

The magazine dedicated to the world of pizza and catering

Pizza & core

international

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n. 83
JULY
2018

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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



Roman pizza is Caput Mundi!

For many years, the Neapolitan style of pizza has developed all around the world: in Japan and USA above all everybody knows what a Neapolitan pizza is, thanks to the opening of even more pizza restaurants of famous Italian pizzaiolos abroad. Nowadays it's time to know what a Roman pizza is: for example, PQR is becoming very popular and required in New York. In Italy on 13th September it is celebrated the Roman pizza. The idea was born from the collaboration between Giancarlo Casa (by Gatta Mangiona pizzeria, who

in 2000 began the revolution of Roman pizza), Mirko Rizzo (by 180grammi) and many sector magazines or newspapers like Repubblica. In Rome the word pizza always meant the pizza in the shovel, cooked in the wood oven. It was red or white and the dough was obtained by adding animal fat to the bread mix. Now it has found its honour again: Roman pizza has got a day for celebration. Pizzaiolos of the whole world be careful with this! Roma caput mundi (Capital of the world) is back with Roman pizza Caput Mundi!

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



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save the date



IBA (Munich, 15.09. - 20.09.2018) prepares bakers and confectioners for the future. They can experience outstanding artisan achievements, discover new ideas, open up additional areas of business, learn about technical developments, watch new machines in action, test products, talk to experts and thereby promote their own company. These are just a few of the reasons that a visit to IBA is a must for those in the trade.
www.iba.de



TecnoBar&Food (Italy)

Innovation, technology, and ideas for hospitality professionals: bars make a welcome return as a key sector: innovative proposals, quality products, high level services, live demonstrations and training. Proposals dedicated to the world of pizzerias: equipment, products of excellence, competitions, training and spectacular events in a area reserved for pizza in all its forms. (**Fiera di Padova from 6th to 9th October 2018**).

<https://tecnobarfood.it/>



GulfHost (Dubai World Trade Centre)

Following a triumphant launch in 2017, GulfHost is back for business on **30 October - 1 November 2018**. Reflecting regional demand, the 2nd edition of the Gulfood Hospitality and Foodservice Expo is doubling its sector coverage, expanding through dedicated Zones for Gelato & Bakery, Cafe & Bar and HORECA. More than 2,500 brands are revving up to showcase 8,000 products across 6 core sectors, drawing 25,000 buyers to the global centre for international hospitality trade. GulfHost is a complete hospitality equipment sourcing Expo for the Middle East, Africa and Asia.

<https://www.gulfhost.ae/>



L2018
SDJM
 #LSDM
NEW YORK
JUNE
27th and 29th

New York Pizza-time

On the 27th and the 29th of June, the pizzeria **Kestè** in Fulton Street hosted the third edition in the Big Apple of the haute cuisine congress dedicated to Mozzarella di Bufala Campana DOP and products of the Mediterranean basin. It was an opportunity to traverse the bridge between Naples and New York through pizza, history, innovation, research and the ingredients that contribute to render it the best-loved dish in the world.

A substantial program, this year organized once more in collaboration with **Molino Caputo** and Orlando Food Sales.

It started on the 27th with an entire day dedicated to tasting and to lessons by master pizza chefs invited to give their contribution to the event. **Enzo Coccia** and **Carlo Sammarco** from Naples followed the lady of the house, **Giorgia Caporuscio**. From San Francisco, **Tony Gemignani** and the conclusion by another new yorker, **Anthony Mangieri**. Serving as modera-



passing all others, was a product that is a symbol of Campania: the San Marzano tomato.

Chef **Raffaele Solinas** from the Association of the Italian Chefs in New York finished with a presentation of Gragnano pasta, Igp. The event ended with a Neapolitan coffee tasting.

Participation were free of charge by invitation or by requesting a pass at info@lsdm.it

LSDM is an international congress of haute cuisine aimed at investigating the potential of quality Italian agricultural produce in the hands

tors and narrators of the pizza phenomenon were **Luciano Pignataro**, **Guido Barendson**, **Antonio Scuteri** and **Scott Wiener**. In addition, the food personality and tv food expert, **Hope Cohen**, talked about her own experience with the Italian pizza.

On the 29th of June, instead, there was a series of master classes dedicated to the main ingredients in pizza and to pairings with Prosecco DOC. Focus on flour and dough with **Carlo Sammarco**, who explained the technique for his “pizza a canotto” (boat-style pizza), an important current novelty in the Neapolitan pizza world. **Roberto Caporuscio** guided us through his proposals, which included fried pizza. Then we continued discussing and tasting pizzas prepared with Mozzarella di Bufala Campana PDO, Provolone Val Padana PDO, Fior di Latte from Agerola, Balsamic Vinegar from Modena PGI, Extra Virgin Olive Oil and pickled vegetables chosen specifically for the event. The protagonist, sur-

of great chefs. The organization of the event was in collaboration with the Consorzio della Mozzarella di Bufala Campana DOP, and with the support of Acqua Panna and San Pellegrino, Pastificio dei Campi, Mulino Caputo, Olitalia, D’Amico, Ciao il Pomodoro di Napoli, Kimbo, De Nigris 1889, Birrifico Valsugana, Consorzio Tutela Provolone Valpadana, and the Consorzio Prosecco Doc.





Italmill: the great success of natural yeast lands at **Costa Rica**

Italmill chose to participate in the exhibition **EXPO PARA HOTELES Y RESTAURANTES** from **12th to 14th June, 2018**. The main aim is to bring to Costa Rica the quality of Italian pizza made with natural yeast. In this so different country, with a different culture and tradition, the Italian pizza makes a big success, above all if it is prepared using natural yeast and high quality ingredients, which give it lightness



and pleasant taste.

It's well known the fact that lightness, crunchiness and digestibility are the fundamental characteristics which are at the base of the success in each sector of the ho.re.ca. Operators.

This successful result can be obtained by using the right raw materials, the correct yeast and after a deep study of a working method of the dough. This last aspect in particular allows the operators in the care of a top quality result in Italy and abroad.



Italmill at the event “70 Best Restaurants With Pizzeria in the World”

To celebrate the restaurant professionals who are involved in promoting the Italian food (pizza and cooking), a new event was held on 28th of June at the prestigious Terrazza degli Aranci – Ristorante La Pergola in Rome. It dealt with the first edition of the Prize Italian Style “70 best Restaurants with Pizzeria in the World”. At the Terrazza there were a lot of Italian and foreign chefs representing their restaurants. Heinz Beck was the main guest star, who revealed the name of his favourite pizza (Margherita). Then he invited the participants to trust in the genuineness and quality of the raw materials, in order to reach the best possible result in the creation of a genuine good pizza. Enrico Famà, Director of Ristorazione Italiana Magazine and President of Accademia Pizzaioli, introduced the event, by presenting the aims of the project. Then followed the speech of Tiziano Casillo, Ho.Re.Ca. Manager for Italmill and Oxana Bokta, who began to give the prizes to the first group of International Restaurants with pizzeria: Argentina, Australia, Austria, Azerbaijan, Belgium, Chile, China, Congo. «In Italy we are doing a good job with our products devoted

to the pizza sector, above all with the Scrocchiarella flour, the last product created with mother yeast, projected and studied for pizza, which matches the exigencies both of Catering and Pizzeria. The requests of the market confirm that we are doing the right choice, and the operators of the sector record a great success towards the customer. The natural yeast is the central element in the new proposal by Italmill Pizzeria. It is also the main element of the other products of the Catering lines by Italmill. Thanks to the natural yeast the final product results to be very light, crispy, more digestible. All the characteristics that are required in a good genuine pizza, in Italy and abroad. For this reason, we decided to become the Main Sponsor of the event “Best restaurants with pizzeria in the World”. La evening event was all devoted to flavour tastings prepared by the starred Chef Heinz Beck. At the end, Italmill prized another group of international participants coming from Turkey, Hungary, Vietnam, USA and Italy. They all were glad to get the prize of “70 Best Restaurants with Pizzeria in the world”, as they imagine showing the prize in their restaurant.



**Schär**

and its four solutions for the restaurants

The pleasure of a pizza at the restaurant is a moment we cannot deny to anyone above all to those ones who suffer from food allergies or who have specific nutritional needs.

Infact the world of catering has to face new "audiences": 200.000 people affected by celiac disease, new and constantly increasing diagnoses and the very high number of people who still are unaware of being intolerant to gluten (more than 400.000). This world has now to embrace this new type of market and in this article we will expatiate about that.

The new "frontier" in the gluten-free field, a border that **Dr. Schär**, for over 35 years the European leader in this market, has decided to cross and conquer by establishing in 2009 the division **Dr. Schär Foodservice**, which meets the Horeca's different needs.

Precisely for the preparation of pizza, one of the Italian chef d'oeuvre, **Dr. Schär Foodservice** has studied four specific and innovative products that allow the restaurant owners to offer their gluten-free customers a tasty gluten-free pizza in total safety.

The goal of the Italian company, based in Postal (South Tyrol), is always to improve the lives of the people with specific nutritional needs and allow everyone to eat thoughtless. This should also be possible in all the restaurants and pizzerias.



The first result of the research on the behalf of **Dr. Schär** is the **innovative single-portion gluten-free and lactose-free frozen pizza dough**: it shortens the preparation time, decreases the consumption of flour from dusting, it is versatile and it adapts to both savory preparations, as crackers, focaccias, sgonfi, gnocchi, strozzapreti and for sweets, for example very good dessert pizzas of course to be filled in with gluten-free ingredients. The Pizza Schär dough looks like a ball of dough, with the great advantage of being frozen and can last longer in the freezer of restaurants and pizzerias, having a shelf life of 14 months. Its single package also allows you to better manage the portions, whatever dish you wish to prepare.



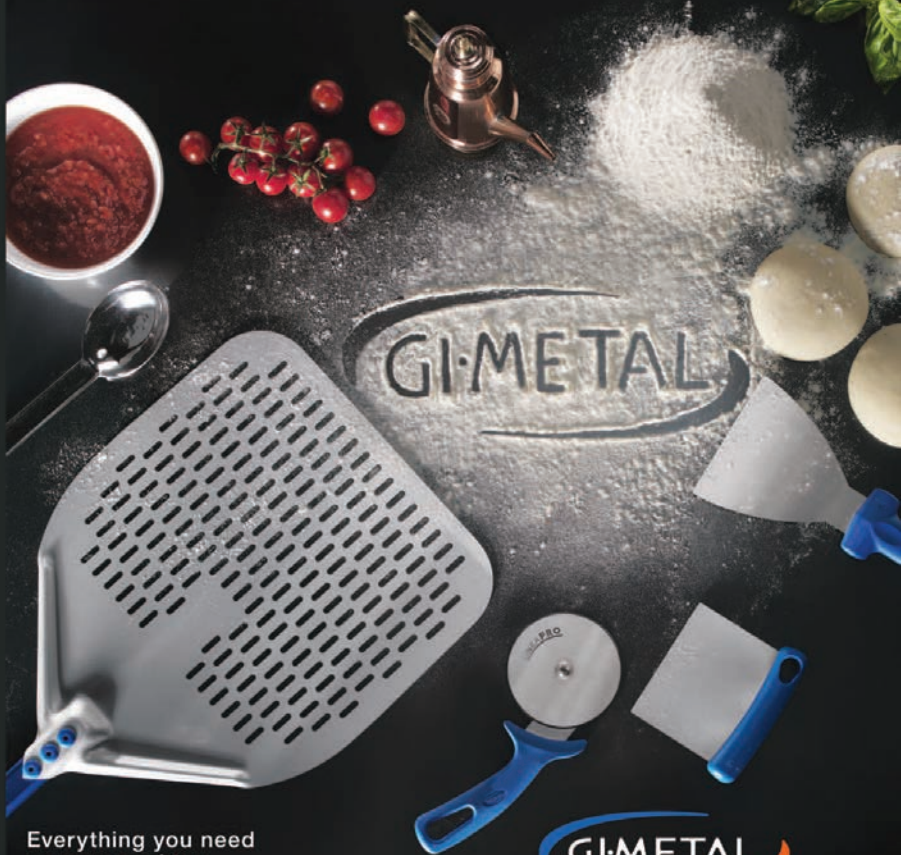
Dr. Schär Foodservice offers as well the Flour Stendipizza, a gluten-free, lactose-free rice flour in a convenient 5 kg package, ideal as flour for all pizzas but also perfect for light bread coating. The **Base Pizza** is instead a practical and fast solution for every pizzeria. The pizza dough is already rolled out, it has a diameter of 27 cm, it is frozen and pre-cooked and supplied with an anti-contamination tray. The Base Pizza is gluten-free, wheat-free, lactose-free and without preservatives, immediately ready to be seasoned and baked: it is ideal for those who have problems with the space in the kitchen and want a safe and, above all, quick solution, which can be filled in and baked at the moment according to the customer needs and requests.



Last but not least, Food Service Mix, a universal flour, also excellent for sweet and savory cakes, bread and many other gluten-free preparations, fulfills the offer for professional catering. In short, it gives really a wide choice for all the restaurants and pizzerias in Italy, which from today on will be able to broaden their horizons and expand their clientele by offering everybody their tasty and safe dishes.

<https://www.schaer.com>

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Pizza of the month

[recipe]

by Pizzeria Pulcinella - Monopoli (BA)



Ingredients

- Salad aromatised with citrus fruit
- Buffalo Mozzarella from Campania DOP
- Salmon marinated in peeled oranges and lemons
- Dried tomatoes
- Wild fennel
- Poppy seeds

Procedure

Prepare a base of pizza (for the mix use type 2 flour stone grinded). Bake the pizza. In exit garnish with all the ingredients.



more flavour with less salt!

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

no
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no

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italian sour dough



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Pizza Martinese

by Pizzeria Pulcinella - Monopoli (BA)

[recipe]

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&

c

Pizza



Ingredients

- Fiordilatte mozzarella
- Gorgonzola cheese
- Capocollo of Martina Franca
- Caramelized celery

Procedure

Prepare the base of pizza (for the mix use type 2 flour stone grinded). Then add the Fiordilatte mozzarella and the Gorgonzola cheese. Bake it. In exit, add the Capocollo of Martina Franca and the caramelized celery.





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LA PASSIONE PER LA PIZZA