

The magazine dedicated to the world of pizza and catering

# Pizza & core

international

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# **Pizza & core** **Exhibit**

## The top quality acts for pizzeria

On 22nd and 23rd October, 2018 the pizza world went on stage, with novelties, technical shows, products presentation, ideas and so on.

**A** pulia - Italy – It has been the first time that **Pizza&core** created a so meaningful event at “home”: in the nearby of our staff office, in the renewed and expanded site of **Ristoprof** (our new hall devoted to formation, created by **Input Edizioni e Marketing Srl**), we prepared a wide stage for cooking show, an ample parterre, all framed with a hallway reserved to 12 among the best foodservice companies in the world of catering, pizza, food and beverage. In our particular location on the **22nd and 23rd of Oc-**





tober, went on stage the “world of pizza”, with a lot of novelties, technical shows, products presentation, ideas and so on. An occasion to exchange things and minds.

The exhibition was conceived to welcome the participants in a warm and intimate location. The event recorded over 80 visits per day, all professionals (that is pizzaiolos and restaurant owners).



The aim and soul of the exhibit was the cooperation among the operators of the sector. And the result was obtained without doubt. All together the companies presented new ideas for pizza restaurants. As a proof of this integration, the moment when

the **Italmill** technician **Tiziano Casillo** invited on stage the Executive **Chef Mario Gisimundo** (by **Bayernland**) to realize together a fragrant **Scrocchiarella** garnished in two different tasty ways, with products by **Bayernland**, **Demetra** and **Cirio Alta Cucina**.

In the cooking demos devoted to the firm Bayernland, then, chef Gisimundo realized a savory appetizer with

Bayernland mozzarella in a crunchy puff pastry, by creating a fantasy “salted cheese cake”. The product was realized in a whole size and in small size portions, with milk cream by Bayernland, which is ideal for buffet and entrees. The presentation of dairy products for the food service channel was cared by **Giampiero Mannato**.



On Monday **22nd October**, the Italian firm **Le5 Stagioni**, presented to the audience by **Stefano Pistollato**, its marketing Manager, showed two demonstrations, one in the morning and the other in the afternoon. Titles of the demos were: “*I prodotti da panificazione SENZA GLUTINE (products gluten-free for bakery) e innovazioni per la pizza in pala*” (novelties for pizza in the shovel). Both cared by the technicians **Nicola Demo** and **Giuseppe Lucia**. **Paolo Priore** cared the demo “*La focaccia barese con biga e semola integrale*” (focaccia barese with mother yeast and whole wheat semolina flour).

In the Pizza world there isn't only the mix, it also includes topping products. For quality topping there were





the precious products by **Cirio Alta Cucina**, 100% tomato plus in pizzeria, tested by *FIC* and by *AVPN*. Furthermore, there is **Demetra**, fresh ingredients and garnishments, glutamate free and bisphenol free, certified by the top standard Fsc 22000. The firm is also distributor for the Italian market of the products by *Wi-berg*, leader in the spices, which were also used in the demos.

For **Cirio Alta Cucina** there was **Mr. Gennaro Parrotta**, who presented the line; for **Demetra** there was **Adolfo Cella**, sales manager in the South of Italy.

On Tuesday **23rd October**, as previously written, the firm **Italmill** went on stage, in order to present its demo

for the dough. The technician **Mr. Tiziano Casillo**, with the help of **Fabrizio Iacovella** on stage and of **Lui-gi Gentile** at the oven area, showed the realization of some mixes. He showed the creation of a tasty crunchy **Scrocchiarella**, which is the main product by **Italmill** and is appreciated by the professionals for its reliability and for the wide



range of solutions it can offer in pizzeria. **Italmill** is the ideal brand for “thousand solutions” such as classic pizza, bread, sandwiches, focaccia, breadsticks. All products were realized in the cooking show of Tuesday.



At the conclusion of the event, went on stage **Alessandro Scandola** for the firm **AvBaking** (specialist in catering, pizzeria and bakery products) and **Andrea Zuccherini** for **Gi.Metal** (Italian producer of professional tools for pizzeria).

Together with a genuine pizza, it should be such a duty to taste also a good drink: acqua **Lilia**, Birra Peroni (with its raw beer and gluten free beer), **Montelvini** with its prosecco and its top quality wines.

The last but not the least, the “dulcis in fundo” products by **Pernigotti**: dark chocolate cream and gianduja cream, two sweet and top class topping garnishments, ideal for dessert pizzas and fried pizzas.

The coffee corner was cared by **Caffè Cavaliere** presented by **Antonio Tarantino**.



# 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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# save *the* date



## BeerAttraction

Beer Attraction is an international fair devoted to the brewery specialties: that is handcraft brewery, beverage and food of the Horeca world. With its fifth edition, the event is a meaningful point of reference for all the foodservice operators. The event proposes the widest offer of national and international beers and drinks. It is also an event devoted to the food sector, with a particular section called Food Attraction, presenting all novelties for the Horeca segment. The event will be hold from **16th to 19th February 2019** and will be opened to all the professionals of the sector. Foodies and beer lovers are welcome on the opening of the Fair, that is on Saturday 16th. The event is organized by Italian Exhibition Group in collaboration with **Unionbirrai**.

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



Sigep (19th -23th February 2019) is the International Trade Show of Artisan Gelato, Pastry, Bakery and the Coffee World, now at its 40th edition. An exclusive showcase anticipating all of the latest trends and innovations for the operators of the five supply chains on show. An exhibiting area of 129,000 sqm showcasing the very best of the global scene of raw materials, ingredients, technology and equipment, furnishings and services. A show that enhances and rewards global excellence, presents new formats, supports global networking and promotes the growth of companies and professional operators. Sigep's mark of distinction is its packed schedule of events, an integral part of the trade fair as a whole, which is divided into: Sigep International Business; Sigep Next; Sigep Academy; Sigep Associations; Sigep Corporate Social Responsibility; Sigep Awards, presenting an exciting program of national and international competitions.

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



Do you work for Italian food, pizzas or pasta in France? Then welcome to Parizza (1st an 2nd April 2019) where you will discover new business development solutions; learn all about the latest market trends discover the innovations and brand new concepts that are just arriving on the market; meet all the professionals in your trade; attend talks and presentations on the Zapping du Snacking stage and gain insight into all the latest developments in fast food. With 100 brands presented on the show, all sectors were represented: food products ; packaging, accessories and disposables, equipment, furniture, layout materials, IT solutions, labelling, payment solutions, consulting, creators of catering and snack concepts.

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



Check, turn and bake with

*palettini*



Together with the classic shovel for pizza, the small shovel is the useful essential tool for the professional pizza maker: it was conceived to check and turn the pizza while it is in the oven and to bake it off when ready.

To satisfy the exigencies of the pizzaiolos, Gi.Metal projected palettini in many sizes, in order to ensure the correct surface for standard pizzas and for the XL size pizzas (17, 20, 23 and 26 cm diameter) and many length of the handle, in order to fit to the different kind of ovens and to the work place ( from 75 cm up to a maximum of 200 cm).

The palettini of the serie Azzurra and Napoletana are chosen and used with satisfaction by the most famous pizzaiolos from Italy and from the whole world.

The palettini of the linea Azzurra, available full and pierced version, are very strong thanks to the stainless steel, useful and light.

The palettini of the linea Napoletana, projected for Neapolitan ovens which reach the temperature of 500°C, are made with an stainless steel increased thickness, in order to resist to the high temperature.

### CHARACTERISTIC



- They are available in two version: the full one and the pierced one. In the pierced version, the holes on the surface of the shovel reduce the weight of the tool, by making it very light. The pierced “palettini” are available in the radially puncture version (called Linea Azzurra) and circular puncture (called Linea Napoletana) [see photo]



- The ribs and the three aligned rivets, similar to those of the classic shovel, ensure stability and resistance.



- They are stainless steel made and are heat resistant and consequently very durable



- The sliding handle made in plastic polymer at high density, grants a perfect insulation and prevent the scalding of the hands; it is shock resistant and heat resistant. Furthermore, it doesn't undergo thermal expansion, like the wooden shovel.

Find out more about Gi.Metal pallets and all the other professional products for the pizzeria sector by visiting our website [www.gimetal.it](http://www.gimetal.it)





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## at European Pizza and Pasta Show in London



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Cirio Pizza Sauce flavored with herbs is created with 100 % Italian tomatoes, harvested and processed within 24 hours of picking to bring the truly authentic taste of Italy to every dish you create. Ready to use in

5-kilogram pouches, Cirio Pizza Sauce is perfect for slow or quick cooking. Its vibrant natural color and deep flavour, from the crushed tomatoes and balanced mix of Mediterranean herbs, infuse Italian intensity into every single slice of pizza or dish you serve. Cirio belongs to Conserve Italia Group, an Italian Cooperative - one of the most prestigious agro-food companies in the world – providing a full range for the most discerning of Chefs and Foodservice Operators globally, including the Italian Chef Federation. Moreover, Cuor di Pelato entered the register of approved suppliers of the Association Verace Pizza Neapolitan (AVPN), founded in 1984 for the defense and enhancement of pizza and processes according to Neapolitan traditions.

[cirioaltacucina.it](http://cirioaltacucina.it)



## U.S. Pizza Team takes high rankings at the Spanish Pizza Championship with hemp seed pizza

**G**ranada, Spain, October 8, 2018— Culinary Coach of the U.S. Pizza Team (USPT) took second place in the Spanish Pizza Championship, held on October 8 in Granada, Spain, while four other USPT members finished in the top 10. **Gino Rago** took home 2nd place in culinary division Pizza Classica. **Michael LaMarca**, **Jason Samosky** and **Dave Sommers** placed in 4th, 7th, and 10th respectively in the Classica category. **Missy Green** came back with 3rd place in Freestyle Acrobatics.

32 competitors from Spain, Italy and other countries participated in the 4th annual “Pizza por Pasión” competition organized by **Antonia Ricciardi**, President of the Università di Pizza Italiana nel Mondo. Ricciardi’s pizza association trains pizza professionals to open pizzerias and to compete in national and international pizza competitions. The competition took place within the regional trade show, Sabores de Nuestra Tierra,

open to both consumers and professionals.

“This was our first step in coming to Spain, besides going to Italy, China, Sweden and many places all over America,” says Gino Rago, U.S. Pizza Team Culinary Coach. “There was an invitation and we jumped on it with the help of PMQ, **Galbani®**, **Molini Spigadoro**, water and our other sponsors.”

Rago’s silver victory was accomplished with his Pizza Terrenal. The base was made using part hemp seed flour from Molini Spiagodoro. For toppings, Rago used Galbani American dry-aged mozzarella, homemade pork fennel sausage, local guanciale, yellow cherry tomatoes, homemade arugula pesto, and finished it off with pink Himalayan sea salt.

Michael LaMarca who was points away from taking 3rd, made his Sunday Meatball Pizza, reminiscent of big Sunday meals with his extended family. Jason Samosky placed 7th in Spain with his Smoked Caprese



Pizza which he finished off with beautiful purple edible flowers and a pomegranate reduction. Dave Somers came in 10th with his pizza La Balboa topped with homemade sausage, arugula and honey from his family's farm.

In 2019, Ricciardi plans to expand the competition to include more culinary categories beyond Classica. The U.S. Pizza Team says they look forward to coming back and competing next year. "I can't wait to come back," says Samosky. "The welcome we received from the Spanish was unbelievable."

The U.S. Pizza Team is sponsored nationally by Galbani Professionale, Molini Spigadoro, Grain Craft, Fer-

rarelle, MFG Tray, Real California Milk, Gordon Food Service, LaNova, Paradise Tomato Kitchens, Burkett Restaurant Equipment and Supplies, Bag Solutions, Fontanini Meats, Lillsun, Univex, Presto Foods, Pivetti and Lloyd Pans.

**PMQ Pizza Magazine**, the business trade publication for the pizza restaurant industry, created the USPT in 2000. Since its formation, the team has participated in an international event every year, most frequently at the World Pizza Championship in Parma, Italy. Ranging from culinary masters to dough tossing phenoms, the USPT renews the passion of those in the industry year after year.



For more information about this event or the U.S. Pizza Team, contact Missy Green at +31 615 27 23 57 or [missy@pmq.com](mailto:missy@pmq.com), or visit [uspizzateam.com](http://uspizzateam.com).

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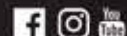


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# Art Pizza

[recipe]

by Antonio Mezzero



## Ingredients

- Fiordilatte mozzarella
- A white base of pizza with Fiordilatte
- Sautéed "Porcini" mushrooms
- Pistachios cream
- Wild rocket
- Grana Padano cheese
- Mortadella Bologna
- Pistachios from Bronte.

## Procedure

Prepare a white base of pizza and garnish it with Fiordilatte mozzarella, Porcini mushrooms (previously cooked in olive oil, garlic and parsley) and Pistachios cream. Bake it. In exit complete with wild rocket, Grana Padano cheese, Mortadella and pistachios from Bronte.



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# Quality Pizza

[recipe]



PIZZA

by Antonio Mezzero



## Ingredients

- San Marzano DOP Tomato
- Buffalo Mozzarella DOP
- EVO oil
- Buffalo Burrata
- Edible gold
- Fresh basil

## Procedure

Prepare a base of Margherita pizza with San Marzano tomatoes, Buffalo mozzarella, EVO oil. Bake it. In exit garnish with Burrata, edible gold and leaves of fresh basil.



# #EXPRESSYOURSELF

LECCE, 09:00 PM

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