

The magazine dedicated to the world of pizza and catering

# Pizza & core

*international*

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



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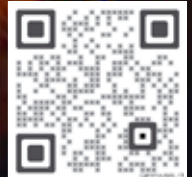
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[www.molinocaputo.it](http://www.molinocaputo.it)



# Italy: a multiethnic country

## Food: even more foreign workers

Italy, like many others countries of the world, is becoming a country where cultures and nationalities amalgamate.

In facts, even more foreign people come to Italy searching for a job, in particular in the sectors of catering and hospitality.

According to the statistics of the Ufficio Studi of the Camera di Commercio di Monza e Brianza (on the data provided by Unioncamere – Ministero del Lavoro, sistema informativo Excelsior 2015) within December 2015 the new recruitments of foreign people will amount to 10,4% 2 thousand new jobs. This percentage will be higher in some sectors like the social and he-

alth care and in the tourism sector, where we find the 19,2% and 16,2% of the total new foreseen job places. The sectors of confectionery and ice-cream making are those where we find the more massive number of assumptions: the 21% of recruitments was born abroad. In order to give a complete panorama of the presence of foreign workers in Italy here you some numbers in other sectors: among labourers, carers and nurses there is 1 foreign person on 3; very notable is the percentage of the recruitments among the tanners (29,6%), painters and decorators (25%), carpenters and workers in the wood sector (13,6%).

(data source ADKRONOS)





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**TASTE THE FUTURE**  
COLOGNE 10. – 14.10.2015

## Anuga, Germany

With its 6.777 exhibitors coming from 98 countries of the world, Anuga (in Colony, Germany from October 10th until 14th, 2015) is the ideal platform for business and the greatest and most important fair of the Food & Beverage sector in the world. Anuga attracts about 155 thousand trade makers and catering sector operators. It guarantees a very high level of contacts and offers lots of business opportunities. The exhibition presents ten different fairs at the same time. Anuga is a showcase of all novelties in the matter of food; it is the most important fair inspiring the international food industry.

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

## AUTOCHTONA

The autumnal appointment with the Italian autochthonous wines has become a tradition that renews every year.

Fiera Bolzano, contemporarily with the 39th edition of Hotel, the specialized international Fair for hotellerie and gastronomy, will hold the 12th edition of Autochtona, the national Forum of autochthonous wines, scheduled for October 19th and 20th. The organizers are yet at work to prepare at best the new edition of the fair, in collaboration with AIS (Associazione Italiana Sommeliers), which will offer its precious support to exhibitors and visitors during the two days of work and

tasting. The 2014 edition reached quota 1.275 presences with 82 producers coming from 14 different Italian regions, for a total of 316 autochthonous labels. Among the scheduled appointments not to miss is "Autoctoni che passione!", a special event dedicated to the best labels which will be prized with the "Autoctona Awards", judged by a jury composed by journalists and experts of the wine sector.

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



**39<sup>th</sup> International Hospitality Exhibition**  
23\_27.10.2015 fieramilano

Host has reached its 38th edition. It is a fair devoted to the Ho.Re.Ca sector, foodservice, retail, GDO and hotellerie. It confirms to be the most significant marketplace of the international business and of quality, an exclusive meeting point among producers leader in the food market and buyers top spenders from the whole world. From October the 23rd until 27th, 2015 Milan becomes the capital of the professional hospitality: 14 pavilions, over 20 million foreseen visitors. The 2015 edition of Host can count over a further visibility, due to the concurrently and proximity with the universal fair Expo 2015.

<http://host.fieramilano.it>





2015 will once again prove the future begins with Host

**F**or 38 editions (from 23 to 27 October 2015) Host has been the absolute leader in the Ho.Re.Ca., food service, retail, large-scale distribution and hotel industries, establishing itself as a quality international business marketplace. An exclusive meeting place for leading manufacturers in the market and top spending buyers from all over the world. Visitors will be impressed by the seamless and synergistic layout of the twelve halls, where manufacturing and shared services sit side by side yet each and every sector and individual exhibitor enjoys the limelight, maximising every investment. Visitors will also appreciate being able to find their way effortlessly across the trade show floor, thanks to a venue that has been designed thoughtfully to enable them to optimise time and enhance the visitor experience. The entire event aims to far exceed both exhibitor and trade visitor expectations. But Host 2015's visibility will be further enhanced by

the timing of the event - which will overlap with the Universal Exposition running from 1 May to 31 October and only a very short distance away. More than 20 million visitors will be flocking to Milan from every corner of the world.

#### **Pizza-under the spotlight**

For the first time at a fair event, at Host2015, the Università della Pizza will be presenting an overview of the most popular gourmet Italian pizzas. Moreover, Host2015 is hosting the 2015 European Pizza Championship promoted by Pizza e Pasta Italiana, which will be attended by 80 competitors over the two days of the competition

#### **The protagonists: the companies**

1700 exhibitors, from more than 48 Countries from all four corners of the Globe, with an increase of 6,5% compared to the previous edition.

For further information about Host: [www.host.fieramilano.it](http://www.host.fieramilano.it)

**Pizza&score** recommends you the unmissable stands of some Italian firms



The mission of this firm is the production of flours, special flours, and ingredients for the professionals of the pizza, bread-making, confectionery, fresh pasta, batters and retail sectors. At the HOST will be proposed the pizza prepared according to the rules of the PiQuDi method (High digestibility and quality pizza), in collaboration with API Association (Associazione Pizzerie Italiane).  
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[www.molinoiaquone.com](http://www.molinoiaquone.com)



Ventidue Srl is specialized in the production of disposable tablecloths and napkins. Thanks to its production plants and to its converting systems with high technologies, Ventidue Srl is one of the leader in the national and European panorama.  
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**Pad 6P Stand H03 - [www.ventiduegroup.it](http://www.ventiduegroup.it)**



Marana® Forni sales ovens for pizza restaurants: the production includes wooden, gas, pellet and combo ovens for a perfect cooking. During its decennial experience the firm has projected realized and patented a wide range of cooking systems, among them the rotating oven SU&GIU®.  
**MARANA FORNI S.R.L. - Pad 7 stand F52 F62 G53 G63**  
[www.maranaforni.it](http://www.maranaforni.it)



GI.METAL projects and produces in Italy with care tools for pizza restaurants. The must product is the variegated range of shovels. Tools are all produced with pure materials such as stainless steel coming from the European Community with a low percentage of nickel, very innovative materials are used for the handles made in high temperature and impact resistant plastic.  
**GI.METAL S.R.L. - MONTALE (PT) -**  
**Pad. 5 stand S20 T19 - [www.gimetal.it](http://www.gimetal.it)**

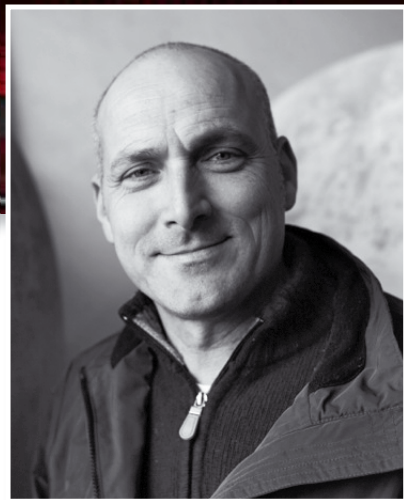


The wide range of its products could be divided in three main sectors: pizzeria, confectionery and bread-making. For the pizza sector we underline: Le Farine del Gusto, Le Specialità del Gusto, Le Miscele del Gusto, Enerpizza, with the general range of the products called "Nostrano".  
**ITALMILL S.P.A. - COLOGNE (BS)**  
**Pad. 5 stand L04 M09 - [www.italmill.com](http://www.italmill.com)**



Selezione Casillo is a young firm with a great history at its back, born from the over 50 years of activity and experience of the main group Gruppo Casillo. The firm distributes top quality flours by choosing an innovative and fresh market approach, putting the Partner at the centre of its network.  
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**Pad. 5 stand P19 - [www.selezionecasillo.com](http://www.selezionecasillo.com)**





## I do business all over the world but... I remain an artisan

**B**ehind a good pizza there's always a good oven, like the ovens produced by **Stefano Ferrara**, owner of the Italian firm **Stefano Ferrara Forni**. He began his activity in 2001 after having had a long experience in the handicraft construction of Neapolitan ovens for pizza begun by his father. Built with ancient traditional methods and materials.

**Our first question is very "confidential". Please tell us how you begin your job day, as far as you enter the office. Which are the first things you do.**

«My working day begins at 7 o'clock in the morning. After a short breakfast with a coffee and a brioche, I greet my collaborators and soon we begin to organize the production.

After that, I sit at my desk where I read the emails and with my wife and my son discuss about sales,

deliveries and contacts with the customers. When the work in the office is done I soon come back in the workshop, to follow the production step by step. My family and I guide the management of the firm, with the help of two collaborators. Even if my job is that of manager, I normally put my hands in the "dirty job" of the workshop: here I spent a lot of time, because I like very much to touch the raw materials we use for the construction of ovens, and I like to give help to the workers if they need it. I was born artisan and I like to consider me an artisan. After 12 hours at work, I come back home for a deserved dinner!»

**You represent the third generation of masters in the construction of ovens. When did you begin to work in the firm?**

«I began with my father; I was 13 when I realize with him my first oven, and it was for the famous Pizzeria



Brandi. Since that day my life was between school and workshop and vice versa...and now I'm here».

**Why did you choose to follow your family's footsteps?**

«Surely I was surrounded by artisans, but I didn't choose that job only because it was a family heritage. I really love this job. Undoubtedly there is the business aspect to consider: I believe that if you do something in the right way, there will be soon an economic result. However this is not the reason that pushes me to move on: is the joy of seeing a happy and satisfied client, the joy of seeing the birth of a product created by your hands. You can see your "creature" (in Neapolitan "creatura" is a baby) from its birth, up to its growth, you are owner of every stage of this process. It is a very nice sensation. Even if I'm a business man always travelling around the world, I remain an artisan. Proud of being it».

**Let's talk about Stefano Ferrara Forni abroad.**

«We are very busy with the foreign business, we now operate in every country of the world. We are always with our suitcase under the bed! The foreign market is very precise and it demands Italian products. The export activity began through the web site, the first clients contacted us and then there was the word of mouth effect. To that we must add also the great number of pizzaiolos coming to Italy for courses, for their pizza restaurant they prefer to buy a Neapolitan oven».

**Which is the secret of your "creature"?**

«Our ovens are completely handmade, brick on brick, without using prefabricated materials. As the Neapo-

litan tradition taught us. They fit into any space. The cooking hob, that is called "cuolo", has the right thickness and it's made with refractory materials coming from Salerno with a high resistance to heat and abrasion. All materials used are natural, they retain the heat and release it gradually. So that it is possible a homogenous cooking of pizza, with a remarkable energy saving, wood saving and reduction of the cooking times. They very quickly reach the temperature of 400°C - 500°C with a constant heat. Our ovens are certified UL for the USA standards. The UL certification is a symbol of confidence for the USA and Canada Authorities and Customers given by an American firm specialized in the safety science, which is sustaining the creation and use of safe products, from a physical and environmental point of view».

**Please tell us, where can we find your ovens?**

«At the Arpaia Restaurant, in the European Rossopomodoro restaurants, but also in the rest of the world, at the 400 Gradi in Melbourne, Tarantella da Luigi in Tokyo and at Paulie Gee's in Brooklyn, in some of their franchisee restaurants in some States of America. The list is very long: it's quite impossible to name them all and those that now I don't remember are not less important. You can find our ovens in many pizzerias in Campania such as Pizzeria La Notizia, La Figlia del Presidente and Brandi in Napoli, F.lli Salvo in San Giorgio in Cremano, Pepe in Grani in Caiazzo and Acqu'e Sale in Sorrento».

**Which is the oven that you consider your first love?**

«Undoubtedly the first oven constructed with my dad! It was in that occasion that I fell in love with my job».





*in fiera*

## **The next event where to discover the world Molino Iaquone**

Also Molino Iaquone for this year 2015 will be present on the Italian and foreign market by participating in important fairs of the sector. The Italian firm continues diffusing its idea of a pizza with a high digestibility factor.

The Pizza PIQuDi (Italian pizza of high Quality and Digestibility) in collaboration with the association API headed by Angelo Iezzi.

After the experience of GULFOOD in February, and TUTTO FOOD in May, the firm is preparing for the next important date in which it invites all the professionals of the sector to discover as Molino Iaquone is able to satisfy every demand in the art of pizza.



SALONE INTERNAZIONALE  
DELL'OSPITALITA' PROFESSIONALE

**contemporarily with Expo Milano - October 23th-27th 2015 at Fieramilano - Pad. 5 stand R20**

Activities in the stand

The mission of this firm is the production of flours, special flours, and ingredients for the professionals of the pizza, bread-making, confectionery, fresh pasta, batters and retail sectors. At the HOST will be proposed the pizza prepared according to the rules of the PiQuDi method (High digestibility and quality pizza), in collaboration with API Association (Associazione Pizzerie Italiane).

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

# 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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**14** CAMPIONATO  
MONDIALE DEL  
PIZZAIUOLO  
01-02 SETTEMBRE 2015

## Pizza is female

Teresa Iorio is the winner of Caputo Trophy 2015:

*"I'd like to share my victory with all women who are engaged in their activities"*

«**W**hen we conceived this competition we thought to focus particularly on the pizzaiolo, who is the soul of this dish enclosing in itself flavours and knowledges».

This are the word of **Antimo Caputo**, CEO of the Italian firm Molino Caputo and main sponsor of the **World Pizza Championship – XIV Trofeo Caputo**.

Fourteen years ago, talking about pizzaiolos very few people would have imagine to see a woman as the winner of the competition, to lift proudly the prize in her hands, to overcome all in the race, in a very hard job, only recently become a job for men but also for women.

Even if women have always been present in pizza restaurants, only since few years we can count the presence of girlfriends, wives and mothers working before an oven and competing in some pizza races: women ready to

come out from the shadow to show all us their talent.

### The winner of Caputo Trophy is a woman

She came first in the STG standings according to the votes of a specialized jury of Technicians of the sector (president of the Jury was Lidia Bastianich, famous female protagonist of the food sector), Teresa Iorio has lighted the Gulf of Naples with her smile and her joy.

The winner of the Caputo Trophy is "daughter of art" and has always been supported in life and job by her family-team all in pink.

Teresa is 42 and works with her two sisters and a



nephew in the famous pizza restaurant "Le Figlie di Iorio".

Looking at the ranking, we find very nice the fact that Teresa was not the only woman in the top positions: **Rosaria Magnetti**, in the category Gluten-free Pizza, **Adriana Avallone**, in the category Pizza of



the Season, and moreover **Yuka Oda** at the third position of the STG ranking.

Let's discover something more about the winner Teresa: very proud of her prize, she stands between **Carmine** and **Antimo Caputo**, cries of happiness during the prizegiving and afterwards she comments her victory with these words: *"I'm so happy and I'd like to dedicate my victory to my mum and to my dad Ernesto, who taught me this magic art. When I'm stretching the disk*

*of pizza I always think of him. I did'nt imagine that it was possible for me to win. I share my victory with all women engaged in their job».*

Hearing the words of Teresa we could easily understand that behind the technique there's a living feeling, a passion for an ancient job which is also a precious heritage of her family, the proud of being a "big lady" between flour and fire. Parole che mostrano come dietro la tecnica vive il sentimento, la passione per un mestiere di famiglia antico e tutelato e la felicità di essere una grande "lady" fra farina e fuoco.



### Pizza and internationality

Since its birth, this Championship means Naples in the world and at the same time the whole world coming to Naples.

*"The art of pizza, the original one, is spreading all over the world and this fact could be noticed during the competition: Naples has been invaded by pizzaiolos speaking every language of the world»* as Antimo Caputo explains, referring to the 5 hundred pizzaiolos participating in the event coming from abroad.

*In order to seal the friendship between the city of Naples and the rest of the world, all the competitors have signed in the petition asking to the Unesco commission to put pizza in the list of the immaterial World's heritage goods. The subscription will reach the 1 million of signs within the end of the year.*

**This is the final ranking of the 14th Caputo Trophy**

#### STG Pizza

- 1 - **Teresa Iorio** with 1950 points
- 2 - **Giulio Russo** with 1880 points
- 3 - **Yuka Oda** with 1800 points

#### Classical Pizza

- 1 - **Lee Young Woo** with 2000 p
- 2 - **Crescenzo Capuozzo** with 1990 p
- 3 - **Maurizio Iannicelli** with 1930 p

#### Gluten-free Pizza

- 1 - **Rosaria Magnetti** with 1910 p
- 2 - **Francesco Catapano** with 1900 p
- 3 - **Michele Maresca** with 1790 p

#### Meter-pizza/shovel pizza

- 1 - **Ciro Magnetti** with 1910 p
- 2 - **Francesco Catapano** with 1830 p
- 3 - **Michele Maresca** with 1690 p

#### Pizza in the baking tin

- 1 - **Vincenzo Gagliardi** with 1750 p
- 2 - **Sonia Mariani** with 1710 p
- 3 - **Claudio Bono** with 1690 p

#### Season Pizza

- 1 - **Adriana Avallone** with 1860 p
- 2 - **Yusuke Noma** with 1840 p
- 3 - **Alessio Cavoto** with 1800 p

#### Pizza Juniores

- 1 - **Antonio Izzo** with 1730 p
- 2 - **Gaetano Tramontano** with 1650 p
- 3 - **Antonio Perrella** with 1640 p

#### Rosso Pomodoro Cup

- 1 - **Angelo Pezzella** (Largo Argentina-Roma)
- 2 - **Guido Avino** (Pontecagnano)
- 3 - **Paolo Pancia** (Largo Foppa-Milano)

#### Free style: Umberto Costanzo

#### The quickest pizza: Daniele Pasini

#### The largest pizza: Daniele Pasini





## The recipe

# Pizza Porcina

by Raffaele Borrelli

### Ingredients:

- Mozzarella
- Bacon of pork
- Porcini mushrooms
- Truffle cream

### Procedure

Stretch the disk of pizza. Garnish it with all the ingredients including the bacon cut into thin stripes, so that it will become crispy. Bake it with a ladle of tomato sauce, fioridilatte mozzarella, "spianata" sausage, ricotta from cow milk and bake.

Prepare a mix called "indiretto" with a dough at 30%, prepared with 320w of strength flour mixed with mother yeast at 20% and with a rising time of 36/48 hours. Do not add brewer's yeast. The main mix is prepared with different kinds of flour in different percentage: type 1 flour, mid-integral and hard wheat stone ground "Sicilian type".

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The recipe

## Pizza Stracchino

by Raffaele Borrelli

### Ingredients:

- Stracchino (fresh delicate cheese)
- Buffalo Mozzarella from Campania
- Fresh mushrooms in slices
- Little tomatoes "Pachino"
- Rocket salad
- Flakes of Parmigiano cheese

### Procedure

Stretch the base of pizza. Garnish it with mozzarella, fresh mushrooms and little tomatoes. Bake it. In exit complete the garnishment with Stracchino, rocket salad and flakes of Parmigiano cheese.







# 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.



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# Pizza ... and beyond

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