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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 any doubt the most popular and appreciated food in the world.

Perfect for sharing with family and friends, pizza can easily satisfy and meet everyone’s taste.

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 Columbus 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 suggestions.

You will find our range of flour, tomato, toppings and other ingredients carefully described so that you will find the perfect products for all your needs.

Hope you will enjoy it!
Flour is the main ingredient of pizza dough. There are different types of flour, learning the differences between them is fundamental in order to obtain the specific desired result.

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

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**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.
Everything starts from the common wheat kernel, sometimes 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.

**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 and 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 and 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.
<table>
<thead>
<tr>
<th>TYPE OF FLOUR</th>
<th>ASH CONTENT (% ON 100G OF FLOUR)</th>
<th>CHARACTERISTICS</th>
<th>RECOMMENDED FOR</th>
</tr>
</thead>
<tbody>
<tr>
<td>00</td>
<td>0.55</td>
<td>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.</td>
<td>– Pastry, – Pasta – Bread – Pizza</td>
</tr>
<tr>
<td>0</td>
<td>0.6</td>
<td>Slight less refined than the ‘00’, with a low bran content.</td>
<td>– Baking products, – Pasta – Pastry</td>
</tr>
<tr>
<td>1</td>
<td>0.80</td>
<td>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.</td>
<td>– High quality baking products – Bread – Pizza.</td>
</tr>
<tr>
<td>2</td>
<td>0.95</td>
<td>Also know 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.</td>
<td>– Pizza – Bread – Bakery products</td>
</tr>
<tr>
<td>Wholewheat</td>
<td>1.30 min; 1.7 max</td>
<td>As a consequence of a slower milling process, this flour is less refined than the previous ones and as a consequence has a very high nutrients contents, rich in fiber, vitamins, proteins and monerals. This flour adds an unmistakable rustic touch to the pizza dough.</td>
<td>– Bakery products – Desserts – Bread – Pizza</td>
</tr>
</tbody>
</table>
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 leaving 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.

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.

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

(*) The percentage of water absorption reflects the amount of lbs of water necessary to hydrate 100 lbs of flour.
Agugiaro & Figna Molini was established in 2003 as a result of the merger between two ancient milling families: Molino Agugiaro founded in 1831 in Curtarolo, near Padova, and Molino Figna founded in 1874 in Valera, in Parma province. The result of this merger 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.

AGUGIARO FLOUR
‘00’ NAPOLETTANA
25KG

<table>
<thead>
<tr>
<th>CODE</th>
<th>FA030</th>
</tr>
</thead>
<tbody>
<tr>
<td>PROTEINS</td>
<td>13%</td>
</tr>
<tr>
<td>STRENGTH</td>
<td>310W</td>
</tr>
<tr>
<td>PROOFING TIME</td>
<td>24/48 h</td>
</tr>
</tbody>
</table>

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

Perfect for - Neapolitan style Pizza, Wood fired pizza

AGUGIARO FLOUR
‘00’ ORO
25KG

<table>
<thead>
<tr>
<th>CODE</th>
<th>FA050</th>
</tr>
</thead>
<tbody>
<tr>
<td>PROTEINS</td>
<td>14%</td>
</tr>
<tr>
<td>STRENGTH</td>
<td>390W</td>
</tr>
<tr>
<td>PROOFING TIME</td>
<td>&gt;48h</td>
</tr>
</tbody>
</table>

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
‘00’ LIGHT BLUE
25KG

<table>
<thead>
<tr>
<th>CODE</th>
<th>FA010</th>
</tr>
</thead>
<tbody>
<tr>
<td>PROTEINS</td>
<td>10%</td>
</tr>
<tr>
<td>STRENGTH</td>
<td>200W</td>
</tr>
<tr>
<td>PROOFING TIME</td>
<td>12h</td>
</tr>
</tbody>
</table>

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’ 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 ‘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 ‘00’ 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 SPOVERINA
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 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 flours are preserved.

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.
This product is used for short proofing time doughs. The use of this flour results in very fragrant crumbly tasty pizzas.

**CAPUTO FLOUR ‘00’ PIZZERIA BLUE BAG 25KG**

- **Code**: FC320
- **Proteins**: 12.5%
- **Strength**: 280-300w
- **Proofing Time**: 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

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**CAPUTO FLOUR ‘00’ STRONG RED BAG 25KG**

- **Code**: FC330
- **Proteins**: 12.5%
- **Strength**: 300-320w
- **Proofing Time**: 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

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**CAPUTO FLOUR ‘0’ NUVOLA BAG 25KG**

- **Code**: FC332
- **Proteins**: 12%
- **Strength**: 270-290w
- **Proofing Time**: 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.

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

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**CAPUTO FLOUR ‘0’ MANITOBA ORO LABEL 5KG**

- **Code**: FC230
- **Proteins**: 14%
- **Strength**: 360-380w
- **Proofing Time**: 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

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**CAPUTO FLOUR ‘00’ SUPER YELLOW BAG 25KG**

- **Code**: FC310
- **Proteins**: 11.5%
- **Strength**: 240-260w
- **Proofing Time**: 12h

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

**Perfect for** - Fast active dough

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**CAPUTO FLOUR ‘0’ SPECIALE GREEN 25KG**

- **Code**: FC338
- **Proteins**: 10.5%
- **Strength**: 210-230w
- **Proofing Time**: 8h

This product is used for short proofing time doughs. The use of this flour results in very fragrant crumbly tasty pizzas.

**Perfect for** - Short proofing time doughs
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 in order to achieve the desired results.

**DRIED YEAST**

Instant activate dry yeast is suitable for all kinds of pizza dough and it can be used directly in the flour during the first phase of the kneading.

Thanks to its better consistency throughout time, the dried yeast when regenerated and used in the right quantities can give better results than fresh yeast. 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. To replace fresh yeast in a recipe, the dry yeast should be used in 40/50 % of the quantity of fresh yeast.

**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%.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
<th>WEIGHT</th>
<th>PIECES / CASE</th>
</tr>
</thead>
<tbody>
<tr>
<td>FC960</td>
<td>Caputo Dried Yeast - Tin</td>
<td>100g</td>
<td>10</td>
</tr>
<tr>
<td>FA960</td>
<td>Agugiaro Dried Yeast ‘Lievito di Birra’</td>
<td>500g</td>
<td>20</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
<th>WEIGHT</th>
<th>PIECES / CASE</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA950</td>
<td>Sourdough Mix Naturkraft ‘Pizza Semilavorati’</td>
<td>500g</td>
<td>10</td>
</tr>
</tbody>
</table>
In this chapter we will introduce you 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 and so on). For this reason, the information provided below have to be considered as general guidelines that may have to be adapted to the specific need and situation.

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.

**DIRECT DOUGH**

Direct dough is the traditional and most common method to make the dough, which donates the classic flavor 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, before being ready to be used.

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.
INDIRECT DOUGH

On the other hand, another way to make pizza dough is using the indirect methods which involve a "pre-dough", that 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

Biga was born in Italy and responds to the need to imitate the excellent results offered by the use of Mother Yeast (or Natural Yeast or Sourdough), without necessarily having to submit to its management methods, often considered too demanding.

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), without having to take care of periodic refreshments of the yeast.

Biga is made using a strong flour with a strength between 280W and 400W. 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 be constantly 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. Water has to be added in larger quantity compared to the flour, in order to rebalance the dough.

THE TWO PRE-MIXES (BIGA AND POLISH) HAVE DIFFERENT STORIES AND CHARACTERISTICS. BOTH IMPROVE THE AROMA AND FLAVORS OF THE DOUGHS IN WHICH THEY ARE USED, THANKS TO THE PROLONGED MATURATION TO WHICH THEY ARE SUBJECT, BUT THEY HAVE DIFFERENT ORIGINS AND EFFECTS.

CLASSIC BIGA

(30% hydration)

DOUGH MADE WITH BIGA

(large air pockets)

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 more extended shelf life.

Depending on the percentage of biga that we will use for our dough (normally no more than 30%), we may need 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 using this method is a product with a long shelf life, 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 23C degrees 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  \( \rightarrow \) 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

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.
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 “Associazione Pizza Verace Napoletana” is the association that gathered the rules, traditions and the historic characteristics of the original Neapolitan pizza. These rules and traditions were verbally passed down from fathers to sons for generations until the association united all the most prominent pizza chefs of Napoli in 1984.

The Associazione states that the Pizza Napoletana has to be round shaped, with a diameter smaller than 35cm, has to present a thick fluffy edge and the pizza needs to be fragrant and soft. Also, authentic pizza Napoletana has the classic leopard skin on the edge, given by the high temperatures of the woodfired oven, but cannot have any burnt bits.

For the sauce, recommended are hand-crushed peeled tomatoes, not too thick and with little bits of tomatoes still present in the sauce. The mozzarella to be used is the Fior di latte sliced in thick julienne stripes. Fresh basil leaves and Extra virgin olive oil are the final touches to the pizza.

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>Fluffy and Fragrant with thick edge (2cm), not burnt but with “leopard skin”</th>
</tr>
</thead>
<tbody>
<tr>
<td>PREPARATION</td>
<td>60/66% hydration, 12/24h proofing, 2g fresh yeast per kg of water, or 1g if using dried yeast, 2% of salt per kg of flour.</td>
</tr>
<tr>
<td>FLOUR THAT WE RECOMMEND</td>
<td>Napoletana 5 Stagioni or Caputo Blue bag</td>
</tr>
<tr>
<td>TIPS</td>
<td>Doughballs weights around 250g, the dough must be at room temperature.</td>
</tr>
</tbody>
</table>

SAMPLE RECIPE

| 1kg Flour | Direct method. 24h proofing |
| 600g water | |
| 0.6g yeast (dried) | |
| 20g Salt | 400°C FOR 90 SECONDS |
### Pizza Romana

Whole round pizza (pizza tonda) with a thin and crispy base. It's probably the most common style of pizza in restaurants in most regions of Italy.

One of the key differences in the ingredients for the dough compared to the Neapolitan style is in the addition of oil, which contributes to the crispiness of the resulting base, described using the word “scrocchiarella”, an onomatopoeic adjective in the Roman dialect.

**DESCRIPTION**  
Thin, light and crispy, thin edge (1cm)

**PREPARATION**  
50/54% hydration, 12/24 hours proofing, 2g fresh yeast x 1kg of water or 1g if using dried yeast, 1.5% salt, 3% oil (can be blended olive oils or extra virgin)

**FLOUR THAT WE RECOMMEND**  
Light blue 5 Stagioni, or Caputo Yellow bag

**TIPS**  
Dough balls weights around 230g for 12" pizza

---

### Pizza al Taglio  

Pizza al taglio, also called pizza alla pala or pizza alla romana, is a particular type of pizza with an elongated shape, which is prepared with a highly hydrated dough and then cooked on a stone. It is characterized by a high level of hydration. Very light and crispy, mainly used as a grab and go snack and street food.

Its shape is rectangular and long, usually ranging from 80cm to 120cm, and is about 30cm wide.

**DESCRIPTION**  
Thick square based, extremely crunchy and crumbly

**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

**SAMPLE RECIPE**  
1kg of flour, 750ml of water, 2g of yeast (dried), 20g salt, 30g oil. Room Temperature fermentation for 24 hours.

**FLOUR THAT WE RECOMMEND**  
Ciabatta Romana Agugiaro, Nuvola Caputo

**TIPS**  
Final dough will be very sticky and need a lot of flour to be worked, doughballs usually weights 800g/1000g for 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. Gentle on the edge when opening the pizza. Cook at high Temperature.
Gourmet pizza is a modern version of the classic Neapolitan or Roman pizza we are used to. A gourmet pizza is a unique mix of top quality ingredients, flour, leavening methods and excellent, 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.

Finding a list of ingredients to use to create 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

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1kg of flour</td>
<td></td>
</tr>
<tr>
<td>650ml of water</td>
<td></td>
</tr>
<tr>
<td>2g of yeast (dried)</td>
<td></td>
</tr>
<tr>
<td>20g salt</td>
<td></td>
</tr>
<tr>
<td>30g oil</td>
<td></td>
</tr>
</tbody>
</table>

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 edge (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 to do not 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

---

PIZZA NEW YORK STYLE

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.

**DESCRIPTION**
Thin, rich and crispy, small and dense edge.

**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
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 form the south of Italy, also called Panzerotto, doughballs are generally light around 180/200g and stretched thin

**SAMPLE RECIPE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Preparation</th>
</tr>
</thead>
<tbody>
<tr>
<td>1kg of flour</td>
<td></td>
<td>Ready in 8/12 hours at room temperature, or in 24 hours if refrigerated.</td>
</tr>
<tr>
<td>600ml of water</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2g of yeast (dried)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>20g salt</td>
<td></td>
<td></td>
</tr>
<tr>
<td>20g oil</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**DEEP FRY**

@ 175°C

FOR 3 TO 4 MINUTES
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.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
<th>WEIGHT</th>
<th>PIECES/CASE</th>
</tr>
</thead>
<tbody>
<tr>
<td>TS221</td>
<td>Steriltom Pizzaiolo ExtraFine Tomato - Bag in Box</td>
<td>10kg (2x5kg)</td>
<td>1</td>
</tr>
<tr>
<td>TM200</td>
<td>La Fiammante Pizza Sauce</td>
<td>2.5kg</td>
<td>6</td>
</tr>
<tr>
<td>TN070</td>
<td>Antica Napoli Passata Tomato</td>
<td>680g</td>
<td>12</td>
</tr>
</tbody>
</table>
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.

TASTING NOTE
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.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
<th>WEIGHT</th>
<th>PIECES/CASE</th>
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</thead>
<tbody>
<tr>
<td>TS120</td>
<td>Steriltom Due Fagiani Tomato Pulp - Bag in Box</td>
<td>15kg</td>
<td>1</td>
</tr>
<tr>
<td>TN002</td>
<td>Antica Napoli Chopped Tomatoes</td>
<td>2.5kg</td>
<td>6</td>
</tr>
<tr>
<td>TS110</td>
<td>Steriltom O’Sole Mio Tomato Pulp - Bag in Box</td>
<td>10kg</td>
<td>1</td>
</tr>
</tbody>
</table>

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).
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.

<table>
<thead>
<tr>
<th>ITEM</th>
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</thead>
<tbody>
<tr>
<td>TM001</td>
<td>La Fiammante Plum Peeled Tomatoes</td>
<td>2.5kg</td>
<td>6</td>
</tr>
<tr>
<td>TM020</td>
<td>La Fiammante Plum Peeled Tomatoes-ORGANIC</td>
<td>2.5kg</td>
<td>6</td>
</tr>
<tr>
<td>TN001</td>
<td>Antica Napoli Plum Peeled Tomatoes</td>
<td>2.5kg</td>
<td>6</td>
</tr>
<tr>
<td>ANT700201</td>
<td>Antonella Peeled Tomatoes</td>
<td>2.5kg</td>
<td>6</td>
</tr>
<tr>
<td>TVAL01</td>
<td>La Valle San Marzano Tomatoes DOP</td>
<td>2.5kg</td>
<td>6</td>
</tr>
</tbody>
</table>

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.
San Marzano Tomatoes 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.

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.

In the original Italian pizza recipe, the tomatoes sauce is not pre-cooked.

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, but we recommend to follow our suggestions below in order to preserve the taste of high quality tomatoes:

1. Basil: Can be added to the tomatoes as well, but do not cut the basil leaves or the chlorophyll released will 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. Oregano: Can be used to replace basil. We suggest not to use basil and oregano together.
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.

**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.
**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.

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### FIORDILATTE IN WATER

Fiordilatte in Water is the favorite options for pizza chef operating Wood fired ovens.

Before use is important to evenly chop it and drain it just enough to keep 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 mozzarella will have a stringy and milky taste that blends in perfectly with a fresh tomato sauce.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
<th>WEIGHT</th>
<th>PIECES/CASE</th>
</tr>
</thead>
<tbody>
<tr>
<td>C520</td>
<td>Francia Romanina Fior di Latte for pizza</td>
<td>3.15 Kg</td>
<td>1</td>
</tr>
<tr>
<td>C641</td>
<td>Francia Cow Mozzarella - Bucket</td>
<td>1 Kg (8x125g)</td>
<td>6</td>
</tr>
<tr>
<td>C643</td>
<td>Francia Cow Pearls Mozzarella - Bucket</td>
<td>1 Kg (200x5g)</td>
<td>6</td>
</tr>
</tbody>
</table>

---

### FIORDILATTE LOG

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

It does not require a draining process and is ready to use, once evenly chopped. It is important that the cut is even or you might run the risk to have overcooked bits where the mozzarella strings are smaller than elsewhere.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
<th>WEIGHT</th>
<th>PIECES/CASE</th>
</tr>
</thead>
<tbody>
<tr>
<td>C510</td>
<td>Francia Fiordilatte Log</td>
<td>1 Kg</td>
<td>6</td>
</tr>
</tbody>
</table>

"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.

**NEW PRODUCT**

**FIORDILATTE**

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

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
<th>WEIGHT</th>
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</tr>
</thead>
<tbody>
<tr>
<td>CSOL01</td>
<td>Soligo Diced Mozzarella</td>
<td>2.5 Kg</td>
<td>5</td>
</tr>
<tr>
<td>CSOL02</td>
<td>Soligo Julienne Mozzarella</td>
<td>1.5 Kg</td>
<td>5</td>
</tr>
<tr>
<td>CZ010</td>
<td>Zar. Julienne Mozzarella</td>
<td>2.5 Kg</td>
<td>2</td>
</tr>
<tr>
<td>CZ020</td>
<td>Zar. Diced Mozzarella</td>
<td>1 Kg</td>
<td>6</td>
</tr>
</tbody>
</table>

This is the ideal solution for busy environment where different operators are dedicated to the pizza making. It also helps with the portion control and minimize the costs of labor.

---

**NAPOLI STYLE FIORDILATTE**

New product on the market, this fiordilatte combines the benefits of using mozzarella in logs and julienned. The caracterististic Neapolitan thick Cut, allow you to have the consistency benefits of a julienned mozzarella and the milky/stringy flavour that only a fiordilatte in logs can guarantee.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
<th>WEIGHT</th>
<th>PIECES/CASE</th>
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</thead>
<tbody>
<tr>
<td>CT523</td>
<td>Tamburro Thick Julienne Mozzarella Napoli Style</td>
<td>2.5 Kg</td>
<td>2</td>
</tr>
</tbody>
</table>

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**VEGAN DICED MOZZARELLA**

In our range you can also find a Vegan lactose-free cubed mozzarella perfect for customers with a dairy intolerance or for everyone who follows a vegan diet.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
<th>WEIGHT</th>
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</tr>
</thead>
<tbody>
<tr>
<td>CVE01</td>
<td>Filaverde Mozzarella Cubed - Bag</td>
<td>500g</td>
<td>6</td>
</tr>
</tbody>
</table>
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

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 designed 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 respects strict rules from the breeding to the production.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
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<th>PIECES/CASE</th>
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</thead>
<tbody>
<tr>
<td>CSS001</td>
<td>Paradiso Buffalo Mozzarella DOP - Flow Pack</td>
<td>125g</td>
<td>8</td>
</tr>
<tr>
<td>CSS002</td>
<td>Paradiso Buffalo Mozzarella DOP - Bucket</td>
<td>1 Kg (8x125g)</td>
<td>2</td>
</tr>
<tr>
<td>OIC016</td>
<td>San Salvatore Buffalo Mozzarella DOP - Tub</td>
<td>125 g</td>
<td>6</td>
</tr>
<tr>
<td>C670</td>
<td>Francia Cherry Buffalo Mozzarella DOP - Bucket</td>
<td>1 Kg</td>
<td>6</td>
</tr>
<tr>
<td>PPF55</td>
<td>Francia Mini Cherry Buffalo Mozzarella DOP</td>
<td>125g</td>
<td>12</td>
</tr>
<tr>
<td>PPF50</td>
<td>Francia Buffalo Cherry Mozzarella DOP - Bag</td>
<td>125g</td>
<td>8</td>
</tr>
<tr>
<td>PPF62</td>
<td>Francia Buffalo Cherry Mozzarella PDO - Tub</td>
<td>250g</td>
<td>6</td>
</tr>
</tbody>
</table>
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.

**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 originally was produced. Now the production area of Gorgonzola DOP includes both Lombardia and Piemonte regions. Made with pasteurized milk with the addiction of enzymes and selected molds that donates 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.

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

**TIPS & SUGGESTIONS**

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

A key ingredient for one of the most popular pizza: Parma, rocket and Parmesan shavings (a good balsamic vinegar on top is a nice finishing touch).

Parmigiano Shavings are added as the last ingredients on top of all others before serving the pizza.

STRACCHINO

Stracchino is a soft and creamy cheese with a characteristic fresh and milky flavour and a slightly acidulous 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.

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 hart.

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.

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.
**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.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
<th>WEIGHT</th>
<th>PIECES/CASE</th>
</tr>
</thead>
<tbody>
<tr>
<td>CA001</td>
<td>Auricchio Classic Mild Provolone</td>
<td>*5.5 kg</td>
<td>1</td>
</tr>
<tr>
<td>CM052</td>
<td>Mauri Gorgonzola Dolce DOP 1/8</td>
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</tr>
<tr>
<td>CM054</td>
<td>Mauri Gorgonzola Piccante DOP</td>
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</tr>
<tr>
<td>CT020</td>
<td>Tamburro Smoked Scamorza Log</td>
<td>*2 kg</td>
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</tr>
<tr>
<td>CBUS107</td>
<td>Busti Adelina Sheep &amp; Cow Ricotta</td>
<td>*1.8 kg</td>
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</tr>
<tr>
<td>C021</td>
<td>F.Ili Rossi Shavings of Parmigiano Reggiano DOP</td>
<td>500g</td>
<td>12</td>
</tr>
<tr>
<td>CP810</td>
<td>Guilloteau Goat Cheese Buche De Chevre</td>
<td>1 kg</td>
<td>1</td>
</tr>
<tr>
<td>C003</td>
<td>Zar. Asiago DOP</td>
<td>* 1 kg</td>
<td>6</td>
</tr>
<tr>
<td>C007</td>
<td>Zar. Fontina Valle d’Aosta DOP</td>
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<tr>
<td>CSOL10</td>
<td>Soligo Stracchino Cheese</td>
<td>200g</td>
<td>9</td>
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<tr>
<td>PLZ1399</td>
<td>Murgella Burrata</td>
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<tr>
<td>PLZ4412</td>
<td>Murgella Stracciatella</td>
<td>200g</td>
<td>5</td>
</tr>
<tr>
<td>PLZ1388A</td>
<td>Murgella Smoked Burrata</td>
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</tr>
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<td>CSOL03</td>
<td>Soligo Mascarpone</td>
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<tr>
<td>C006VEG</td>
<td>Nostrale Italian Hard Cheese</td>
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<tr>
<td>CVE10</td>
<td>Vegrat Grated Cheese - Bag</td>
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</table>

*APPROXIMATE WEIGHT

**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.

---

**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.
'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 abundant 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.

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.

ITALICATESSEN » PIZZA GUIDE » 33
### 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.

<table>
<thead>
<tr>
<th>Item</th>
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<th>Weight</th>
<th>Pieces/Case</th>
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<tbody>
<tr>
<td>MO05</td>
<td>Galloni Parma Ham DOP 16mths - Deboned</td>
<td>8kg</td>
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<tr>
<td>MO51</td>
<td>Sosio Premium Bresaola Punta d’Anca - Half</td>
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</tr>
<tr>
<td>MC002</td>
<td>Coati Mild Pepperoni Premium</td>
<td>1.2kg</td>
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<tr>
<td>MC007</td>
<td>Coati Spicy Ventricona Salami</td>
<td>4kg</td>
<td>2</td>
</tr>
<tr>
<td>MC010</td>
<td>Coati Lenta Cottura High Quality Cooked Ham</td>
<td>4.5kg</td>
<td>2</td>
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<tr>
<td>MD03</td>
<td>Madeo Calabrian Nduja Sausage - Bucket</td>
<td></td>
<td></td>
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<tr>
<td>MD171</td>
<td>Madeo Sweet Red Curved Sausage</td>
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<tr>
<td>MD885</td>
<td>Madeo Fresh Spicy Calabrian Sausage</td>
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<td>MBR042</td>
<td>Bracigliano Rolled Plain Pancetta</td>
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<td>Bracigliano Tuscan Sausage Paste</td>
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<tr>
<td>MF110</td>
<td>Furlotti Sticks of Smoked Pancetta</td>
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<tr>
<td>ML001</td>
<td>Levoni Salame Milano</td>
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<td>3</td>
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<tr>
<td>ML014</td>
<td>Levoni Spicy Salame Schiacciata</td>
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<tr>
<td>ML051</td>
<td>Levoni Smoked Pancetta</td>
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<tr>
<td>ML052</td>
<td>Levoni Smoked Guanciale</td>
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<tr>
<td>ML092</td>
<td>Levoni Mortadella Oro with Pistachio 18 cm</td>
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<tr>
<td>ML201</td>
<td>Levoni Fresh Sausage Mantovana</td>
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<tr>
<td>MS001</td>
<td>Angioletto Prosciutto Crudo - Deboned</td>
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</tr>
<tr>
<td>MS002</td>
<td>Angioletto Cured Ham Pelatello - Skinless</td>
<td>4.5kg</td>
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</tr>
<tr>
<td>MS010</td>
<td>Angioletto Parma Ham 16mths - Deboned</td>
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</tr>
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<td>MS011</td>
<td>Angioletto Parma Ham Pelatello DOP - Skinless</td>
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<tr>
<td>MS028</td>
<td>Pfitscher Premium Speck - Half</td>
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<tr>
<td>PPG100</td>
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</tr>
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<td>SM120</td>
<td>Guastalla Sliced Premium Prosciutto Crudo</td>
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<td>SM210</td>
<td>Guastalla Sliced Salame Milano</td>
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<td>SM280</td>
<td>Guastalla Sliced Italian Pepperoni</td>
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<td>4</td>
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<td>SM310</td>
<td>Guastalla Sliced Mortadella with Pistachio</td>
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<tr>
<td>SM410</td>
<td>Guastalla Sliced Cooked Ham</td>
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</table>

*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.

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**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.

<table>
<thead>
<tr>
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<th>PIECES/CASE</th>
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<tr>
<td>OM115</td>
<td>Madama Oliva Black Pitted Kalamata Olives in Brine</td>
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<tr>
<td>OM310</td>
<td>Madama Oliva Chopped Calabrian Peppers</td>
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<tr>
<td>ROI300</td>
<td>Roi Pitted Riviera Ligure Olives in EVO Oil</td>
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<tr>
<td>VR001</td>
<td>Ristori Semi Sundried Tomatoes - Tin</td>
<td>750g</td>
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<td>VR004</td>
<td>Ristori Semi Sundried Cherry Tomatoes - Tin</td>
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<td>VR1084</td>
<td>Ristori Sweetcorn Kernels - Tin</td>
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<td>VR120</td>
<td>Ristori Sauteed Mushrooms Mix - Tin</td>
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<tr>
<td>VR124</td>
<td>Ristori Creamy Porcini Mushrooms - Tin</td>
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<td>VR205</td>
<td>Ristori Artichokes Hearts - Tin</td>
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<tr>
<td>VR2620</td>
<td>Ristori Champignons and Truffle Sauce - Tin</td>
<td>500g</td>
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<td>VR3093</td>
<td>Ristori Broccoli Sauce - Tin</td>
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<td>Ristori Grilled Sliced Aubergines - Tin</td>
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<td>VR516</td>
<td>Ristori Grilled Sliced Peppers - Tin</td>
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<td>VR518</td>
<td>Ristori Grilled Sliced Courgettes - Tin</td>
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<td>VR526</td>
<td>Ristori Friarielli Traditional Recipe - Tin</td>
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<td>VR550</td>
<td>Ristori Capers in Vinegar - Glass Jar</td>
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<td>VR605</td>
<td>Ristori Round Sliced Chilli Peppers - Tin</td>
<td>750g</td>
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<tr>
<td>VR629</td>
<td>Ristori Radicchio Sauce - Tin</td>
<td>800g</td>
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</table>
## OTHER TOPPINGS

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<thead>
<tr>
<th>ITEM</th>
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</thead>
<tbody>
<tr>
<td>MAG03</td>
<td>Magrini Fresh Basil Pesto DOP</td>
<td>1kg</td>
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</tr>
<tr>
<td>MAG10</td>
<td>Magrini Fresh Basil Pesto Genovese DOP</td>
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<td>MAG20</td>
<td>Magrini Vegan Fresh Basil Pesto ** VEGAN **</td>
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<tr>
<td>CALRM1</td>
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<tr>
<td>VR110</td>
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<td>ICT001</td>
<td>Calugi Butter with White Truffle - Jar</td>
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</tr>
<tr>
<td>TFC002</td>
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<tr>
<td>TFC004</td>
<td>Fresh Burgundi Truffle (Tuber Uncinatum Chatin) ** ***</td>
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<tr>
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<td>Fresh Bianchetto Truffle (Tuber Albinum Pico)** ***</td>
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<td>TFC006</td>
<td>Frozen Summer Truffles</td>
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<td>CLV001</td>
<td>Calvisius Siberian Royal Caviar **</td>
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<tr>
<td>CLV002</td>
<td>Calvisius Beluga Royal Caviar **</td>
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<td>Calvi Truffle Oil</td>
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<tr>
<td>CAL004</td>
<td>Calvi Chilli Oil</td>
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</tr>
<tr>
<td>BLO50</td>
<td>Levante 100% Italian EVO Oil</td>
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<td>La Masseria EVO Oil - Pet</td>
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<td>BLO13</td>
<td>Levante Sunflower Oil - Pet</td>
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<tr>
<td>BLO16</td>
<td>Levante 100% Italiano EVO Oil - Tin</td>
<td>5L</td>
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<tr>
<td>BL332</td>
<td>Levante Pomace Olive Oil - Pet</td>
<td>5L</td>
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</tbody>
</table>

*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.

### PESTO DOP

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.
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

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

**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

**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

**MARINARA**
Tomato, Oregano, Garlic and EVO

**BOSCAIOLA**
Tomato, Mozzarella, Sausage and wild mushrooms

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

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
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<th>PIECES/CASE</th>
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</thead>
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<td>PZ005</td>
<td>Europizza Pizza Base 27cm</td>
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</tr>
<tr>
<td>PZ010</td>
<td>Europizza Tomato Pizza Base 28cm</td>
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</tr>
<tr>
<td>PZ011</td>
<td>Europizza Tomato Pizza Base 28cm</td>
<td>(5x210g)</td>
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<tr>
<td>PZ120</td>
<td>Europizza Rustic Focaccia 60x40cm</td>
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<tr>
<td>PZ900</td>
<td>Molino Rivetti Gluten Free Pizza Base Tray 200g</td>
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<tr>
<td>PZ121</td>
<td>Europizza Focaccia Rustica</td>
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<td>PZ200</td>
<td>Europizza Pizza Margherita “Pizzaria”</td>
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<td>PZ201</td>
<td>Europizza Pizza &amp; Snack Margherita 13cm</td>
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</tbody>
</table>

Our range includes both plain and tomato season 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.
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.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
<th>WEIGHT</th>
<th>PIECES/CASE</th>
</tr>
</thead>
<tbody>
<tr>
<td>CBT220</td>
<td>Cibotec Frozen Pizza Dough Balls</td>
<td>220g</td>
<td>50</td>
</tr>
<tr>
<td>CBT120</td>
<td>Cibotec Frozen Pizza Dough Balls</td>
<td>120g</td>
<td>90</td>
</tr>
</tbody>
</table>

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.
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

MP Forni produces traditional Neapolitan low vault static and rotating floor pizza oven in their production site located 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 THE 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).

**GAS PIZZA OVEN**

Professional gas ovens perfect for pizza and focaccia baking.


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

**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 meat slicers Gravity meat slicers are one of the most time efficient and effective ways 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.

PIZZA ACCESSORIES

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

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

#### PIZZA SIZE AND QUANTITY OF TOPPINGS

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

#### YEAST DOSES

There is not a 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 guideline:

<table>
<thead>
<tr>
<th>Proofing time (h)</th>
<th>Dried Yeast (g) / Litre of Water*</th>
<th>Fresh Yeast (g) / Litre of Water*</th>
</tr>
</thead>
<tbody>
<tr>
<td>8h</td>
<td>1g</td>
<td>3g</td>
</tr>
<tr>
<td>12h</td>
<td>0.9g</td>
<td>2.7g</td>
</tr>
<tr>
<td>24h</td>
<td>0.5g</td>
<td>1.5gT</td>
</tr>
<tr>
<td>48h</td>
<td>0.1g</td>
<td>0.3g</td>
</tr>
</tbody>
</table>

* 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.

In order to have the same consistency of the dough throughout all the year during different seasons and temperature we need to use a trick or better a formula.

We need to take in consideration the Temperature of the Flour, the Temperature of the room and the Friction temperature (this is how many Degrees Celsius the dough increase while kneading in the mixer, each mixer is different).

If we want to have the same dough that proof in the same way in August as in January, we want the dough to be at the same Final temperature every day, Ideally around 23 °C Celsius.

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= 23 X 3 = 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 I’ll have to use when mixing the dough

*Friction Temperature, as per anticipated each mixer will have a different friction temperature, this depends on 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.