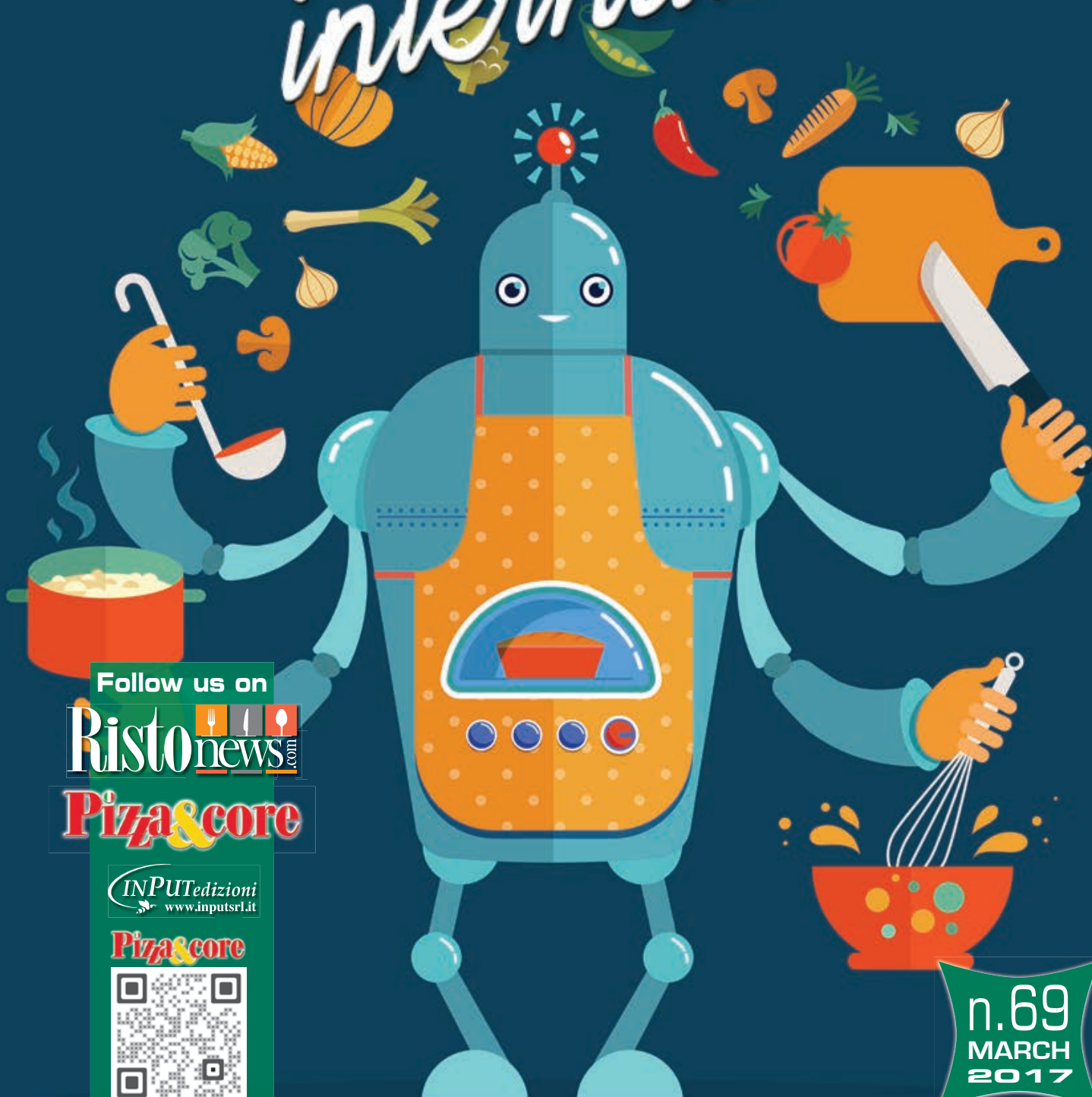


The magazine dedicated to the world of pizza and catering

# Pizza & core

www.ristonews.com

## international



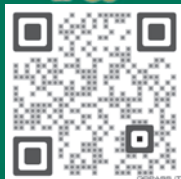
Follow us on

Ristonews.com

Pizza & core

INPUTedizioni  
www.inputsrl.it

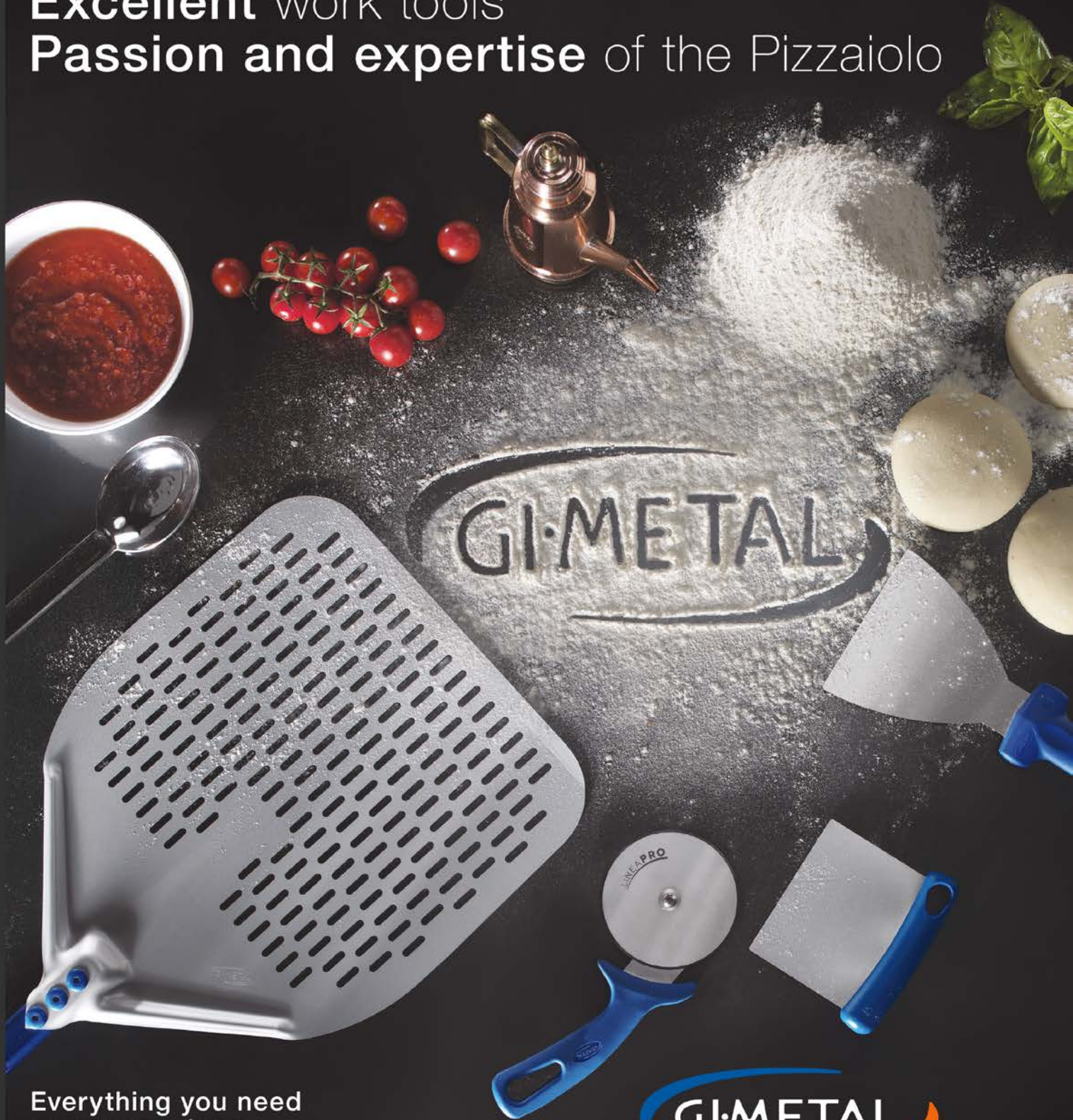
Pizza & core



Ristonews.com

n.69  
MARCH  
2017

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




Everything you need  
on your worktop  
for a memorable pizza

**GI-METAL**

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.

  
Excellence 100%  
made in Italy

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



# Will a robot replace us in the kitchen?

**T**hat automation and robotics would arrive in the kitchen, it was only a matter of time. And that this entry would be in fast food restaurants, whose kitchens serve easy to prepare and standardized products was easy enough to imagine. **Flippy** - this is the name of the robot tested in a Californian fast food restaurant of the CaliBurger chain - cooks burgers and puts them on the buns and in the future, it seems, it will be able to do more. In fact, the robot improves its performance over time, “learning” from its experience. Developed by **Miso Robotics**, Flippy in 2018 will expand to more than 50 CaliBurger re-

staurants and by the end of 2019 it will be working worldwide. Miso Robotics and CaliBurger present Flippy to the press as an aid to human work, which will handle all the hazardous and tedious operations in food preparation. The prospect is to automate the entire CaliBurger process, from ordering to delivery. But the chain ensures that there will be no reduction in its staff, as it will be redeployed to the dining room to engage more with customers. We will see!

*If you like writing your comments to Pizza&core International connect to us: [redazione@inputedizioni.it](mailto:redazione@inputedizioni.it)*



# more flavour with less salt!

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

no  
STRA  
no

SOURCE  
OF FIBRE  
AND IODINE

PIZZA

from the field, to the mill up to the oven

bellani.com



+39 030 7058 711  
clienti@gruppomobe.eu



natural source of fibre  
source of iodine **PreSal**<sup>®</sup>  
italian sour dough



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

# save *the* date

---



**Vinitaly** is unique on the international exhibition scene not the least thanks to its close link with the food on show with Sol&Agrifood and high quality catering. This is the Italian approach to wine business, a style that becomes format ideal for all professionals buying wine along the supply chain: from wholesalers to importers-exporters, through to operators in the horeca channel, all seeking new ways to diversify the offering for out of home consumption. The calendar **9-12 April** during Vinitaly includes daily appointments for lunch doubling up as full-scale educational events in the Ristorante d'Autore thanks to menus by famous chefs, as well as the more relaxed yet always high-quality food in the Self Service d'Autore prepared by chefs belonging to the Jeunes Restaurateurs d'Europe Association, and Goloso Restaurant at Sol&Agrifood ([www.solagrifood.com](http://www.solagrifood.com)) managed by the Italian Federation of Chefs.

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

---



**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](http://www.tuttofood.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**.

---

## fair dedicated to the operators of pizza sector in Naples

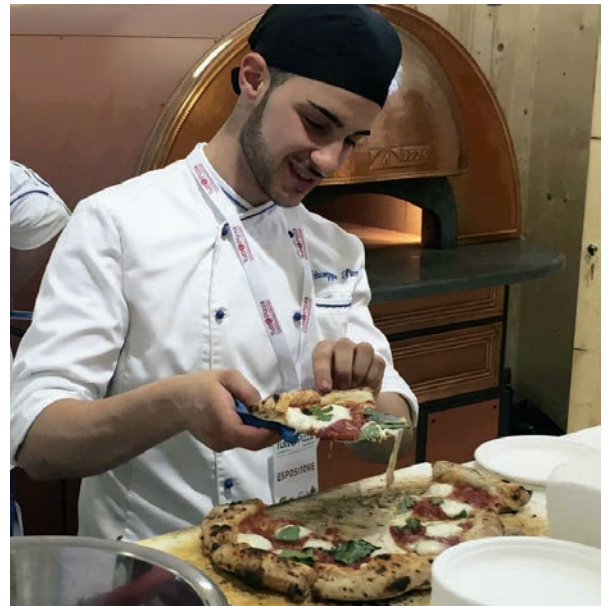
**T**uttopizza is a Business-to-Business event reserved for the operators of the pizza sector. The first edition held 70 exhibiting companies coming from Italy and from abroad. Over 4 thousand square meters of the Mostra di Oltremare in Naples were dedicated to the organization of the Fair. The event saw the participation of 3 thousand pizzerias in Italy and held over 6 thousand of visitors, coming from Brazil, France, Norway, Poland, Japan. The event went three days long, articulated in 12 workshops and several competitions with hundreds of participants. Let's know something more listening to the direct words of **Mr. Sergio Miccù**, President of the APN (Associazione Pizzaiuoli Napoletani) and **Raffaele Biglietto**, project manager of Expo Sud Hotel.



### How and when was the idea of Tuttopizza born?

**S.M.:** «The exhibition was born from the exigency of creating in Naples, the historical capital city of pizza, a fair dedicated to the operators of this sector. I experienced the importance of exhibitions, but

they were only organized abroad. The operators of the sector, like pizzaiolos, restaurant managers had to fly to Chicago or Las Vegas, because here in Italy there weren't any event in relationship with



*pizza world, except for some competitions or championships. I thought to contact Raffaele Biglietto, director or project manager of Expo Sud Hotel, in order to organize the event Tuttopizza. Actually, the idea of the fair was born in 2008, but I waited for the right moment, because at that time the enterprise was economically impossible. In this period pizza restaurant have reached a good position because they represent the best sector for growth and business increasing among all the sectors of the eating out».*

### Which is the aim of the event?

**S.M.** «From one side this event satisfies the exigencies of pizzaiolos of being up-to-date. In a period of changings innovation means also success. The modern pizzaiolo should understand which the newest



technologies are and which the modern techniques of manage the customers are. This fair represents an occasion of comparison and of acknowledgment. From the other side, the fair follows the exigencies of the companies that used to invest their money to participate in foreign fairs. Why should our firms or producers of ovens or canneries to fly abroad?»



med many events in collaboration with its partners (Associazione Pizzaiuoli napoletani and Mondo-pizza Service). The second edition of Tuttopizza, will hold a competition of teams, the exaltation of gourmet pizza with a specific gala opened to the visitors and the first course for pizza assayer. Moreover, many seminars, workshops devoted to pizzaiolos, concerning the food cost and the creation of menu. There will be also a section for the firms and pizzaiolos with master class about mix, fried pizza and innovative garnishments».



**Which is the role of Tuttopizza in the panorama of the others food exhibitions? Which are the plans for the future?**

**R.B.** «Our fair is very different from the other ones. It has a “vertical” dimension that is not generalist but specialised on the pizza world, on

equipment, technologies and services. It does not focus on the exaltation of the product but on the valorisation of the skills of a pizzaiolo. Its aim is that of offering a platform for the firms completely dedicated to the pizza sector. We hope that this fair could become in the next ten years the most important one in Naples and a point of meeting for the fair tourism».

**Could you give us some news about the programme of the next edition?**

**R.B.** «The organizer La Squisito eventi has program-

## TUTTOPIZZA CUP

**Tuttopizza Cup** is a team competition for pizzerias, associations and franchise chains.

The date for the final challenge is scheduled for Tuesday, May 23 in Hall 1 of the Overseas Exhibition of Naples. The Tuttopizza trophy up for grabs for the first 3 teams classified allowance of 1,000, 500 and 250 € and rewards of sponsoring companies. The 5 participants of each team (4 pizza and a foreman presenter) will be judged by a jury for presentation, taste, cooking and combination of ingredients. The competition theme is free and involves the construction of 2 to team pizzas in 20-30 minutes maximum.

1° Prize: 1000 € - 2° Prize: 500 € - 3° Prize: 250 €



# The winners of *"Pizza a due"*

**M**arch 16th: at the Parizza fair (Paris) 8 couples formed by a chef and a pizzamaker, selected by the Italian chef **Simone Zanoni**, competed for the final round of the contest organized by **Galbani** - Professional Division.

In 20 minutes the finalists had to make the recipe for which they were chosen.

In this first edition **Ali Ghani** and **Jerome Jouade** win the title of Champion of France "Pizza in Two" thanks to the recipe "Walk" (Promenade), a pizza that evokes a walk in the woods of Piedmont, with nettle pesto and pine nuts and snails.

On the podium, we find in the second position **Julien Serri** duo and **Denny Imbroisi**, with Carciofata pizza with artichokes.

The 3rd place went to the duo



**Alain Michel** and **Jordan Vignal** who presented the pizza "taste of the iodine scent earth".

The jury was composed of: **Bruno Bertrand**, **Oliver Aucelli**, **Valerio Commazzetto**, **Ciro Panella**, **Pascal Poupon**, **Simone Zanoni**. The chef Simone Zanoni, president of the jury of this first French edition, presented the award to the winners: a passport to the world championship to be held in Parma (in May)

and a gourmet dinner for two people in a Relais & Châteaux Hotel.







# Italian pizza at the centre of the French market

Pizza market represented more than 5.14 billion euros of turnover, or 819 million pizzas consumed, making France the second pizza-consuming country in the world.

**T**hree trade shows, a single date: Sandwich & Snack Show, Japan food show and Parizza, of course; foodservice was the protagonist of the three events held in Paris, at Parizza in particular, where the focus of attention was on pizza and Italian food. Parizza is always a very important appointment for the European pizza market players, a fair expected both by companies and professionals (managers, pizza makers, cooks). Even this year many Italian brands were present with their own stands:

**Gi.Metal**, which was also sponsor of the French Pizza

Championship, won by Yoan Garcin; **Moretti Forni, Marana Forni, Cirio, Demetra, Morello Forni, Selezione Casillo, Agugiario & Figna.**

**Italmill** was present too, a brand which, especially in recent years, has been very attentive to the European and international market in general, meeting great attention by the professionals all around the world.

We ask **Tiziano Casillo**, Italmill specialist for the “pizza” sector, his personal impression of this year’s fair.

*«The interest in France for pizza is always very high. I notice an increase of new recruits with a strong desire to grow professionally, that are always more looking for noble raw materials and craftsmanship.»*





## Napoli Pizza Village returns in June on the Waterfront of Naples

The event, for this edition, will last **9 days**,  
from **June 17th to 25th**.

The Village will stay open for lunch, during the two weekends, to accommodate foreign tourists.



**N**apoli Pizza Village will move to June, from **Saturday 17th to Sunday 25th**, to introduce the Neapolitan summer.

The largest pizzeria in the world, will stay open on the Naples waterfront for nine days, instead of the six planned in the previous editions.

According to the new timing of the event, the two weekends, the opening and the closing one, will be useful to intercept the flow of tourism and will offer the opportunity to the tourists to eat pizza also at lunchtime.

«We choose a different month - confirmed **Claudio Sebillo**, brand manager of NPV - for two reasons: first of all, to avoid a meteorologically risky period and then to increase the tourist offering in a month during which many foreign tourists visit only the Amalfi

Coast, Capri and Ischia. Napoli Pizza Village will be a further opportunity for tourists to spend one or two nights in the city.

The event, now in its seventh year, reinforces local touristic promotion thanks to the audience participation that is growing more every year. Since the first edition in 2011 (60,000 entries), Napoli Pizza Village has increased and improved services offered to visitors so that, in September 2016, entries were 600,000. Also the presence of tourists in the hotels, during the event, has grown by over 30%.

Will be held in June also the **XVI World Championship of Pizzaiolo - Trophy Caputo**; this event brings in Naples over 650 Pizza makers from all over the world. The competition will start on Monday, June 19th».



## 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)

# 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 BORGO • 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)

## The recipe



# Pizza Gourmet

by Giulio Scialpi

## Ingredients:

- Mozzarella
- Mortadella
- Strawberries
- Balsamic vinegar glaze

## Procedure

Stretch the disk of dough; garnish with strips of mozzarella. Bake it. In exit garnish with mortadella, strawberries and balsamic glaze.



# WE RAISE REAL NEAPOLITAN PIZZA



The Ad Store - Italia - Image by Oliviero Toscani



**Pizza Napoletana Le 5 Stagioni:**  
flour just as they want it in Naples.

Pizza Napoletana flour was created in partnership with Associazione Verace 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.

[www.le5stagioni.it](http://www.le5stagioni.it)   +39 049 9624611 [curtarolo@agugiarofigna.com](mailto:curtarolo@agugiarofigna.com)



LA PASSIONE PER LA PIZZA