

The magazine dedicated to the world of pizza and catering

# Pizza & core

*international*

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



n.57  
GEN-FEB  
2016

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## Neapolitan spell.



## Still and only from wheat.

Few people know that a good wheat mixture gives life to a magic harmony between the flour and the pizza maker, bearer of this neapolitan tradition. Obtaining the smallest, perfect flour granule requires a lot of work. We select our wheat with the utmost care, stock by stock, following specific tests, and we handle it with an innovative procedure.

The secret is there, you can't see it, but you can taste it from the very first bite.



**Flour of Naples**

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

# United States and Italy: the relationship becomes even deeper.

**T**here are many centuries of history which tie Italy and United States up. We are not referring to the history with the capital "H" (the one of Columbus and of the Second World War) but to the daily history, the simple history made by the common people every day. Among the common histories, we would like to remember that of the "**Manitoba**", a kind of flour come from the USA after the world war and that helped to original Neapolitan pizza to become what it is now. Today like yesterday, cultural and gastronomic links between America and Italy, such as between New York and Naples, are renewed and become even deeper. An example is the **Caputo Cup Trophy**.

The **Caputo Cup championship** (11th - 12th of January, 2016) for the second year has seen the Big Apple as playground of the most pleasant challenge among pizzaiolos.

Two main categories for the challenge: Pizza New York Style Pizza and Neapolitan Traditional Pizza.

To earn the podium this year were **Norma Knepp** of the Norma's Pizza in Pennsylvania, **Ali Heider** of the 786 Degrees of Sunland (California) and **Giancarlo Schiano Dicola** of the Taste of Italy in Woodstock (State of New York), **Jesus Solis** of the pizzeria Forcella, **Gimmy Piperku** of the Forno Rosso and Henry Deleon of the same pizzeria.

To the winners was recognized a money prize and a supply of flours **Molino Caputo**, but also the admittance to the 15th Caputo Trophy, organized, as usual, in Naples the next september.



«Our aim was – as explains **Antimo Caputo**, CEO of Molino Caputo - that of bringing back to America traditional tastes and perfumes, the same that were brought there a century ago by the Neapolitan pioneers of pizza. We proposed the

same kind of flour, so that it was possible to recreate, with genuine products from Campania, the pizzas following the original recipe».

# Be Smart. Wood is over.

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**GIMETAL**  
MADE IN ITALY

# save *the* date



The exhibition Gulfood (Dubai, EAU) is a showcase for producers, distributors and providers coming from everywhere around the world. They represent all the key sectors of the food and hospitality market. The exposed products in the wide international fair include non-alcoholic beverage, alcoholic drinks, bakery, ingredients, food packaging, hospitality, refrigeration plants, and hotel supplies. Gulfood will be held in the fair pavilions of the **Dubai World Trade Centre from February 21st until 25th, 2016**. Very notable the presence of Italy with over than 200 companies which will expose their products during the event. Among them there are also firms specialized in the outdoor food such as the firm **Molino Vigevano Srl**, it will be present at the **Hall Shk Saeed - Stand S1-F54**.

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



**From 28th to 2nd March 2016 Tirreno C.T.** comes back (Carrara Fiere). An important ap-

pointment with over 50 thousand operators of the sector coming from every part of Italy. The heart of the exhibition will be the meeting between demand and qualified offer of the Horeca sector. Tirreno C.T. is a great reference in the market of South and Center of Italy, it's not only a simple exposure of products, but also proposing a rich program of events among which seminars, conferences and panel discussions with the most representatives people of the tourism and territorial offer sectors.

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



The professionals of the white art every year meet one another in Paris, during the Parizza fair, devoted to pizza, pasta and Italian food. This edition will be organized together with the Sandwich & Snack Show (Fast food and Take-away Saloon) and the Vending Paris (March, 14th and 15th), an unheard-of event dedicated to the outdoor catering.

The Parizza fair will also hold, as usual, the French Championship of Pizza and many other interesting activities concerning the appreciated genuine Italian cuisine.

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



# Proud To be an Italian in California

*The story of Maico and Franco, managers of the Pizzeria Terùn*

**Maico** (42 years old) and **Franco** (37 years old Campi-longo) were born and grown up in Scalea, in the province of Cosenza (Calabria, South Italy). This little village is famous for the Championship of spicy Pizza, and the village is well known by the two protagonists of the story we are going to tell you right now. Their names appeared in many Italian and American magazines, so we were curious to meet them, in order to discover why and when they decide to land to California (in the city of Palo Alto, precisely), where they began to run the pizzeria Terùn, with the help of the pizzaiolo and chef Kristyan D'Angelo.

**Therefore, Maico, you left Scalea, the famous village of the spicy Pizza Championship...**

*«The Championship of Scalea is well known, but we did*

*not have the occasion of participating in it. Our uncle is owner of the Pizzeria Silver in Scalea, but I don't know if he ever participated in the Event of the Hot Pizza».*

**Why two Italian people did choose Palo Alto in California to work in the food sector and they did not think about an innovative start-up?**

*«Franco has a University degree in Economy and Management of tourist services achieved at the University of Calabria in Cosenza. I joined the Faculty of Electronic Engineering in Pisa in 1992, but I did not complete my university studies. My last job in Italy was commercial consultant for the company Deltagroup in Trento, the job dealt with bank services of information... Nothing that had to do with food. Our passion for catering began when, during the summer we worked for a restaurant in*

*Scalea, a classical situation of seasonal job: during the winter, we dedicated to the studies and in summertime, we began to work by some restaurant. A family friend had started a restaurant in the Silicon Valley and he proposed to Franco a three months experience of study/work in the United States. So that was the beginning of our adventure: bus boy, then waiter, then manager assistant, then manager, and now owners. In general, if you are Italian you arrive in the Silicon Valley without a job (and you possess a graduation), the fastest way to get a job and earn money is to join the catering sector. To be a waiter in the States means to become the commercial of the restaurant; the tip is obligatory and if you are an able seller, by working 5 days in a week, you could reach to earn over 5000 dollars per month. This way you can afford to pay the expensive rent of a flat. This geographic area is the most expensive of the world (for a studio flat you could be asked to pay up to 2000 dollars of rent). We consider our pizza restaurant a real start-up, because we spent our money in the business that we know best. We are two managers and together with the chef Kristyan, there are also two so-called angel investors, people that have invested on us».*

### **Which are the differences between Italy and United States?**

*«We did leave a country where the powerful people are often comic foolish masks, a place where hospitals and public schools are neglected and sacrificed for the needs of corrupt and greedy people. Where the Government always continues considering the South people as citizens of “second choice”, an example is the cut of the train transports between Reggio Calabria and Rome. Our background includes also some uncompleted projects such as the web Platform with the dominion ristoratori.it ; the birth of a company for the exportation of typical products of South Italy towards North and then in Europe and America. I now think that it was too premature at that time to develop that idea (the end of the nineties). When we arrived here in California, we felt*



*proud of being Italian. Being Italians in this part of the world, is a reason of admiration and proud. Here we are always considered the sons of Marco Polo , Amerigo Vespucci, Sergio Leone, Italians always are associated with the Ferrari and the Maserati, we are the Italian genius; the economic success is directly proportional to the fatigue and diligence, therefore if you are motivated and competent, the success is certainly behind the corner».*

### **Please tell us something about the cuisine of your pizzeria Terùn**

*«We first had the objective of proposing a good pizza, made as it is done in Italy and even better. Then we decided to use regional ingredients, such as the ‘nduja, the Porcini mushrooms, the balls of aubergine, the “parmigiana” of aubergines, the fregola from Sardinia, the spelt. We propose a simple cuisine, savoury and genuine, very different from the one that landed some decades ago in the States, which was very strong, exaggerated in the garnishments, not genuine ingredients, so that the original taste of the dishes got lost».*



## “Full” the whole fair square in Rimini Fiera

“F

ull”, the whole fair square in Rimini Fiera: ice-creams and cakes, pizza and bread, masters and students, operators and buyers, journalists and cameramen. The year 2016 is a golden one for SIGEP exhibition, with its international guests and participants.

A chocolate statue of David welcomes participants and visitors, an image chosen for the communication campaign of SIGEP 2016. A testimonial chosen by the team of Mirco Della Vecchia and Giuseppe Punteri realized by the chocolatiers of the Academy prepared with a special anti-oxide chocolate by M!TO.





# Bread and pizza world

The staff of Pizza&core had the pleasure to visit the fair, by stopping in the stands of bakery sector.



**AGUGIARO & FIGNA**

Thin and crispy crust, very soft, aromatic and light in the middle: this is the characteristic of a bread slice with "grano franto" tasted at the stand **Le Sinfonie (Agugiaro & Figna)**. The Grano Franto is a mix, which maintains the fragrance of a wheat grain because it is only mashed and not minced like a normal process of grinding.

This year the studies of the company have focused on the research of nutritional aspects in the flours, in order to potentiate them, to find new applications and to improve the nutritional factors present in the cereals. The company was present at the fair with its famous brand **Le 5 Stagioni**.

[www.agugiarofigna.com](http://www.agugiarofigna.com) - [www.le5stagioni.it](http://www.le5stagioni.it)

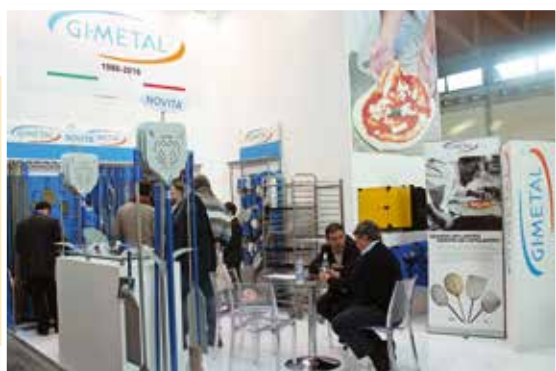
## DrSchär Foodservice

Leader in the gluten free market, with its particular care in the outdoor eating, **Dr. Schär** was present at the SIGEP of Rimini with its stand. The spirit of the company is not only that of proposing products, but above all giving assistance to the refresher in all the passages of its job, by offering him a real service culture.

[www.drschaer-foodservice.com/it/](http://www.drschaer-foodservice.com/it/)



**GI-METAL**



The SIGEP event was unmissable for the team of **Marco D'Annibale**. Blue as the colour of the Italian soccer team, the firm stand of Gi.Metal emerges in the fair for the quality of their tools, but also for the proud of being Italians and offer 100% made in Italy products, with a completely renewed production process realised in the new site of the firm.

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



The firm is always present at all the international appointments devoted to the market of pizza. The firm is specialised in the production of Italian pizza of top quality, with its project Pi.Qu. Di. The firm was surely present at the SIGEP event. Here we tasted some slices of pizza, very light and digestible, produced with their flours. The company will also be present in March the 8th at the International Pizza Expo, at the Las Vegas Convention Center al booth 1662. [www.molinoiaquone.com](http://www.molinoiaquone.com)



A very long cue at the stand Italmill: here the famous and much appreciated scrocchiarelle were proposed, served in various ways, light and crispy, but above all very digestible.

The novelty of this year is the frozen scrocchiarella, ready in few minutes.  
[www.italmill.com](http://www.italmill.com)



Red like a Ferrari, the oven Tangarelli was the protagonist of the Marana Forni stand. Elena was the promoter who welcomed us. She was engaged in showing to the visitors this magnificent oven, which gained the SMART LABEL 2015 prize. An oven with a particular aesthetic impact which unites in itself the concept of a job tool and a piece of furniture which is the real protagonist of the restaurant. [www.maranaforni.it](http://www.maranaforni.it)



Master Martini presents at the SIGEP its company, its brands and its novelties: among them Risoli, the wealthy alternative to the butter, a 100% vegetal rice oil, extra virgin oil and cocoa butter. The product are the result of a long collaboration project between Unigrà and the famous chef Luca Montersino. During its labs, Master Martini has also presented a new range of products, following the idea of the “seasons on the contrary”, some new proposal studied in order to improve the consumption of food by “deseasonalizing”. [www.unigra.it](http://www.unigra.it)



Fermented wheat bran and Germ 2016 is the novelty of the year presented by the firm Molini Spigadoro for the oven products. This product (a mix of fermented wheat bran and germ) will allow to increase the concentration of soluble fiber and to increase the deadline of the product, which will remain good and genuine, and to improve the taste and the elasticity of the dough.

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



Molino Vigevano at SIGEP has celebrated its 80 years of activity, by pledging and offering a big cake: a lot of story, experience but also a deep trust in young people, in particular in its owner Mr. Fabrizio Lo Conte, 28 years old, interviewed in our column “Il volto delle aziende”.

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



Among the exhibitors, we found the firm from Corato Selezione Casillo with its rich variety of top quality flours of soft and durum wheat. The wide range of products is in continuous growth with new proposals such as for example the special lines of excellent quality called “le Semole d’Autore” (flours of durum wheat selected and approved by the great chefs ideal for confectionery, pizzeria, bread making, frying and panzerotti). Or the innovative line called “Madre Pietra Padre Grano” (integral flours obtained by ancient bio wheat processed with stone grinding). [www.selezionecasillo.com](http://www.selezionecasillo.com)





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**G**ulfood has become the global hub for the highest quality F&B products and a trusted partner worldwide.

As the world's largest annual food and hospitality show, Gulfood is where the latest tastes, trends and innovations are unveiled. It's where the global food industry meets to trade, so you can benchmark price, quality, service, reliability and consistency.

### **Food&Beverage**

From speciality and fine food, to the widest range of organic food and drink. Gulfood presents the opportunity to source and discover unique products from hundreds of specialist producers and over 110 international pavilions

### **Gulfood Awards are back!**

Gulfood Awards, in association with FoodBev Media, are designed to celebrate excellence and innovation across every category of the global food and

hospitality industry.

This prestigious awards scheme enables the business to showcase its products and innovations across a varied global audience in front of leading distributors and retailers.

### **Visit Italian companies!**

**Conserve Italia Societa Cooperativa Agricola**

Hall Number: Shk Saeed 1 Stand Number: S1-F19

**Demetra Srl**

Hall Number: Shk Saeed 1 Stand Number: S1-D18

**Molino Vigevano Srl**

Stand Number: S1-G53 , Hall Number: Shk Saeed 1

Stand Number: S1-F54

**Morello Forni Sas**

Hall Number: Za'abeel 5, Stand Number: Z5-D38

**Oem Ali Spa**

Hall Number: Za'abeel 5, Stand Number: Z5-D60

[www.gulfood.com](http://www.gulfood.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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w w w . i t a l m i l l . c o m

## The recipe



# Tuttadentro

by Luigi De Carolis

### Ingredients:

- Mozzarella
- Stracciatella
- Shredded lettuce

### Procedure

Prepare a white base of pizza and bake it. In exit add stracciatella and lettuce.



# 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.



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Healthy and easily digestible bread and pizza, not frozen.



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# ESMACH



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





## The recipe



# Due meglio di una

by Luigi De Carolis

### Ingredients:

- A red base of pizza
- Sausage
- Baked ham

### Procedure

Prepare a red base of pizza. Garnish with sausage and baked ham. Bake it.





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



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.

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