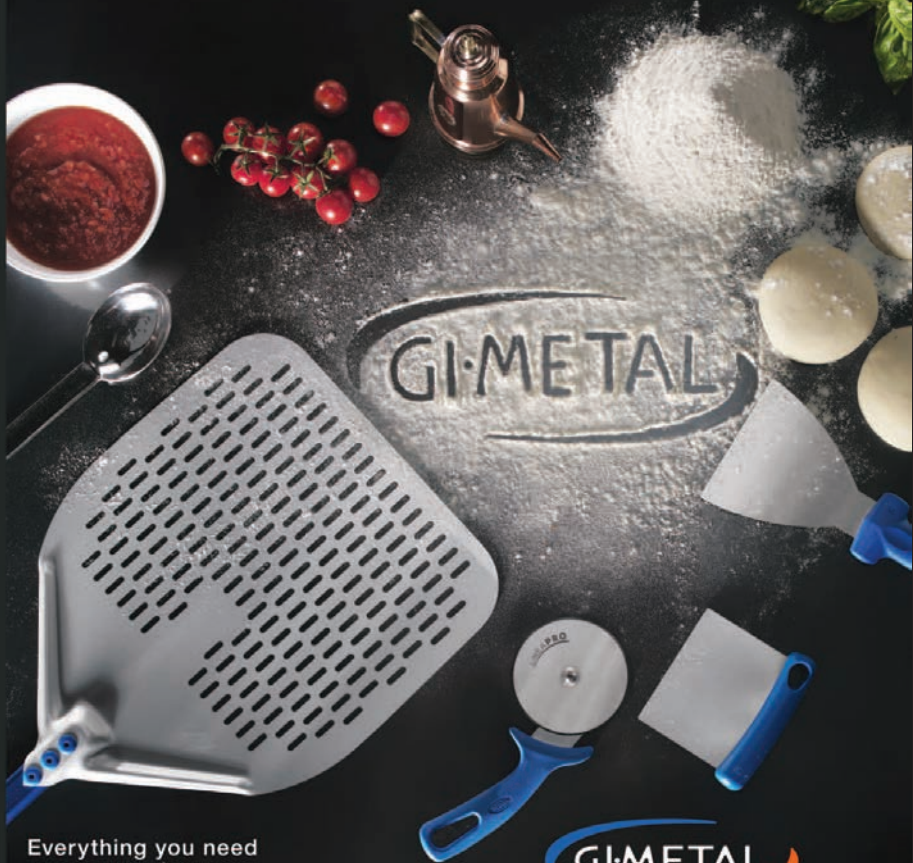
Art. code: AC-SPBI  
Brush size: 20x11,7 cm ;  
Length of the grip 100 cm,  
Weight 0,90 kg.



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



Top **Quality** ingredients  
**Excellent** work tools  
**Passion and expertise** of the Pizzaiolo




Everything you need  
on your worktop  
for a memorable pizza

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.

Every product is designed for making the pizzaiolo work easier, supporting his needs and requests.

[www.gimetal.it](http://www.gimetal.it) +39 0573 1943680 [inform@gimetal.it](mailto:inform@gimetal.it)

**GI-METAL**

  
Excellence 100%  
made in Italy



# PIZZA CHEF

*Fabrizio Di Leginio*

**Fabrizio Di Leginio**, born in 1984, grown up in the family's activity. He got his license at the hotel Management School in Rieti, in the sector of Catering services. He begins to be interested in the "white art" thanks to the passion learned at school by his teachers. He attended a special course of high specialization in "bread making" and then a course for pizzaiolo at the Italian School for pizzaiolos. In 2004 he begins his first job experience in a very famous international pizza restaurant: it deals with the first pizzeria in China. After that, he opens a pizza take-away and then he cooperates with the Italian School of pizzaiolos as a teacher. In order to make training and to learn the job he continues going around the world and in particular in Europe, where he participates in events concerning the food sector. Since 2009, he is also engaged in social initiatives like the collaboration with the Community San Patrignano or Villa Maraini in Rome, for the formation of young people or addicted people. After improving his ability all around the world as a consultant and teacher, he now works at the pizza restaurant Gazometro38. Here he proposes an indirect mix, with a leavening time of 24 hours, realized with multigrain flour coming from the best Italian Grindmills, very low quantity of yeast, hydration at 70%, extra virgin olive oil, salt and 72 hours resting time.

**Gazometro 38 - Via Del Gazometro 38, Roma - tel. 06.57302106**  
<http://gazometro38.com>



## *Pizza Amatriciana di Fabrizio*

### Ingredienti

- San Marzano tomatoes
- Pork cheeks
- Cream of Pecorino cheese
- bitter-sweet red onion

### Procedure

Cook previously the red onion, withering it with salt, sugar, pepper and vinegar. Stretch the disk of pizza, add tomatoes and pork cheeks, cut into little slices. Bake it. In exit add Pecorino cream and red onion.





# Pizza Campagnola

[recipe]

P  
&  
c



## Ingredients

- Grilled ham
- Ricotta with herbs
- Asparagus
- Extra virgin olive oil
- Pepper from Sichuan
- lime
- salt

## Procedure

Prepare the base of pizza, with a thickness like a focaccia and bake it. In exit add grilled ham, ricotta with herbs, tops of asparagus previously marinated with salt, pepper and lime.



Pizza



ABSOLUTELY, JUST USE  
**SEMINA**: A FLOUR OBTAINED  
THROUGH A PROCESS THAT  
PRESERVES THE HEART  
OF THE WHEAT.

It is here, in the vital wheat germ, that the nutritional properties of the seed are found. For this reason, we have studied a milling process that leaves all the wheat's beneficial properties intact and generates **Semina**, an extraordinary semi-whole wheat flour with high nutritional values. Try it for your dough, you'll find the taste and the fragrance quite exceptional!

#StorieDiFarina



LA PASSIONE PER LA PIZZA