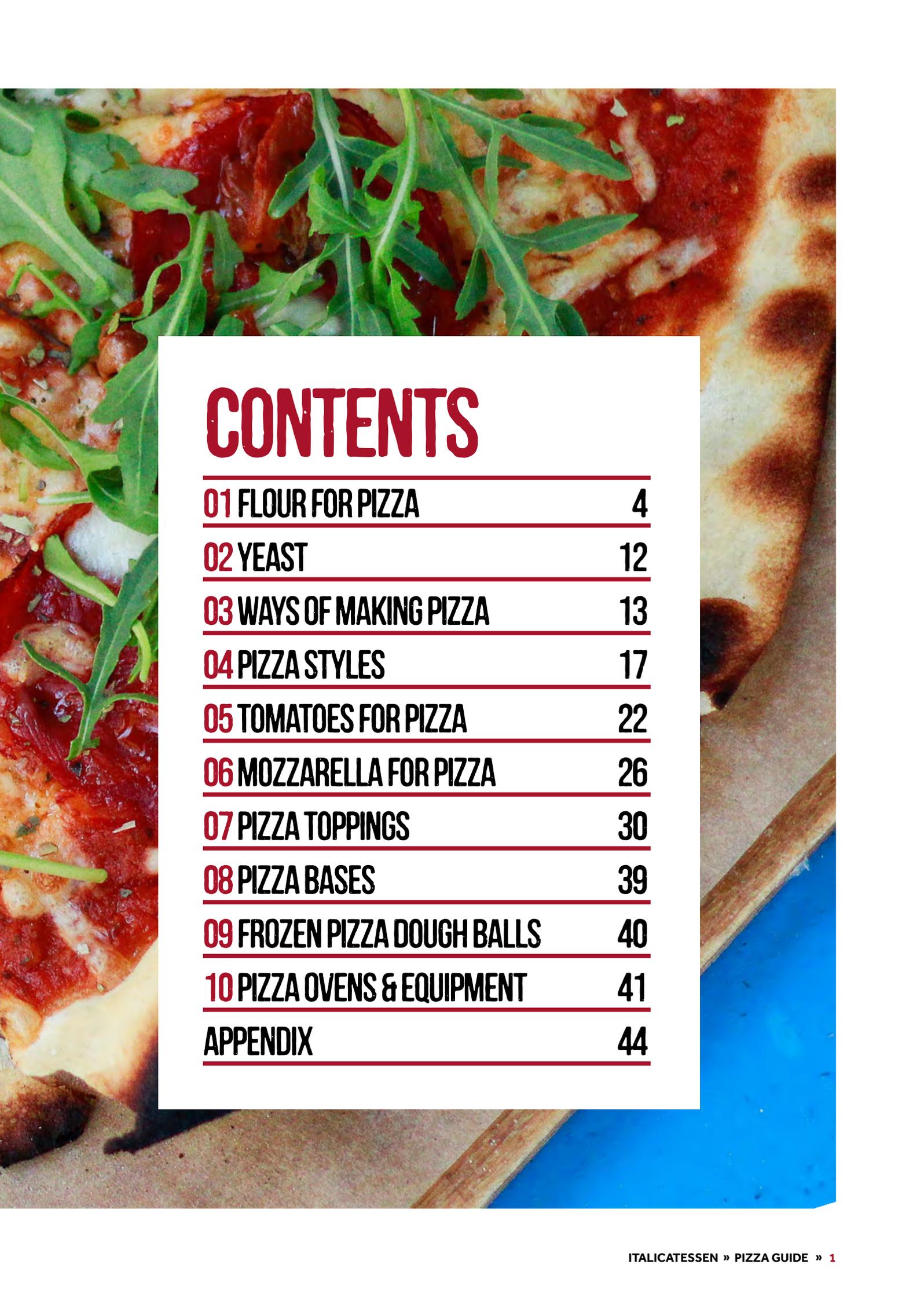




# PIZZA GUIDE

EDITION 2





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# WELCOME

*A manual to discover the secrets behind world's favourite food: Pizza.*

This Brochure was created by Italicatessen for our partners, in order to provide them with useful insights, information and suggestions about how to make an authentic Italian pizza.

Pizza is without a doubt the most popular and loved food in the world.

**“ PERFECT FOR SHARING WITH FAMILY AND FRIENDS PIZZA CAN EASILY SATISFY AND MEET EVERYONE'S TASTE.**

Simple yet tasty, versatile and easy to enjoy everywhere. Perfect for sharing with family and friends pizza can easily satisfy and meet everyone's taste.

Today we can find so many different types of pizza that differ in terms of toppings, thickness and preparation methods, but the traditional authentic Italian pizza as we all know it is made of three simple key ingredients: flour, tomato and fiordilatte mozzarella.



The origins of this popular food are still uncertain. There are evidences that the Ancient Greeks used to eat slices of flatbread topped with savouries, but it was something far from the pizza as we intend it now, also because tomatoes had only been imported to Europe many centuries later, after Christopher

Colombus discovered America in the XV century.

Modern pizza was probably invented by a Neapolitan baker, Raffaele Esposito, in 1889 when in occasion of Queen Margherita and King Umberto I of Savoy visit to Naples, he created a pizza using tomato sauce, mozzarella and basil leaves to represent the colours of the Italian flag.



**“ HE CREATED A PIZZA USING TOMATO SAUCE, MOZZARELLA AND BASIL LEAVES TO REPRESENT THE COLOURS OF THE ITALIAN FLAG.**



The Queen liked this pizza so much that it was named “pizza Margherita” in her honour.

Despite that, it was only during the first half of the 20th century that pizza became famous all around the world when people from the South of Italy started to migrate to Northern Italy first and then to other countries in Europe and in America.

Today, pizza is the symbol of the Italian cuisine in the world and to celebrate this incredible food we have created this brochure to share with you our knowledge and and passion about Italy’s gastronomic tradition.

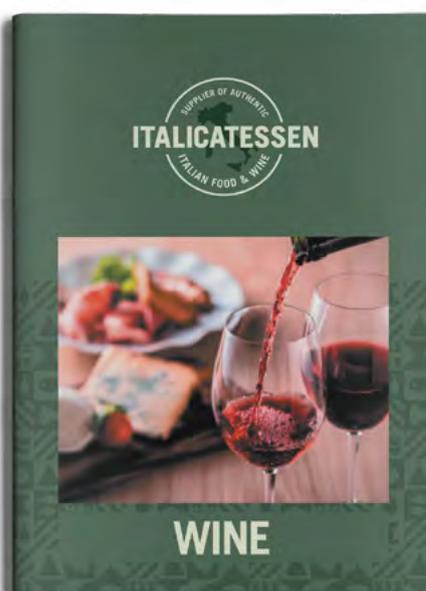
All our range of flour, tomatoes, toppings and other ingredients are carefully described in the following pages, so that you can find everything you need to make an authentic Italian pizza.

Hope you will enjoy it!

## ALSO IN OUR RANGE



**ITALICATESSEN  
FOOD CATALOGUE**



**ITALICATESSEN  
WINE CATALOGUE**

# 01 FLOUR FOR PIZZA



Flour is the main ingredient of pizza dough. There are different types of flour and learning, learning the differences between them is fundamental to obtain the desired result.

Flour is obtained from the milling of wheat. There are two different types of wheat:

## 1 COMMON WHEAT

(*Triticum Aestivus*), also known as **bread or soft wheat**

Characterised by very small round shaped granules and white in colour. It is mainly used to make bread, pizza and bakery products in general, fresh and egg pasta.

## 2 DURUM WHEAT

(*Triticum Durum*).

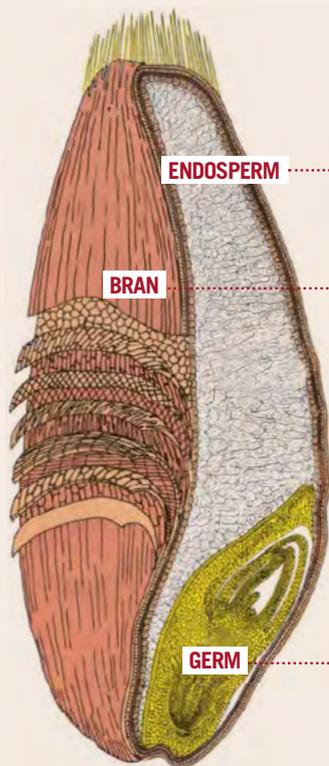
The flour obtained from durum wheat, instead, is called "semola" and has larger granules with a yellow-amber colour, mainly used for the production of dry pasta.

### FLOUR FOR PIZZA

The flour used for pizza dough is the one obtained from **common wheat** (called simply wheat), for this reason in this guide we will always refer to common wheat when referring to flour.

# THE DIFFERENT TYPES OF FLOUR

Everything starts from the **common wheat kernel**, also called wheatberry. It is the seed from which the wheat plant grows and it is made of three distinct parts: bran, endosperm and germ. These three parts of the kernel are separated during the milling process.



The percentage of brand and endosperm depends on the refining level (milling and sifting) of the flour.

## ENDOSPERM

The endosperm is the source of white flour and contains the starch and the greatest amount of protein, carbohydrates and iron. It is also the source for soluble fibre.

## BRAN

Included mainly in whole wheat flour, the bran (the outer part of the kernel) is another part of the kernel used to produce white flour even if in smaller quantities compared to the endosperm.

It contains a small amount of protein, large quantities of minerals and of the three major B-vitamins.

## GERM

The inner part of the kernel, called germ, is normally separated from the flour milling because of its high fat content which compromises the shelf life of the flour.

**The germ, instead, is present in wholewheat flour. It is also possible to find it in artisanal stone-milled flour.**

## ASH CONTENT

In Italy, the most common and recognised way to classify the different types of flour is based on the ash or mineral content, which depends on the amount of bran left if we were to burn 100g of flour.

The lower the ash content, the whiter the flour since it means it has been produced from the milling of the endosperm only. Wholewheat flour, instead, has the highest level of ash content because the bran and the germ are present as well. Wheat flour can be classified in: 00, 0, 1, 2 and wholewheat.

**“ WHEAT FLOUR CAN BE CLASSIFIED IN: 00, 0, 1, 2 AND WHOLEWHEAT.**

## ASH CONTENT



TYPE OF FLOUR	ASH CONTENT (% ON 100G OF FLOUR)	CHARACTERISTICS	RECOMMENDED FOR
<b>00</b>	<b>0.55</b>	It is the most refined type of flour because the bran is completely removed during the milling. The result is a white flour, highly 'workable', rich in starch (and sugar) but poor in fiber and minerals.	<ul style="list-style-type: none"> <li>– Pastry,</li> <li>– Pasta</li> <li>– Bread</li> <li>– Pizza</li> </ul> <p>(Considering that the dough using '00' flour will be very soft.)</p>
<b>0</b>	<b>0.6</b>	Slightly less refined than the '00', with a low bran content.	<ul style="list-style-type: none"> <li>– Baking products,</li> <li>– Pasta</li> <li>– Pastry</li> </ul>
<b>1</b>	<b>0.80</b>	With a higher bran content, this less refined flour has a good balance between taste and nutrients content. The level of bran makes it richer in minerals and gives this flour a darker colour compared to the previous more refined ones. Like using the type '2' and 'wholewheat' flour, the result is a pizza dough with a pleasant stronger taste and flavour compared to the previous ones.	<ul style="list-style-type: none"> <li>– High quality baking products</li> <li>– Bread</li> <li>– Pizza.</li> </ul>
<b>2</b>	<b>0.95</b>	Also known as 'semi-wholewheat' flour, it is characterised by larger granules and a high content of nutrients because of the content of bran and kernel germ. Like the wholewheat flour, it has excellent nutritional characteristics but it is easier to process.	<ul style="list-style-type: none"> <li>– Pizza</li> <li>– Bread</li> <li>– Bakery products</li> </ul>
<b>Wholewheat</b>	<b>1.30 min; 1.7 max</b>	As a consequence of a slower milling process, this flour is less refined than the previous ones. It is characterised by a very high nutrients content, it is rich in fiber, vitamins, proteins and minerals. This flour adds an unmistakable rustic touch to the pizza dough.	<ul style="list-style-type: none"> <li>– Bakery products</li> <li>– Desserts</li> <li>– Bread</li> <li>– Pizza</li> </ul>

## FLOUR STRENGTH (W)

Flour “strength” (indicated by the symbol ‘W’) represents the quantity of gluten that the flour develops and its subsequent capability to absorb water.

The value of the ‘W’ is correlated to the protein content of the flour. When combined with water, flour proteins (gliadin and glutenin) form a protein complex called Gluten. This is the element that, during

the kneading, absorbs water and during the leavening phase retains the carbon dioxide developed by the yeast.

The higher the level of protein in the flour, the stronger the flour. A strong flour generates more gluten and, as a consequence, the dough will absorb more water and it will be more resistant to long raising.

“ THE HIGHER THE LEVEL OF PROTEIN IN THE FLOUR, THE STRONGER THE FLOUR.

IF A BAG OF FLOUR DOESN'T SHOW THE STRENGTH (W) OF THE FLOUR, YOU CAN CHECK THE AMOUNT OF PROTEIN TO UNDERSTAND WHETHER IT IS A STRONG OR WEAK FLOUR.



W	FLOUR CLASSIFICATION	PROTEIN	WATER ABSORPTION (*)	PURPOSE (SUGGESTED)
90 - 170	Weak	9%	50%	Pastry, biscuits, breadsticks
180 - 240	Medium Strength	10% - 12%	55% - 65%	Pastry, pasta, some types of bread and pizza dough
240 - 320	Strong	13 - 14%	65% - 75%	Pizza dough, bread
320 - 350	Very Strong	14.50%	up to 100%	Normally mixed with weaker flour to make baked product like panettone and pandoro

(\*) The percentage of water absorption reflects the amount of lbs of water necessary to hydrate 100 lbs of flour

# OUR FLOUR SELECTION

## AGUGIARO & FIGNA – LE 5 STAGIONI

Agugiario & Figna Molini was established in 2003 as a result of the merge between two ancient milling families: Molino Agugiario founded in 1831 in Curtarolo, near Padova, and Molino Figna founded in 1874 in Valera, in Parma province. The result of this merge of expertise and know-how is a premium quality flour appreciated all over the world.

"Le 5 Stagioni" Pizza Napoletana flour has been developed in collaboration with the pizzaioli master chefs of the Associazione Verace Pizza Napoletana. It kneads into a smooth, supple dough.



ASSOCIAZIONE  
**VERACE**  
**PIZZA**  
NAPOLETANA



### AGUGIARO FLOUR 'OO' LIGHT BLUE

25KG

CODE	FA010
PROTEINS	10%
STRENGTH	200W
PROOFING TIME	12h



Easy to use and suitable for all direct doughs with short rising time. Good elasticity.

**Perfect for -** New York Style Pizza, Pizza Romana, Focaccia

### AGUGIARO FLOUR 'OO' NAPOLETANA

25KG

CODE	FA030
PROTEINS	13%
STRENGTH	310W
PROOFING TIME	24/48 h



Medium-high protein content, suitable for all direct and indirect doughs for pizza Neapolitan. This flour was developed with Associazione Verace Pizza Neapolitan. An Excellent pizza crust is guaranteed.

**Perfect for -** Neapolitan style Pizza, Wood fired pizza

### AGUGIARO FLOUR 'OO' ORO

25KG

CODE	FA050
PROTEINS	14%
STRENGTH	390W
PROOFING TIME	>48h



High protein content suitable for all indirect doughs with very long maturation time. Excellent refreshing flour for sourdough.

**Perfect for -** Pizza Pies, Crunchy Pizza

### AGUGIARO FLOUR 'OO' BLUE SUPERIOR

25KG

CODE	FA040
PROTEINS	13%
STRENGTH	330W
PROOFING TIME	48h



High protein content suitable for all direct and indirect doughs with long proofing time. Recommended for chilled maturation.

**Perfect for -** Pizza Cornicione, Pizza Canotto, Crispy Pizza

## AGUGIARO FLOUR 'CIABATTA ROMANA'

10KG

CODE	FA002
PROTEINS	13%
STRENGTH	-
PROOFING TIME	24/48h



Mix containing flour and dried Mother Yeast, specially developed to make the traditional Roman "Pizza in Pala". Suitable for direct and indirect dough, it guarantees extreme lightness and digestibility of the dough. With Ciabatta Romana, the dough develops a very alveolated crumb and a crispy crust.

**Perfect for** - Pizza in pala alla romana

## AGUGIARO FLOUR '1' - STONE MILLED

25KG

CODE	FA100
PROTEINS	13%
STRENGTH	300W
PROOFING TIME	24h



Milled with granite grindstones. This process guarantees a flour extraction with greater flavour and more intense savours.

**Perfect for** - Rustic Pizza, Pizza crust

## AGUGIARO FLOUR 'OO' NAZIONALE

25KG

CODE	FA112
PROTEINS	10.5%
STRENGTH	200W
PROOFING TIME	8h/12h



Very versatile flour. Suitable for light and thin pizzas also good for bread making and focaccias.

**Perfect for** - Sicilian Pizza, Focaccia, Bread

## AGUGIARO FLOUR O MANITOBA

25KG

CODE	FA140
PROTEINS	14.5%
STRENGTH	410W
PROOFING TIME	>48h



Very high protein content. Suitable for all kind of doughs with long maturation, particularly resistant gluten and elastic. Excellent as refreshing flour for Mother Yeast & Biga.

**Perfect for** - Pizza alla pala, Long leavening dough

## AGUGIARO MORA WHOLE WHEAT FLOUR

10KG

CODE	FA003
PROTEINS	15%
STRENGTH	400W
PROOFING TIME	48h



This premium whole wheat fine grain flour has an intense, delightful sweet flavour. Blended with other flours enriches the aroma of the dough.

**Perfect for** - Add a rustic touch to the pizza dough

## AGUGIARO FLOUR SPOLVERINA

10KG

CODE	FA900
PROTEINS	12%



Durum wheat coarse flour particularly suitable to dust the pizza working table. Less powdery consistency it helps increase crispiness and developing better browning crust.

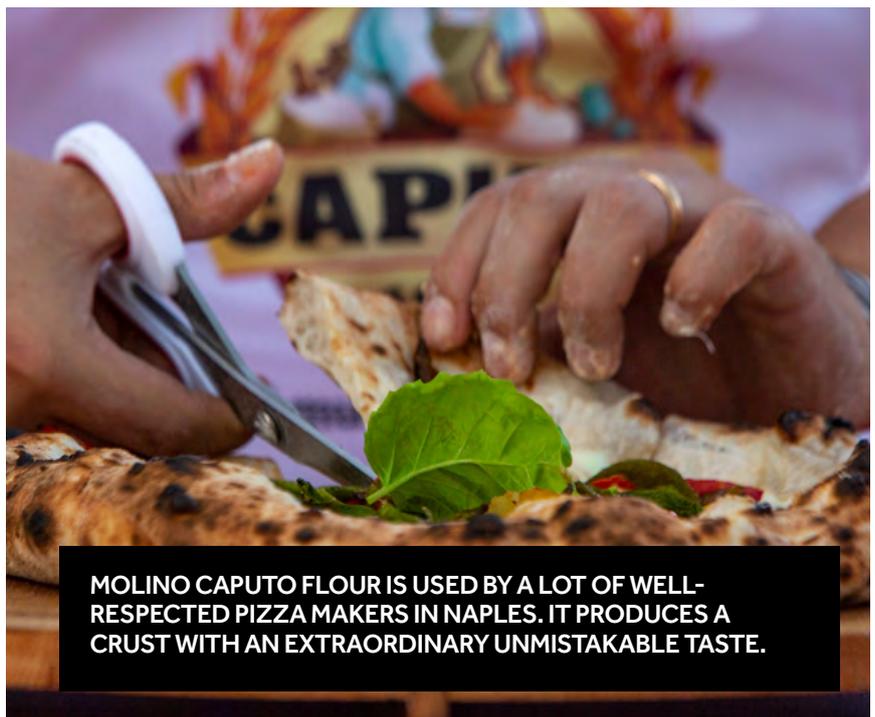
## MULINO CAPUTO



Mulino Caputo has been producing top quality flour since 1924 in Capua, near Naples, respecting the raw ingredients and the milling traditions.

Thanks to the experience developed over three generations as Master Neapolitan Millers, Mulino Caputo guarantees extremely high standards of quality so that the expert restaurateurs and artisans could express their creativity in the best possible way.

The superior quality of Caputo flour is the result of a careful selection and blending of the best wheat combined with a unique slow grinding production method, which ensure that all the organoleptic properties of the flour are preserved.



**MOLINO CAPUTO FLOUR IS USED BY A LOT OF WELL-RESPECTED PIZZA MAKERS IN NAPLES. IT PRODUCES A CRUST WITH AN EXTRAORDINARY UNMISTAKABLE TASTE.**

**CAPUTO FLOUR  
'OO' PIZZERIA  
BLUE BAG 25KG**

<b>CODE</b>	FC320
<b>PROTEINS</b>	12.5%
<b>STRENGTH</b>	280-300w
<b>PROOFING TIME</b>	24h



The most famous flour from Caputo. Its qualitative properties give to the finished products a characteristic and unique flavor.

**Perfect for** - Making an authentic Pizza Napoletana

**CAPUTO FLOUR  
'OO' STRONG  
RED BAG 25KG**

<b>CODE</b>	FC330
<b>PROTEINS</b>	12.5%
<b>STRENGTH</b>	300-320w
<b>PROOFING TIME</b>	24h



This flour presents a very elastic and resistant gluten that make it easy to work. Ideal for long proofing doughs with an intense and characteristic fragrance.

**Perfect for** - Long fermentation, Crispy Crust

**CAPUTO FLOUR  
'O' NUVOLO BAG  
25KG**

<b>CODE</b>	FC332
<b>PROTEINS</b>	12%
<b>STRENGTH</b>	270-290w
<b>PROOFING TIME</b>	36h



Research and development Caputo created this flour to achieve high fragrance and wide alveolar structure. Raw material is selected accurately in order to ensure high volume and softness.

**TASTING NOTE**



**CAPUTO "NUVOLO" FLOUR**

Caputo "Nuvola" Flour ("nuvola" means "cloud" in Italian) ensures a soft cornicione with a pronounced alveolar structure. The result is a lighter pizza dough with large cavities, perfect to make the traditional Neapolitan style round pizza.

**Perfect for** - Biga, High and soft cornicione

**CAPUTO FLOUR  
'O' MANITOBA  
ORO LABEL 5KG**

<b>CODE</b>	FC230
<b>PROTEINS</b>	14%
<b>STRENGTH</b>	360-380w
<b>PROOFING TIME</b>	48h



Made with best strength grains with high protein value. Gives the dough elasticity and extensibility. Excellent for making long leavening pizzas focaccia pizza, baguette, ciabatta

**Perfect for** - Long leavening pizza, Pizza Napoletana, Focaccia, Baguette, Ciabatta

**CAPUTO FLOUR  
'OO' SUPERIORE  
YELLOW BAG 25KG**

<b>CODE</b>	FC310
<b>PROTEINS</b>	11.5%
<b>STRENGTH</b>	240-260w
<b>PROOFING TIME</b>	12h



Mid strength flour with high elasticity. Well balanced and versatile ideal for medium proofing time doughs.

**Perfect for** - Fast active dough

# 02 YEAST

Together with flour, Yeast is the most important ingredient for the preparation of pizza dough. Yeast is the leavening agent which allows the dough to rise.

When mixed with flour, yeast feeds on flour sugars and creates alcohol and carbon dioxide, which forms air pockets trapped in the dough. As a result, the dough grows in size during the leavening process and becomes easily digestible. During the baking, the carbon dioxide dissolves, leaving empty alveoli which gives the pizza crust an airy and fluffy texture.

There are different types of yeast and choosing the right one is fundamental to achieve the desired results.



## DRIED YEAST

Instant dried yeast is suitable for all types of pizza dough and it is ready to use straight from the package.

Instant dry yeast doesn't need to be re-hydrated before use, simply add it to the dry ingredients of your dough. It is very important not to put the yeast in contact with cold temperatures. Therefore, it is better to mix it with flour before adding water. Dissolving the yeast into water can compromise the leavening phase, because if too cold it may inactivate the yeast. To replace fresh yeast in a recipe, the dry yeast should be used in 40/50 % of the quantity of fresh yeast.



FC960



FA960

ITEM	DESCRIPTION	WEIGHT	PIECES/ CASE
FC960	Caputo Dried Yeast - Tin	100g	10
FA960	Agugiaro Dried Yeast 'Lievito di Birra'	500g	20

## WHY USE SOURDOUGH?

The Sourdough enriches the dough with flavors and scents and it allows the lactic fermentation to take place. The benefits of this type of fermentation are: longer shelf life and higher digestibility. Overall, sourdough is a natural dough improver that we highly recommend to use.

## SOURDOUGH

Made from special powdered dried mother yeast, developed in collaboration with the faculty of Biology and genetics of the University of Parma, Le 5 Stagioni Naturkraft presents a perfect balance between the yeasts and the best bacterial lactic strains. It is recommended for all types of dough. When using Naturkraft it is advisable to reduce the quantity of beer yeast in the dough by 20%.



FA950

ITEM	DESCRIPTION	WEIGHT	PIECES / CASE
FA950	Sourdough Mix Naturkraft 'Pizza Semilavorati'	500g	10

# 03 WAYS OF MAKING PIZZA

In this chapter we will introduce the most common ways of making pizza. We will provide you with an overview of what are the steps involved in every method, suggestions and recommendations.

Please consider that there are many factors that can affect the process of making pizza (temperature, humidity, strength of the flour). For this reason, the information provided below have to be considered as general guidelines that may have to be adapted to specific needs and situations.

The main ingredients of pizza dough are **flour, yeast, water and salt**. The different methods used to prepare the pizza dough affect the quantity and the order in which these ingredients are mixed together.

The most common methods of making pizza dough can be classified in:

- Direct Dough
- Indirect Dough:
  - Biga
  - Poolish
- Natural Yeast



## DIRECT DOUGH

**Direct dough is the traditional and most common method which donates the classic flavour and aroma to the pizza. It is based on alcoholic fermentation, obtained thanks to Brewer's Yeast (*Saccharomyces Cerevisiae*) and offers excellent results. Direct dough is made mixing all the ingredients - flour, water, salt and yeast (fresh or dry) - together.**

This is the most popular way of making pizza. It guarantees consistency to the dough, high digestibility and it is easy and quick to make. Based on the strength of the flour we use, we may opt for a direct method with short or long fermentation.

The direct method with a **short leavening time** can be used with flour with a W (strength) around 220. After mixing and kneading all the ingredients together, the dough is left to rest and proof for a first fermentation that can last around 15-20 minutes. This step is followed by the shaping of the dough and by a second, longer proofing for about 8 - 12 hours at room temperature or until it doubles in size.

Like the short one, the direct method with a **long fermentation** starts mixing all the ingredients together, but this time a stronger flour (with a W of at least 240) is needed. Another important factor to consider is that if we opt for a long fermentation, the quantity of yeast has to be reduced compared to the short method.

Once kneaded, the dough is left resting at room temperature for around 20 minutes, covered with cling film. After this first short proofing, the dough has to be placed in the fridge at a temperature between +4° +6° C degrees for a time that can vary between a minimum of 12 hours to a maximum of 96 hours depending on the strength of the flour and the final product that we want to obtain.

**“ DIRECT DOUGH IS MADE MIXING ALL THE INGREDIENTS - FLOUR, WATER, SALT AND YEAST (FRESH OR DRY) - TOGETHER.**

# INDIRECT DOUGH

Another way to make pizza dough is using the indirect methods. Indirect methods involve the use of a “pre-ferment”, which can be classified in “**Biga**” and “**Poolish**”.

In the first phase, the **pre-dough** is made using flour, water and yeast and it is left to proof. In the second phase, the main dough is made refreshing the pre-dough with the rest of the ingredients.

**BIGA AND POOLISH ARE BOTH INDIRECT METHODS TO MAKE THE PIZZA DOUGH. AS A RESULT OF THE LONGER FERMENTATION INVOLVED, THE PIZZA DOUGH MADE FOLLOWING AN INDIRECT METHOD HAS MORE DISTINCTIVE FLAVOURS AND AROMAS COMPARED TO THE ONE OBTAINED USING THE TRADITIONAL DIRECT METHOD.**

**BIGA AND POLISH ARE SIMILAR, BUT NOT EQUAL. THEY HAVE DIFFERENT ORIGINS AND PREPARATION METHODS, WHICH IMPACT THE FINAL RESULT.**



## BIGA



**CLASSIC BIGA**  
(30% hydration)



**DOUGH MADE WITH BIGA**  
(large air pockets)

Biga is a type of dry pre-fermentation developed by Italian bakers and it is traditionally used for the preparation of traditional Italian ciabatta bread and pizza dough. After the advent of baker's yeast, they moved away from the use of traditional Sourdough (also called Natural Yeast or Mother Yeast) which involves longer proofing and preparation times, but what they gained in time, they lost in flavour. To recover from it, Biga was invented. Biga donates more complex flavours and aromas to the dough and a different, more alveolated texture. In addition, Biga makes the final product less perishable.

When making Biga, two types of fermentation are involved:

the alcoholic and the lactic fermentation. This is why the taste of the final products obtained with this method reminds of the one of the Mother Yeast (mostly of a “lactic” nature).

Biga is made using a strong flour with a W between 280 and 400. The preparation takes place in two distinct phases. In the first phase, flour is mixed with water and yeast. The hydration is low, from 30% to 50% of the dough (biga, in fact, is a dry pre-dough) and the quantity of dried yeast used is around 6g for each kg of flour. The temperature of the pre-dough should constantly be around 20-22° C degrees. In the second step, after a proofing time of 18 – 24 hours, the Biga is refreshed with flour, water and salt.

### EXAMPLE RECIPE

#### BIGA

Final hydration of the Dough  
→ 60%, Biga mixed at 33% of the Final dough

#### FOR THE BIGA

Strong Flour: 1.98Kg

Water: 0.870 kg

Yeast (dry) :11.9g

#### FOR THE REFRESH

Flour 4.02 kg

Water: 2.73 kg

Olive Oil (3%): 180g

Salt (1.6%): 102g

Compared to the direct dough, this method involves a lower quantity of yeast and as a result it ensures a better digestibility of the final product, a more intense taste and aroma, a better alveolation and a longer shelf life.

Water has to be added in larger quantity compared to the flour, in order to rebalance the dough.

Depending on the percentage of biga used for the dough (normally no more than 30%), it might be needed to add a small amount of yeast.

## POOLISH

Poolish method is very similar to Biga. The origins of its name are not clear yet, but it was probably named "Poolish" after the country where it was invented, Poland.

It is characterized by a very high hydration and a homogeneous and dense alveolation. The final result is a product with a long shelf life and greater acidity, highly digestible, fragrant and crusty.

Differently from Biga, which is dry, Poolish has a liquid texture and is obtained by mixing together water and flour (with a W of at least 250) in the same proportion, with the addition of a percentage of yeast that differs based on the proofing time:

- **1-2 hours proofing:**  
2.5% of yeast;
- **4-5 hours proofing:**  
1.5% of yeast;
- **6-7 hours proofing:**  
1% of yeast;
- **8-9 hours proofing:**  
0.5% of yeast;
- **10-12 hours proofing:**  
0.3% of yeast;
- **13-14 hours proofing:**  
0.2% of yeast;
- **15-16 hours proofing:**  
0.1% of yeast.

*(the quantity of yeast is expressed as a percentage of the flour weight)*

The ideal proofing temperature is 23°C circa. Poolish is ready once it has doubled its volume and when it forms a sort of dip in the middle. The percentage of Poolish normally used is between 20% and 35% of the total flour indicated on the recipe.

After the fermentation, the Poolish is refreshed with water, flour and salt and then kneaded. After this step, the dough is left to rest for around 20 minutes before proceeding with the creation of dough balls.



### EXAMPLE RECIPE

## POOLISH

Final hydration of the Dough → 60%, Poolish mixed at 33% of the Final dough, 18

### FOR THE POOLISH

Strong Flour: 2 kg

Water: 1 kg

Yeast (dry) :1 g

### FOR THE REFRESH

Flour 2 kg

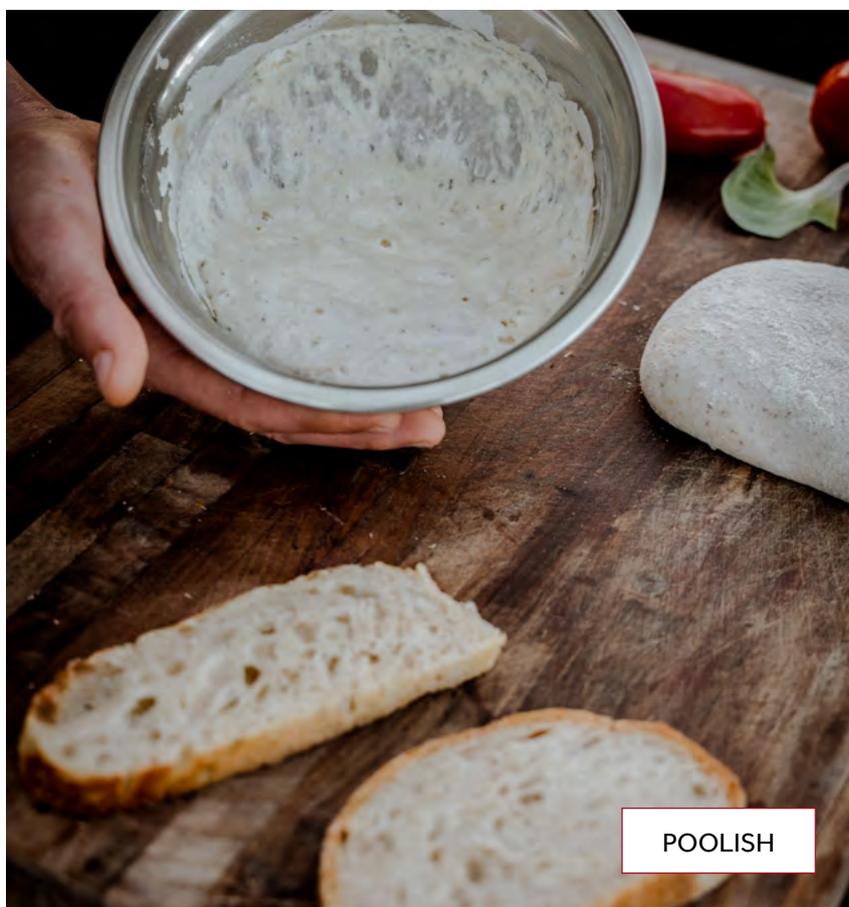
Water: 0.8 kg

Olive Oil (3%): 180g

Salt (1.6%): 102g

Yeast (Dry): 13g

↑ TYPICAL ALVEOLATION FROM POOLISH



## NATURAL YEAST



**THE LACTIC BACTERIA PRESENT IN SOURDOUGH PREPARATIONS LOWER THE PH OF THE PIZZA DOUGH**

**It is certainly the “king” of pre-mixes. Natural yeast donates unique aromas and flavors to the dough and dramatically increases the shelf-life of the final product, hindering the retrogradation of starches.**

Natural Yeast is a mixture of flour and water subjected to spontaneous contamination by microorganisms (for the most part “yeasts”) present in the raw materials, coming from the air, from the environment, from the operator. These factors create a native bacterial microflora within the mass in which the culture of lactic bacteria predominates.

Natural Yeast is usually made mixing the water with Manitoba and a bit of sugar. It has to be let proof spontaneously for 48 hours. After that, it needs to be refreshed daily with water and flour for at least 14 days before being used.

The lactic bacteria present in sourdough preparations lower the pH of the pizza dough, helping to degrade the phytates. This produces doughs with a much lower phytate content than regular ones, which can be as much as 25-50% less.

Natural Yeast is commonly used to make bread and long leavening bakery products, but it can also be used for the pizza dough. The result will be a final product with a higher acidity, an intense aromatic bouquet, highly digestible and fragrant.

**“THE RESULT WILL BE A FINAL PRODUCT WITH HIGHER ACIDITY, INTENSE AROMATIC BOUQUET, HIGHLY DIGESTIBLE AND FRAGRANT.”**

# 04 PIZZA STYLES

In this chapter we will give you an overview of the most popular pizza styles with useful recommendations on how to prepare them and which flour to use for best results.



## NEAPOLITAN STYLE PIZZA - PIZZA NAPOLETANA

The “Verace Pizza Napoletana” Association was founded in 1984 with the aim of collecting and formalising the rules, know-how and characteristics of the original Neapolitan pizza that were traditionally passed down from generation to generation



According to the Association, these are the characteristics of the real Pizza Napoletana:

- Round-shaped, with a diameter of max 35 cm;
- Thick and fluffy edge (the famous “cornicione”), 1 – 2 cm high, with the characteristic leopard pizza crust, but not burnt;
- Soft and fragrant consistency, that can be easily folded.

Condiments for an authentic Pizza Napoletana:

- **Tomato:** peeled tomatoes have to be crushed by hand. The sauce should be chunky and not too thick;
- **Mozzarella:** Fior di latte or buffalo mozzarella DOP, preferably cut in thick julienne slices and evenly spread on the tomato;
- **Extra virgin olive oil:** drizzled before serving the pizza;
- **Fresh basil leaves:** can be added on top as a final garnishment;

**Description:** Soft and fragrant, with a thick and fluffy leopard cornicione (1-2 cm).

**Preparation:** Direct Method. 60-66% hydration; 12-24 hour proofing;

**Yeast:** 2g circa of fresh yeast per litre of water or 0.6-1g of dry yeast per litre of water;

**Salt:** 2% per kg of flour.

**Flour we recommend:** Le 5 Stagioni flour ‘00’ Napoletana; Caputo flour ‘00’ Pizzeria Blue Bag

**Tips:** Doughball weight around 250g; Fermentation at 23°C

### SAMPLE RECIPE

- 1kg flour 00
- 600ml water
- 0.6g dry yeast
- 20g salt
- Direct Method
- 24h proofing



400°C FOR  
90 SECONDS

# PIZZA ROMANA



Whole round pizza (pizza tonda) with a thin and crispy crust. Originating in Rome, this pizza style is now probably the most commonly found pizza in restaurants in most Italian regions.

## Pizza Romana vs Pizza Napoletana

One of the key differences between these two pizza styles is the consistency of the dough. While the Neapolitan Pizza is soft with a fluffy cornicione, Pizza Romana's crust is crispy and crumbly. For this reason, Pizza Romana is also called "Scrocchiarella", an onomatopoeic adjective in the Roman dialect. The crispiness of Pizza Romana is achieved adding olive oil to the dough.

**Description:** Thin and crispy round pizza, with a thin and crunchy cornicione (1cm).

**Preparation:** 50 – 54% hydration; 12 – 24 hour proofing;

**Yeast:** 2g fresh yeast per 1kg of water or 1g of dry yeast;

**Salt:** 1.5% per kg of flour;

**Oil:** 3% per kg of flour (extra virgin olive oil or olive oil).

**Flour we recommend:** Le 5 Stagioni flour '00' Light Blue; Caputo flour '00' Superior Yellow Bag

**Tips:** Doughball weight around 230g for a 12" pizza.

## SAMPLE RECIPE

- 1kg of flour
- 520ml of water
- 1g of dried yeast
- 15g salt
- 30g oil

Ready in 8/12 hours at room temperature, or in 24 hours if refrigerated.



330°C FOR 3/4 MINUTES

# PIZZA ALLA PALA *By the slice or pizza al taglio*

"Pizza in pala" or "pizza alla pala" is a traditional style of pizza from Rome and Lazio region.

This pizza takes its name from the tool used to put the pizza in the oven: a wooden shovel that in Italian is called "pala".

Pizza in pala is characterised by an elongated shape, a very high hydration of the dough and a crispy and light texture. Its shape is rectangular and elongated, usually ranging from 80cm to 120cm and around 30cm wide.

**Description:** Thick base, with a rectangular shape, very crunchy

**Preparation:** 75/80% hydration, 24/48h proofing, 4g fresh yeast x kg of water, or 2g if using dried yeast, 1.5% of salt 2%, 3% Extra-virgin olive oil

**Flour That We Recommend:** Ciabatta Romana Aguiaro, Nuvola Caputo

**Tips:** The dough is particularly sticky and requires the addition of a good amount of flour to be worked.

Doughball weight around 800g/1000g for a 40cm x 30cm base



## SAMPLE RECIPE

- 1kg of flour
- 650ml of water
- 2g of yeast (dried)
- 20g salt
- 30g oil

Room Temperature fermentation for 24 hours. Cook at high Temperature.

## PIZZA GOURMET



YOU CAN FIND A SELECTION OF OUR TOPPINGS, INCLUDING GOURMET ONES, IN OUR "PIZZA TOPPING" SECTION  
[CHAPTER 07 » PAGE 29](#)

**Gourmet pizza is a modern version of the classic Neapolitan or Roman-style pizza we are used to. A gourmet pizza is a unique mix of top quality ingredients, flour, leavening methods and premium, less common toppings, often seasonal. The real gourmet pizza emphasises the flavour of the dough and all the toppings are carefully selected in order to create unique tasting combinations.**

The use of mother yeast or biga is mandatory to ensure a dough that is soft, perfectly consistent and easily digestible.

The visual presentation is very important when it comes to gourmet pizzas. A real gourmet pizza has to be served already cut in wedges and every sliced is considered a single "boccone" (bite) with the right amount of ingredients on top.

Making a list of ingredients that can be used for a gourmet pizza is almost impossible, since every pizzaiolo can create their own combination of flavours and aromas. The most important aspect to consider is the quality of the ingredients that have to be excellent and authentic to create unique gourmet pairings. Burrata, Stracciatella, 'nduja, porcini mushrooms, fresh truffles, caviar, Prosciutto di Parma DOP, Pesto DOP... the list of Italian premium ingredients to create gourmet combinations is endless.

**Description:** Around 10" pizza crust, light and crispy

**Preparation:** >70% hydration, 24/48h proofing, 2g fresh yeast x kg of water, or 1g if using dried yeast, 2.5% of salt 2% Extra-virgin olive oil. The dough ball weight has to be around 260g.

**Flour That We Recommend:** Agugiaro stone ground type 1, Caputo Nuvola often blended with wholewheat flours in 30%, or stone ground flour.

**Cooking:** Depending on the style chosen could be cooked like a Neapolitan pizza or may need to be pre-cooked (like the one in the picture)

### SAMPLE RECIPE

- 1kg of flour
  - 650ml of water
  - 2g of yeast (dried)
  - 20g salt
  - 30g oil
- Room Temperature fermentation for 24 hours.

## PIZZA CANOTTO



Pizza Canotto is a new style of pizzas. Its inventors claim that they started this style because they were sick of seeing the edges of the pizzas being left over by their customers.

The hydration must be high and the flour a type '0'. Also, the temperature of the oven has to be at least around 400°C in the first 20 seconds of the cooking to allow the edge to inflate as much as possible.

**Description:** Fluffy and Fragrant with thick cornicione (4cm)

**Preparation:** 65%/70% hydration, >60h proofing, 0.4% fresh yeast, 3% of salt

**Flour that we recommend:** Oro 5 Stagioni or Caputo Nuvola

**Tips:** It's important not to overload the pizza with sauce and toppings mainly on the edge to allow the crust to raise high and tall doughballs usually weights around 280/300

### SAMPLE RECIPE

- 1kg of flour
- 650ml of water
- 2g of yeast (dried)
- 20g salt
- 30g oil

Room Temperature fermentation for 24 hours. Gentle on the edge when opening the pizza. Cook at high Temperature.



>400°C FOR 100 SECONDS

## PIZZA NEW YORK STYLE

**Description:** Thin, rich and crispy, small and dense cornicione.

**Preparation:** 50/52% hydration, 12/24 hours proofing, 1g fresh yeast x 1kg of water or 1/2g if using dried yeast, 1.5% salt, 2% sunflower and evo oil blend

**Flour that we recommend:** Light blue 5 Stagioni, or Caputo Yellow bag

**Tips:** The New York style pizza should be crispy on the edge and soft in the middle, slices are big and meant to be folded to be eaten, doughballs weights might vary depending on the size, 15" usually weights 320g.



**New York pizza is the typical pizza of the city of New York that originated around the early 1900's.** It is characterized by a large and thin crust and the fact that it is often sold in slices to take away. The crust is thick and crunchy only along the edge, but soft and thin enough to be folded in half for eating.

This style evolved in the United States from the type of pizza that developed in New York City in the early 1900's from Neapolitan pizza. Today, it is the dominant style in the New York and in the states of New Jersey, but it is also widespread throughout the United States, in some regional variations

### SAMPLE RECIPE

- 1kg of flour
- 520ml of water
- 1g of yeast (dried)
- 15g salt
- 20g oil

Ready in 8/12 hours at room temperature, or in 24 hours if refrigerated



330°C FOR 3/4 MINUTES

## PIZZA FRITTA - DEEP FRIED PIZZA



**It is a traditional street food from the South of Italy. It is made with the same dough of Neapolitan pizza and then deep fried.** The pizza must be hermetically sealed with the ingredients well distributed inside. Once closed, beat with the cut of your hand all around to seal your pizza and remove the excess dough. Doing this it will prevent the oil from entering the pizza. Removing the excess pasta is also important.

The oil must have a temperature of 170-180 °C. This way you will have a pizza that is crunchy on the outside and soft on the inside because the water evaporates quickly at this temperature and swells the pizza.

**Description:** Fluffy, rich in flavours, all the scents are kept inside the dough

**Preparation:** 60% hydration, 12/24 hours proofing, 4g fresh yeast x 1kg of water or 2g if using dried yeast, 2% salt, 2% Evo Oil

**Flour That We Recommend:** Napoletana 5 Stagioni, or Caputo Blue bag

**Tips:** The Pizza fritta is a typical street food from the south of Italy, also called Panzerotto, doughballs are generally light around 180/200g and stretched thin



### SAMPLE RECIPE

- 1kg of flour
- 600ml of water
- 2g of yeast (dried)
- 20g salt
- 20g oil

Ready in 8/12 hours at room temperature, or in 24 hours if refrigerated.



# 05 TOMATOES FOR PIZZA

In the previous sections of this guide we have seen in details the main ingredients of the pizza dough and how to make it. Now we will focus on another important part of the pizza making process: the choice of the tomato.

There are three main types of tomatoes on the market for pizza: **Passata**, **tomato Pulp** (or crushed tomatoes) and **Plum Peeled Tomatoes**.



## PASSATA

Passata in Italian comes from the verb “passare” (“to go through” in English) and refers to the fact that passata is obtained from a mechanical process that results in a tomato puree strained of seeds and skins.

Passata is made from ripen fresh tomatoes with the characteristic aroma, colour and flavour typical of this product. According to the Italian Legislation, the addition of water and the use of tomato concentrate are not allowed.

The label has to show the origin of the tomatoes, in order to avoid on the market the presence of products that do not come from fresh tomatoes. Salt, citric acid and aromatic herbs, instead, may be present.

**“ ALL OUR PASSATE ARE MADE WITH PREMIUM QUALITY RAW MATERIALS AND RESPECTING THE REGULATION.**

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
TS221	Steriltom Pizzaiolo ExtraFine Tomato - Bag in Box	10kg (2x5kg)	1
TM200	La Fiammante Pizza Sauce	2.5kg	6



TM200

### TASTING NOTE

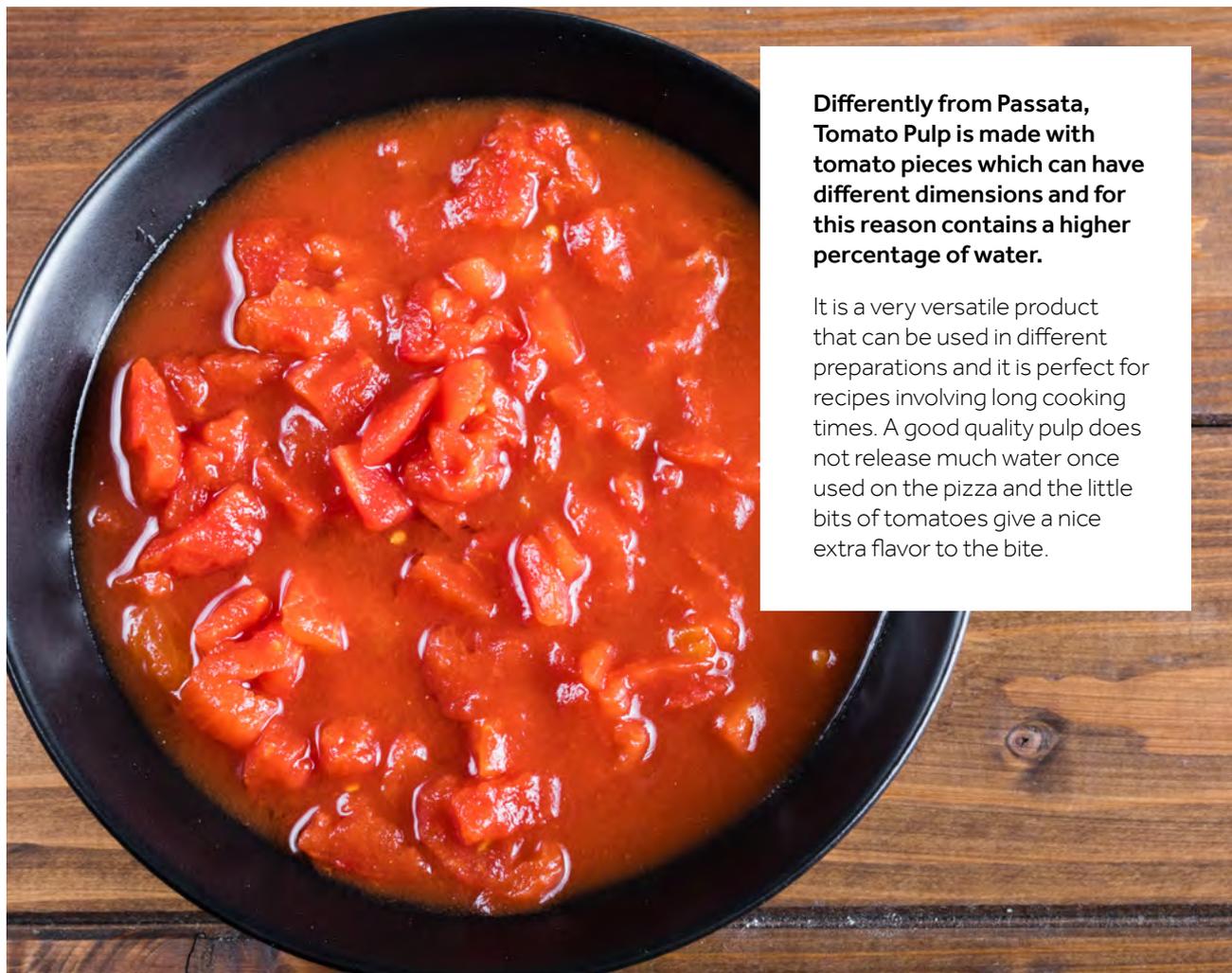
#### STERILTOM PIZZAIOLO EXTRAFINE TOMATO

Thanks to its high density, it is easy to spread on the dough without releasing intrusive traces of water. A tasty pulp which preserves all the freshness and aroma of premium quality Italian tomatoes.



TS221

# TOMATO PULP



Differently from Passata, Tomato Pulp is made with tomato pieces which can have different dimensions and for this reason contains a higher percentage of water.

It is a very versatile product that can be used in different preparations and it is perfect for recipes involving long cooking times. A good quality pulp does not release much water once used on the pizza and the little bits of tomatoes give a nice extra flavor to the bite.

## TASTING NOTE

### STERILTOM TOMATO PULP

Steriltom Tomato Pulp is obtained through a process called extrusion. The tomatoes, washed and selected, enter production and, after a quick burn that makes the skin soft and a first cut into cubes, go into the "pounder" that crushes them and derives their pulp (excluding most of the seeds and peels).



TS110

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
TS120	Steriltom Due Fagiani Tomato Pulp - Bag in Box	15kg	1
TN003	La Rosina Chopped Tomatoes	2.5kg	6
TS110	Steriltom O'Sole Mio Tomato Pulp - Bag in Box	10kg	1



TS120



TN003

# PLUM PEELED TOMATOES

Plum Peeled Tomatoes are the most popular and traditional option for those who want to serve an authentic pizza.

Plum Tomatoes can be crushed by hand and used with the liquid in the tin or alternatively they can be blended with an immersion mixer.

Our suggestion is to crush them manually to obtain a better consistency of the tomatoes, which can easily become too liquid when mixed with a blender.



TVAL01



TN004



TM020



ANT700201



ZR001

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
TM001	La Fiammante Plum Peeled Tomatoes	2.5kg	6
TM020	La Fiammante Plum Peeled Tomatoes <b>ORGANIC</b>	2.5kg	6
TN004	La Rosina Plum Peeled Tomatoes	2.5kg	7
ANT700201	Antonella Peeled Tomatoes	2.5kg	6
TVAL01	La Valle San Marzano Tomatoes DOP	2.5kg	6
ZR001	Zia Rosa San Marzano Tomato DOP	400g	24

## TASTING NOTE

### LA FIAMMANTE PEELED TOMATOES

The high quality of La Fiammante Peeled Tomatoes is the result of a rapid mechanical harvesting and expert workmanship that preserves the high quality of raw materials, carefully selected since seeding.

They preserve the fragrance and aroma of tomatoes just picked through competence and responsibility in the production chain and constant monitoring of every stage. For their products, La Fiammante uses only Italian tomatoes, full-bodied and with the authentic taste like in the past which makes them perfect as a traditional authentic pizza topping.



TM001

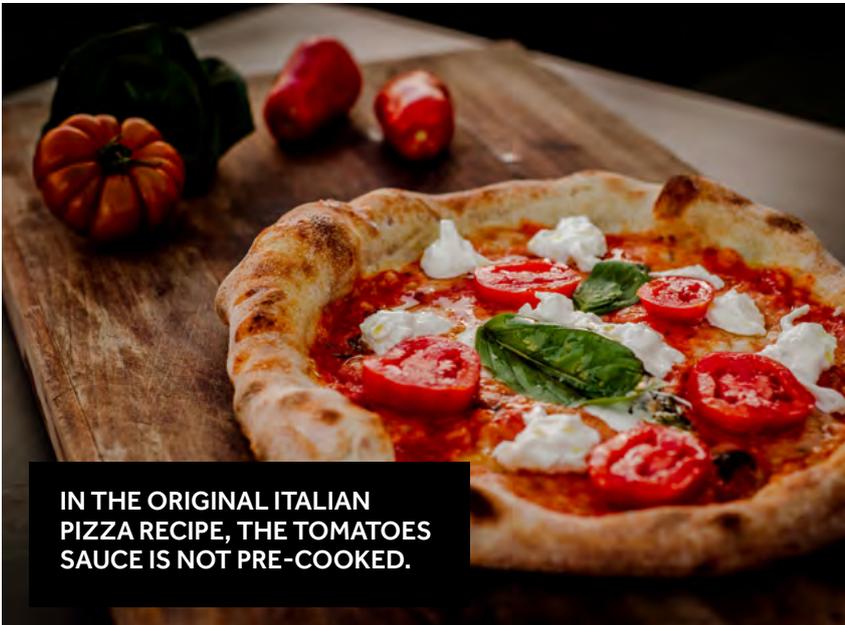
## PRODUCER PROFILE

**ANTONELLA** has been growing and bottling tomatoes on the Italian island of Sardinia for more than 40 years. The Sardinian soil, so close to the sea, produces a sweet tomato without the use of any pesticides. Antonella tomatoes are picked, selected and transformed in the shorter possible time in order to preserve the original authentic taste and organoleptic characteristic of the fresh fruit.

Behind every tin there is a traced and certified chain made of growers, technicians, research and development which guarantee the quality and traceability of the products from field to consumer.

## OUR TIPS & SUGGESTIONS

### FOR AN AUTHENTIC ITALIAN TOMATO SAUCE FOR PIZZA



**IN THE ORIGINAL ITALIAN PIZZA RECIPE, THE TOMATOES SAUCE IS NOT PRE-COOKED.**

Tomato sauce is used uncooked, normally with the addition of salt and extra virgin olive oil only. The suggested amount of evo oil and salt to add should be around 1.5% of the tomatoes weight.

#### Here a practical example:

**2.5 kg of plum tomatoes, 30g fine sea salt, 30g of EVO oil.**

According to the personal taste, other ingredients may be added to the tomato sauce, we recommend to follow our suggestions below in order to preserve the taste of high quality tomatoes:

- 1 Basil:** Can be added to the tomato sauce to add aromas. Our suggestion is to use the basil leaf whole, without cutting them, as the chlorophyll released can make the sauce bitter;
- 2 Garlic:** It is better to leave it infuse with the tomatoes for few hours and then remove it before using the sauce;
- 3 Pepper:** According to taste, it is better to freshly grind it at the table rather than adding it to the tomatoes;
- 4 Origano:** Can be used to replace basil. We suggest not to use basil and origano together.

## SAN MARZANO TOMATOES

**San Marzano Tomato PDO is known all over the world as the "king of tomatoes". With a unique taste and sweet flavour, San Marzano Tomatoes are considered by many chefs to be the best tomatoes in the world and the perfect ingredient for an authentic pizza.**

In 1996 the Italian Legislation has recognized the P.D.O. denomination "Pomodoro San Marzano dell'Agro Sarnese-Nocerino" in order to protect this precious fruit against the development of other tomato varieties similar in shape but with completely different organoleptic properties.

The legislation, along with the characteristic of the plant and fruit, also regulates the areas where the tomatoes can be grown in order to be compliant with the Protected Designation of Origin.

San Marzano Tomatoes DOP can only be grown in Campania region, specifically in the following areas: Agro Sarnese-Nocerino, Acerrano Nolano, Montono Inferiore and Montono Superiore.



# 06 MOZZARELLA FOR PIZZA

Among all pizza toppings and ingredients, mozzarella is without a doubt the most used one all around the world.

In this section of our guide we will introduce you the different types of mozzarella, how to choose and use them.



## COW MOZZARELLA

Cow Mozzarella is perhaps the most well-known and popular pizza topping of all times and definitely the most important topping on the pizza.

There are many types of mozzarella for pizza on the market, the most common way to classify them is if they are made from the curd (cheaper and drier) or from the fresh milk. If they are made from fresh milk in Italy then they are called **Fiordilatte**.

Mozzarella made from the curd tends to release the milk whey during the cooking. This can be spot on the pizza because of the pungent smell and acidic taste. Furthermore, the curd mozzarella tends to have a fat content higher than 20%, while the Fiordilatte one is around 15-18%.

Mozzarella Fiordilatte has a gentle flavor, eaten raw the taste is very delicate, quite subtle, because it releases all the flavor during the cooking.

“MOZZARELLA FIORDILATTE HAS A GENTLE FLAVOR, EATEN RAW THE TASTE IS VERY DELICATE, QUITE SUBTLE, BECAUSE IT RELEASES ALL THE FLAVOR DURING THE COOKING.”



### FIORDILATTE MOZZARELLA

All our Fiordilatte mozzarella are made exclusively from fresh cow milk and following rigorous production methods which result in premium quality products able to meet the highest standards and expectations.

Fiordilatte can be found on the market in different formats: in water, logs, julienne cut, diced and Neapolitan style.

Depending on the type of Fiordilatte used, the final result on the pizza will be different.

## PRODUCER PROFILE



**FRANCIA LATTICINI** was established in 1935 in a village near Latina, not far from Rome. Francia uses only milk from Italian breeding farms without the addition of preservatives and respecting the traditional production methods which involve the key role of the master cheesemaker (“casaro” in Italian).

With their know how handed down from generation to generation, master cheesemakers decide the correct timing of every curd, in order to have a product with superior quality and unique organoleptic properties.

## FIORDILATTE IN WATER

Fiordilatte in water is the best choice for wood fired pizza.

**Tips & Suggestions:** before use, evenly chop and drain the mozzarella to remove the moisture of the mozzarella avoiding it to be watery.

The high Temperatures and short cooking times allow the mozzarella to melt perfectly without burning.

The delicate and milky taste of traditional Fiordilatte pairs perfectly with the fresh tomato sauce.

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
C520	Francia Romanina Fior di Latte for pizza	3.15 Kg	1
C641	Francia Cow Mozzarella - Bucket	1 Kg (8x125g)	6
C643	Francia Cow Pearls Mozzarella - Bucket	1 Kg (200x5g)	6



C641



C520

## FIORDILATTE LOG

Mozzarella Fiordilatte in Log is the most used mozzarella in Italian pizzerias.

Fiordilatte in log doesn't need to be drained before use. Chop the log in even-sized bites to ensure consistency while cooking and avoid to overcook the smaller bites.

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
C510	Francia Fiordilatte Log	1 Kg	6



C510

**“** READY TO USE, ONCE EVENLY CHOPPED

## PRODUCER PROFILE



**LATTERIA SOLIGO** is an agricultural cooperative founded in 1883 in a hilly area near Treviso, in Veneto, with the mission of producing premium quality products respecting the environment and investing in research & development.

Latteria Soligo diced and julienne mozzarella is made using milk exclusively from Italian farms.

The result is a Fiordilatte that does not release water during cooking and with a high resistance to high temperatures.

## JULIENNE & DICED FIORDILATTE

Fiordilatte diced and julienned mozzarella guarantee the best results in term of consistency.

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
CSOL01	Soligo Diced Mozzarella	2.5 Kg	5
CZ010	Fioralba Julienne Mozzarella	2.5kg	2
CMO001	Moro Julienne Mozzarella	2kg	4
CMO002	Moro Diced Mozzarella	2kg	4



CSOL01



CMO001

CMO002

## NAPOLI STYLE FIORDILATTE NEW PRODUCT

New product on the market, this fiordilatte combines the benefits of using mozzarella in log and julienned. The traditional Neapolitan-style thick julienne Fiordilatte merges together the consistency of the classic julienne mozzarella and the milky texture and full flavour of the fiordilatte in log.

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
CT523	Tamburro Thick Julienne Mozzarella Napoli Style	2.5 Kg	2



## VEGAN DICED MOZZARELLA

Vegan lactose-free cubed mozzarella perfect for customers with a dairy intolerance or for everyone who follows a vegan diet.

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
CVE01	Filaverde Mozzarella Cubed - Bag	500g	6



VEGAN

# BUFFALO MOZZARELLA

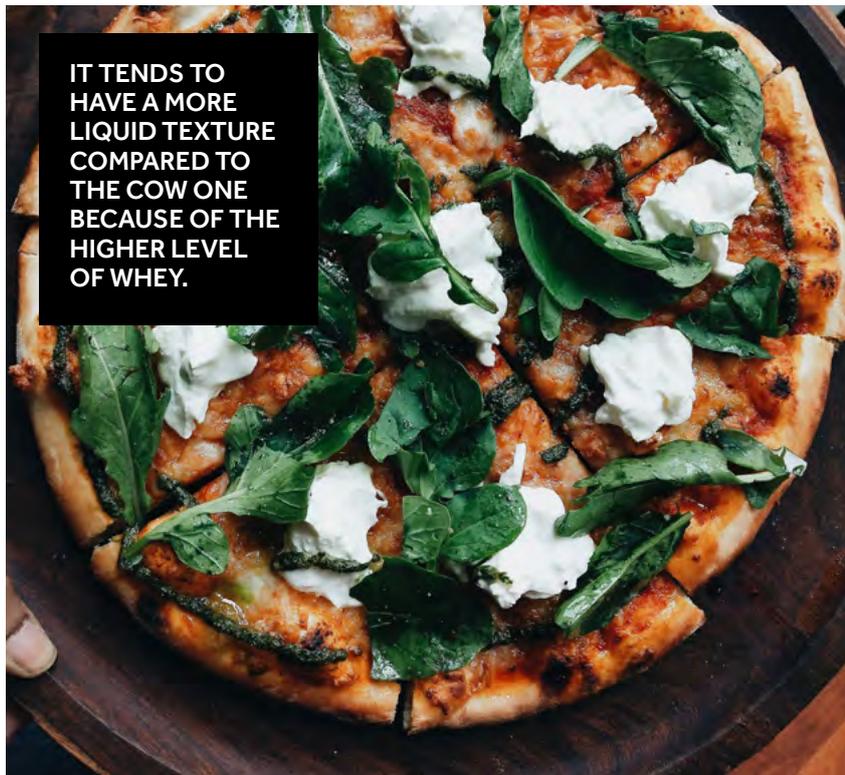
Buffalo Mozzarella is the most common pizza topping second only to Fiordilatte. Nowadays more and more pizzaioli are using Buffalo mozzarella especially for gourmet pizzas.

Buffalo Mozzarella has a stronger flavour compared to Fiordilatte, with a creamy and milky heart. It tends to have a more liquid texture compared to the cow one because of the higher level of whey. For this reason, it is important to properly drain it before using it if you want to cook the buffalo mozzarella in the oven.

Alternatively, Buffalo mozzarella can be added cut in small pieces or whole on top of a pizza once it has already been cooked.



**“ BUFFALO MOZZARELLA HAS A STRONGER FLAVOUR COMPARED TO FIORDILATTE, WITH A CREAMY AND MILKY HEART.**



**IT TENDS TO HAVE A MORE LIQUID TEXTURE COMPARED TO THE COW ONE BECAUSE OF THE HIGHER LEVEL OF WHEY.**

## MOZZARELLA DI BUFALA

Buffalo Mozzarella Campana DOP is the only mozzarella which obtained the Protected Designation of Origin. According to the Legislation, Buffalo Mozzarella PDO can only be produced in certain designated areas: the provinces of Caserta, Salerno, Napoli and Benevento in Campania; the provinces of Latina, Frosinone and Rome in Lazio; Foggia province in Puglia and in the municipality of Venafro in Molise.

The Protected Denomination establishes the standards of the real Buffalo Mozzarella and guarantees that only the products that respect strict rules from the breeding o the production can enter the market with the PDO seal.



**OIC016**

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
CSS001	Paradiso Buffalo Mozzarella DOP - Flow Pack	125g	8
CSS002	Paradiso Buffalo Mozzarella DOP - Bucket	1 Kg (8x125g)	2
OIC016	San Salvatore Buffalo Mozzarella DOP - Tub <b>← ORGANIC</b>	125 g	6
C670	Francia Cherry Buffalo Mozzarella DOP - Bucket	1 Kg	6
PPF50	Francia Buffalo Cherry Mozzarella DOP - Bag	125g	8

# 07 PIZZA TOPPINGS

When it comes to pizza toppings, it is very hard to identify a list of ingredients since pizza is a very versatile product and, according to everyone's personal taste, different products can be combined to create unique versions of the most loved food in the world.

In this chapter we will introduce you some of the most common pizza toppings and provide you with interesting and useful tips and suggestions.

In this section you will find only a selection of the most popular pizza topping available in our range.

For the full list of ingredients and topping, please refer to our Italicatessen Food Catalogue.



## TIPS & SUGGESTIONS

Make sure all the toppings are evenly spread across the whole pizza, be careful not to overload the center of the pizza.

THE MOST POPULAR COMBINATIONS OF PIZZAS IN ITALY TEND TO HAVE MAXIMUM 4 EXTRA TOPPINGS ON TOP OF THE MOZZARELLA AND THE TOMATO SAUCE.

## POPULAR CHEESE TOPPINGS



### GORGONZOLA DOP

One of the oldest and most famous blue-veined cheeses in the world Gorgonzola is. It takes its name from the town of Gorgonzola, in Lombardia, where it was originally produced. Now the production area of Gorgonzola DOP includes both Lombardia and Piemonte regions. Made with pasteurized milk with the addition of enzymes

and selected molds that donate this cheese the characteristic green-blue streaks. Its taste can be mild (Gorgonzola Dolce) to sharp (Gorgonzola Pizzante) depending on the maturation period. Used as a pizza topping, Gorgonzola adds a pleasant intense flavour to the pizza and it is commonly paired with vegetables, walnuts or sausage.

## POPULAR CHEESE TOPPINGS

### PARMIGIANO REGGIANO PDO SHAVINGS

A key ingredient for one of the most popular pizza: Parma, rocket and Parmesan shavings.

The Parmigiano shavings are spread over the pizza once already cooked. We suggest to add a drizzle of Balsamic Vinegar of Modena PGI before serving.



### STRACCHINO

**Stracchino is a soft and creamy cheese with a characteristic fresh and milky flavour and a slightly acidic hint.**

The term "stracchino" comes from the Lombardy dialect word "stracche" that means "tired", because this cheese was originally produced from

tired cows at the end of the pasture day. As a pizza topping, stracchino is ideal added once the pizza is already cooked and still hot, before serving it. Because of its creamy texture and delicate flavour, stracchino pairs perfectly with prosciutto crudo and vegetables.



### STRACCIATELLA

**Fresh and creamy cheese from Puglia, Stracciatella is made from strips of fresh mozzarella and cream. It is the filling ingredient of the burrata.**

With a uniquely rich and delicate taste at the same time, Stracciatella is mainly used as a final topping on premium and gourmet pizzas.

### BURRATA

**Burrata from Puglia is a fresh and stretched-curd cheese with a very soft and creamy texture. The outer shell is filled with a creamy mix of mozzarella and cream, also known as Stracciatella.**

Its texture and delicate taste make burrata the perfect pizza topping if you want to add a gourmet touch to your pizza.

The best way to enjoy it is to place burrata as it is on top of a pizza already cooked and let the customer cut it to release the creamy heart.

The unique delicate flavour and freshness of burrata match perfectly with a pizza with simple ingredients, like the traditional Margherita or Margherita with Cured Ham.



## POPULAR CHEESE TOPPINGS

### SCAMORZA

Wooden smoked cow's milk cheese, typical from Southern Italy, usually served sliced with speck, it can be substituted for mozzarella and adds a pleasant smoked scent and flavour.



### TALEGGIO DOP

Semisoft cheese named after Val Taleggio valley in Lombardy, taleggio has a strong aroma, mild in flavor with an unusual fruity tang. It is often paired with radicchio, pancetta and dried fruit for gourmet pizzas.

### PROVOLONE DOP

Cows' milk medium aged cheese. Provolone has a mild or pungent taste depending on the aging time and it can be plain or smoked. Added sliced on pizza (with or without mozzarella) and oven cooked, adds a pleasant, stronger flavour.



ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
CA001	Auricchio Classic Mild Provolone	*5.5 kg	1
CM052	Mauri Gorgonzola Dolce DOP 1/8	*1.5 kg	4
CM054	Mauri Gorgonzola Piccante DOP	*1.5 kg	4
CT020	Tamburro Smoked Scamorza Log	*2 kg	4
CBUS107	Busti Adelina Sheep & Cow Ricotta <b>NEW</b>	*1.8 kg	4
C021	F.lli Rossi Shavings of Parmigiano Reggiano DOP	500g	12
C032	F.lli Rossi Italian Hard Cheese Shavings	500g	12
CP810	Guilloteau Goat Cheese Buche De Chevre	1 kg	1
CZ003	Zar. Asiago DOP	* 1 kg	6
CZ007	Zar. Fontina Valle d'Aosta DOP	*2.5 kg	4
CSOL10	Soligo Stracchino Cheese	200g	9
PLZ1299	Murgella Burrata	120g	10
PLZ1388A	Murgella Smoked Burrata	100g	10
PLZ1449	Murgella Burrata di Andria IGP	120g	10
PLZ1381	Murgella Burrata with Truffle	100g	10
PLZ1413	Murgella Straciatella	250g	5
C051	Foresti Mascarpone <b>NEW</b>	2kg	4
C006VEG	Nostrale Italian Hard Cheese <b>VEGETARIAN</b>	*4.5 kg	4
CVE10	Vegrat Grated Cheese - Bag <b>VEGAN</b>	500g	6
CBUS007	Busti Grated Pecorino Toscano DOP <b>NEW</b>	500g	10

\*APPROXIMATE WEIGHT



**BURRATA** is one the most famous cheeses from Puglia, where its history started at the beginning of the Nineteenth Century. It looks like a smooth and white sphere, filled with a creamy and soft heart of Straciatella.

With its delicate taste and its unmistakable texture, burrata is amazing enjoyed as it is, but it is also the perfect ingredient to create tasty recipes!

## POPULAR MEAT TOPPINGS



### SPECK

South Tyrolean Speck is a traditional salumi from Alto Adige (or South Tyrol), a province in North-East Italy which includes part of the beautiful Dolomites mountains area. **Speck is made following a centuries-old recipe, it is smoked and aged**

**several months to ensure the unique and characteristic pronounced flavour typical of this product.** As a pizza topping, speck is commonly used with smoked scamorza to create a balanced combination of flavours.

### 'NDUJA

**It is a particularly spicy, spreadable pork salume from Calabria, in Southern Italy. It is typically made with tripe, shoulder and belly parts of the pig with the addition of spicy chilli peppers. 'Nduja is now widely used as a pizza topping by many pizzaioli all around the world.**

To enjoy it at its best, add the 'nduja on top of your pizza before cooking it. 'Nduja is ideal to add a hint of spiciness to any pizza combination.

We recommend to pair it with vegetables like broccoli and peppers or delicate cheeses to create new and tasty pizza recipes.



### FRESH SAUSAGE

Fresh sausage is a very versatile ingredient that can be easily paired with cheeses, mushrooms and vegetables, like friarielli.

**We recommend to chop the fresh sausage in small pieces and then sprinkle it on top of the pizza before proceeding with the oven cooking.**



### MILANO SALAME

One of the most famous salami, Salame Milano takes its name from the city of Milan, in Lombardy, region where it is produced.

**Characterized by a fine ground and a mild and delicate taste with notes of garlic and pepper,** Salame Milano is commonly used as a pizza topping paired with fresh rocket or scamorza cheese.



### SPICY SALAMI (PEPPERONI)

**Pepperoni is the most common and used pizza topping worldwide.**

Pepperoni is an English word that does not exist in the Italian dictionary and refers to a dry spicy salami, quite thin, used to add a hint of spiciness in many recipes.

Pepperoni is used sliced and spread on the pizza before cooking it and it can be paired with different ingredients, from matured cheese to vegetables, but the traditional recipe calls for tomato sauce, mozzarella and pepperoni only.

## POPULAR MEAT TOPPINGS



### PROSCIUTTO DI PARMA DOP

Prosciutto di Parma DOP is considered the "King of Hams". Protected by the Designation of Origin, Prosciutto di Parma DOP can only be produced on the hills around Parma, in Emilia Romagna, and the production process has to follow strict and controlled rules.

**Prosciutto di Parma is made using only two ingredients: Italian pork meat (the haunch) and sea salt.**

These ingredients combined with a long natural seasoning process make it possible to obtain a cured ham with unique organoleptic properties. When used as a pizza topping, we recommend to add Prosciutto di Parma at the end, before serving the pizza, in order to preserve its mild taste and delicate texture.

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
MO05	Galloni Parma Ham DOP 16mths - Deboned	*8kg	2
MC002	Coati Mild Pepperoni Premium	*1.2kg (2x*0.6kg)	12
MC004	Coati Mild Pepperoni Peeled - Log 80cm	*3.6kg	1
MBR221	Bracigliano Spicy Pepperoni	*1kg (2x*0.5kg)	8
MBR226	Bracigliano Sweet Pepperoni - Sliced	1kg	9
MBR223	Bracigliano Spicy Ventricina Salami	*2.8kg	4
MBR001	Bracigliano 'Nduja Sausage	300g	22
MD03	Madeo Calabrian Nduja Sausage - Bucket	1kg	6
MD171	Madeo Sweet Red Curved Sausage	250g	10
MD885	Madeo Fresh Spicy Calabrian Sausage	350g	12
MBR042	Bracigliano Rolled Plain Pancetta	*3.5kg	3
MBR030	Bracigliano Tuscan Sausage Paste	1kg	12
MC006	Coati Salame Napoli	*1.5kg	5
ML001	Levoni Salame Milano	*3.5kg	3
ML014	Levoni Spicy Salame Schiacciata	*1.8kg	8
ML051	Levoni Smoked Pancetta	*1.5kg	12
ML092	Levoni Mortadella Oro with Pistachio - 18 cm	*5kg	4

## PRODUCER PROFILE



### FRATELLI GALLONI

For the production of its Parma Ham, Fratelli Galloni uses only the traditional processing methods in order to safeguard the high quality of real Italian prosciutto.

The salting is still carried by hand and the meats, coming exclusively from selected Italian farms, are mainly cured with natural air. The result is an unmistakable mild flavor that you can taste at the first bite.

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
ML201	Levoni Fresh Sausage Mantovana	*200g	10
MS001	Angioletto Prosciutto Crudo - Deboned	*6kg	2
MS002	Angioletto Cured Ham Pelatello - Skinless	*4.5kg	2
MS010	Angioletto Parma Ham 16mths - Deboned	*7kg	2
MS011	Angioletto Parma Ham Pelatello DOP - Skinless	*5kg	2
MC010	Coati Lenta Cottura High Quality Cooked Ham	*4.5kg	2
MS028	Pfischer Premium Speck - Half	*2.5kg	4
PPG100	Guastalla Smoked Guanciale - Sliced	100g	10
SM120	Guastalla Premium Prosciutto Crudo - Sliced	500g	4
SM210	Guastalla Salame Milano - Sliced	500g	4
SM280	Guastalla Italian Pepperoni - Sliced	500g	4
SM310	Guastalla Mortadella - Sliced	500g	4
SM410	Guastalla Cooked Ham - Sliced	500g	4

\*APPROXIMATE WEIGHT

## PRODUCER PROFILE



**GUASTALLA** is a small family-run business funded in 2002 in Ireland with the mission of providing Irish customers with the best cured and cooked meats that Italy has to offer. Guastalla selects only the best Italian whole meats from premium quality suppliers.

The meats are hand sliced and packed in Ireland, to guarantee their customers a product that is as fresh as from a deli counter in Italy.

Guastalla range includes a wide selection of fine Italian regional meat specialities to meet all the needs of every pizzeria and restaurant.

## POPULAR VEGETARIAN TOPPINGS

Vegetables, mushrooms and olives are very versatile and can be added to any pizza recipe to create new combinations, including vegetarian options.



ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
OM115	Madama Oliva Black Pitted Kalamata Olives in Brine	3.1kg	2
OM310	Madama Oliva Chopped Calabrian Peppers	310g	12
VR001	Ristoris Semi Sundried Tomatoes - Tin	750g	6
VR004	Ristoris Semi Sundried Cherry Tomatoes - Tin	750g	6
VR1084	Ristoris Sweetcorn Kernels - Tin	300g	12
VR120	Ristoris Sauteed Mushrooms Mix - Tin	800g	6
VR124	Ristoris Creamy Porcini Mushrooms - Tin	800g	6
VR205	Ristoris Artichokes Hearts - Tin	2.4kg	6
VR220	Ristoris Artichokes Quarters in Brine - Tin	2.5kg	6
VR2620	Ristoris Champignons and Truffle Sauce - Tin	500g	6
VR510	Ristoris Grilled Sliced Aubergines - Tin	750g	6
VR516	Ristoris Grilled Sliced Peppers - Tin	800g	6
VR518	Ristoris Grilled Sliced Courgettes - Tin	780g	6
VR526	Ristoris Friarielli Traditional Recipe - Tin	760g	6
VR550	Ristoris Capers in Vinegar - Glass Jar	1.6kg	6
VR011	Ristoris Red Pepper Drops - Tin	<b>NEW</b> 793g	6
VR012	Ristoris Yellow Pepper Drops - Tin	<b>NEW</b> 793g	6
VR013	Ristoris Caramelised Red Onions - Tin	<b>NEW</b> 800g	6



## OTHER TOPPINGS

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
MAG03	Magrini Fresh Basil Pesto	1kg	6
MAG10	Magrini Fresh Basil Pesto	2.1kg	4
MAG20	Magrini Fresh Basil Pesto <b>← VEGAN</b>	1kg	6
CALRM1	Callipo Tuna in Olive - Pouch	1kg	8
VR110	Ristoris Anchovies Fillets - Glass Jar	720g	6
ICT001	Calugi Butter with White Truffle - Jar	85g	12
TFCL001	Calugi 'Desiderio' Black Truffle Petals & Salt - Grinder	15g	6
TFC002	Fresh Black Truffle (Tuber Melanosporum Vitt.)** ***	*100g	
TFC004	Fresh Burgundi Truffle (Tuber Uncinatum Chatin) ** ***	*100g	
TFC005	Fresh Bianchetto Truffle (Tuber Albinum Pico) ** ***	*100g	
TFC006	Frozen Summer Truffles	200g	15
CLV001	Calvisius Siberian Royal Caviar **	30g	
CLV002	Calvisius Beluga Royal Caviar **	30g	
CAL003	Calvi Truffle Oil	250ml	6
CAL004	Calvi Chilli Oil <b>← ORGANIC</b>	250ml	6
BL001	La Masseria EVO Oil - Pet	5L	2
BL013	Levante Sunflower Oil - Pet	5L	2
BL016	Levante 100% Italiano EVO Oil - Tin	5L	4
BL332	Levante Pomace Olive Oil - Pet	5L	2
BL020A	Mister Chef Sunflower & Pomace Oil Blend - Pet	5L	2
BL020B	Mister Chef Sunflower & EVO Oil Blend - Oil	5L	2

\*APPROXIMATE WEIGHT \*\*PRE-ORDER ONLY \*\*\*SEASONAL - ASK FOR AVAILABILITY

### ANCHOVIES

**Anchovies are a traditional pizza topping, especially for pizza Napoletana and Romana.** Normally paired with capers, anchovies are added to the pizza before cooking it in the oven.



### FRESH TRUFFLE

**Fresh truffle is the ideal topping to create gourmet pizza combination** to add a refined touch. The best way to serve it is to grate it on top of the pizza before serving it.

### BASIL PESTO

**Pesto is a nice finish normally used for gourmet pizza to enrich it and add a delicate touch.** It is normally spread on top of the pizza to garnish it after the oven cooking. It pairs well with every kind of ingredient, especially with burrata and buffalo mozzarella.



# MOST FAMOUS ITALIAN PIZZA COMBINATIONS

This is the list of the most common pizza combinations that can be found almost in every pizzeria in Italy.

In addition to the most famous pizzas, every pizzeria normally makes their own signature combination and name that pizza after their name.

## **MARGHERITA**

Tomato, Mozzarella, Grana, Basil, EVO



## **DIAVOLA**

Tomato, Mozzarella, Spicy salami (Pepperoni) add fresh chillies

## **QUATTRO FORMAGGI**

Mozzarella, Gorgonzola, Grana, Scamorza

*Tip: Add Black Pepper*



## **MARINARA**

Tomato, Oregano, Garlic and EVO

## **BOSCAIOLA**

Tomato, Mozzarella, Sausage and wild mushrooms

## **CAPRICCIOSA**

Tomato, Mozzarella, Artichokes, Cotto ham, Mushrooms and Olives



## **SICILIANA**

Tomato, Oregano, Anchovies, Garlic, Capers and Olives

## **MARE E MONTI**

Tomato, Mozzarella, Porcini mushrooms and Prawns

## **FRUTTI DI MARE**

Tomato, Prawns, Mussels, baby Cuttlefish, Octopus

*(Do not serve with Shells or carapace)*

## **VEGETARIANA**

Tomato, Mozzarella, Grilled Aubergines, grilled Courgettes, grilled Peppers

*Tip: Add Ricotta*

## **VALTELLINA**

Tomato, Mozzarella, Rocket, Bresaola, Parmesan Shavings

## **QUATTRO STAGIONI**

Tomato, Mozzarella, Cotto Ham, Mushroom, Artichokes olives, each topping in their own quarter



## **PARMIGIANA**

Tomato, Mozzarella, Deep-fried Aubergines, grated Parmesan, Scamorza and oregano

## **ZOLA E PERE**

Mozzarella, Gorgonzola DOP, Grilled Pears

*Tip: Add grated celery*

## **FUME'**

Tomato, Mozzarella, Scamorza and Speck

## **ZOLA E NOCI**

Mozzarella, Gorgonzola DOP, Toasted peeled Walnuts

## **CALZONE**

Folded Pizza with Cheese, Ham and Mushroom inside and a drop of tomato and Parmesan on top



## **CRUDO RUCOLA E GRANA**

Tomato, Mozzarella, Rocket, Parma ham DOP, Parmesan Shavings

## **BUFALINA**

Tomato, Buffalo DOP Mozzarella, Basil, EVO

*Tip: Drain the mozzarella first*

## **SALSICCIA E FRIARELLI**

Tomato, Mozzarella, Sausage and Friarelli

*Tip: Can add anchovies or Nduja*



# 08 PIZZA BASES

Our ready-to-use pizza and focaccia bases by Europizza are the ideal alternative for those who can't prepare a handmade pizza dough but do not want to compromise on quality.

Europizza products are hand-made following the ancient recipe, involving a long leavening process, using 100% Italian ingredients only and without the use of preservatives and OGM.

The result is a professional quality pizza base ready to be seasoned with your favourite toppings and cooked.



THESE EXCELLENT QUALITY PIZZA BASES ARE PERFECT FOR A PROFESSIONAL USE AND ARE READY IN JUST 5 TO 7 MINUTES.

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
PZ001	Europizza Pizza Base 30cm	(2x220g)	5
PZ005	Europizza Pizza Base 27cm	(5x170g)	4
PZ010	Europizza Tomato Pizza Base 28cm	(2x210g)	5
PZ120	Europizza Rustic Focaccia 60x40cm	(3x800g)	2
PZ121	Europizza Focaccia Rustica	(2x200g)	6
PZ201	Europizza Pizza & Snack Margherita 13cm	(2x120g)	12
PZ002	Europizza Pizza Base 30cm	(5x220g)	2
PZ015	Europizza 'La Pinsa' 30x15cm	(2x175g)	10
PZ900	Molino Rivetti Gluten Free Pizza Base Tray <b>GLUTEN FREE</b>	250g	15

Our range includes both plain and tomato seasoned pizza bases available in different formats.

We also have Gluten Free pizza bases from Molino Rivetti, a high quality product perfect to meet all your customers' needs.



PZ010



PZ001



PZ121

**PINSA** is a type of hand-pressed pizza dough which origins date back to the Ancient Roman period. The word "pinsa" comes from the Latin word "pinsere", which literally means "to press the dough by hand". Pinsa Romana is characterised by an oval, elongated shape and an extremely light texture, crunchy on the outside and soft inside. The shape is not the only difference between pinsa and traditional pizza. Pinsa, in fact, is made from a mix of different flours (wheat, soy and rice) and Mother Yeast, while pizza is made with wheat flour only.

This unique combination of flour, the high hydration of the dough (80%) and the long fermentation process donate pinsa its unique texture and lightness, which makes it easy to digest. Pinsa is appreciated for its crunchy texture and flavoursome crust, which make it perfect to be topped with any type of ingredients, from vegetables to cured meats. Extremely popular in Italy, pinsa' popularity is now spreading across many countries worldwide.



# 09 FROZEN PIZZA DOUGH BALLS

Cibotec frozen dough balls are made with high quality ingredients following a traditional recipe, without the use of preservatives and OGM.

These pizza dough balls are made from a sourdough starter which allows the pizza to proof slowly and keep the fragrance and crispiness for longer.

Cibotec frozen dough balls guarantee a professional result, with the advantage of a ready-to-use product with a long shelf life and minimum labor required.



ONCE DEFROSTED,  
THEY LAST IN THE  
FRIDGE FOR 4 DAYS  
ONCE DEFROSTED,  
THEY LAST IN THE  
FRIDGE FOR 4 DAYS

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
CBT220	Cibotec Frozen Pizza Dough Balls	220g	50



“ THESE PIZZA DOUGH BALLS ARE MADE FROM A SOURDOUGH STARTER WHICH ALLOWS THE PIZZA TO PROOF SLOWLY AND KEEP THE FRAGRANCE AND CRISPINESS FOR LONGER.

# 10 PIZZA OVENS & EQUIPMENT

We supply a wide range of professional equipment for pizza makers.

From ovens to shovels, in this section you will find high quality products for professional use.



## PIZZA OVENS

### MP FORNI

100% MADE IN ITALY

BESPOKE ARTISANAL PRODUCTION

MP Forni produces traditional Neapolitan low vault static and rotating floor pizza ovens in their production site in Mirabello Sannitico, in Molise region.

Each oven is handmade and completely customizable, including the external mosaic tiles, so that every oven is unique and built on every customer's specific needs.

To build their ovens, MP Forni uses top quality bricks and refractory materials certified to ensure a high operating capacity minimizing the energy consumption.

Only traditional methods are involved, without the use of any modular kit or prefab, to ensure MP Forni ovens are the closest you can find to the beautiful traditional wood fired oven of the past.



ITALICATESSEN LTD IS  
MP FORNI OFFICIAL DISTRIBUTOR IN IRELAND

ASK FOR MORE DETAILS - MODELS AVAILABLE & CATALOGUE

## FIMAR: ELECTRIC AND GAS PIZZA OVENS

A wide range of electric and gas pizza ovens all Made in Italy available in different models and sizes designed and created for a professional use.

### DIGITAL ELECTRIC PIZZA OVENS

Professional electric ovens perfect for pizza and focaccia baking.

**Specifications:** stainless steel or rustic covering on the front – refractory cooking surface – thermal insulation by means of rock wool coating – doors with pyrex inspection glass – pyrometers – internal lighting – 2 thermostats for each chamber

**Also available:** with inverted cooking chamber dimensions (wider and narrower).



ELECTRIC OVENS MICROV1C



ELECTRIC OVENS FMD4+4 AND FMD6+6

### GAS PIZZA OVEN

Professional gas ovens perfect for pizza and focaccia baking.

**Specifications:** Stainless steel front covering – refractory cooking surface – thermal insulation by means of rock wool coating – doors with pyrex inspection glass – piezoelectric ignition – natural gas supply, supplied with LPG set – internal lighting – digital thermostat – 3/4 "G gas connection.

**Available accessories:** windproof connection to improve combustion – overlap connection for 2 ovens.



GAS OVEN FGI6

## PIZZA EQUIPMENT

In our range you can find all the equipment you need to make pizza at your restaurant or take-away.

### DOUGH EQUIPMENT

Dough kneaders and pizza rollers are ideal to prepare dough quickly and consistently.

#### SPIRAL KNEADER

Spiral kneader with liftable head and fixed bowl. It is ideal to process different types of dough, especially suitable for soft doughs such as pizza, bread and piadina. With stainless steel spiral and dough splitting rod, this machine ensures a quick dough mix with excellent homogeneity of the dough.



#### PIZZA ROLLER MACHINE

Ideal machine to optimise dough rolling and prepare a dough with the perfect thickness to make pizza, focaccia and bread. Entirely made in stainless steel, this dough roller is equipped with guards to preserve the safety of the operators.



## PROFESSIONAL MEAT SLICERS

Electric manual Gravity meat slicers are one of the most time efficient and effective machines to cut meat. We stock professional gravity slicer with an inclined plate that allows the meat to automatically slide towards the blade, making the slicing process easier and more consistent. The cut regulator ensures every slice has the same thickness helping to reduce waste. The built-in fixed sharpening system helps to keep the blade razor-sharp.



FIMAR ELECTRIC GRAVITY SLICER 350-370



FIMAR GRAVITY SLICER HL300

## PIZZA ACCESSORIES

We stock a broad assortment of high quality accessories for pizza making.



CODE	DESCRIPTION
AV4965	Aluminium Peel 70h
AV4934	Pizza cutting Wheel Ø90mm
AV4932	Stainless steel spatula
AV4946	Stainless steel scraper
AV4952	Round Stainless-steel net Ø33cm
AV4938	Pizza dough container h7.5cm + cover
FM11	Little Paddle S/S h170 Diam. 18cm
FM11P	Little Paddle in Perforated Steel Diam. 18cm
FM12	Aluminium Shovel h130 33x33
FM14	Brush Double INOX/BRASS h110



## APPENDIX: USEFUL TABLES

### PIZZA SIZE AND QUANTITY OF TOPPINGS

PIZZA SIZE	PIZZA SIZE	DOUGH	MOZZARELLA	TOMATO	MEAT TOPPING	VEG TOPPING
cm	inches	grams	grams	grams	grams	grams
23 cm	9 inch	160-180g	50-60g	70-80g	40-50g	40-50g
25 cm	10 inch	180-200g	60-70g	80-90g	50-60g	50-60g
30.5 cm	12 inch	220-240g	80-90g	100-110g	70-80g	70-80g
38 cm	15 inch	260-290g	110-130g	130-150g	90-110g	90-110g

### YEAST DOSES

Please note that the proofing time is also affected by several factors, such as room temperature, Flour Strength, percentage of hydration and so on. These values have to be considered as general guidelines:

Proofing time (h)	Dried Yeast (g) / Litre of Water*	Fresh Yeast (g) / Litre of Water*
8h	1g	3g
12h	0.9g	2.7g
24h	0.5g	1.5gT
48h	0.1g	0.3g

\* AVG 60% hydration, direct fermentation



## BAKERS FORMULA IDEAL TEMPERATURE

One of the most important aspects to consider when making the dough is the final temperature of it after the kneading process.

A formula can be used to have the same consistency of the dough throughout all the year during different seasons and temperature.

The elements to take into consideration when working on the formula are: flour temperature, room temperature and friction temperature (how many Celsius degrees the dough increases its temperature while kneading in the mixer)

**If we want consistency in the proofing performance of the dough all year round, the final temperature of the dough should always be the same, ideally around 23°C.**



### HERE IS OUT IT WORKS

Desired Temperature  
(23°C) X 3 = 69°C minus  
these 3 temperatures:

- Room Temperature
  - Flour Temperature
  - Friction Temperature
- = Water Temperature to  
add to the Mix

### EXAMPLE

- Desired T °C= 23X3 = 69°C
- Room T = 17°C
- Flour T = 15°C
- Friction T = 12°C \*  
(has to be measured the  
first time, each mixer is  
different)

**69°C-17°C-15°C-10°C= 25°C  
this is the Temperature of  
the Water to use  
when mixing the dough**

### Friction Temperature

Each mixer is different and so is the friction temperature calculated using different mixers. In general, to calculate the friction temperature, we take into account: the speed of the mixer, the size of the mixing ball and the hydration of the dough.

The best way to calculate the friction temperature is having flour and water at the same Temperature of the room, mix it all together and measure again at the end of the mixing by how many °C the Temperature rose. Example, Room T =20°C, Flour T= 20°C, Water T=20°C, mixing for 15 minutes, final Dough T= 32°C, this means the friction T is 12°C for 15 minutes mixing. Note that the longer the mixing the higher the Friction T will be, so always use the same the same settings on the Mixer.





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