

The magazine dedicated to the world of pizza and catering

# Pizza & core

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# international

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DECEMBER  
2014

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

# The art of pizza: Intangible World Heritage



**T**he art of pizza as intangible World Heritage: the petition was promoted in September in Naples during the "Pizza Village", also presented in October during the International Forum of Agriculture and Feeding" in Cernobbio, where a lot of associations and famous pizzaiolos gave their support. Since the 6th of November the promotion of Neapolitan pizza found support also in the little town of Tramonti, near Naples, which historically saw the birth of many pizzaiolos then emigrants towards North Italy or around the world, diffusing pizza (it was established that today there are almost two thousands pizzerias opened abroad by "Tramontini"). Tramonti is the first town of Italy to have passed a specific law in order to support the initiative of promoting the art of pizza as World Heritage.

For the Italian pizzaiolos it is very important to succeed in making this dish born in Italy become a collective patrimony, by preserving its history, tradition and technique.

All pizzaiolos from everywhere in the whole world, all people loving pizza can sign this petition and help this fantastic food to become more universal. You can find this petition on the site [Change.org](http://Change.org)

### Sign the following petition:

*Pizza is the most famous gastronomic product "Made in Italy". The falsification of food products made in Italy, phenomenon called "Italian sounding", widens however wild-*

*re. The pizza is the only type of pizza Italian recognized at national and European level. From 4 February 2010, in fact, is officially recognized as to traditional specialty guaranteed in the European Community (STG). Italy proposes to UNESCO the inclusion of the Art of Pizza in the "Representative List of Intangible Cultural Heritage". Recognition by UNESCO would protect the pizza and the economy associated with it by the phenomenon of Italian sounding. This petition is aimed at the many Italian and not-Italian who love the delicacy best known of the planet.*

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# save *the* date

## Sigep

Sigep has reached yet its 36th edition (from January 17th to 21st, 2015). This event is confirmed to be the most important in the world in the sector of the handicraft ice-cream. It is an important European showcase of confectionery and coffee. Here will be presented all the novelties dealing with raw materials, ingredients, fitting, equipments, furnishing and services for the ice-cream, confectionery and bread-making sectors. Thematic sections, international competitions and championships, exhibitions, courses and seminars, all will compete to create a unique big event. The past edition saw an increasing number of visitors (+ 20,1%) with a substantial presence of foreign operators, climbed to 34.646 (+ 32%).

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



The launch pad for everything new in british hospitality for 2015: The Hospitality Show (19th – 21th, January) is the UK's largest foodservice and hospitality show in

2015 and consistently attracts an audience of na-

tionwide senior decision makers, all eager to do business. The Hospitality Show is the must-attend event for any hotelier, restaurateur, publican, café or deli owner looking for new products and ideas for their business.

[www.hospitalityshow.co.uk](http://www.hospitalityshow.co.uk)



The exhibition Gulfood (February 8th till 12th, 2015) is held every year in Dubai (EAU). It could be considered as big showcase for manufacturers, distributors and suppliers of the whole world, and it represents all the main sectors of the hospitality and food world. Among the market sectors: beverage (not alcoholic), alcoholics, bread, first rows, packaging for food, food technologies, refrigeration gears, supply for hotels. For many years Gulfood has been hosting a lot of Italian firms that find in this fair a very interesting meeting point in which to export the Made in Italy. Besides the Italian exhibitors we could also find Asian Countries, Great Britain, USA, Argentina, Australia, Canada. The 2015 edition will be a special one because it is the twentieth birthday of the fair and this important date will be celebrated in a very special way.

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





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# save *the* date

## RistorExpo

Ristorexpo, the saloon devoted to the professionals of catering and food promoted by Confindustria Como and Lecco returns to Erba (CO) Lariofiere in February 15th - 18th, 2015. As answer to Expo 2015 of Milan (where will be deepened the theme of food and nutrition under a multiplicity of aspects) Ristorexpo proposes the slogan "to Cheer the planet" that is food seen as gratification, pleasure, moment of conviviality, satisfaction of senses. The new format of this exhibition, founding itself on this important slogan, traces a suggestive itinerary to explore the world of food by underlining the complex relationships with the individual emotions, the rituality and its social dimension. Important guests among chefs, opinion leader and great scholars of food and wine.

[www.ristorexpo.net](http://www.ristorexpo.net)



Levante PROF reaches its 4th edition, that will be held in Bari in March 1st till 4th, 2015. The exhibition, specialized on the spinneret of wheat (bread-making, confectionery, pizza-ma-

king and fresh pasta) aims this year to reach an international target and it also proposes, besides the white art, ice-cream sector, beer, wine, cafe, packaging, catering and hotellerie.

Organized by DMP Srl in Rome, the fair will be held in the new and prestigious tent of the Fiera del Levante in Bari - since ever considered as "the bridge towards East". It will present all novelties of the sector, firms, demonstrations and forum.

[www.dmpsr.eu](http://www.dmpsr.eu)



The Pizza World Show is the first international event focused entirely on the supply chain of pizza, which enriches the programme of food events organised by Fiere di Parma.

The Pizza World Show will take place from 24 to 27 May 2015 at the Exhibition Centre of Parma, with the aim of developing the second international event entirely focused on the supply chain of pizza and offering a meeting opportunity between food manufacturers, suppliers of technology and providers of services with Retailers and Ho.Re.Ca. players (e.g., restaurants, community and specialized caterers).

<http://pizzaworldshow.com>

# SPECIAL *Beers*

by Annamaria Giudice

## CHRISTMAS time with pizza and beer

12 percent alcohol and over,  
intense tastes: let's discover  
the Christmas beers, strong  
and structured





# A

A beer for each season:

Refreshing when it's hot, beer is also a warming full-bodied drink for cold months, which perfectly matches with the savory rich meals of Christmas, Saint Stephen, New Year's Eve and Epiphany, when outside there's wind, rain or snow. Your clients will be pleased to try some special beers for the festive period of Christmas and New Year's Day. Let's begin, then, with a specialty, the Samichlaus, whose name derives just from the name of Santa Claus (St. Nicolas), or Dad Christmas.

With its 14 percent alcohol in volume, this Swiss beer could compete with wine: very alcoholic, to the palate it presents a structured body, almost oily and it must be drunk into small sips.

Among the Christmas beers we also mention Belgian beers: the Bières de Noël or Kerstmis Bier, according to their zone of production such as Wallonia or in the Flanders, they are amber or ale beers, with a rather sustained alcohol content, often abbey beers.

For those loving instead the light ones, we propose the drinkable and fresh Blanche (usually consumed in the summer). It is produced also in cold period, it is called Blanche de Noël, the winter version of the Blanche, amber and savory.

Returning to the "strong" beers, which are certainly ideal with tasty meals, we remember the N'Ice Chouffe, a 12 percent alcohol beer, dark. Which are the pizzas that perfectly match Christmas beers, particularly the Belgians? We won't be wrong if we choose pizzas garnished with cheese "erborinato" (in which are present natural molds), such as the Gorgonzola.



Travelling from northern Scotland, the Christmas Ale (similar to the Scotch Ale). They are dark, full-bodied and with strong aromas of spices (among them the licorice's aroma), they are very alcoholic.

The Anglo-Saxons drink the Imperial Stout, a full-bodied beer, which perfectly matches with the English pudding. Why don't you try it with the Italian Panettone?

The Russian Imperial Stout is indeed a special beer, with its typical aroma of currant jam. This last will be appreciated if sipped with desserts, why not also with a pizza dessert? It suits well with apple and raisin, figs and dried fruit, or with soft fruits jam.

Among the December beers there are also German Weihnachtsbier, dark doppelbock with a very high gradation, some of them reaching 18% alcohol in volume. Generally these are beers with a low fermentation. Recently are proposed again the traditional Weizenbock called also Weissbier of wheat in dark and double malt version. We suggest you to drink them on a classical pizza with Porcini mushrooms or on pizzas garnished with meats or sausage. Seeing is believing...



## The shovel: as a scalpel for a surgeon or a pen for a writer

Lilly Codroipo, specialized in equipments for pizzerias is expression of that charm of Italian entrepreneurship started by a man and then transferred to the future generations. We had an interesting chat with the owners, **Elena** and **Matteo Margarit**, with whom we talked about the history and evolution of their firm in the following interview. They remember with love and great respect their father's figure **Renato**, founder of the firm recently dead.

### Mr. Matteo, how did Lilly Codroipo born and how was its evolution up today?

*"At the beginning of the years '80, our father Renato Margarit, that was already in the sector of wrought iron articles, had a strange unusual request: he was*



*asked to realize a shovel for pizza.*

*He was still young and for the realization of those shovels he was submitted to an artisan shop in Udine; but since the orders of shovels began to increase, he decided to realize the product his own.*

*He possessed yet the technical knowledge, because he*

*had studied it, he only had to do some practice.*

*With the help of his wife and some of his relatives he opened a shop near home where he started to manufacture the essential tools for pizzaiolos. In order to understand better how to realize those tools, he participated in a course for pizzaiolos where he learned whether to improve his products. Once realized the product he delivered it to some pizzaiolos receiving in feedback from them comments and critics. The*

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*small shop was no more sufficient while the orders began to increase more and more. The range of offered products was even more complete and after a few years he had to rent a new store for better working and serve the clients, that had become so many. Renato Margarit with his energy followed the sales and the study of the products and since the beginnings of the nineties he also involved his family (Erica and Elena) in the management of the successful firm Lilly Codroipo.*

*In 1996 the great footstep arrived: the purchase of a big store in the industrial zone, where the firm still is. Then came the automation of the production, always maintaining the attention to craftsmanship. Some years later I began to be involved in the firm by following the sales area."*

**Mrs. Elena, for the world of pizza it was a real revolution to use a shovel in aluminum instead of the traditional wooden one. Was it?**

*"In the last thirty year the world of the equipments for pizzerias has developed also thanks to Renato Margarit, who worked in a sector where existed only wooden shovels, while our father Renato studied and improved the metal shovel. The first shovels were in stainless steel, only later he thought to the aluminum ones, for their lightness. This allowed the pizzaiolo to reduce the times of workmanship. When our father discovered the sector of pizza, he really fallen in love with, and for this reason he worked with zeal to improve it."*

**Mrs. Elena, which are the characteristics of productions by Lilly Codroipo?**

*"Our products that for a long time produced Renato Margarit are built with top quality materials and with a particular care in the details. The products are in general stamped with the logo of the firm, conferring them the traceability of the product, a further guarantee for the customer. The yellow color was chosen by Renato as business color and we can now affirm that it was a right choice. Quality and reliability are always rewarded and we now could see the fruits of it."*

**Mr. Matteo, the production Lilly Codroipo is 100% Made in Italy. We could imagine that you are very proud of this choice, a choice you express with strength.**

*"Made in Italy products or better to say the "made in Friuli" - because it is in this region that our products are realized - perfectly corresponds to the philosophy of Renato Margarit, who was convinced of the value of always making things at home, without using cheaper materials that in a certain sense disparage the product itself. Renato said that a shovel for pizza is like a scalpel for a surgeon or a pen for a writer, it has to be well done because it is the main tool of the pizzaiolo. We would like to thank him a lot, not only as father, but as man and entrepreneur: in thirty years he has spent his creativeness and all his energy for the world of pizza, always with seriousness and respect towards the job of everyone."*





**P** IMPASTIAMO

**&**  
**C**

*Gennaro Cervone*

# Nidi d'uccello

by



La Farina di Napoli

We would like to present in this number an example of rotisserie typical of Naples, a traditional product that you can propose in your restaurant. It is Gennaro Cervone, owner of the pizzeria Pizze in Naples, who will explain us how to prepare the “nests of bird”.

**Gennaro Cervone** uses **Molino CAPUTO** flour.



*Gennaro Cervone*

## Ingredients

### IMPASTO

- 1 Kg of reinforced flour ‘00’
- **Antico Molino Caputo**
- 450 ml of water
- 25 g of salt
- 5-6 g brewer’s yeast

### FARCITURA

- escarole
- garlic
- oil
- olives and capers q. b.



## Procedure

Prepare the mix and let it rest for 8 hours. While the mix is leavening and maturing, brown peppers in a frying pan with oil, garlic and olives. When the mix is ready, stretch it on a slightly floured desk giving it a round shape with around 25 cm of diameter. Sprinkle the peppers on the whole disk, then roll up the disk like a big “cannuolo”. Then cut it into big slices 5 cm thick, lay the slices on a baking-pan and bake them for 20 minutes at 250° C.



photo: Luigi Savino



# CHRISTMAS sweets:

## 10 professionals set trends



# W

hich will be the most "trend" sweets at Christmas time in this 2014?

Ten great interpreters of the white art have created their fashion sweets while reunited at the Beluga Sky Bar of the Romeo Hotel in Naples.

*"Molino Caputo: The sweets of Christmas created by great interpreters, between tradition and innovation. South holds North",* this is the main theme that inspired the creativeness of pastry chefs, teachers and chefs of great fame, gathered by Antimo Caputo, CEO of Molino Caputo, with the purpose *"to unite the professional path, to deepen knowledge, to exalt the competence and the creativeness of our artisans, to promote the exchange of ideas"*.

*"Italy records a wide number of artisans and entrepre-*

*neurs who every day love to compare one another to improve their offers, at the same time and in the same way we constantly work in order to offer the flour of Naples to a worldwide stage"* this are the words of Caputo, before his guests began their performances.

**Sal De Riso** has proposed, together with the 10 panettone of his "collection", the **Panettone Millefiori**, created for this occasion. It deals with a panettone that conjugates the north with the south and it has on its summit a lot of Neapolitan struffoli. Among the ideas of De Riso also a Girotondo di frutta, that is a fresh fruit platform for the King Panettone of Milan. **Alfonso Pepe**, from Sant'Egidio Monte Albino, that has obtained in Milan the maximum recognition in the category "classical Milanese Panettone", has proposed a new version

of a classical Neapolitan sweet: The *babà* of the Vesuvius, wet with Orange liqueur.

**Rosanna Marziale**,

starred chef of the restaurant Le Colonne in Caserta, has chosen to present an homage to the North by creating both a Beer Panettone and a “Falso Gianduiotto”, here “false” means “surprising” because the Panettone is filled with beer and coffee, guarded inside the chocolate crust, in shape of an inverted boat, as the traditional gianduiotto. Moreover **Sabatino Sirica**,

honorary president of the Associazione Pasticceri Napoletani, following the classical tradition of Naples, has proposed Mostaccioli, Raffaioi, Pasta reale and a superb version of the Divino Amore; while the young confectioner **Antonio**

**Maresca** has given a re-interpretation of the Neapolitan Roccocò, with a semifreddo top, accompanied by a nut cream, mandarin sorbet and pistachio meringue.

**Stella Ricci**, from Benevento, has honored Sicily an elegant Gold Cassata giving a demonstration of her mastery by creating a stylized fir decorated with little roses, all made of chocolate.

**Paolo Sacchetti**, Tuscan member and partner of AMPI, the prestigious and selective Academy of Italian Teachers Confectioners, presented the *Giulebbe*, a sweet with leavened mix stuffed with walnuts and marron glacé; the Cantucci di Prato proposed in an original fried version and the famous Peaches of Prato.

The Paduan **Luigi Biasetto**, Relais Dessert and World champion of confectionery, has melted the southern aromas of bergamot and mandarin with the classical chocolate mix enriched with walnuts, creating a particular Panettone that he has baptized “Charlotte.”



Those of Sacchetti and Biasetto are among the 13 confectioneries, in Italy, that have received the recognition of excellence assigned by the Guida del Gambero Rosso in the category Pasticceri&Pasticceria 2015, the prestigious “Three Cakes.”

To complete the team, four great starred chefs. Salvatore Bianco, executive chef of “Il Comandante”, the starred restaurant of Romeo Hotel,

accompanied by Carmine Di Donna, he has proposed “my Christmas”: a creamy of giandua, accompanied by glaze of khaki, chocolate sticks decorated

with golden foil and a pansy; Pasquale Palamaro, chef of the restaurant Indigo of the Hotel Regina Isabella in Lacco Ameno, has re-invented the traditional castagnaccio, by creating a delicate and aromatic version of it, served with ricotta of buffalo and oil aromatized with laurel; Giuseppe Stanzone of the restaurant Le Trabe of the Tenuta Capodifiume in Capaccio, Paestum, has proposed a “refined” version of the classical fried Zeppoline of the Neapolitan tradition, serving them on a pudding of milk and honey, accompanied by a milk foam, dusted with pistachio and decorating the whole with a mix of edible flowers, to recall the essence of the millefiori honey, aromatic ingredient of many Christmas sweets. Last but not the least, Gennaro Esposito, of the restaurant “Torre del Saracino” in Vico Equense, accompanied by his confectioner, Luigi Buonocore, has proposed a Cassata in a brand new version.

# Pizza ... and beyond

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# USA: here is the Bible of Pizza



**T**he name of **Tony Gemignani** is well known all around the world: he was winner of the title of Championship of Acrobatic Pizza in Las Vegas. It was in the Nineties. After that first victory the Californian Gemignani was travelling around the world, participating in many events and Championships, some of them also in Italy where he received a lot of recognitions for his impressive preparations. He also won competition in Lecce and became World Champion in 2007 at the Pizza World Cup.

Today he is president of the Champions World Pizza and is among the most known pizzaiolos in the world. His motto is "respect for job", a kind of commandment that has always guided him since today. As many pizzaiolos, he has made accessible the art of pizza for a "domestic use" by publishing a book with a very particular title "The Pizza Bible".

A work that unites around 100 recipes going from the pizza with a thin crust, to the Neapolitan Margherita. In his one hundred pizzas, Gemignani wants to cele-

brate, honor and diffuse all styles of pizza. The preparations are described in detailed way, so that they drive a not experienced in front of the oven, a "homepizzamaker" who, by experimenting the recipes, can easily feel a professional.

Gemignani is currently owner of seven pizza restaurants all around the United States, in which, he underlines to the press, Tony is very careful with quality of each preparation, skipping the concept of "geography" or "origins" of this dish, and aiming to the idea that pizza is universal, and it is good anywhere if it is well prepared. *"A pizzaiolo is a man or a woman that makes pizzas - says Tony - I've always loved observing and admiring my mother while cooking, but still hadn't idea of what I wanted to be. When I was 18 years old and I made my first pizza, really, that was the moment I fell in love with this practice".* We ask him: *which is the secret of a good pizza?* He answers: *"Everything! the mix, the stretching of the dough (absolutely done with hands), the ingredients, the equilibrium".*

# Learn to make pizza in Italy!

## Here are the most important schools of Pizza in Italy



### A.P.I. Associazione Pizzerie Italiane

The course lasts 4 weeks, lessons on Tuesday till Friday at 11,00 until 16,00. The course

has a limited number and it is held in equipped laboratories on an area of 250 square meters. The cost of the course includes clothing, ingredients and didactic tools. The course is mainly practical with only few hours devoted to the theory and to the professional updating. At the end of the course all students will have to pass an examination to achieve the diploma, for the most deserving there will be a period of stage by a pizzeria partner of API.

A.P.I. Via Acuto, 138 ROMA - Info: Fabrizio Torreggiani 335.5373149 - Catia De Santis 331.3965636  
segreteria@associazionepizzerieitaliane.it



### A.P.P. Associazione Pizzaioli Professionisti

This Association every year opens a season of high formation through the organization of professional courses about techniques and kinds of mix,

both with moments of theory and basic formation for those who want to become pizzaiolos.

The A.P.P. is particularly careful with the study and research of alternative kinds of mix, such as wheat khor-

san, spelt, barley, cannabis sativa, burnt wheat, gluten free. Moreover the association organizes also courses for free style.

APP - LECCE and BARI [www.pizzaioliprofessionisti.it](http://www.pizzaioliprofessionisti.it)



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### AVPN Associazione Verace Pizza Napoletana

The association Verace Pizza Napoletana promotes courses of formation and stage for professionals pizzaiolos or beginners coming from the whole world. In this way also the new generations could appreciate the value of ancient traditions the dominant characteristic of the veracious Neapolitan pizza, become famous

all around the world. There are also courses for foreign students coming from abroad, also facilitating their accommodation in our city through booking of flights, hotel, car rent etc.

The course is kept in Italian language. For the foreigners it is possible to ask for an assistant in the native language. Each course is composed by a theoretical-technical session, short but necessary, but above all by a lot of practice in our partners Pizza restaurants, constantly with a help of a Tutor among the many teachers Neapolitan pizzaiolos. AVPN Via Gorizia, 2 - Poggioreale (NA)

[www.pizzanapoletana.org/eng\\_formazione.php](http://www.pizzanapoletana.org/eng_formazione.php)  
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# Gluten-free pizza?



here are the solutions:



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



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



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

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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

# Gran Duca il carciofo

by Michele Aucelli

## Ingredients for the premix

- 1 kg **Selezione Casillo Semola d'Autore** flour for pizza
- 500 g of water
- 10 g of fresh brewer's yeast

## Procedure for the pre-mix:

Put the bran in the mixer and let oxygenate it for about two minutes. Pour the water, add the yeast and let turn the gear at speed 1 till you obtain a raw mix. Place the pre-mix in a tub and let it mature for 16-18 hours at a temperature of 18° C.

## Ingredients for the final mix

- 1 kg of **Selezione Casillo Semola d'Autore** flour for pizza
- 700 g of water
- 5g of fresh yeast
- 60 g of salt
- 50 g of oil.

## Preparation of the final mix:

Set the pre-mix into the mixer, add the bran, the yeast and all the foreseen water. After the water will be well absorbed, add salt and finally oil till you get a smooth homogeneous mix. Let it rest, then chop it into pieces of the required size. Let them rest for 3 hours.

## Ingredients:

- Mozzarella
- Smoked Provola
- Cream of artichokes
- Dried tomatoes
- Crumbled bread, spiced with sage rosemary thymus and oregano
- Arugula

## Procedure

Stretch the disk of pasta and spread the cream of artichokes on it; add pieces of mozzarella and smoked provola. Bake it. At the end of the cooking garnish with dried tomatoes, spicy bread, arugula.





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# Sposalizio d'inverno

by Michele Aucelli

## Ingredients for the premix

- 1 kg **Selezione Casillo Semola d'Autore** flour for pizza
- 500 g of water
- 10 g of fresh brewer's yeast

## Procedure for the pre-mix:

Put the bran in the mixer and let oxygenate it for about two minutes. Pour the water, add the yeast and let turn the gear at speed 1 till you obtain a raw mix. Place the pre-mix in a tub and let it mature for 16-18 hours at a temperature of 18° C.

## Ingredients for the final mix

- 1 kg of **Selezione Casillo Semola d'Autore** flour for pizza
- 700 g of water
- 5g of fresh yeast
- 60 g of salt
- 50 g of oil.

## Preparation of the final mix:

Set the pre-mix into the mixer, add the bran, the yeast and all the foreseen water. After the water will be well absorbed, add salt and finally oil till you get a smooth homogeneous mix. Let it rest, then chop it into pieces of the required size. Let them rest for 3 hours.

## Ingredients:

- Mozzarella
- Roasted new onions ("sponsali")
- Roasted little tomatoes
- Toasted almonds

## Procedure

Stretch the disk of pasta and add mozzarella, new onions (sponsali) previously roasted and tomatoes roasted in the oven. In exit garnish with toasted almonds.



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