



The magazine dedicated to the world of pizza and catering

Pizza & core on line

www.pizzaecore.it

ENGLISH

The High Technology for the Pizzeria

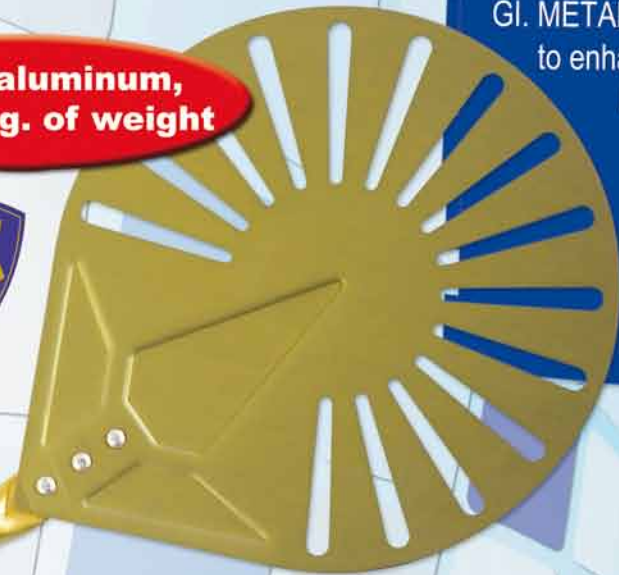
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dal 1986



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The job of “pizzaiolo”

Dear friends “pizzaioli”,
 Pizza&core magazine has been dealing with pizza, pizza restaurants and pizza workers for more than seven years. Our aim is that of promoting pizza around the world, by emphasizing the importance of quality and genuineness of products, of protecting the taste of a fine food, famous in the world.

We have dealt not only with the product, but also with pizza worker, by trying to help him in his job, with technical suggestions about dough, and professional advice about the organization of his restaurant.

Because we think that the job of “pizzaiolo” is very important: it’s not a job like the others, it’s a bit special. In Italy pizza workers do their job with pride and love.

They are very proud to be pizza workers. When a customer pay them a compliment, in Italy they are very happy that their job has been appreciated.

Many italian pizza makers are sons or grandson of old pizza makers: they’ve told us about when they very young boys put their hands in the impalpable meal for the first time..., about when they made indigestible pizzas...or about when they’ve burnt it into oven. And about the happiness of their first well done pizza!

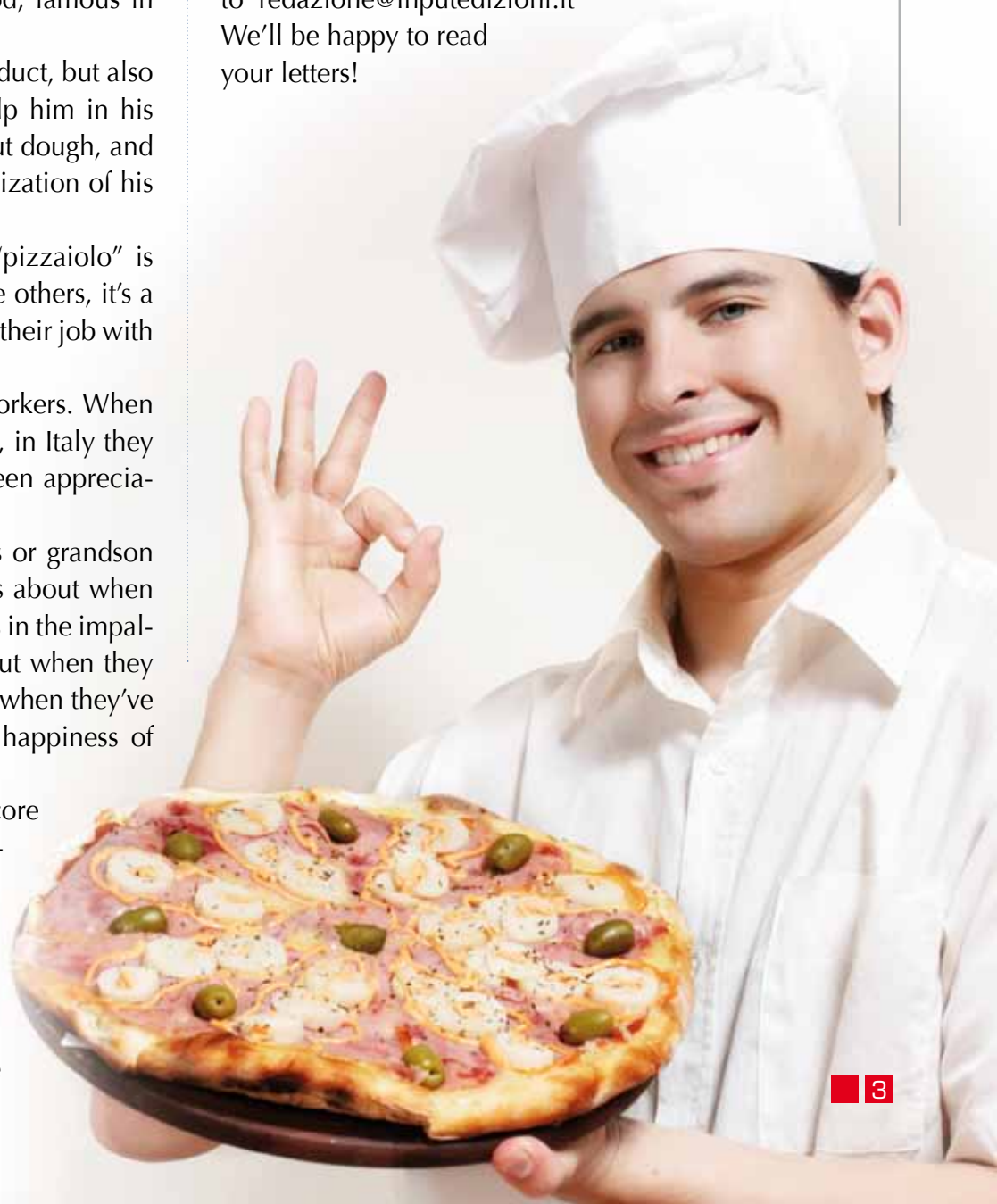
With our English version of Pizza&core we would like to gift you a little sample of Italy, to explain you what pizza means by us, to give you inspiration or suggestions allowing you to practice, if you want, wherever you are in America, in France, in Russia, in Africa.... Taste the

garnishments of our recipes, taste a new mixture for the dough.

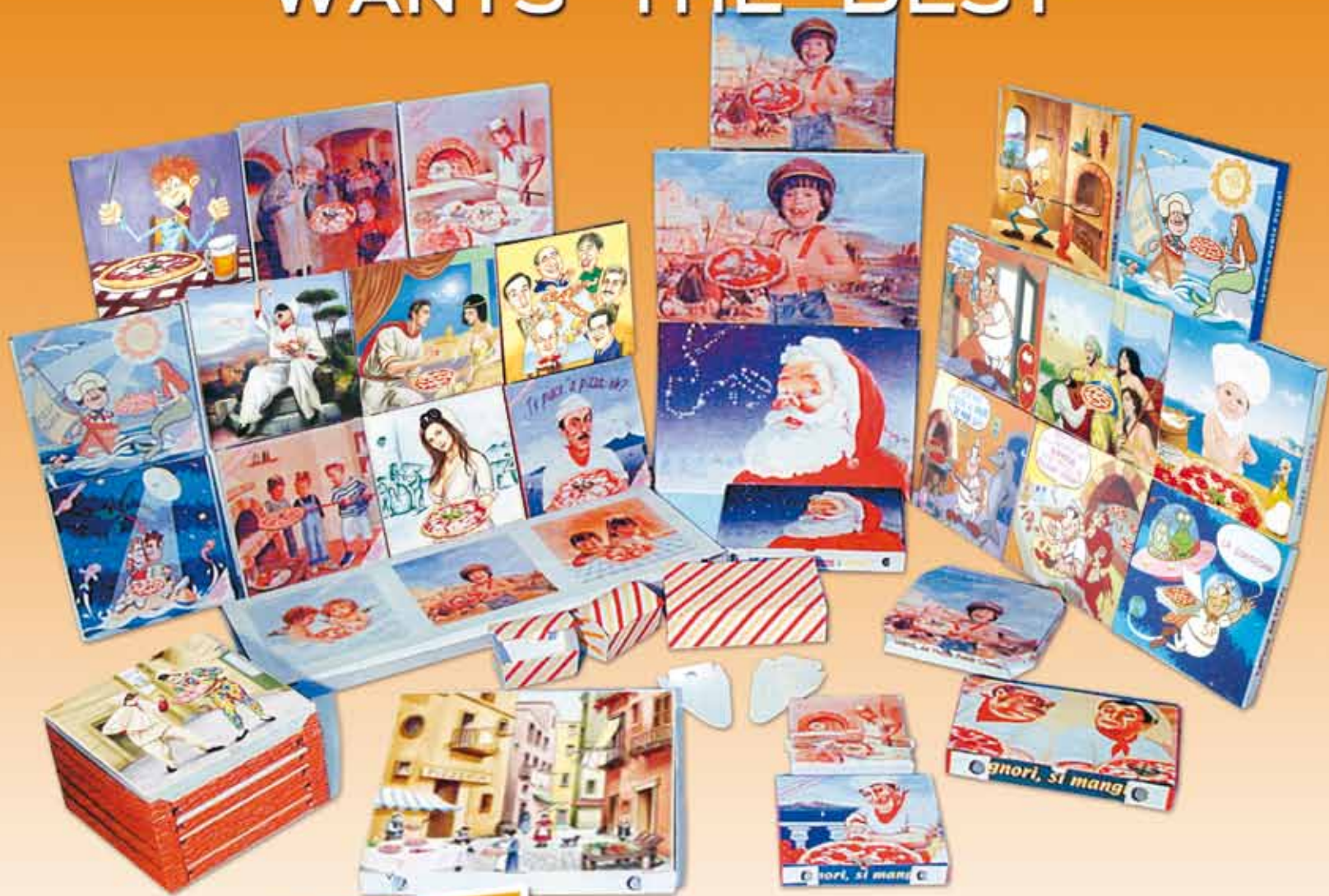
What do you think about this? Let your guests taste some novelty...what are their opinions?

Well, now its time to listen to your tales...tell us about your experiences by writing us (in English) to redazione@inputedizioni.it

We’ll be happy to read your letters!



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How to make “direct” dough

In the nr. 7 Pizza&core on line magazine we dealt with the mixing method called “Poolish”.

As already told, according to the kind of meals you’re using, there are specific procedures of mixing to follow. Every dough has its time of kneading or leavening: time is very important when you’re mixing but above all when the dough is resting for the rise.

Wrong times make the dough bad, difficult to be worked and cooked.

On the contrary, when the knead has leavened excessively, it becomes acid, because of the production of lactic acid, while gluten decomposes.

A second fundamental factor to consider is the temperature, on which the rise depends. At 30°C rise is speedy, at 15°C it goes slowly, at 4°C decreases of four times, at 0°C it stops.

Not only the external temperature is important, but also that of ingredients. For this reason, for example, olive oil must be added as final ingredient (as an optional), because it warms the dough up in the mixing machine and quickens the rise times.

The “direct” dough

The direct dough is also the more known and used one. This kind of mixing procedure suits for meals for home-

made use, with a under 220 W value. The direct dough is obtained by mixing all the ingredients in a unique phase: pour water into the mixer, add the yeast and make the machine run. Then add the meal slowly, in order to reach a perfect oxygenation of the dough. Salt must be added at the end of mixing.

When the dough is ready, as optional ingredient you can add extra virgin olive oil. Let the machine work until the dough becomes smooth, soft, damp but not sticky.

Let the obtained dough rest for 15-20 minutes by covering it with a wet cloth.

After the rise time, divide it into little balls and put it into particular wood containers. Let the little pats leaven at room temperature, until they have double their volume.

It’s important to underline that the time of rise changes according to the consistence or “force” of meal, called “W” factor.

The “direct” method can be used also with meals with a “W” factor higher than 220. This method is the favourite one among the Neapolitan pizza workers, in fact they use W 330 meals and let the dough leaven for six-seven hours.

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.



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PIZZA MANIA

the craziest news about pizza



THE SAN MATTEO PIZZA RESTAURANT

At nr. 1739 of Second Avenue in New York, there's a restaurant where is made a fabulous pizza, so that it earned the attention of the New York Time. The name of the restaurant is "San Matteo", one of the most famous in New York: the prestigious american daily paper defines the here offered pizza as "tender, crisp and flavourful". This so special pizza is prepared by two young men, brothers Fabio and Ciro Casella, born and grown up in Salerno, the town in Campania which, together with Naples and Tramonti, boasts of one of the best pizzas in Italy. The ceramic statue of Saint Matteo stands out among the 28 tables.



PIZZA BY THE HUTCHINSON CORRECTIONAL FACILITY

For the final match of Super Bowl, Pizza Hut, the famous chain of pizzerias, has delivered 942 pizzas and 9.630 fried chicken wings by the prison Hutchinson Correctional Facility, in Kansas. 811 among the 1.862 inmates of the prison, ordered their meal and paid with their personal savings, a concession that made them very happy for one day. The total number of delivered pizzas is very greater than the number of consumers, but for the special event the prison director made an exception to the rule.

In order to obtain the special permission of watching the final match on TV by eating pizza, the inmates had to have a perfect conduct. The total amount of this business is 11.000 dollars, 3.000 of these proceeds will be employed to realize a religious centre inside the Correctional house.



WORLD PIZZA

The new game "World Pizza" on Facebook network is dedicated to those who would like to play the role of a "pizzaiolo". The game consists of preparing a special pizza, not a conventional one, but a pizza satisfying the tastes of the town where you decide to open your restaurant. The player could choose among the cities of Tokyo, El Cairo, New York City. As you gradually go on in the game, you will be enabled to open new restaurants in new cities.

When the game starts, the player has few ingredients allowing him to prepare only a kind of pizza. But going on in the game, and with the help of Facebook contacts, you will unlock new levels and new ingredients. As for other games in Facebook, you and your virtual friends will get involved in the game: you could sell them your pizza, or you could employ them as chefs, pizzaioli or waiters.



Pizza allo Yogurt

Ingredients:

- *White yogurt*
- *Rocket leaves*
- *Small tomatoes*
- *Row ham*
- *Salad*
- *Extra virgin olive oil.*

Procedure

Mix white yogurt and rocket leaves, until obtaining a sauce.

Prepare a base of pizza and cook it in oven without garnishments. Once out, add yogurt sauce, salad, row ham, small tomatoes cut into two parts.

Dress with extra virgin olive oil.





Pizza alla Diavola

Ingredients:

- *Tomato sauce*
- *Mozzarella*
- *Spicy salami*
- *Rocket leaves (optional)*
- *Hot chilly pepper*
- *Extra virgin olive oil.*

Procedure

Prepare a "margherita" pizza with tomato sauce and mozzarella, then add slices of salami and put in oven. Once cooked add rocket leaves, hot pepper and extra virgin olive oil.

