

The magazine dedicated to the world of pizza and catering

Pizza & core on line

www.ristonews.com



Follow us on

Risto    news com

ENGLISH

The High Technology for the Pizzeria

CARBON

from 590 gr
of weight

Carbon and Aluminum with hard anodic oxidation.

The ultimate result for the very professional and demanding Pizzaiolo. Light and resistant. The most advanced technologic materials applied to the Pizzeria world to have the highest performances. The handle in carbon fibers guarantees the lightest weight along with the highest tenacity for an intensive use of the tool. The hard anodic oxidation on the anodized peel head allows to the aluminum a relevant tenacity to the use and abrasion.

GHA, Durability and Higienic

GHA, the japanese 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.

Now in aluminum,
from 350 g. of weight



dal 1986



Produzione Attrezzature Professionali
per la Ristorazione

GI.METAL srl

Via Popolesco, 58 - 59013 Montemurlo (Prato) - ITALIA

Tel. +39 0574.791641 - Fax +39 0574.682902

www.gimetal.it

Lightest Weight and Hygiene
for Products at the HIGHEST LEVEL

2013

will bring luck to all pizzaiolos!

This is the last number of Pizza&Core online for the year 2012: we take this space to wish the pizzaiolos of the whole world a Merry Christmas and a Happy year 2013, hoping that the number "13" (in spite of a lot of popular beliefs) will not be unlucky but will bring a lot of good things.

Pizza&core online, you know, is dedicated to the culture of the Italian pizza in the world and in every number our aim is to diffuse Italian pizza all around the world and how is our tradition changed by the habits and the culture of each different foreign country.

In this number we did an interview with an Italian pizzaiolo emigrated in Germany: he tells us as he lives, if the Germans appreciate Italian pizza, how is the current economic situation.

As always, also in this number you will find two tasty recipes, created from top Italian pizzaiolos, recipes that you can cook on your own or propose them to your clients, as expression of the Italian

Style.

When an old year ends and a new one begins everyone hopes that some positive novelties arrive, especially in present time, when television and press tell us that the whole world has still to wait for seeing an improvement in economy, due to the terrible economic and financial crisis we are living. While waiting for a positive change and hoping that soon things will go better, we must be aware that, in order to be solid and calm in the future, it is necessary to be professional in our job, to be well informed and always to improve our job, so that the clients will appreciate it. Our mission, that of our magazine P&C online is really this, that is to give you creative suggestions in real time from the country of pizza, so that you will become even better pizzaiolos!

The editorial staff
redazione@inputedizioni.it

To be
a pizzaiolo
in Germany



For this last number of Pizza&core we have asked to our Facebook followers to tell us their experiences as pizzaiolo in the world, out of the borders of Italy. Among the several answers, we propose you that of Domenico Tedesco, born in Caserta (Italy) but living in Germany since 1997, in a town, Weil im Schönbuch, that is 20 Km far from Stuttgart. We asked him some questions:

Domenico, why did you decide to move abroad?

«I've been working as pizzaiolo in my country for four years, then for environmental reasons I left to Germany...in South Italy sometimes is difficult to live. One day I received a phone call from my aunt who lives in Germany; she told me that the owner of a restaurant was searching for a pizzaiolo, so I caught the occasion and immediately flew to Germany».

How were the first days as a worker in Germany?

«In 2001 I became manager of the restaurant where I had worked, and I maintained the same way of working before, that is with electric oven and a lot of whipped cream in the kitchen, as the Germans like it, however my dream was a firewood oven. In 2011 I bought the place in which I was in lease: I renewed the whole restaurant in a more modern style and I bought also a firewood oven installed by a Neapolitan firm.

A lot of curious people came to my restaurant only to see the oven, because that was the pole of attraction. When I turned it on they remained astonished and made me a lot of absurd questions».

What kind of pizza do your German clients love?

«Now my pizza is very similar to the Neapolitan one, we work with a fresh dough imported from Campania.

However the German client has his own culture and remains faithful to his habits. He is very cautious before to try a novelty. He takes a lot of time before to taste a different dish».

Describe us your pizzeria.

«My pizzeria has a modern style with firewood oven. The restaurant is decorated with pictures of Naples, Sofia Loren, the Vesuvius and Totò. My menu is very various, because the Germans appreciate our cuisine. As first courses we propose pasta with sea fruits, lasagnas cooked in the firewood oven, potato dumplings, scapolpina (a slice of meat) "alla Romana", grilled fillet, shrimps and squids.

Our specialty is pizza Vesuvius, with spicy salami, little mozzarellas and basil; another pizza very required is the Neapolitan tronchetto with raw ham, rucola and parmesan cheese; then we have the classical ones as Margherita, four seasons, Neapolitan. The Casanova is very good: it is divided into four parts, each garnished with a different ingredient, such as ham, mushrooms, tuna and artichokes and in the middle a fresh egg. Obviously we propose the classical appetizers: caprese, appetizer with sea fruits. Here the salads are very successful. To our guests we propose wines from Campania, such as "Lacrima Cristi", or other Italian wines like Chianti, Lambrusco and Montepulciano».

How is the market of catering in Germany?

«Today also Germany feels the crisis, but there is less unemployment than in the other countries of Europe; the salaries are not so good as in the past, so people often prefer to stay home. Ten years ago restaurants were full on Mondays as on Sundays. Today they are full only in the week-ends».



become the protagonist of our video show

We always say that pizza involves all our senses and preparing it turns into a spectacle, a small great creative act where each pizza maker takes care of dough, filling, cooking and aspect. Each pizza is a recipe where the detail, the juxtaposition of flavours, but also of colours and shapes is to be taken care of. Each pizza is nice when it's fragrant and freshly prepared, but it is nice even while it is moulded under the wise hands of the pizza maker who stretches, fills, bakes it. The Input srl, publisher of Pizza&core and Ristonews.com portal, in order to pay homage to the creativity and the spectacular nature of pizza making, as well as the skill, the sympathy and gastronomic flair innate in every pizza maker, has planned the initiative Pizza Talent Show. Pizza Talent Show is an event that is going to take place in Rimini on January 21st and 22nd 2013, in the frame of the SIGEP exhibition. It's easy to participate: all you need to do is signing the registration form at the bottom of the page in pdf format. The registered participants will be called on to perform on the stage of the Pizza Talent Show in Rimini, making live before our cameras a pizza with an original recipe. During the exhibition the pizza maker will introduce himself/herself, talk about his/her own recipe, the ingredients

chosen and humorously comment on the various processing stages (for example dough stretching, filling, cooking, etc.). Besides performing, the pizza maker will be judged by a jury of experts who will evaluate taste and cooking. But it's not all. After the show the pizza maker can be still voted, this time on the web. In fact, for the performance of each pizza maker a video will be shot. The videos will be published on line on the Ristonews.com portal and can be voted on line by friends, colleagues and relatives. By adding the votes from the jury to those gathered on the web it will be possible to announce the best pizza maker of the Pizza Talent Show who, besides receiving a special trophy, will get a video service and a professional reportage for telling his/her story and show even more and better his/her skills and talent. The video of the best Pizza Maker of the Talent Show will be published on the tv web portal www.ristonews.com and on YouTube channel, whereas the reportage on his/her professional background will be published on the Pizza&core magazine.

So, are you ready to show off your talent?
www.ristonews.com/pizzatalentshow.asp
<http://www.sigep.it>



Agugiaro & Figna, with its brand LE 5 STAGIONI, is well known all over the world and brand leader for Pizza Flour: with its 3 production plants in Italy and its two Research and Development Centres LE 5 STAGIONI brand is following side by side the needs of its customers, trying to respond to all their requests and wishes and creating the most complete range of products for pizza.

LE 5 STAGIONI, thanks to its wide offer, has focused its attention on the most famous traditional Italian meal, the pizza in all its different tastes and recipes. The range has been appreciated since ever by the most famous and professional pizzeria, giving the chance to enhance the flavours of the tradition and the most extravagant fantasy of the modern cookery.

LE 5 STAGIONI is now presenting a big news: the company has developed, under the careful supervision of the ASSOCIAZIONE VERACE PIZZA NAPOLETANA, a special flour recipe for the real Neapolitan Pizza, obtaining the "pass certificate" as a company producing flours responding to the quality parameters and requirements agreed by the manual for the production of the real pizza napoletana. Starting from the idea and from the wish to promote and to pro-

tect, in Italy and in the world, the typical product for excellence of Naples, realized according to the characteristics described in the international

Disciplinary for the obtaining of the "Vera Pizza Napoletana", Le 5 STAGIONI is now proudly presenting this new flour, matching the needs for this special taste and production procedure.

But this is not all: the Research and Development Dept. is also going to realize the new product "Naturkraft - Naturalmente Verace", a dried mother-yeast-based semi-finished product for pizza dough. Natural Mother Dough (Sour dough) was unconsciously part of the old Neapolitan tradition when the old dough which daily remained unused was mixed again the day after in the new dough: nowadays, "Naturkraft - Naturalmente Verace" is substituting this old tradition in a modern and efficient way, obtaining the same results and advantages in terms of rising quality, strong flavours, golden colour, perfect digestibility, fragrance and crispness.

For any request and doubts, please contact your LE 5 STAGIONI distributor or directly the company at this mail address: curtarolo@agugiarofigna.com.

Find the most complete range of pizza flours on the website

www.le5stagioni.it



A.B. Tech Expo and Sigeo together boost up the business

19th - 23rd JANUARY 2013 RIMINI - ITALY



2013 EDITION
AB TECH EXPO BAKERY AND TECHNOLOGIES
ABtech
expo

3rd INTERNATIONAL EXHIBITION OF TECHNOLOGY & PRODUCTS
FOR BAKERY, PASTRY AND CONFECTIONERY

The whole world of baking,
from the artisan to the industrial
sector, is coming to Rimini
www.abtechexpo.it

Promoted by:



CONSORZIO
SIPAN

With the patronage of:



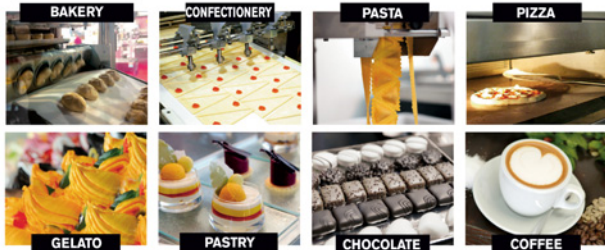
ITALMOPA

Sigeo
ufi
Approved
Event

34th INTERNATIONAL EXHIBITION FOR THE ARTISAN PRODUCTION
OF GELATO, PASTRY, CONFECTIONERY AND BAKERY

Sigeo is the world-leading
event for artisan Gelato,
Pastry and Coffee
www.sigeo.it

Promoted and organized by:



Rimini Fiera SpA Via Emilia, 155 - 47921 Rimini RN - Italy - ltentoni@riminifiera.it - Ph. +39 0541.744604

Over 122,000 trade visitors of whom 24,000 Top foreign buyers • 100,000 sq. mt. of exhibition space • 1,000 exhibitors



SIGEP - A. B. TECH EXPO (ITALY)

New tendencies, new products, innovation and technologies will attend you to the SIGEP, the great Rimini fair, with its 34th edition, held from January the 19th till the 23rd 2013, together with the A. B. Tech EXPO saloon: two events with a unique objective, that is to gather the whole spinneret of the white art in order to strengthen the sector and to offer it concrete business opportunities. Both organized by Rimini Fair, here will expose operators from the ice-cream sector and coffee sector, furthermore all the best of confectionery and the bread-making sectors.

Among the events absolutely not to miss the Sigep Coffee (at pavilion A1 of the Fair) reserved to the promotion of the coffee culture and its whole spinneret, from the plant to the final product, the CIBC Italian Championship of Barkeepers in the Cafeteria sector (from Saturday 19th to Monday 21st of January 2013), the CILA Italian Championship of the Milk Art (from Monday 21st to Tuesday 22th of January 2013) and the CICS Italian Championship of Coffee in Good Spirits (on Tuesday 22nd of January 2013).



RHEX Rimini Horeca Expo (ITALY)

From the 23rd to the 26th of February 2013, in Rimini, during RHEX Rimini Horeca Expo (the new event in Rimini Fair born from the fusion of the SIA and the Guest and Taste, in order to unite under a single event name all innovations, solutions and tendencies of the market of the “outdoor eating”) it will go on stage the first edition of “Rhex Innovation Award”, a competition that will reward innovations and novelties intro-

duced in the Horeca compartment.

“Rhex Innovation Award” will reward products not yet present on the world market (or diffused and presented in the six months preceding the beginning of the exhibition): in the inaugural day a technical jury will select the winners for different criterions, for example their ability to interpret at best the evolution of the consumptions and the last tendencies in the world of the “outdoor eating and drinking”. The novelties participating to the competition will be presented to the operators and to the press in the RHEX INNOVATION Area 2013.

The gates of the Fair will open at 9,30 till 18,00, the last day of exhibition from 9,30 till 17,00. The entry is reserved only to the professional operators. Info: www.rhex.it



Tirreno CT 2013 (ITALY)

Tirreno CT comes back with its 33rd edition from the 3rd till the 7th of March

2013 held by Carrara Fiere.

An important appointment with over 50 thousand operators of the sector coming from every part of Italy. In the around 30 thousand square meters of the fair, there will be around 300 exhibitors, with over 600 brands. The heart of the exhibition will be the meeting between demand and qualified offer of the Horeca sector. Tirreno CT 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. Within the exhibition 13th edition of the “Cuisine International of Italy” and the 2nd edition of the Championship of regional cuisine. www.tirrenoct.it

The recipe

Pizza Delicata



Ingredients:

- *Mozzarella*
- *Shrimp*
- *Salmon*
- *Basil*
- *Extra virgin olive oil*

Procedure

Prepare the white base with mozzarella, add the shrimp and bake. Halfway through cooking, add the fresh salmon and finish cooking. When the pizza is cooked, add the basil and a drizzle of extra virgin olive oil.





RHEX

RIMINI
HORECAEXPO
 IL BELLO. IL BUONO.
 IL FUTURO.

RIMINI FIERA
23-26/02/2013

HOTELLERIE & WELLNESS
 TECHNOLOGY & DESIGN
 COOKING & MISE EN PLACE
 FOOD & BEVERAGE
 INNOVATION & TRENDS

Rimini Fiera vara un nuovo, grande evento internazionale dedicato al composito mondo dell'Horeca.

SAPORE e **SIA GUEST**, dopo anni di successo, salgono insieme a bordo del **RHEX**.

Un format unico sulle tendenze e i consumi del tempo 'fuori casa'. Una formidabile vetrina per espositori e operatori dell'industria alberghiera, dell'ospitalità, della ristorazione, dell'intrattenimento.

WWW.RHEX.IT

organizzato da

 **RiminiFiera**
 business space

in collaborazione con

ITALIA 
 Agenzia per la promozione affaristica e l'internazionalizzazione delle imprese italiane

DA 100 ANNI
al fianco dei distributori
Servizi e Qualità Garantiti per i vostri Clienti



LA FARINA

*una lunga
storia d'amore*

la prima
farina certificata
per la pizza
napoletana

STG

Pizza Vianello



Ingredients:

- White base
- Mozzarella
- Pistachio cream
- Fresh ricotta
- Fresh salmon
- Icing
- Balsamic vinegar

Procedure

Flatten the pastry disk, add the mozzarella, the pistachio cream and bake. Halfway through cooking, add the ricotta and the fresh salmon and finish cooking. When the pizza is cooked, add the glaze of balsamic vinegar and chopped pistachios.

