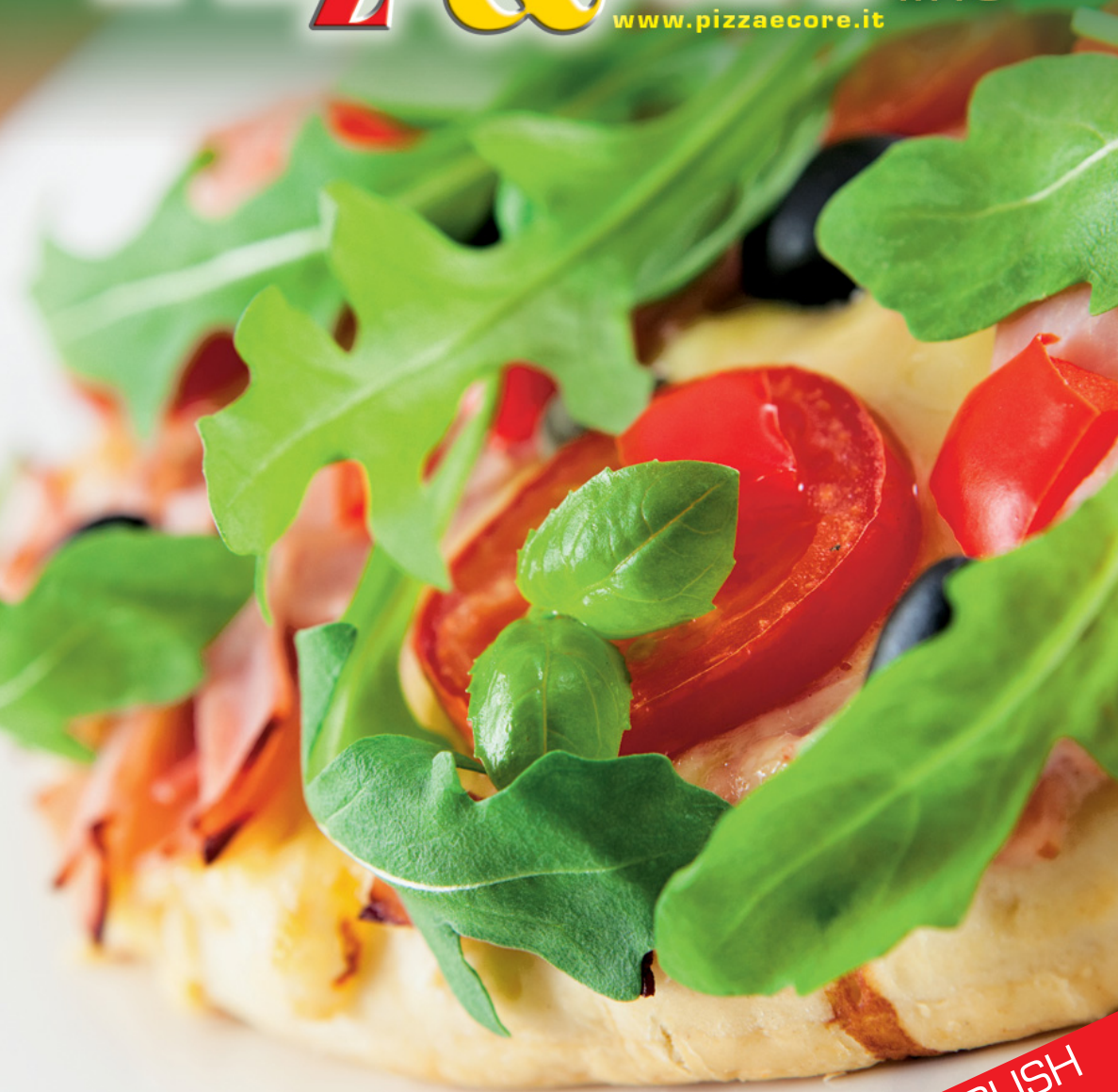


The magazine dedicated to the world of pizza and catering

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ENGLISH

The High Technology for the Pizzeria

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From 1861... The united Italy at table

In March begin in Italy the celebrations for a very significant birthday: 150 years of Italy Unity.

It was on the 17th of March, 1861 when the House of Deputies and the Senate of the ancient Reign of Sardinia stated as a low the foundation of the Reign of Italy, headed by King Vittorio Emanuele II.

Some years later the Unity of Italy, the famous pizza Margherita (tomato, mozzarella and basil) was officially born: a kind of pizza that in one century has become the most diffused

and loved in Italy, as a symbol of a new unity, that of consumes and tastes of Italians.

It was the year 1889 when King Umberto I and Queen Margherita decided to taste the pizzas of



the best Neapolitan pizzaiolo of that time, Raffaele Esposito. It is told that the Queen liked very much pizza with tomato, mozzarella and basil, so that Raffaele Esposito was praised with an official record.

Raffaele dedicated this pizza by giving it the name of Queen Margherita, and from that moment that name became the symbol of Italian pizza.

In 1960 began the diffusion of pizza restaurants, from Neaples to the whole Italy.

Pizza Margherita was appreciated

not only in Neaples, where it was born, but also in other cities (Milan, Turin, Rome...) by unifying all Italians after one century of history, but this time the Unity of Italy was made at table!

A GOOD PIZZA WANTS THE BEST



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A good leaving.

A look at the kinds
of yeast



Biologic leavening

Biologic leavening is due to the several transformations of the molecules due to the presence of enzymes and to the action of yeasts. The quantity of these processes has been distinguished in many hundreds, so it's easy to understand that, although using the same dough, a pizza produced in a certain moment will be very different if produced some hours later.

Biologic leavening begins from the action of colonies of various micro-organisms, the most frequently used in pizza restaurants are "saccharomyces" and "lactobacillus". The most used in baking and in pizza making is fresh or compressed yeast best known as brewer's yeast, very rich in "saccharomyces" of "Cerevisiae" kind, stabilized in laboratory.

Stability is doubtless the best characteristic of these yeasts, because offering the opportunity of a standard and simple workmanship, in stable temperature.

"Mother" Yeast

As in baking processes, in pizzerias too is very used the so-called "mother" yeast (or natural yeast, or acid dough or "criscito") realised with simple water and flour in addition with other stabilizing products.

The fermentation of the "mother" yeast begins by the action of "saccharomyces" or other colonies of "lactobacillus" which develop naturally (because they're present in the air) or they're added by the pizzaiolo.

To obtain a good natural yeast is very easy: a little quantity of flour, water, good will and free time, because it takes more than three weeks, requiring frequent daily "rinsing" and refreshing procedures.

Despite the final product is very superior (for its aroma, elasticity and high digestibility), unfortunately many pizza makers abandon the "mother" yeast due to its excessive laboriousness and prefer other leavening powders.



Flours and professional mixtures in 5 kilos bags

Convenience, practicality and hygiene all in one solution

Since February 2011 an authentic revolution in the world of pizza making has started. "Molino Spadoni" – a firm from Ravenna engaged since long time to offer flours and mixtures of high level to professional pizza makers - presents an important novelty.

The whole range of products for pizzerias is now available in 5 kilos sacks and it's offered at the same unitary price (per kilo) of the 25 kilos format.

A new proposal satisfying many exigencies. The 5 kilo sack is very convenient, but also practical and manageable, because it could be easily stowed, moved and picked-up. Moreover it's ideal for a monodose use: 5 kilos of product allow to obtain a dough for 50/60 pizzas and save the flour hygiene avoiding the problem of leaving the sacks open.



MANITOBA "0" THE QUEEN AMONG FLOURS

"The queen of Flours", Manitoba fits perfectly also to cool technology, with it's long leavening time (more than 24 hours) and a W360 value.



PROFESSIONAL MIXTURE FOR RESTAURANT USES

This mixture embrace a large range of wheat for professional use, highly innovative and specialized, with rigorously natural ingredients, easy to be worked, giving a final product of high quality: multi-cereal Pizza; soybean Pizza, Mediterranean Pizza, Walking Pizza and Flakes Pizza (excellent).



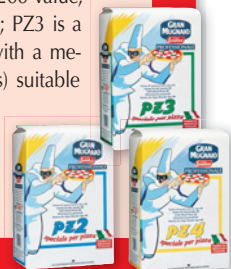
PULCINELLA "0" FOR TRADITIONAL PIZZA

It's the ideal offer to realize traditional pizza. Easy to be worked with a medium leavening time (6-10 hours) with a W240 value.



PZ range proposes a large offer of wheat "00" type giving the pizzaio-lo's fancy the possibility of producing every kind of pizzas. PZ1 is a light flour, with rapid leavening (2-4 hours) with W170 value, ideal for cut pizza;

PZ2 is a well-yielding balanced flour with short leavening time (4-6 hours), with W200 value, very good to obtain a soft dough; PZ3 is a versatile flour, largely diffused, with a medium leavening time (8-10 hours) suitable for classic pizza; PZ4 is a hard flour, with long leavening time (it requires 10-20 hours) with W325 value, ideal for the preparation of a crisp pizza.



PIZZAMANIA

the craziest news about pizza



THE BEST PIZZAIOLA

In Italy there are thousands of pizzaioli, but the best one for the year 2011 is not Italian. He comes from Lithuania, his name is **Besir Limani**: he is the winner of "European Pizza Tour", an international pizza championship organized by the Italian School of Pizzaioli. The final match will be played in Paris on March, the 29th and 30th.

Besir Limani works in Italy by the pizza restaurant "La Torretta" in L'Aquila and he won the prize with his pizza "Fatality", made with fresh tomatoes, rocket, "burrata" (a kind of mozzarella mixed with whipped cream), walnut, dried tomatoes and "pioppini" mushrooms.

The second best pizzaiolo is the French **John Berg**, from the pizza restaurant "Le Barone" in Normandie, the third one is **Camuz Abdallah**, from Morocco, working by the restaurant "Valentina" in Mantova.

OBAMA: NO PIZZA FOR THE CONGRESS

In order to economize in the government budget, Obama makes a precise economical choice: among the "cuts" of the expenses, the White House stated also a "cut" for the "Friday afternoon congressional pizza parties."

Obama commented his decision as follows: as well as an ordinary American family, US Government must order lunch and dinner at its own expenses. Ordering pizza for the entire Congress costs over 100 thousand dollars per year, a very little part in the Government budget: if this cut is only the top of an iceberg, it certainly represents a symbolic act with which Obama confirms that now it's time to eliminate wastes.

IMMIGRANTS LOVE PIZZA

Italians love foreign cultures very much, above all they appreciate gastronomic traditions. But it is also true the contrary: that is, immigrants living in Italy love our pizza, the symbol of Italian culture. As confirmed by a random check of TomorrowSwg, the Observatory of Immigrants Consumes: the 76% of Immigrants living in our country love eating in pizzerias and Italian restaurants. In this multiethnic society our pizza conquers everyone's palate!



PIZZA FOR THE CELEBRATION OF THE ITALY UNITY

In Italy also pizza workers want to celebrate their own way the 150 years of Italy Unity. How? By cooking many fantasy pizzas. For example a pizza in shape of a boot (remining the geographic shape of Italy) or pizzas garnished with green, white and red ingredients, as Italian flag. In Holland, precisely at Amsterdam, pizza restaurant Pinsa's celebrates the Italy Unity too: having the owners Italian origins, they have prepared for this occasion "Pizza 1861" the day of Italian Unity.

Pizza Vegetariana

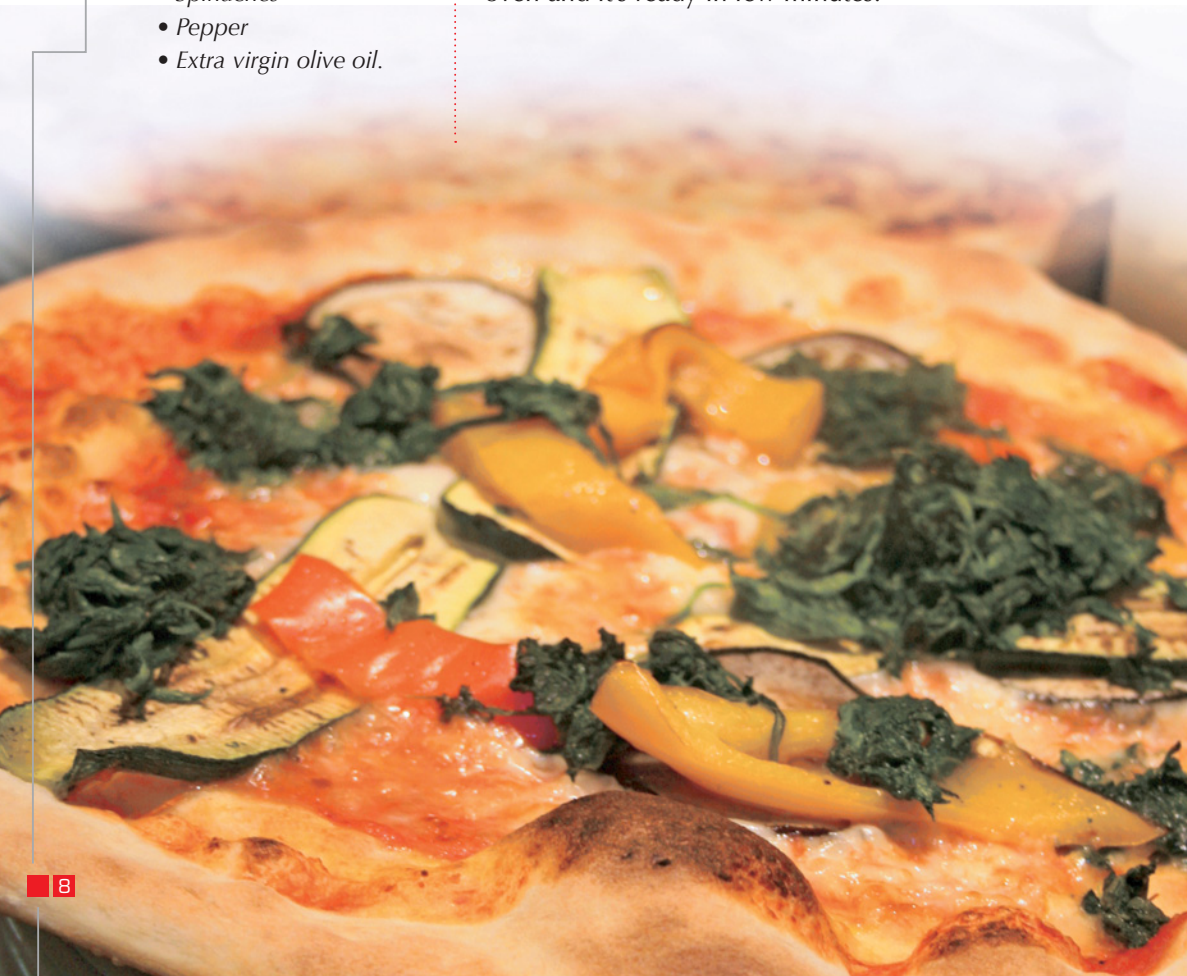


Ingredients:

- Base Margherita
- Courgettes
- Aubergines
- Spinaches
- Pepper
- Extra virgin olive oil.

Procedure

A pizza for those loving vegetables. Prepare a base of "Margherita" pizza, then add sticks of pepper, courgette, aubergine and spinach leaves. Put in oven and it's ready in few minutes.



Calzone Pesante



Ingredients:

- *Spicy salami*
- *Sausage*
- *Wurstel*
- *Bacon*
- *Gorgonzola cheese*
- *Extra virgin olive oil*

Procedure

A pizza for those loving meat: prepare a base of “Margherita” pizza, add the ingredients and close the pizza by folding up as a “calzone”. Brush the surface with tomato sauce and put in oven.





Campionato Mondiale del Pizzaiuolo Napoli

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