

The magazine dedicated to the world of pizza and catering

Pizza & core on line

www.ristonews.com



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ENGLISH

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.



www.molinocaputo.it



The our love for job of pizza maker

Dear friends “pizzaioli”, Pizza&core magazine has been dealing with pizza, pizza restaurants and pizza workers for more than ten 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 piz-

za 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!

For underlining the imagination of pizza makers, Pizza & core organized PizzaTalent Show at SIGEP (Rimini, 19-23 gennaio 2013), the international exhibition dedicated to bread, to pizza and to sweets: we speak of this event in the following pages. Happy reading!



Great success for the



At SIGEP and on the web the first video show dedicated to pizzaiolos

Color, fun, passion, personality... the participants to the Pizza Talent Show have lived so many emotions, the same that they have given us at this new event, a new format devoted to pizza and to the cleverness of its artisans. It has debut to the international fair of ice-cream making, confectionery and bread-making Sigep-ABTechExpo held in Rimini on the 21st and 22nd of January 2013. Organized by Pizza&core and Ristonews.com, the lead magazine and web portal devoted to the world of pizza making and of catering, the "Pizza Talent Show" has surprised both its participants, involved in first person, and visitors of the fair: a pure show held for two days at the stand n° 019 of the tent B7.

The participant pizzaiolos have shown their technical cleverness and their own creativeness by baking very original tasty pizzas, sifted by the Jury of the Taste (the expert Angelo Petrone called "Lucullus", Piero Netti of the firm Palazzo, Nicola De Bellis of the firm Liner s.p.a., Sarah Rapini of the firm L'Impero and Maurizio Di Luccio of the firm Esmach). Pizzaiolos have also shown their personality, which is the distinctive trait of each pizza maker.

In front of TV cameras, telecasting on maxi-screen, pizzaiolos have performed their work: someone by telling about his job, someone by exhibiting his passion for playing guitar, by singing, by dancing in front of a very amused audience, someone has performed disguised as Pulcinella or Totò, someone has enchanted the visitors with the acrobatic evo-

lutions of the pizza free style category.

The "Pizza Talent Show" has been a moment in which, more than the product pizza, pizzaiolos have been the main protagonists in their wholeness.

The event is not ended: after the TV show during the fair, there is a second manche: since February the 15th all the videos of each pizzaiolos performances will be published on the web. Here will begin the second enchanting phase of the "Pizza Talent show", when everyone of our friends of Ristonews.com, the same participants to the show, their clients, their friends and relatives could watch again their performances on the YouTube channel under the name of "pizzatalentshow", and could express their preferences by voting the best one. The amount of the votes (those of the jury and those of the Youtube users) will decree the Best Pizzaiolo of the Pizza Talent Show. The winner of the event will be rewarded with the "Pizza Talent Show" trophy directly in his restaurant, in front of the cameras of Pizza&core. The video report of the Best Pizzaiolo will be published on the Web Tv of the portal www.ristonews.com and on the YouTube channel, while Pizza&core magazine will publish the reportage of professional history of the winner.

A special thank to all the firms that gave an important support for the good result of the event, by believing in the originality of our project: Cirio Alta Cucina, Molino San Felice, Murgella, Liner Italia, L'Impero, Esmach, Morello Forni, Gi. Metal, Birra Peroni, Ferrarelle.

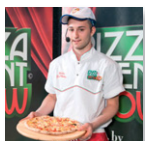
**Here you the competitors, the description of their pizzas
and the vote of the Jury of the taste:**



Gustavo De Leo

Pizza Nordica: the dough is made with mixed cereals, Mozzarella of Bufala, candied Tropea onion, bacon of Calabria, cream of Pecorino cheese, flakes of Grana cheese.

VOTE OF THE JURY: 24



Marco De Marco

Pizza Casertana: Boletus mushrooms of Maltese, little tomatoes, IGP mortadella, Fiordilatte mozzarella, boiled potatoes, rosemary, wild fennel, basil.

VOTE OF THE JURY: 20



Vincenzo Florio

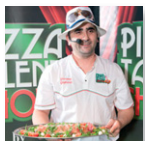
Ci me ne fotte: little tomatoes, stewed turnip tops, sausage of pig, Fiordilatte mozzarella of Andria.

VOTE OF THE JURY: 24



Umberto Fornito

Pizza Telethon: Pachino tomatoes, provola of bufala, Boletus mushrooms, grated Grana cheese, basil. *VOTE OF THE JURY: 23*



Giovanni Gagliardi

Pizza Tronchetto: rocket, Parmesan cheese, raw ham of Parma, little tomatoes "ciliegino", little mozzarellas of bufala.

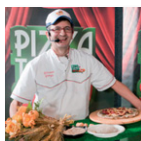
VOTE JURY OF THE TASTE: 23



Pasquale Germanò

Pizza Elisa: smoked Scamorza cheese, pine kernels, almonds, fresh figs, raw ham Marco D'Oggiono, Parmesan cheese, basil, honeydew of figs.

VOTE OF THE JURY: 25



Giovanni Giorgio

Pizza Giorgio: Fiordilatte mozzarella, cream of pistachios of Bronte, bresaola, walnuts, flakes of Parmesan cheese. *VOTE OF THE JURY: 22*



Michele Guida

Peperonpizza: tomato, mozzarella, grilled peppers, mousse of ricotta and grated Parmesan cheese. Garnish in exit with Extra Virgin Olive Oil of Gargano.

VOTE OF THE JURY: 23



Gheorghe Haiduc

Pizza with stuffed edge: Caprino of Montegalda, cream of Pumpkin, chicory of Treviso, "Piopparelli" mushrooms, Fiordilatte mozzarella.

VOTE OF THE JURY: 23



Tiziano Izzo

Artepizza: Scamorza, Emmental, eggplant in slices, bacon and Pecorino cheese.

VOTE OF THE JURY: 24



Alessandro Lever

Pizza Salmerino: mozzarella, char at steam, cauliflowers, chive.

VOTE OF THE JURY: 22



Francesco Gianluca Lippi

Diavolo di Tropea: Tomato Sauce, mozzarella of bufala, spicy salami, basil, fried onion of Tropea.

VOTE OF THE JURY: 20



Gaetano Manganelli

Pizza Zafferano New: mother yeast dough, mozzarella, thin slices of bass dressed with bark of lemon, thyme, little tomatoes, lemon cream in exit.

VOTE OF THE JURY: 24



Francesco Manuto

Un tuffo nel verde: mozzarella, cream of peas, artichokes, salmon.

VOTE OF THE JURY: 24



Cristian Marasco

Pizza Montanara: Fiordilatte mozzarella, truffle cream, fresh Boletus mushrooms, Mascarpone Gorgonzola cheese, flakes of polenta, Parmesan cheese.

VOTE OF THE JURY: 26



Romina Mari

Pizza "Osteria del Porto": mozzarella, stracchino cheese, rocket, Champignon mushrooms, bresaola, flakes of Parmesan cheese.

VOTE OF THE JURY: 25



Gennaro Nappi

Pizza Saporita: The edge of pizza is stuffed with fresh ricotta cheese and chicory, artichokes cream, provola of bufala, Tuscan sausage, Grana cheese.

VOTE OF THE JURY: 22



Carmine Ragno

Pizza della Nonna: dough with eight hours of rising and twelve of maturation, little tomatoes "campagnoli", garlic, oregano, oil of Ravece, basil. *VOTE OF THE JURY: 26*



Rossano Rosella

Pizza Rossella: Fiordilatte mozzarella, "pachino" tomatoes, fresh sausage with wild fennel seeds, Boletus mushrooms, smoked Provala, seasoned sweet Caciocavallo.

VOTE OF THE JURY: 24



Vittorio Rossi

Pizza della passione: white base of pizza, custard, jelly mixed fruit caramelized flambé.

VOTE OF THE JURY: 25



Ivan Signoretti

Pizza Ivan: Tomato, Pleurotus mushrooms, speck, endive, bovina ricotta.

VOTE OF THE JURY: 28



Ciro Sorrentino

Pizza Burrata: burrata (mozzarella stuffed with milk cream), flowers of pumpkin, mullet "bottarga", little tomatoes, basil.

VOTE OF THE JURY: 22



Igor Stancich

Pizza Muniz: cream of peppers, cream of Savoy cabbage, Bitto (cheese of Valtellina), slices of Culatello, sun dried tomatoes.

VOTE OF THE JURY: 24



Cosimo Tralli

Lucania: mozzarella, fresh sweet sausage, "Cardoncelli" mushrooms (a wild Pleurotus). In exit fresh tomatoes, salted ricotta flakes, basil. *VOTE OF THE JURY: 24*



Vincenzo Varlese

Pizza Miracolo di San Gennaro: San Marzano tomato, mozzarella of bufala, stracciatella, Gran Vulcano cheese, basil, extra virgin olive oil. *VOTE OF THE JURY: 26*



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.

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in collaborazione con



ITALIAN LEADER

Agugiaro & Figna Mills, coming from a long tradition of two families from 1831 for 6 generations have been associated with milling, is the Italian leader in pizza industry. To be present in a global market, Agugiaro & Figna Mills has been investing in technology and in innovation since many years, succeeding in creating a wide range of innovative and specialized products to complement the traditional ones, offering a specific item for each final destination. The selection of the most valuable wheats all over the world is guarantee of an excellent blending and savour: thanks to an accurate milling process, strict analyses and historical know-how, Agugiaro & Figna Mills is offering to its customers a constant top quality production, suitable both for small bakeries and for the biggest world-wide international industries.



THE WELL-KNOWN BRAND LE 5 STAGIONI IS ITALIAN LEADER: SINCE 1985 IT HAS BEEN OFFERING A WIDE RANGE OF FLOURS AND SEMI-FINISHED PRODUCTS FOR PIZZA, BECOMING ITALIAN LEADER OF THIS SEGMENT OF THE MARKET.

Tradition and innovation are joined together, offering an unforgettable selection. Other flours and semi-finished products for bakery (MAG 98 range) and pastry (LE SINFONIE range) are enriching the offer of Agugiaro & Figna Mills, responding to the needs of the most exigent professional bakers, confectioners and pastry chefs.

Stone milled flours. Biological flours and gluten free products are completing the wide range of proposals, paying attention to the last and most peculiar necessities of the market.

This original variety of products is constantly updated with new proposals thanks to the tireless activity of its Research and Development dept.: the mills' laboratories are equipped with the most sophisticated test instruments and machines as to permit a daily chemical and physical quality control of raw materials and of the final production. Very qualified experts are always at disposal of the customers for suggestions and advices on the most different topics, guaranteeing an excellent result in any occasion.

THE MOST COMPLETE RANGE FOR PIZZA FLOURS
IN THE WORLD. TO BE FOUND ON

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Certifications:



SINCERT





THE CONTINUAL RESEARCH AND THE PROFESSIONAL DEVELOPMENT ARE ESSENTIAL INGREDIENTS FOR AGUGIARO AND FIGNA MILLS: THANKS TO NEW TECHNIQUES, NEW PRODUCTS HAVE BEEN DEVELOPED SUCH AS DRIED MOTHER YEAST POWDER NATURKRAFT.

This is obtained through a spontaneous fermentation of a dough left to rise several times before the right level of acidity is reached. The result

is a dried product which guarantees an excellent rising process of the dough, a crispy, fragrant and extremely tasty pizza, where the flavours of the tradition are obtained thanks to new most innovative technology. A wide variety of pizza and bread mixes are excellent proposals for having products with soya, rice, barley, spelt and other cereals, suitable for every taste of the final consumer; thanks to this diversified assortment, everyone can enjoy best quality pizzas, breads and pastries.

AGUGIARO AND FIGNA MILLS ARE WITH NO DOUBT ITALIAN LEADER DUE TO ITS WIDE RANGE OF FLOURS AND SEMI-FINISHED PRODUCTS. But that's not all: Agugiaro and Figna Mills is present in all European markets (such as France, Germany, UK or Spain) and in many other strategic countries all over the world (USA, Brazil, Japan and South Africa), constantly winning a big success.



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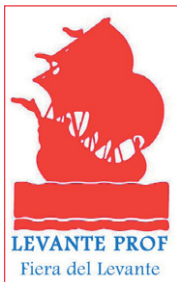
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Levante PROF

It will take place in Bari, from February the 16th till the 20th the exhibition Levante PROF, the specialized international exhibition of the spinneret of wheat (bread-making, confectionery, pizza and fresh pasta), ice-cream making, beer, wine, cafe, catering,

packaging, public exercises & hotels, organized by DMP Srl in Rome.

The event reaches its third edition, and will be hold in the prestigious new pavilion of the Fiera del Levante in Bari - for a long time considered the "Door of the east" -, its aim is: to gather in a unique location the whole wheat spinneret: the compartment of the transformation and the workmanship of the raw materials, the sector of the packaging and that of the furniture, in order to strengthen these sectors and to offer concrete opportunities of business to the employees, above all in the international markets.



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 introduced 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 3rd edition from the 3rd till the 7th of March 2013 held by Carra-

ra 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.

Info: www.tirenoct.it.

Pizza Assoluta

Ingredients.

- Pesto of basil
- Strips of mortadella
- Little tomatoes
- Provola



Procedure

Stretch the disk of pasta, sprinkle it with pesto of basil, add the strips of mortadella, the tomatoes cut in cloves, little pieces of provola. Bake



The recipe

Le Mondial della Pizza

Ingredients:

- *Walnuts cream*
- *Pine nuts*
- *Sausage*
- *Boletus mushrooms*
- *Provola*
- *Basil*
- *Flakes of Parmesan cheese*

Procedure

Prepare the white base and sprinkle it with the walnuts cream, add little pieces of sausage, slices of provola, Boletus mushrooms and bake. At the end of cooking put on pine nuts and flakes of Parmesan cheese.



The High Technology for the Pizzeria

CARBON

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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 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

Now in aluminum,
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