

The magazine dedicated to the world of pizza and catering

# Pizza & core

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

## international

n.41  
LUGLIO  
2014

Follow us on

Risto     news.com

Pizza & core

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

Pizza & core



Risto     news!



# Gluten-free pizza?



here are the solutions:



- 1** Mix for gluten-free pizza  
An easy-to-prepare mix.



- 2** Frozen gluten-free pizza dough  
For those that want to customise their pizzas while reducing preparation times.



- 3** Frozen gluten-free pizza base  
Ready-to-rise dough base to use "as is" or to customise in terms of shape and thickness.

▶ and to make preparation easier



**Easy-lift gluten-free pizza**  
Guarantees a perfect golden pizza, solving the problem of burning and stickiness.  
An irresistible pizza that won't stick to the counter.

For tasty, crisp pizzas, Molino Spadoni has created the **new Gluten-Free Line** for professional use.

All of the new gluten-free products are made at dedicated premises to avoid any possible risk of contamination.

Thanks to the quality of the painstakingly-selected ingredients and the experience of Molino Spadoni in the pizzeria products sector, not only are products safer and guaranteed today, they are easy to work with and improve the quality of the end product.



The flour specialist since 1921

# Pizza: the happiness dish

In these times of economic crisis (more or less all Countries of the world have to solve their problems of unemployment, PIL, consumptions and so on) it seems that happiness has become a quite rare good. But is it really this way? Is people's happiness directly proportional and functional to the money they have in pocket? An Italian proverb says:

"Money doesn't do the happiness."

Interesting scientific studies establish that the level of economic comfort is not correlated to the individual happiness. Because in a lot of circumstances happiness is found in small things. "The main point is invisible to the eyes" affirmed Saint-Exupéry in his "The Little Prince."

Happiness is a direction not a destination: then a choice of life, a mental attitude. Can happiness be bought? And how much does it cost? It depends on the things, it depends on the places.

Happiness in pizzeria is very cheap, in comparison with what could be received. Here the relationship price-happiness is unbeatable.

The perfume of a just baked pizza, the flavour that it gifts to the taste buds, the good company that makes light and pleasant life, the pleasure of sharing a dish all together: in these times of crisis and dissatisfied needs, we should build a monument for all pizzaiolos and pizza restaurant, we should thank them because they are able to give us a lot with so little, with this genuine food, they gift us the pleasure of tasting a simple appetizing dish, the serenity of a moment of social harmony.

Happiness is a direction and not a destination (as we wrote above): if the destination is a pleasant pizzeria, we have taken without doubt the correct direction.

Good summer and happiness to everybody!

*Giuseppe ROTOLO*



# save the date



## World Pizza Maker Championship XIII Trofeo Caputo (Italy)

Past editions great success both in terms of echo and public participation both for the great support shown have contributed to the growth of the contest as an international event.

That being so its 13th edition (September 2th and 3th in Naples) comes as breakthrough in history: the championship makes its comeback in the heart of Naples and will be host along the most charming waterfront in the world, in via Caracciolo within the biggest and more extraordinary event in the pizza world, Napoli Pizza Village.

A cue for a loyal contest in a funny, informal and friendly context but also a great competence, the one distinguishing the noble craft of Pizzaiuolo from time immemorial. Next edition will have an even greater media attraction and a wide public participation as always happens at Napoli Pizza Village.



SIA GUEST, the International Hospitality Exhibition will be back at Rimini Expo Centre from 9 to 12 October 2014, on the same dates as the TTG Incontri, the

51st international B2B Tourism show.

For the past 63 years, SIA GUEST has been the B2B event dedicated to Hospitality professionals, the only appointment on the international scenario focused on the supply of accommodation and hospitality facilities; by exploiting the simultaneousness of the two events, business opportunities and B2B matching with the accommodation facilities already inside the trade-fair will be enhanced.

SIA GUEST is an innovative market place where exhibiting companies are able to meet a selection of professional operators thanks to strategic agreements with national and international associations and stakeholders. The show layout will provide exposure to specific theme areas: from furnishings to CONTRACT, interior decoration, Bathroom and Wellness, hotel business and technologies, and services.

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



From 19 to 23 October 2014, the Parc des Expositions de Paris Nord Villepinte-France will welcome the world's major agri-food event: SIAL Paris with more than 6,000 exhibitors and 150,000 high profile visitors, including the TOP French and international decision-makers: all this at the Salon International de l'Alimentation and nowhere else!

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

# save the date



## Western Foodservice & Hospitality Expo (USA, CA)

The 2014 Western Foodservice & Hospitality Expo is the largest showcase of foodservice products in the Western United States. Other special events at the Western Foodservice & Hospitality Expo include the Food Trends Experience, The Ferdinand Metz Foodservice Forum, Expo Comida Latina, the CA Craft Brewers Association Pavilion, the Roam Food Truck Academy, and the Multi Unit Operators Alliance. The 2014 Western Foodservice & Hospitality Expo will be held Sunday, August 17 - Tuesday, August 19, 2014 at the Anaheim Convention Center. The Show is produced and managed by Urban Expositions, and sponsored by the California Restaurant Association ([www.calrest.org](http://www.calrest.org)).  
[www.thefoodshows.com](http://www.thefoodshows.com)

## 15<sup>th</sup> European Foodservice Summit

### European Food Service Summit (Swiss)

The European Food Service Summit is the only European platform of exchange on the evolution and the big tendencies of the hotel industry in all its sectors. This 15th edition of the European summit of the Food Service presents itself like a place of exchange

and sharing of experiences with the participation of big personalities of catering, hotellerie and European tourism but also of many experts. Take note of the dates: September 22th-24th, 2014 ; Lake Side, Casino Zürichhorn, Zurich  
[www.efss.ch](http://www.efss.ch)



### Rapid Resto (France)

The autumnal appointment of the nomadic catering, the snacking and street food will be held on September 24th and 25th, 2014 in Paris at the Porte de Versailles. This year too, the exhibition will illustrate all the innovations, presenting the last novelties and tendencies of the sector. In parallel with this event, the Street Food International Festival will be back for the 2014 Parisian edition. Also this year the public is invited to achieve new culinary experiences during these two days. A jury of professionals, with the vote of exhibitors and visitors, will elect the three better concepts of food trucks that will follow Miss Pigg, La Maison des Saveurs and L'Embusqué. The enrollments to participate in the competition will be open during the month of July on the site of the SFIF.  
[www.salonrapidresto.com](http://www.salonrapidresto.com)





# Pizza without oven

Photo: Scatti di Gusto

Let's try to make a pizza in a pan or on the grate

**T**he Neapolitan round pizza, the pizza in the shovel or the Roman pizza in the baking-pan, must traditionally be cooked in the firewood oven. Since decades many pizzerias in Italy have replaced the firewood oven with the electric one, due to reasons of space and hygiene. This choice has become so easy for them because modern technology allows to create electric ovens able to imitate the cooking of the firewood oven, with a lot of advantages, for example the presence of a timer, the possibility of

regulating the temperature through a thermostat, and so on.

Today we would like to talk to our international readers about pizzas cooked in an alternative way, that is without the oven.

In Italy also famous pizzaiolos, who are very faithful to the tradition, have experimented these new cooking ways for the classical pizza. Cooking ways which are ideal for the preparation of the pizza at home, but which could also be proposed in a pizza

restaurant to offer a “brand new taste”. Let’s begin with the pizza in the frying pan: you can use your own mix and all the ingredients you prefer, but we recommend you to use tomato sauce, mozzarella, oregano (and for the greediest ones cooked ham or wurstel). You must simply heat the frying pan with non-stick bottom, prepare a disk of pizza and cook for 3 minutes. Then turn the disk, season it and leave it some minutes more, by closing the pan with its cover. Serve the pizza in well warm pan.

Another way of cooking pizza, used by many American restaurants (for example Bacaro Restaurant and Al forno Restaurant, both in Providence) but recently experimented in Italy, is by using a grate. We could talk about a “grilled pizza”. The direct contact with the flame lent the crust and gives it a unique delicious flavour.

To prepare it we suggest to use the rolling pin, even if the Italian tradition wants pizza to be stretched with the hands. Stretch the pasta, not too much thick. Set the disk on a low baking pan or a flat support. In the meantime heat the grate choosing the highest temperature. Let the pizza slip from the pan to the grate and cook for about 3 minutes. If you notice some beads, puncture them with a fork to let the steam out. When



the crust will become dark, remove the disk of pasta from the grate and set it again on the baking-pan, by turning it. At the end garnish the pizza with you favourite topping and put it again on the grate, completing the cooking for other three minutes. Gino Sorbillo, owner and chef of the Pizzeria Sorbillo and Lievito madre al mare (Naples) suggests to cook for one minute the disk of pasta in the electric oven and then to grill it.





# The shovel, the arm of the pizzaiolo

**A**s the firm **Gi.Metal** explains, thinking of a professional shovel, we must try to imagine it as a sort of prolongation of the arm of a pizzaiolo. This image gives us perfectly idea of the function that a shovel has for the professional of pizza: to take the disk and to bake it, a gesture that must be done quickly, by positioning the pizza in the correct part of the oven, trying not to bring too much flour under the disk otherwise it will be burnt...a gesture that the pizzaiolo repeats for three-four hundred times a day, a movement that has to be precise and rapid, and if possible not too fatiguing physically.

This is the reason of considering the shovel as a prolongation of the arm of the pizzaiolo: but a shovel is not only a tool that transports pizza. It can also have in itself some characteristics that determine some consequences on the productivity and on the quality of pizza.

## **The material: metal and wood**

A shovel can be made in different measures, the head in different forms, and especially in different materials. The heads in aluminum, as those conceived and produced by a leader firm in this sector - Gi Metal - result very light and flexible (allowing a spatula effect) an important factor that facilitates the picking up of the pizza without fearing elevated weights.

In the case of the firm Gi Metal, the shovel receives a special treatment, that is the gilded anodizing process (GHA), or hard (Carbon) or neutral (Blue) that makes the tool not only aesthetically nice, but also the surface of it results to be uniform and protected from the oxidation. Many pizzaiolos can choose the shovel in wood, which is surely less light, but has other qualities. The shovel in wood is a traditional tool, in facts wood is always used for the kitchen tools, because it is natural and insulating





from the heat. The shovels in wood are particularly suitable for the meter pizza, because wood is a hygroscopic material, that is it absorbs the damp and therefore it allows pizza never sticks to the shovel; furthermore wood, not conducting heat, can better sustain the high temperature of the wide and long ovens. Obviously the firms that produce shovels in wood use the most proper woods such as the evaporated beech tree, and don't use adhesives (toxic), but they build the shovel with a skilled game of interlocking tiles.

Besides The shovel in wood is durable in the time, almost eternal.

#### **The shape: square and round**

When you must purchase a shovel, it is not so easy to choose the shape (and the total length of the shovel). Try to think that a shovel which is too much long could become bulky and it doesn't allow maneuvers among bench and oven; on the contrary, if it is too short it doesn't allow to cover the whole stage of the oven.

In a lot of pizza restaurants the pizzaiolos prefer the traditional rectangular shovel. It has a greater surface, but pizza can be loaded only from the frontal side.

Otherwise the round shovel, thanks to its circular shape allows to load the pizza from every side. Besides the roundness of the shovel head helps the pizzaiolo to better do that delicate operation of moving and turning pizzas in the oven, when baking more pizzas.

#### **Slotting: the holes**

Not all the heads of the shovels present little holes. The perforated shovel can give the advantage of a greater fluency of the pasta on the surface, but above all it allows the falling of the flour in excess (the one used on the bench to stretch the disk of pizza). This will help not to make bottom to burn in the contact with the oven. Furthermore this kind of shovel is lighter, thanks to the holes it has an inferior weight.





## Our products: your art and your business in pizzeria

Agugiario & Figna Molini has three plants in the Padua, Parma and Perugia areas each specialising in a specific product. The Agugiario & Figna Group is the only mill in Italy to make a dried mother yeast powder - Naturkraft - which is produced in a special plant. Le 5 Stagioni range is manufactured in our Curtatolo factory near Padua. Our business premises for Italy and abroad are here with direct contacts with the marketing department as well as with the analysis laboratory and the brand R&D department.



### 00 type flour - Manitoba

Soft wheat flour obtained from the milling and sifting of North American and Canadian non-germinated soft wheat, from which extraneous substances and impurities have been removed according to the law in force (No. 580 of 04/07/67). Flour with high protein content, ideal for baked products with long rising times (24 hours), used to strengthen softer flours.

#### Physical/Chemical Properties

Moisture: max 15,5 %  
 Proteins: min 14,5 %  
 Ashes: type 00 max 0,55  
 Wet Gluten: min 40 %

#### Rheological Properties

**Chopin Alveograph:**  
 W 410 - Tolerance: -10/+30  
 P/L 0,60 - Tolerance: +0,10  
**Brabender Farinograph:**  
 Absorption min 60 %  
 Stability min 17'  
**Brabender Amylograph:**  
 Amylogram 800/1200 u.a.

#### Available Packaging

25 kg white-brown bag.  
 10 kg white-brown bag.



### 00 type flour - Gold

Soft wheat flour obtained from the milling and sifting of North American and Canadian non-germinated soft wheat, from which extraneous substances and impurities have been removed according to the law in force (No. 580 of 04/07/67). Flour with high protein content, ideal for baked products with long rising times (18-21 hours).

#### Physical/Chemical Properties

Moisture: max 15,5 %  
 Proteins: min 14 %  
 Ashes: type 00 max 0,55  
 Wet Gluten: min 38 %

#### Rheological Properties

**Chopin Alveograph:**  
 W 390 - Tolerance: -10/+30  
 P/L 0,60 - Tolerance: +0,10  
**Brabender Farinograph:**  
 Absorption min 60 %  
 Stability min 17'  
**Brabender Amylograph:**  
 Amylogram 800/1200 u.a.

#### Available Packaging

25 kg white-red bag.  
 10 kg white-red bag.



### Flour for Neapolitan pizza

Le 5 Stagioni is becoming official member of the Suppliers approved to full title by the "Associazione Verace Pizza Napoletana". The Flour Pizza Napoletana branded Le 5 Stagioni has received the "certificate of suitability" in conformity to the parameters of quality and the requisites established by the official disciplinary for the realization of the true Neapolitan Pizza. The rheological characteristics of the product and its elasticity have permitted an appreciated recognition highly valued by master pizzaioli in Italy and abroad. Soft wheat flour obtained from the milling and sifting of national and European non-germinated soft wheat, from which extraneous substances and impurities have been removed according to the law in force (No. 580 of 04/07/67). Special and particularly elastic flour for the production of traditional Neapolitan pizza.

#### Physical/Chemical Properties

Moisture: max 15,5 %  
Proteins: min 11,5 %  
Ashes: type 00 max 0,55  
Wet Gluten: min 28 %

#### Rheological Properties

##### Chopin Alveograph:

W 300 - Tolerance: -10/+20  
P/L 0,60 - Tolerance: +0,10

##### Brabender Farinograph:

Absorption min 55 %  
Stability min 10'

##### Brabender Amylograph:

Amylogram 800/1200 u.a.

#### Available Packaging

25 kg white-pink bag



### 00 type flour - Superior

Soft wheat flour obtained from the milling and sifting of North American and European non-germinated soft wheat, from which extraneous substances and impurities have been removed according to the law in force (No. 580 of 04/07/67). Very balanced flour, ideal for medium rising times (8-13 hours), suitable for daily use.

#### Physical/Chemical Properties

Moisture: max 15,5 %  
Proteins: min 13 %  
Ashes: tipo 00 max 0,55  
Wet Gluten: min 35 %

#### Rheological Properties

##### Chopin Alveograph:

W 330 - Tolerance: -10/+30  
P/L 0,60 - Tolerance: +0,10

##### Brabender Farinograph:

Absorption min 57 %  
Stability min 13'

##### Brabender Amylograph:

Amylogram 800/1200 u.a.

#### Available Packaging

25 kg white-blue bag.  
10 kg white-blue bag.  
1 kg white-blue bag.

Info: Export Manager Riccardo Agugiario  
[r.agugiario@agugiariofigna.com](mailto:r.agugiario@agugiariofigna.com)



## TAME THE FIRE

Today you can finally choose the innovative technology of **SPITFIRE New Generation**, the perfect gas burner which exalts the taste of your pizza by maintaining its aspect, fragrance and taste, besides the speed of cooking of a true traditional oven.

Thanks to its intuitive display **SPITFIRE New Generation** allows you to set correctly the flame into your oven by choosing among eight setting's modes: this will enable you to increase the competitiveness of your pizzeria and to halve the management's costs.

(STANDARDS UL/CSA)



ufficiotecnico@spitfire.it • INFO PHONE +39 035 525065

1 2 [www.youtube.com/bruciatorospitfire](http://www.youtube.com/bruciatorospitfire) • [www.spitfire.it](http://www.spitfire.it)



**SPITFIRE**  
NEW GENERATION ELETTRONICO



# **SPITFIRE** **NEW GENERATION** **MILLBERG**

**Heat your oven with  
the technology**

**M**illberg has been being present for 20 years in the sector of the foundry and mechanical industry. The decades of experience of its technicians allows to offer to the world of pizzeria, catering, bakery and gastronomy its systems of heating with automatic burners for direct cooking ovens, according to the needs of the professional of the white art.

## **Spitfire New Generation**

For the pizza world, sixteen years ago Millberg realized Spitfire New Generation: an innovative gas burner projected and realized by specialized technicians who improved it thanks to the precious contribution of the pizzaiolos who had already tested and appreciated its great advantages.

## **The advantages of Spitfire New Generation**

- New Spitfire Generation simulates the combustion of the firewood oven, by heating the oven

over the 500°C. With the automatic control of the internal temperature it assures the continuity of the irradiation of the heat on the cooking hob, on the contrary, in the firewood oven where the ash hinders the homogeneous diffusion of the heat. In this way a greater productivity is guaranteed without abdicating the quality of pizza to which your clients are used.

- New Spitfire Generation allows besides a great energetic saving since 20% till 60% in comparison with the same firewood, pellet or other systems ovens. Replacing the firewood Spitfire New Generation assures greater hygiene under and inside the oven, it doesn't create soot and it avoids the use of zones devoted to the stocking of the firewood.

- New Spitfire Generation is a burner certified all over the world with the most important brands, such as DVGW, ETL, UL, CSA.

**Info: [www.millberg.it](http://www.millberg.it) - [www.spitfire.it](http://www.spitfire.it) - [info@millberg.it](mailto:info@millberg.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, Toscana, Friulana, Marchigiana, Sarda.*

## 16 FLOURS

LA  
FORMULA  
DELLA  
SALUTE



LA FORMULA DELLA SALUTE



molino  
**IAQUONE**

*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)

# The PIQuDi Pizza flies to Spain

On June the 17th in Malaga, Spain, was held the “Pizza Technical Ensemble”, a day of professional updating and discussion on the main concepts of the project PIQuDi (Italian Pizza of high Quality and Digestibility). The technical coordination was cared by the API president Angelo Iezzi, in collaboration with a staff of experts composed by Jesus Marquina, Antolin Mora and Nemesio Sanchez of the Asociación Española de Pizzeros Artesanos and Mr. Antonio Pucci, laqueone technician for the zone. The event has been organized with the Area distributor La Contadina by Bruno Procaccini. Dario Di

**API**  
Asociación Pizzeros Italiani

**RG14**

**INVITACIÓN**  
**ENCUENTRO TÉCNICO Y DE DEGUSTACIÓN**  
La Pizza Italiana entre Tradición e Innovación

**¿De qué se trata?**  
Se trata de un encuentro técnico y de degustación de pizzas de alta calidad y digestibilidad. El evento se celebrará el día 17 de junio en Malaga, España, a las 18:00 horas. El evento está organizado por la Asociación Pizzeros Italiani (API) y la Asociación Española de Pizzeros Artesanos (AEP). El evento tendrá lugar en el salón de actos de la Contadina, Calle de la Contadina, 15, 29014 Málaga, España. El evento será gratuito y abierto a todos los interesados. El evento será organizado por la Asociación Pizzeros Italiani (API) y la Asociación Española de Pizzeros Artesanos (AEP). El evento tendrá lugar en el salón de actos de la Contadina, Calle de la Contadina, 15, 29014 Málaga, España. El evento será gratuito y abierto a todos los interesados.

**¿Por qué participar?**  
Participar en este encuentro técnico y de degustación de pizzas de alta calidad y digestibilidad. El evento será organizado por la Asociación Pizzeros Italiani (API) y la Asociación Española de Pizzeros Artesanos (AEP). El evento tendrá lugar en el salón de actos de la Contadina, Calle de la Contadina, 15, 29014 Málaga, España. El evento será gratuito y abierto a todos los interesados.

**¿Quién participa?**  
ANGELO IEZZI es el Presidente de la Asociación Pizzeros Italiani (API) y el responsable de la organización del evento. El evento será organizado por la Asociación Pizzeros Italiani (API) y la Asociación Española de Pizzeros Artesanos (AEP). El evento tendrá lugar en el salón de actos de la Contadina, Calle de la Contadina, 15, 29014 Málaga, España. El evento será gratuito y abierto a todos los interesados.

**¿Dónde se tiene el encuentro?**  
Calle de la Contadina, 15, 29014 Málaga, España. El evento será organizado por la Asociación Pizzeros Italiani (API) y la Asociación Española de Pizzeros Artesanos (AEP). El evento tendrá lugar en el salón de actos de la Contadina, Calle de la Contadina, 15, 29014 Málaga, España. El evento será gratuito y abierto a todos los interesados.

**¿Cuándo?**  
El evento se celebrará el día 17 de junio de 2014 a las 18:00 horas. El evento será organizado por la Asociación Pizzeros Italiani (API) y la Asociación Española de Pizzeros Artesanos (AEP). El evento tendrá lugar en el salón de actos de la Contadina, Calle de la Contadina, 15, 29014 Málaga, España. El evento será gratuito y abierto a todos los interesados.

**La Contadina** es el número 912-364279 o el número 912-320919. Se puede participar en el evento de forma gratuita y sin compromiso. El evento será organizado por la Asociación Pizzeros Italiani (API) y la Asociación Española de Pizzeros Artesanos (AEP). El evento tendrá lugar en el salón de actos de la Contadina, Calle de la Contadina, 15, 29014 Málaga, España. El evento será gratuito y abierto a todos los interesados.

Norscia, Chief technician for Export and Marketing, is very satisfied of the initiative: “The event was the occasion for tasting the PIQuDi Pizza and at the same time we gave explanations on scientific bases of how pizza can become an extremely digestible, savory and nourishing product. The pizzaiolos who followed us have been very careful and interested in our project.”

Molino laqueone will continue the diffusion and promotion of the PIQuDi Pizza and the presentation of its flours and professional products for pizzerias at the Fine Food in Australia (15th - 18th of September) and at the FHC of Shanghai (China, 12th - 14th of November).

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

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)



# 13<sup>th</sup>

# PIZZAIUOLO WORLD CHAMPIONSHIP

02>03 SEPTEMBER 2014



## Don't miss the 13Th World Pizza Maker Championship - XIII Trofeo Caputo

**P**ast editions great success both in terms of echo and public participation both for the great support shown have contributed to the growth of the contest as an international event.

That being so its 13th edition comes as breakthrough in history: the championship makes its comeback in the heart of Naples and will be host along the most charming waterfront in the world, in via Caracciolo within the biggest and more extraordinary event in the pizza world, Napoli Pizza Village.

A cue for a loyal contest in a funny, informal and friendly context but also a great competence, the one distinguishing the noble craft of Pizzaiuolo from time immemorial. Next edition will have an even greater media attraction and a wide public participation as always happens at Napoli Pizza Village.



**2/3 september 2014 - Piz-za Stadium - Lungomare Via Caracciolo.**

### **8 Contest Sections:**

S.t.g. Neapolitan pizza Trofeo Caputo • Classical pizza • De-

ep-dish pizza • Meter pizza/shovel • "In Season" pizza • Gluten-free pizza • Junior pizza contest • Freestyle contest • The largest pizza • Quickness • Freestyle/Single • Freestyle/Team

See more at: [www.pizzavillage.it/en/world-pizza-maker-championship](http://www.pizzavillage.it/en/world-pizza-maker-championship)



# Pizza ... and beyond

## Have you ever baked pizza and bread before?

Now you can without sleepless nights. EsmachLab is an easy-to-operate system, suitable for beginners and experts alike. In no time at all, you will feel like you have been making bread all your life and you will surprise your customers with **naturally leavened** and **freshly baked** pizza, bread and pastries.



*Did you know?  
It is genuine*

No chemistry, leavened exclusively with natural yeast, no food additives.  
Healthy and easily digestible bread and pizza, not frozen.



*Did you know?  
It is easy*

5 pieces of equipment to bake fresh bread.  
An entire laboratory in a tiny space, fresh bread in 30'.



*Did you know?  
It is brilliant*

It changes the profession of the baker. Not a night job anymore, it is now a day job.  
It creates opportunities in the baking industry to novices with no experience in bakery.



**ESMACH** 

[www.esmach.com](http://www.esmach.com)  
[www.passionepane.it](http://www.passionepane.it)





# Pizza ai 7 Cereali

## Ingredients:

### For the dough:

1 kg flour "Pizza nera ai 7 cereali"  
by Molino Spadoni, 600 g water  
25 g salt, 25 g E.V.O. oil, 2 g dry  
brewer's yeast

### For the garnishment:

Fiordilatte mozzarella, Squacque-  
rone fresh cheese by "Officine Gas-  
tronomiche Spadoni", Mora Roma-  
gnola aged bacon "Morabrada" by  
Officine Gastronomiche Spadoni,  
leaves of rocket,  
E.V.O. oil

## Procedure

### For the mix:

Leave the ready dough on the bench for 20 -30 minutes;  
form the balls of dough and leave them to rest for 1 hour.  
Then put them into the refrigerator at 4°C for 36 - 48  
hours. Put them out 2/3 hours before the use.

### For the garnishment:

Prepare a base of pizza and the mozzarella. Bake it. In  
exit garnish it with all the raw ingredients, they must  
remain fresh.

*Recipes by Alessandro Lo Stocco*



# AB tech expo



**BAKERY & TECHNOLOGIES**

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



*Business inspiration*

Sustainability

*Innovation*

*Trends*

TECHNOLOGY

New format

*Investments*

EVENTS

**4<sup>th</sup> INTERNATIONALEXHIBITION  
OF TECHNOLOGY & PRODUCTS FOR  
BAKERY, PASTRY AND CONFECTIONERY**

*17<sup>th</sup> - 21<sup>st</sup>*

*January 2015*

*Rimini Italy*



gambarini-mutti.com

*Bakery*  
**EVENTS**  
NEW EDITION

Simultaneously with:

**Sigep**  
**RIMINI**



**36<sup>th</sup> INTERNATIONAL EXHIBITION  
FOR THE ARTISAN PRODUCTION OF GELATO  
PASTRY, CONFECTIONERY AND BAKERY**

Promoted and Organized by:



**RiminiFiera**

Association of Fairs

Promoted by:



With the patronage of:



# Kamut Pizza with mother yeast lieviti

## Ingredients:

### For the mother yeast:

Refresh the mother yeast, 100 g mother yeast, 200 g PZ4 Molino Spadoni flour, 100 g water. Mix the ingredients and leave them to ferment for 4 hours at a temperature of 26/28°C.

### For the mix:

150 g of ready mother yeast, 900 g flour of khorasan wheat "kamut" by Molino Spadoni, 50 g water, 5 g salt 50 g Extra Virgin Olive Oil.

### For the garnishment:

Agerola Fiordilatte mozzarella, sweet Gorgonzola cheese, Flowers of zucchini, E.V.O. oil.

## Procedure

### For the mix:

Leave the ready mix on the bench to rest for 20/30 minutes, then prepare the small balls of dough and let them leaven at 18°C for 12/14 hours.

### For the garnishment:

Stretch the disk of pasta and stuff it with the fiordilatte and the Gorgonzola. Bake it. In exit complete with the flowers of zucchini and drops of E.V.O. oil.

*Recipes by Alessandro Lo Stocco*





# Pizza&core

For 12 years, Pizza&core has been focusing on the world of restaurants and pizzerias. Distribution: 20 thousand copies, 6 issues per year.

The magazine dedicated to the world of pizza and catering  
**Pizza&core**  
international  
www.ristonews.com

The first monthly magazine dedicated to the Italian restaurants, in English language, in pdf format browsable online.



# Ristonews.com

Web site dedicated to Italian catering, Ristonews.com shows news, interviews and more.







## Eccellenza Italiana

Le 5 Stagioni, the leading Italian flour brand offers the widest range of high quality flour products to pizza chefs.

Since 1831 **Le 5 Stagioni**, supported by their long tradition in milling, continues to introduce innovative and specialized products in order to meet specific requirements from the evolving pizza market.



main sponsor



**Riccardo Aguiaro**

Export Manager  
r.aguiaro@agugiarofigna.com

**Sandra Zilotti**

Mail: s.zilotti@agugiarofigna.com

[www.le5stagioni.it](http://www.le5stagioni.it)

 FOLLOW US ON  
FACEBOOK



# Be Smart. Wood is over.

Metal is the right choice.

Aluminum is lighter and longer lasting than wooden peels.

Introducing the ultimate perforated pizza peel to easily sift away excess flour.

Tailored to your preferred length, shape and functionality.

100% made in Italy and  
available in America, close  
to you with the service  
you need.

*Professional tools for pizzerias  
& restaurants, since 1986.*

**GIMETAL**  
MADE IN ITALY