

The magazine dedicated to the world of pizza and catering

Pizza & core

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Risto news 

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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.

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Pizza maker

the best job in the world

The news was highly diffused in the net, on the social networks, shared everywhere: it deals with two job listings in the United Kingdom defined “the best job in the world”. In the specific the pizza restaurant Bath Pizza Co searched through the social networks two tasters who had to work two hours per week and must judge the menu of the restaurant. The job consisted in the open dialogue with the chef in order to suggest him some changes in the menu. The salary was absolutely competitive and moreover the Bath Pizza Co was willing to take charge of the journey expenses of the potential “tasters”. Actually, the job offer is not as easy as you can imagine: a genuine pizza made in excellent way is a serious matter! What about you? Will you engage a professional taster? If you don't want to pay a professional taster for your pizzas, there is a very intelligent convenient easy way to improve the quality of your own product: read our magazine! For the last twenty years we have been dealing with specialised press focused on the “pizza world”, catering and bakery. On our magazine we propose techniques, info on the material raw, cooking techniques, tendencies, mixes, rising times and our partners are the best Italian companies on the international market. We are giving you the possibility to increase your job and we are also sure that the best job in the world is not to eat pizzas, but to bake them off!

This one is our last message for this 2017 and we catch the occasion to wish all the best for this Christmas and a Happy New Year, even by your side.

Pizza&Core International Staff



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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



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>



Marco Fuso from Baked and Battered wins prestigious PAPA Award Pizza Chef 2017



Surrey-based Chef, **Marco Fuso** from Baked and Battered has won a prestigious PAPA Award recognising him as Pizza Chef of the Year.

Marco picked up the award at The PAPA Awards Gala Dinner which took place last Thursday at the Royal Lancaster London Hotel. Hosted by Comedian Dominic Holland and Celebrity Chef, Theo Randall the Awards recognised excellence and innovation in

the important pizza, pasta and Italian food industry in the UK

Run by the Pizza, Pasta and Italian Food Association, the Pizza Chef of the Year competition brought together the finest pizza chefs from across the UK. Marco took part in the regional heats of The Pizza Chef of The Year competition which then saw him competing in the Live Grand Final which took place at the European Pizza and Pasta Show (EPPS) at

London Olympia. Marco went on to win four of the categories which finally saw him picking up the overall award Pizza Chef of the Year.

The PAPA Awards, judged by panels of professionals from the industry, highlighted those involved in the sector who are pioneering and leading the market, whether in the development of new products or the creation of excellence in the high street.

Marco Fuso wowed the judges with his pizzas which included Pizza Dessert, Wild, Nonna's Pizza and his overall winning pizza, Sweet Pig. Marco began developing his pizza-making skills from a young age. His formative years were spent in Lecce, Italy where he spent his childhood fascinated by baking after spending hours

watching his grandfather working in his bakery. Marco left his native Italy eight years ago to move to London where he has been working as a pizza chef/consultant. During Marco's career he has experimented with a variety of doughs and techniques to great effect but for the Neapolitan pizza Style remains his favourite.

Baked & Battered is a pizza delivery service that



makes authentic Neapolitan Italian pizza using homemade dough specially prepared each day. The pizzas are delivered hot within 30 minutes to neighbours in Cobham, Oxshot, Downside and Boakham.

Marco commented: "This competition is a fantastic way of inspiring new ideas. I am absolutely delighted to be named Pizza Chef of the Year. For me this is a dream come true, I had a great time creating the recipes and I am so thrilled that the judges liked the recipes. I am so passionate about my pizza and to be recognised by PAPA as The Pizza Chef of the Year is the most incredible achievement."

Samantha Day from the competition organisers, PAPA said: "The quest to find the

country's best pizza chef takes us on an amazing journey not only across the UK but across the pizza spectrum too. From classical Neapolitan bases to indulgent and densely topped designs, new flavour combinations and an array of ovens and methods. It's a pizza lover's dream! Marco's pizzas really impressed the judges and Marco was a standout winner across all the categories".



Sigeap 39th International Exhibition dedicated to Artisan Gelato, Confectionery, Pastry and Bakery production and the Coffee sector

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. SIGEP 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.

Sigeap EDUCATIONAL

International contests, technical demos, seminars and conferences are an integral part of what SIGEP 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 SIGEP 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.

From 20th to 24th of January 2018Italy - Fiera di Rimini, Expo Centre



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Pavilions and stands on www.sigep.it

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Molino Caputo at the #pizzaunescocontest: here the winner 21st November 2017

The winner at the #pizzaunescocontest and its secrets

A competition among 374 pizzas and a single winner: it's always the same situation in all meaningful challenges, and it is also the story of the #Pizzaunescocontest, the event organised at the Palazzo Caracciolo (Naples) which was closed yesterday with the victory of

a young pizzaiolo from Caserta. Let's discover the secrets of his pizza, made with Flour by **Molino Caputo**. #pizzaunescocontest is an event which unites (for the second time) in itself web users and the white art in an online competition based on recipes, presentations, posted and voted through the web portal Mysocialre-



cipe: the first virtual platform which allows to register creativity in cooking. The main goal? To entertain people while waiting the UNESCO verdict that is deciding if the white art of the Neapolitan pizza makers will become a World Heritage immaterial good.

Among the hundred recipes coming from all the world presented in the portal, only ten of them remained in the competition and finally had to fight one another in the magnificent picture frame of Palazzo Caracciolo in order to decree the best one pizza, which at best represents the art of pizza making in the world and above all in order to catch the ambitious award by UNESCO.

The choice of the best pizza was carried out by a jury composed by experts of catering and food and journalists, among them Enzo Vizzari (President of the jury), Fiammetta Fadda, Eleonora Cozzella, Allan Bay, Giorgio Calabrese and Scott Wiener, as coordinator Tommaso Esposito.

The winner of the competition was **Giuseppe Vitiello**, from the pizzeria La Loggetta in Caserta.

Son of a pizzaiolo, Giuseppe is 32 years old and has got a wide experience of this job, because since he was a young boy he had clear the idea to choose the white art as the passion of his life.

«I didn't want to continue my studies – tells us Giuseppe Vitiello – on



the contrary I preferred to work together with my father in the pizza restaurant of my family. Today I believe it was my best choice, witnessed by the six restaurants opened and by this great reward.

It was a surprise for this young pizzaiolo from Caserta: “There were too many good participants!”, but

his Double Pizza was the best one!

It deals with a mix between tradition and innovation, beginning from the taste conceived on two levels: a “Marinara” realised with little tomatoes from Pienolo and a second level covered with smoked provola cheese. A tandem also in the mix, which is realised with the Farina Classica by Mulino Caputo and the consistence of the Tritordeum (a mix of whole wheat and wild barley).

We are curious to know, what will it be of the many recipes (including the Double Pizza) presented online now that the event #pizaunescocontest has finished?

The food journalist and member of the Jury Mrs. Fiammetta Fadda explains us «The challenge has not actually finished, because the recipes presented during this competition will become part of the menu in all the 374 pizza restaurants of the world participating in the event and they will be accessible online for all the sweet tooth of the web: this is the power of this new ide.



Neapolitan spell.



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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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www.molinocaputo.it



pizza is a World Heritage immaterial good

The announcement was given with a tweet message by the Italian Minister for the agricultural and forest politics two days before the official announcement on the 9th December. "Neapolitan pizza is World Heritage among immaterial good". After a very long iter, after having collected a mountain of signatures, after some battles, after that many of the purposed people have given their important active contribution, finally we can give you this important news. The 12th Commission for the Safeguard of the Unesco World Immaterial Heritage met in a special session on the Jeju Island and decided for a positive result for the Italian nomination. Claudio Sebillo and Alessandro Marinacci, organizers and promoters of the Napoli Pizza Village event commented on the national media: «When in 2014 Alfonso Pecoraro Scario, sitting on the table of

the Napoli Pizza Village, announced the begin of the petition supporting the white art of the Neapolitan pizzaiolo as a World Heritage among the immaterial goods, we decided to support and promote this important adventure but we couldn't imagine that this would have given us a lot of satisfactions. We are very proud to announce you this victory and we hope to celebrate the event with all the Neapolitans this historical result with a free entry event, where the protagonists will certainly be the pizzaiolos. We dedicate this international goal to them. victory». For Italy this is the 58th good "protected" by Unesco, the 9th in Campania. We hope this will represent the first step towards an honest valorisation of the made in Italy in the whole world. Moreover this reward could represent a positive input for all the pizzaiolos of the world to meet and learn the Neapolitan style of pizza.



A new plank for the *pizza in shovel*

It was conceived after the many requests by many pizza makers specialised in the pizza in shovel or in the Roman pizza. The new plank by **Gi.Metal** was presented during the fair Host 2017 and soon acclaimed by the professionals paying attention on it. It has got a lateral handle with a milling in the frontal part, in order to allow an easy upload and download of pizzas into the oven. Compared to the wooden shovels, this one is made of aluminium in order to make the product very light, solid, durable, hygienic and easy to be

cleaned up. The stretching and garnishing of the mix could be easily done on the shovel, for this reason it is required to be a very strong tool, which allows the slipping of the pizza on the stone of the oven, and at the same time which is light and manageable. In the version with holes the plank presents some holes on the whole surface to give a low friction and to dump the flour in excess, by avoiding that it remains on the bottom of pizza and burns.

www.gimetal.it



Article code: AM-3090A

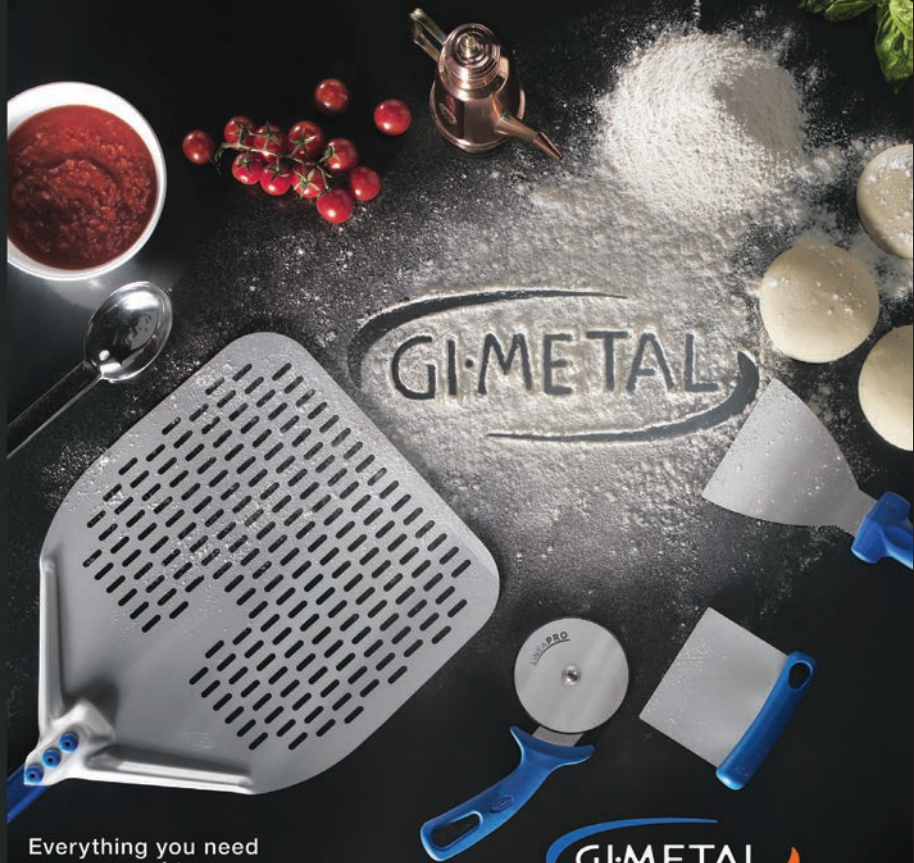
AM-3090AF (version with holes)

Size: 30x90 cm

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Pizza Guido

by *Guido Piccinno*

this pizzamaker use product *Euroiovine*

Ingredients

- Provola cheese
- Salami
- Pepper
- Rocket salad cooked in oven

Procedure

Prepare a base of pizza and garnish it with provola cheese, rocket salad, salami (cut into little stripes), pepper. Bake it in the oven.



San Gregorio Armeno

[recipe]

by Guido Piccinno

this pizzamaker use product *Euroiovine*

Ingredients

- Tomatoes (preferably in fillets)
- Ricotta
- Provola cheese
- Cicoli (dried pork fat)
- Pepper

Procedure

Prepare a base of pizza and garnish it with Ricotta and provola cheese, cicoli and pepper. Bake it in the oven.





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