



The magazine dedicated to the world of pizza and catering

Pizza & core on line

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ENGLISH

The High Technology for the Pizzeria

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Carbon and Aluminum with hard anodic oxidation.
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What's new for Pizza&score online 2012

Dear friends pizzaiolos around the world, for the new year p&c online will continue its mission: to spread around the world the culture of artisanal Italian pizza.

In this number you'll find a little novelty: the main article is dedicated to a special interview with international chefs who chose Italy as their school of pizza making. The first of them who accepted our invitation is Peter Thorpe, chef of the luxurious and enormous yacht Pe-lorus. We asked him about the differences between Italian and american catering.

A second novelty is the section devoted to all the important events, proposing a list of fairs and meetings concerning pizza and catering in Italy and abroad.

This year too we propose the section with the two recipes, perhaps the one you appreciate at best. Here we present you appetizing garnishments easy to realize, in order to amaze your clients with new pizzas.

Good reading!

The editorial staff - redazione@inputedizioni.it
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Fairs in the world

RistorExpo
19_22 febbraio 2012

RistorExpo 2012 - Italy

This of 2012 is the fifteenth edition of the fair dedicated to the world of the professional catering. The fair is held at Lariofiere of Erba (Co) from the 19th to the 22th of February. The theme is completely new: "Food and words". Great chefs from Italy and from Peru are here protagonists, journalists and opinion leaders that will accompany the visitors in an articulated path among tasting, discoveries and stories. Today RistorExpo boasts of a specialized public of over 20.000 operators and of a wide range of wine and food products of quality. Info: www.ristorexpo.net



Fair of the Taste - Slovenia

The Fair of the Taste will be held by from the 12th up to the 15th of February in Ljubljana (Slovenia): it is a fair that embraces all the sectors of food and beverage as ice creams, wines, coffee, tea, fast food, slow food, traditional foods; in the context of the fair the Italian School of pizza from Udine will organize live presentations of how to prepare a good pizza. The fair will occupy an exposing area of 5.500 square meters in the rooms A (Kupola - Dome), B (Marmorna dvorana - Marble room), A2 (Kocka - Cube) and C (Steklena dvorana - Glass room). Info: <http://www.gast.si>



SALON
PROFESSIONNEL
PARIZZA
PIZZA - PASTA - RESTAURATION ITALIENNE

Parizza - France

The Salon Professionnel Parizza (on the 15th and 16th of February) is the Parisian saloon dedicated to Italian pizza and food.

The Parizza saloon, in the fair area in Paris - Versailles, will gather more than 80 exhibitors and 3000 visitors. With 13000 refresh points devoted to the sale of pizza, France is considered from some experienced as the second world market of the sector. The Parizza saloon is an event organized by Reed Expositions, leader in the organization of professional saloons. Info: www.parizza.com



International Restaurant & Foodservice Show - USA

L'International Restaurant & Foodservice Show in New York, USA is entirely devoted to the catering experts and to restaurant business: all the food products and all the available services of the sector are here present. Here you will find new food stuff to enrich your menu and new ideas to attract new clients. Among the several events there will be the exhibition of the US Pizza Team, experts of acrobatic pizza. The event will be held from the 4th till the 6th of March. <http://www.internationalrestaurantny.com>

sapore
TASTING EXPERIENCE
GUSTI, RITI E TENDENZE
24 ORE FUORI CASA

Taste 2012 - Italy

Taste 2012 Tasting Experience comes back to Rimini Fair from Saturday the 25th to Tuesday the 28th of February. -here will be held also the 13° World Contest of National Pizzaiolos, a competition organized by the NIP and devoted to the pizza made with bio-products, products without gluten and with alternative flours. In the same days will be held the 1st Pizza in Rose Trophy, the first competition thought for female pizzaiolos, in collaboration with the magazine 'Ristorazione Italiana Magazine'. The final match will be held on Tuesday the 28th of February. Info: www.saporerimini.it



Italy and U.S.A: the differences in catering

What are differences between italian catering and american catering?

We ask it to Peter Thorpe, chef of an important private yacht. Peter went in Italy to learn how doing the real napoletan pizza. His teacher is the famous italian pizza maker Enzo Coccia.

Where do you work?

«I am the Chef on a super yacht called Pelorus. I have been for the last year. Previously i owned a restaurant in Naples Florida for 12 years called the Blue Heron. It was a waterfront restaurant which primarily served European Cuisine. I have been cooking



for approximately 28 years».

Which differences are there between catering in USA and in Italy?

«I think the main difference between Italy and America is that there really is not traditional American cuisine where as in Italy, depending where you are from there are more traditional dishes depending on the geography of where you live. Usa is such a vast melting pot of different cultures, even the Italians in USA cook differently than in Italy obviously ingredients is a huge factor. As for owning a restaurant in the USA we still have the same problems you would have in Italy, food costs, finding good

employees etc. I think we have one difference, in Italy more people go out to dine ie spending hours over a meal, talking, laughing, catching up with family and friends. The turn over of tables in an Italian restaurant is a lot less i believe than in the States. In the USA we do have many great restaurants where people dine but i think we have a lot more restaurants where people eat. The lifestyle in the States is a lot different a lot

faster so people need to get in a restaurant quickly, eat and get back to work. I did see signs of some chain restaurants in Naples but i didn't see a vast choice of various cuisines to choose from. To answer your question about lunch during working days, mo-

stly Americans find a restaurant that has quick service, good value for money and is close to your work. Most Stores, businesses do not close for lunch in the States so a lot of time people eat on the go or get food to go. It would be unheard of for a supermarket or bank or store to close for a couple of hours during the day. When we get together with friends to go out for lunch and dinner, the first question is what do you fancy, Italian, French, Mexican, American, Chinese, Japanese, Wings, Burgers, BBQ, Korean, Greek. We have so many choices and so many great traditional choices. I am not saying the dishes are exactly the same as in their respected countries as they have to adapt their ingredients. I think variety is good and i dont think any particular cuisine is better than the next, If done well!»

Have you ever thought to open a restaurant in Naples?

«I have never thought to open a restaurant in Naples, unfortunately i dont speak the language which i think would be a major problem. As for an Italian opening a restaurant in the States. It's the same with anything if it is done well, the food is good, service is good, and its consistent. They will do well. At the moment the big thing is Napolitano Pizzas, not as good as Enzo's, but still not bad. We cant get some of the fantastic ingredients that you can get in Naples».

The Natural pizza

The formula for premium production is labeled **ESMACH** 

Esmach has designed a line of products to achieve a comprehensive production process which guarantees safety, energy savings, environment sustainability, and a quality end product. Here is a brief introduction.

GL Mini 12



The new GL MINI produces natural yeast starting from a selected microbial strains (yeasts and LAB) to which will be added flour and water. The GL MINI lays the basis to

ensure premium products with a customized, consistent and unparalleled quality as it works the liquid natural yeast in the dough in different percentages to obtain different end products. It warrants significant energy savings and enhances the final product's crispness, lightness and aroma.

The ISE NF is an automatic spiral mixer with fixed bowl which features 2 operating speeds (with a 3kg dough minimum capacity). The ISE NF is a perfect mix of structural durability, modern engineering and utmost flexibility, while

meeting the highest standards in quality performance, reliability, and safety.

The key element of this machine is the ability to process any kind of dough thanks to the innovative designs of the spiral, the central bar and the bowl. The rotation speeds have been thoroughly designed in order



ISE NF

to obtain flawless dough with a minimal increase of the water temperature.

Once the dough has been mixed and shaped, it will be put into a GPC (Genuine Proofing Control) proofing cabinet: a practical compact proofing ca-



GPC

binet, automated by electronic control. GPC processes slow leavenings (for products with natural yeast) working on the retarder and proofing temperature through humidity control. It comes in useful also as a retarder for biga or a proofing cabinet.

GPC can work a complete cycle (retarder proofer and automated proofing), only for positive conservation or only for leavening (warm phase and humidity). The support base on the GPC is designed to serve as a working area or to host the GL MINI for a perfect combined use of the two products.

For baking, the modular deck oven SOLEO, available with 2, 4 or 6 baking trays for each deck is the ultimate device in any pizza restaurant as it ensures bottom heating as in the traditional brick pizza ovens.

The alternated heating resistances and a high thermal inertia grant a low energy consumption. Also, the treated glass doors reflect the heat, so that the temperature on the outside surface gets reduced by ca. 40°C: this feature ensures that most energy is retained for baking.

With the use of steamers, Soleo can be employed for baking and confectionery products. Soleo ovens are wheeled which makes moving, cleaning and maintenance tasks much easier.

Fornaio University

Esmach, are at your disposal at their facilities with their experience to help you create new products or to start your new business.

For further information, visit their web site at www.esmach.com or contact them.

Esmach spa

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The company brand

Our brand has changed but it holds on to its connection with our history, which is our strength. Our name, Esmach, stands for a successful 40 year-long effort in the production and distribution of comprehensive solutions for bakeries, pizza restaurants and confectioneries. Our company belongs to the esteemed International Group ALI, and is a branch company of the French Group AFE, which includes Pavailler, Bertrand Puma, CFI, Becker and Bongard as well. We felt that the previous trademark lacked a sense of uniqueness, because it mirrored Bongard in Italy, which uses the same trademark. It did not support our operational autonomy and our own product engineering. This is the main reason why we have changed: to renew our identity through a new trademark which will deliver the message of our Mission: *“To build and to supply superior equipment, while avoiding unnecessary waste for the world and to use the business to devise sustainable solutions for baking products”*. The new trademark gets inspiration from the Yin and Yang and incorporates all aspects of our trade, the cold Yin, the warm Yang, rotation, completeness, balance, life, comprehensive solutions. The symbol is both suggestive and ancient: it is a dynamic modern take on the symbol of the Yin and Yang, the resolution (the glowing center) of the problem, created by the cycle and the “global” movement of two opposed forces. There is a clear reference to a mixer’s circular movement; it reminds of the blending of fluid and solid ingredients. It delivers our company’s strong social values and purpose. It expresses the efficiency of our machineries and their capacity to preserve the ingredients’ own characteristics; the determination and the quick response time of our staff.

The color combination delivers our willingness to communicate the company awareness of the natural and work environment issues; we didn’t want cold industrial colors, but warm subtle colors related to food. In short, this visual emblem is consistent with our company’s mission.



Pizza Radici



Ingredients:

- *Bovine ricotta*
- *Mozzarella of bufala*
- *Cicoli (little pieces of pork fat)*
- *Fresh tomatoes in pieces*
- *Basil*
- *Parmesan cheese*
- *Extra virgin olive oil*

Procedure

Stretch the dough and garnish it with bovine ricotta, mozzarella of bufala, cicoli, fresh tomatoes, basil, parmesan cheese, extra virgin olive oil.

Bake it.





Pizza Fritta

Ingredients:

- *Provola (a kind of seasoned mozzarella)*
- *Little tomatoes*
- *S. Marzano Tomato sauce*
- *Basil*
- *A Pinch of Pepper*

Procedure

Stretch the dough and garnish with provola, tomatoes, tomato sauce, basil, a pinch of pepper. Fold and close it. Fry in hot olive oil.

