



The magazine dedicated to the world of pizza and catering

Pizza & core on line

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ENGLISH

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from 590 gr
of weight

Carbon and Aluminum with hard anodic oxidation.
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GHA, the japanase technology that goes more and more extended in the Pizzeria world. Thanks to the GHA treatment GI. METAL has made the first small peel completely in aluminum, to enhance the lightness of the material and reach the highest levels of performance. High antibacteric and antimould capacity low coefficient of friction and self-lubrication. These are the main characteristics due to the silver ions treatment. The GHA range now includes trays with grip for the cut of the pizza and small peels ideal to serve portions of Pizza. A complete range to qualify the image and the professionalism of your work.

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dal 1986



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per la Ristorazione

GI.METAL srl

Via Popolesco, 58 - 59013 Montemurlo (Prato) - ITALIA
Tel. +39 0574.791641 - Fax +39 0574.682902

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To be a pizzaiolo with love

In Italy to be a pizzaiolo is not a job but a passion: he is near the heat of the firewood oven for many hours, in summer and in winter, he kneads, stretches and puts in the oven by hand hundred of pizzas. In short, to be a pizzaiolo is a toil, very fatiguing more than other jobs, but otherwise from a lot of professions, it gives a lot of satisfactions. Yes, because the choice of being a pizzaiolo is not done as a makeshift solution, but for vocation, and therefore for love.

The pleasure to do the dough and the mix professionally, to touch the blocks of leavened dough, to stretch it, to garnish with products of an appetizing perfume...the pleasure of cooking a warm and fragrant pizza...the pleasure of receiving the compliments by the clients... all these pleasures repay the Italian pizzaiolo of the hard done work.

The magazine Pizza&core for yet 10 years diffused in Italy, has been promoting the culture of artisan pizza, made with the rules of the tradition; our objective is to let know always better the Italian pizza in the whole world and through Pizza&core online, this magazine that you see on your PC, dedicated to all the pizzerias in the world, we're trying to arouse the curiosity of the American, Russian, European, Indian, African, Australian pizzaiolos dealing with how to make pizza in the Italian way and what does it mean for us to make good pizzas.

...What does it mean for you making good pizzas? Write us your opinions and your experiences, we will be happy to publish them on these pages.





To offer products gluten free

Let's deepen what the celiac disease is. It deals with a current problem, but often someone doesn't know in precise way of what it treats: it is the celiac disease, a serious permanent intolerance to gluten that if not discovered and taken care of it can create other serious pathologies. The only care is to follow a rigid diet completely deprived of gluten.

The celiac disease

It's fundamental to underline that the celiac disease has a genetic matrix even if not all those people that are predisposed clearly manifest the illness. For the one who is genetically predisposed, the gluten (also only little traces of it) present in oat, wheat, spelled, kamut, bowline, rye, and triticale can create an abnormal immunitary reaction to the level of the bowel, which inflames in chronic way, until the necrosis of the intestinal villis. The mucosal are damaged, the absorption of the nourishing elements of food is compromised, the subject can incur in serious consequences as the anaemia, low stature in the boys, "mellitus" diabetes, autoimmune thyroiditis, intestinal lymphoma. The typical form of celiac disease manifests yet in children and has as symptomatology diarrhoea and arrest of growth (after the weaning), the atypical

form manifests lately with symptoms not only intestinal (for instance anaemia), the silent one has as peculiarity the absence of symptoms.

To offer products gluten free

To offer to a celiac customer safe food it is necessary to follow with particular attention the procedure of preparation of dishes and pizza. Above all it is necessary to use ingredients gluten free. All the machineries, the equipments, the accessories and the necessary ingredients for the production of food stuff without gluten necessarily must be separated from the others to guarantee any contamination. All the escorts of products without gluten must be preserved in a place apart, destined to them. The plan of job of the food stuff without gluten will have to be clean from possible residues of precedents workmanships with food stuff with gluten. It would be better to have two different plans of job. The cooking of the food stuff without gluten must be done in containers distinguished by those used for the other foods. To avoid errors is recommended the use of labels or signal badges on jars and containing pots for the products without gluten. It's very important to remark: do not use ingredients or products of which the exact composition is not known.

PIZZAMANIA

the craziest news about pizza

THE PIZZA AVRIL LAVIGNE IS BOM

The famous Canadian singer Avril Lavigne now can boast to have a pizza to her dedicated.

To taste the "Pizza Avril Lavigne" you have to go to Napanee, the town of the Ontario where the young rock star was born. The blonde Avril is an icon at Napanee, the whole country is proud of this young and beautiful girl that has climbed the peaks of international music. To honour her nothing would have been better than a famous dish as pizza. In fact, the pizza has honoured many VIPs such as soccer players, actors, fantasy character, the bridegrooms William and Kate of England.

The same Lavigne comments the news of the pizza in her honour: "I am a simple girl. When I was at high school I used to go in a pizzeria in the centre of my town. Now they have created even one with my favourite ingredients: salamino (the North American "pepperone"), olives and mushrooms."



AT VICO EQUENSE THE PIZZA FOR MUSLIMS

The traditional meter pizza was born at Vico Equense (near Naples) and from now it has become desirable also for the Muslims. Till now the illegitimate ingredient was the mozzarella, but the mozzarella of bufala used on this new pizza respects the Sacred law (Sharia).

The mozzarella Halal is worked in a creamery in the city of Caserta, in South Italy, near Naples, with procedures certified by Muslim priests.



To offer this "not impure" pizza is the hotel Mary in Vico Equense (Na).

The idea of making "permissible" the pizza also for the consumers of Islamic faith was by Enzo Savarese and by his son Mariano: both have seen the great increase of Muslims in the resident population in Italy as an interesting market to satisfy.

The president of the Islamic cultural association Zayd Ibn Thabit, Abdallah Massimo Cozzolino explains: "It doesn't deal with a certification, that requires a particular inspective procedure, but it is the will of recognizing to this pizza the conformity with our doctrine thanks to the use of already certified food stuff."

Ingredients:

- Persian fish
- Parsley
- Pepper
- Stracciatella (mozzarella with milk cream)
- Oil
- Garlic

Procedure

Jump in frying pan the Persian fish cut into little pieces with oil, garlic, parsley, pepper and sufficient salt.

On the base of tomato sauce put the stracciatella and then put the pizza in the oven. Some minutes before the end of the cooking, take out of the oven and add the Persian fish. Complete the cooking. In exit add some minced parsley.



Triofo d'Estate

Ingredients:

- White base of pizza,*
- *Fillet of salmon trout,*
 - *Vinegar of raspberries,*
 - *Lemons,*
 - *Lettuce,*
 - *Raspberries,*
 - *Strawberries,*
 - *Pink pepper*

Procedure

The procedure departs from the preparation of the fillet of salmon trout. Clean the trout, divide it into two fillets, eliminate the lisp and cut it thinly; marinate the fillet for about 24 hours (with juice of lemon, vinegar of raspberries, oil, pink pepper, salt as much as necessary).

Bake the white pizza. At the end of cooking add the salmon trout and decorate with raspberries, strawberries, leaves of lettuce in julienne cut, pink pepper, some segment of lemon and dress with a bit of extra virgin olive oil.

