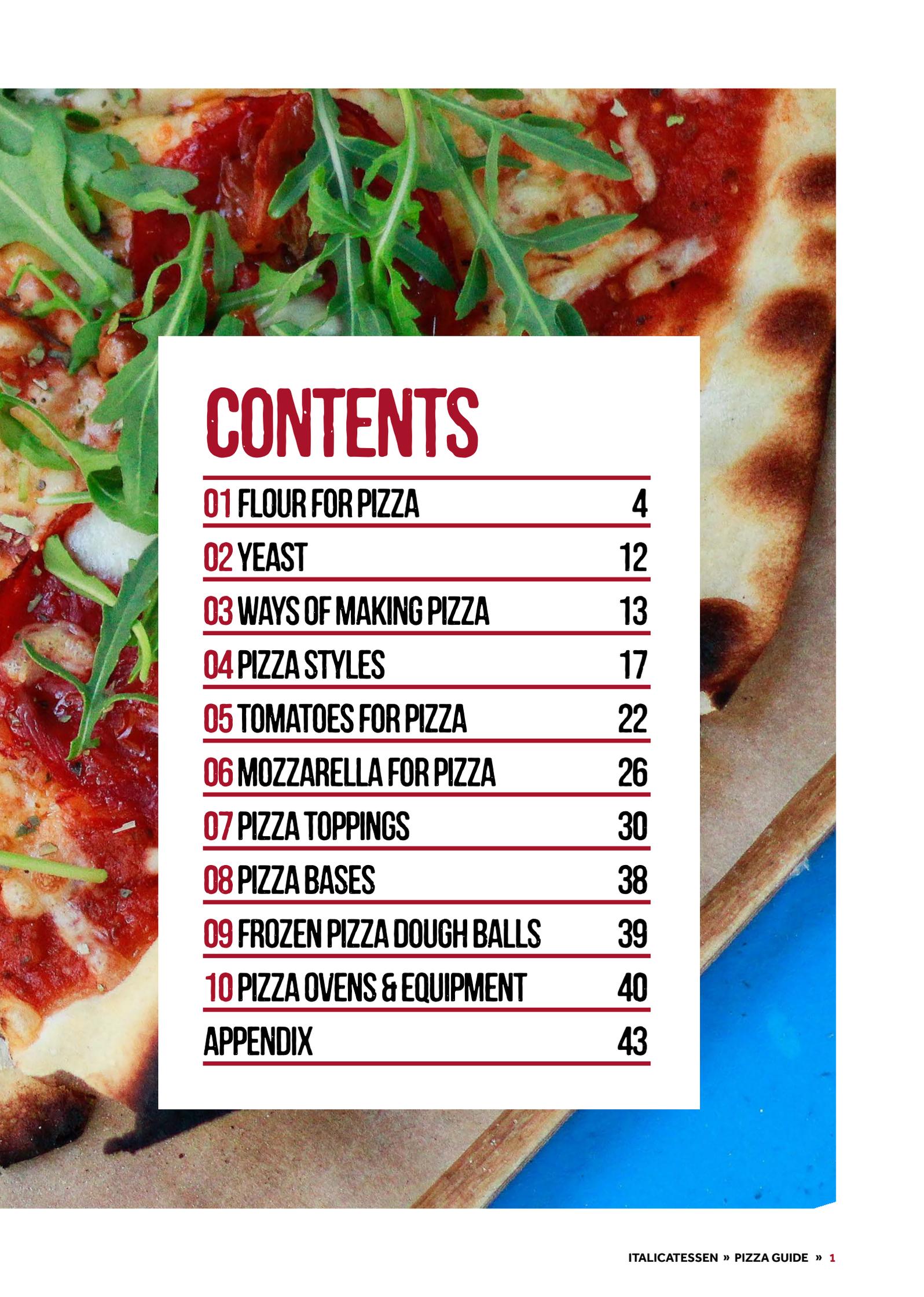




PIZZA GUIDE





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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 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.

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.

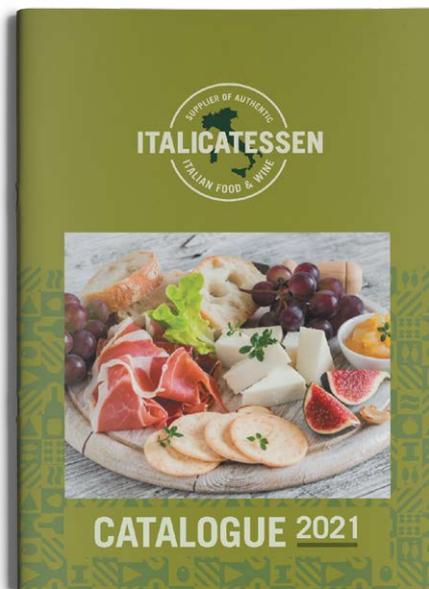
Despite that, it was only during the first half of the 20th century that pizza became famous all around the world when people from the South of Italy started to migrate to Northern Italy first and then to other countries in Europe and in America.

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 suggestions.

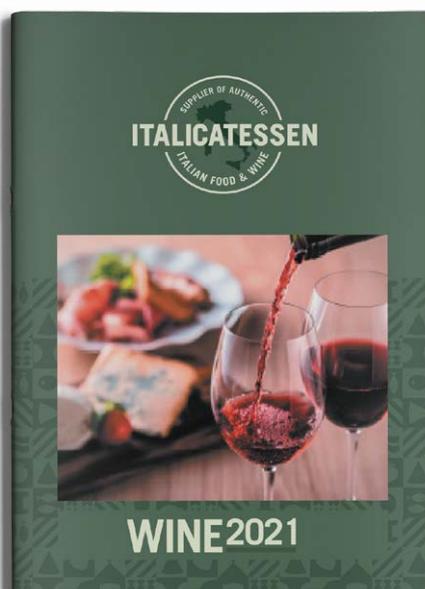
You will find our range of flour, tomato, toppings and other ingredients carefully described so that you will find the perfect products for all your needs.

Hope you will enjoy it!

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, 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*).

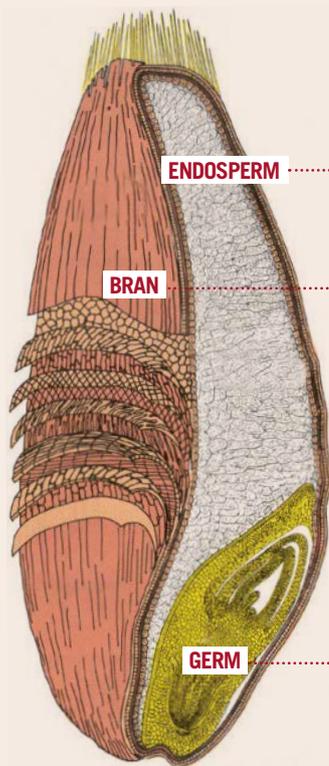
The flour obtained from durum wheat, instead, is called "semola" and has larger granules with a yellow-amber colour, mainly used for the production of dry pasta.

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**, 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.



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 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.

“ 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
00	0.55	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"> – Pastry, – Pasta – Bread – Pizza <p>Considering that the dough using '00' flour will be very soft.</p>
0	0.6	Slight less refined than the '00', with a low bran content.	<ul style="list-style-type: none"> – Baking products, – Pasta – Pastry
1	0.80	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"> – High quality baking products – Bread – Pizza.
2	0.95	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"> – Pizza – Bread – Bakery products
Wholewheat	1.30 min; 1.7 max	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 content, rich in fiber, vitamins, proteins and minerals. This flour adds an unmistakable rustic touch to the pizza dough.	<ul style="list-style-type: none"> – Bakery products – Desserts – Bread – Pizza

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 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.

“ 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 merger 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 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.



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA



MILLED IN ITALY

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 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 '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 '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

Molino 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, Molino 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.

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



TASTING NOTE



CAPUTO "NUVOLA" 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.

**CAPUTO FLOUR
'OO' 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

**CAPUTO FLOUR
'OO' 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

**CAPUTO FLOUR
'O' NUVOLO 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

**CAPUTO FLOUR
'O' 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

**CAPUTO FLOUR
'OO' 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

**CAPUTO FLOUR
'O' 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

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 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.



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 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.

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 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.

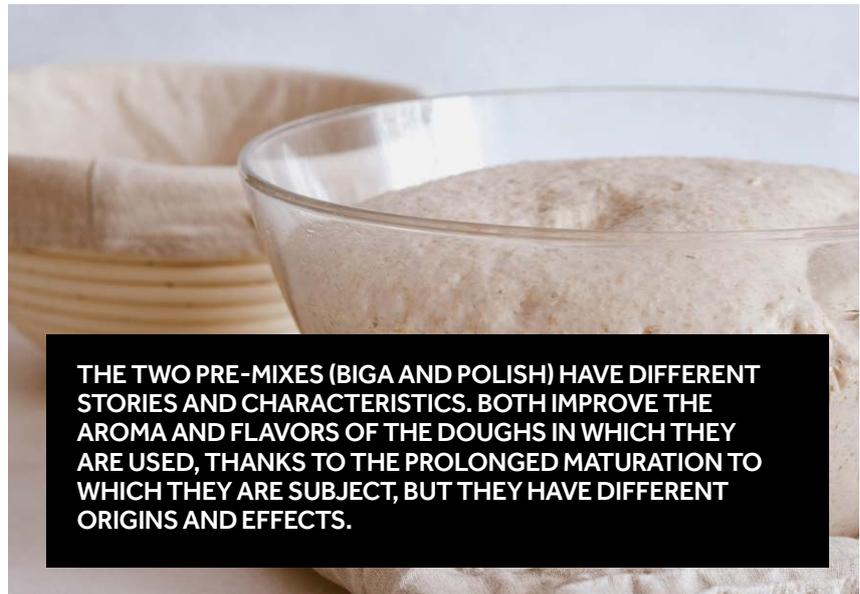
Once kneaded, the dough is left resting at room temperature for around 20 minutes, covered with cling film. After this first short proofing, the dough has to be placed in the fridge at a temperature between +4° +6° C degrees for a time that can vary between a minimum of 12 hours to a maximum of 96 hours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

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

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 “**Polish**”.

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.



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.

BIGA



CLASSIC BIGA
(30% hydration)



DOUGH MADE WITH BIGA
(large air pockets)

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.

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 → 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 A HIGHER ACIDITY, AN 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 “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.

DESCRIPTION Fluffy and Fragrant with thick edge (2cm), not burnt but with “leopard skin”

PREPARATION 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.

FLOUR THAT WE RECOMMEND Napoletana 5 Stagioni or Caputo Blue bag

TIPS Doughballs weights around 250g, the dough must be at room temperature.

SAMPLE RECIPE

1kg Flour
600g water
0.6g yeast (dried)
20g Salt

Direct method.
24h proofing



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

SAMPLE RECIPE

1kg of flour
520ml of water
1g of yeast (dried)
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 AL TAGLIO Roman-style pizza, by the slice or pizza alla pala

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. 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

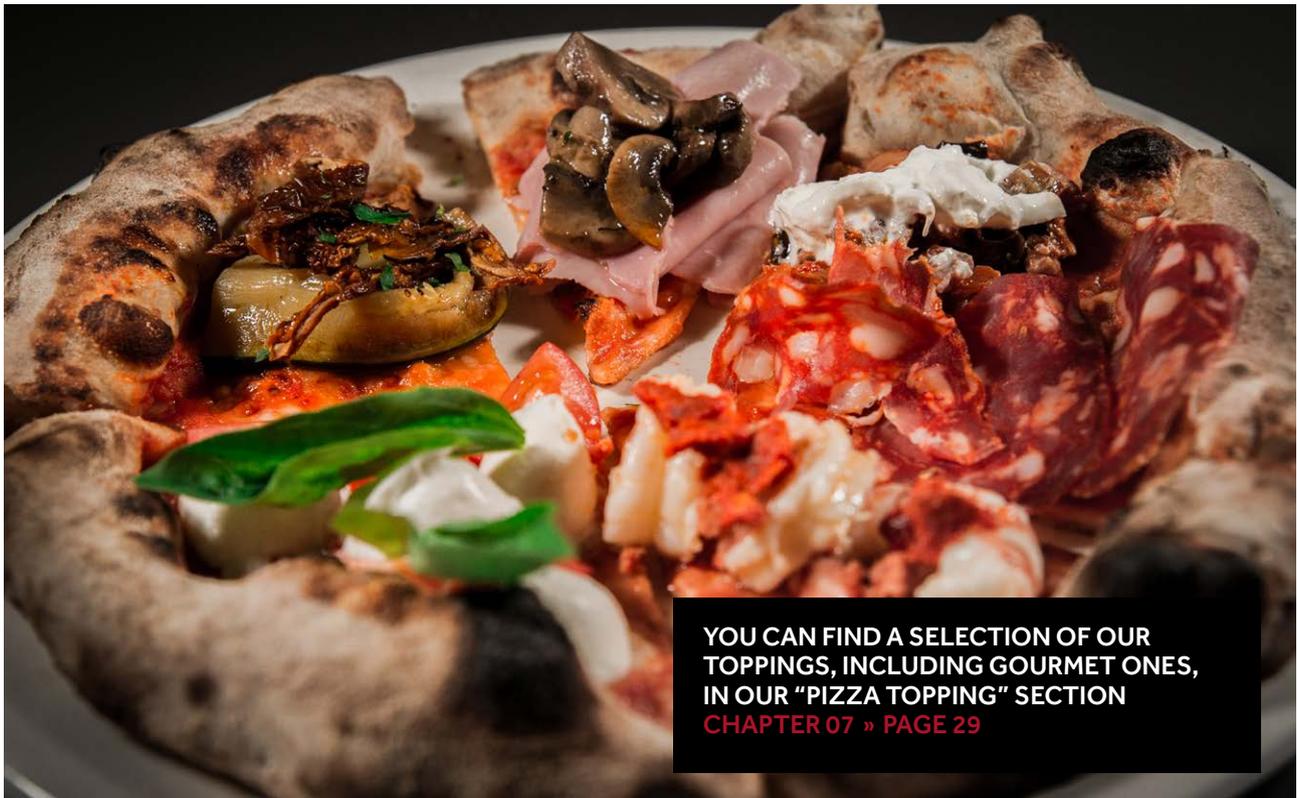
TIPS Final dough will be very sticky and need a lot of flour to be worked, doughballs usually weights 800g/1000g for 40cm x 30cm base

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.

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 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

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 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

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 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



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 form 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
TN070	Antica Napoli Passata Tomato	680g	12



TM200

TN070

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

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



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

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.

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
TS120	Steriltom Due Fagiani Tomato Pulp - Bag in Box	15kg	1
TN002	Antica Napoli Chopped Tomatoes	2.5kg	6
TS110	Steriltom O'Sole Mio Tomato Pulp - Bag in Box	10kg	1



TS120

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



TN001



TM020



ANT700201

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
TM001	La Fiammante Plum Peeled Tomatoes	2.5kg	6
TM020	La Fiammante Plum Peeled Tomatoes ORGANIC	2.5kg	6
TN001	Antica Napoli Plum Peeled Tomatoes	2.5kg	6
ANT700201	Antonella Peeled Tomatoes	2.5kg	6
TVAL01	La Valle San Marzano Tomatoes DOP	2.5kg	6

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, 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 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 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.

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 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.

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
CSOL02	Soligo Julienne Mozzarella	1.5 Kg	5
CZ010	Zar. Julienne Mozzarella	2.5 Kg	2
CZ020	Zar. Diced Mozzarella	1 Kg	6

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

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

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



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.

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



VEGAN

BUFFALO MOZZARELLA

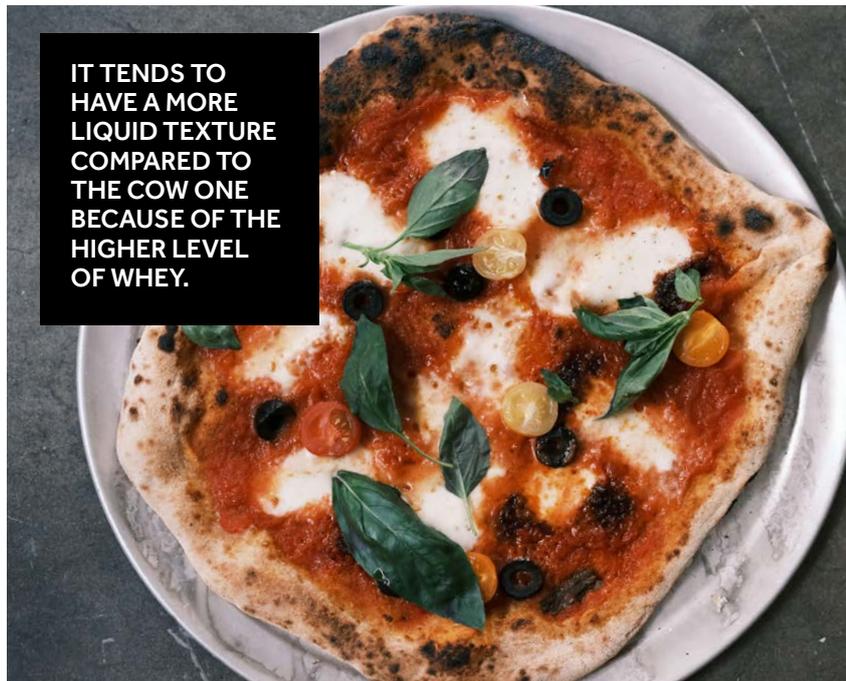
Buffalo Mozzarella is the most common pizza topping second only to Fiordilatte. Nowadays more and more pizzaioli are using Buffalo mozzarella especially for gourmet pizzas.

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 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.



OIC016

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
CSS001	Paradiso Buffalo Mozzarella DOP - Flow Pack	125g	8
CSS002	Paradiso Buffalo Mozzarella DOP - Bucket	1Kg (8x125g)	2
OIC016	San Salvatore Buffalo Mozzarella DOP - Tub ← ORGANIC	125 g	6
C670	Francia Cherry Buffalo Mozzarella DOP - Bucket	1 Kg	6
PPF55	Francia Mini Cherry Buffalo Mozzarella DOP	125g	12
PPF50	Francia Buffalo Cherry Mozzarella DOP - Bag	125g	8
PPF62	Francia Buffalo Cherry Mozzarella PDO - Tub	250g	6

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 originally was 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 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.

POPULAR CHEESE TOPPINGS

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.



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.



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.



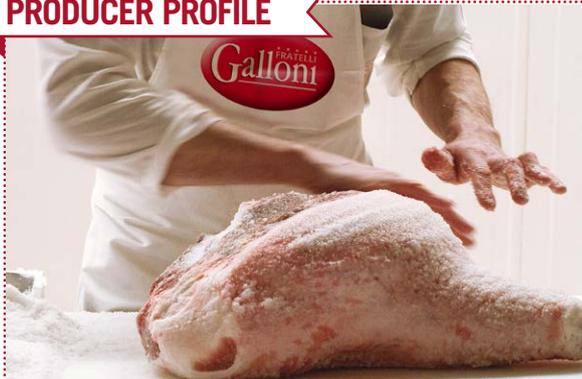
TALEGGIO DOP

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.

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	*1.8 kg	4
C021	F.lli Rossi Shavings of Parmigiano Reggiano DOP	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
PLZ1399	Murgella Burrata	120g	10
PLZ4412	Murgella Straciatella	200g	5
PLZ1388A	Murgella Smoked Burrata	100g	10
CSOL03	Soligo Mascarpone	2 kg	2
C006VEG	Nostrale Italian Hard Cheese ← VEGETARIAN	*4.5 kg	4
CVE10	Vegrat Grated Cheese - Bag ← VEGAN	500g	6

*APPROXIMATE WEIGHT

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.

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 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.

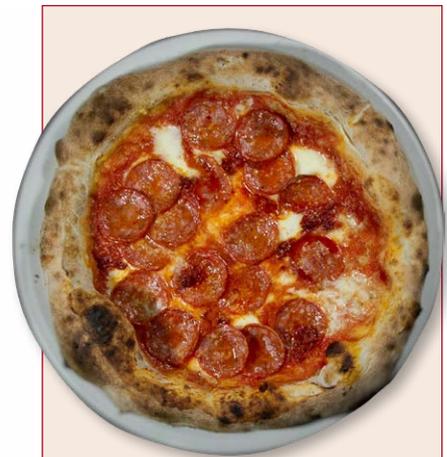
We recommend to chop the fresh sausage in small pieces and then sprinkle it on top of the pizza before proceeding with the oven cooking.



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.

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
M005	Galloni Parma Ham DOP 16mths - Deboned	*8kg	2
M051	Sosio Premium Bresaola Punta d'Anca - Half	*1.6kg	4
MC002	Coati Mild Pepperoni Premium	*1.2kg (2x*0.6kg)	12
MC007	Coati Spicy Ventricina Salami	*4kg	2
MC010	Coati Lenta Cottura High Quality Cooked Ham	*4.5kg	2
MD03	Madeo Calabrian Nduja Sausage - Bucket	1kg	6
MD171	Madeo Sweet Red Curved Sausage	250g	10
MD885	Madeo Fresh Spicy Calabrian Sausage	350g	12
MBRO42	Bracigliano Rolled Plain Pancetta	*3.5kg	3
MBRO30	Bracigliano Tuscan Sausage Paste	1kg	12
MF110	Furlotti Sticks of Smoked Pancetta	*1kg	5
ML001	Levoni Salame Milano	*3.5kg	3
ML014	Levoni Spicy Salame Schiacciata	*1.8kg	8
ML051	Levoni Smoked Pancetta	*1.5kg	12
ML052	Levoni Smoked Guanciale	*1kg	10
ML092	Levoni Mortadella Oro with Pistachio 18 cm	*5kg	4
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
MS028	Pfischer Premium Speck - Half	*2.5kg	4
PPG100	Guastalla Smoked Guanciale - Tray	100g	10
SM120	Guastalla Sliced Premium Prosciutto Crudo	500g	4
SM210	Guastalla Sliced Salame Milano	500g	4
SM280	Guastalla Sliced Italian Pepperoni	500g	4
SM310	Guastalla Sliced Mortadella with Pistachio	500g	4
SM410	Guastalla Sliced Cooked Ham	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
ROI300	Roi Pitted Riviera Ligure Olives in EVO Oil	5Kg	3
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
VR3093	Ristoris Broccoli Sauce - Tin	800g	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
VR605	Ristoris Round Sliced Chilli Peppers - Tin	750g	6
VR629	Ristoris Radicchio Sauce - Tin	800g	6

OTHER TOPPINGS

ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
MAG03	Magrini Fresh Basil Pesto DOP	1kg	6
MAG10	Magrini Fresh Basil Pesto Genovese DOP	2.1kg	4
MAG20	Magrini Vegan Fresh Basil Pesto VEGAN	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
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	250ml	6
BL050	Levante 100% Italian EVO Oil	500ml	12
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

*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.



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
PZ011	Europizza Tomato Pizza Base 28cm	(5x210g)	2
PZ120	Europizza Rustic Focaccia 60x40cm	(3x800g)	2
PZ900	Molino Rivetti Gluten Free Pizza Base Tray 200g GLUTEN FREE	200g	15
PZ121	Europizza Focaccia Rustica	(2x200g)	6
PZ200	Europizza Pizza Margherita "Pizzeria"	275g	12
PZ201	Europizza Pizza & Snack Margherita 13cm	(2x120g)	12

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.



PZ010



PZ001



PZ121



PZ201



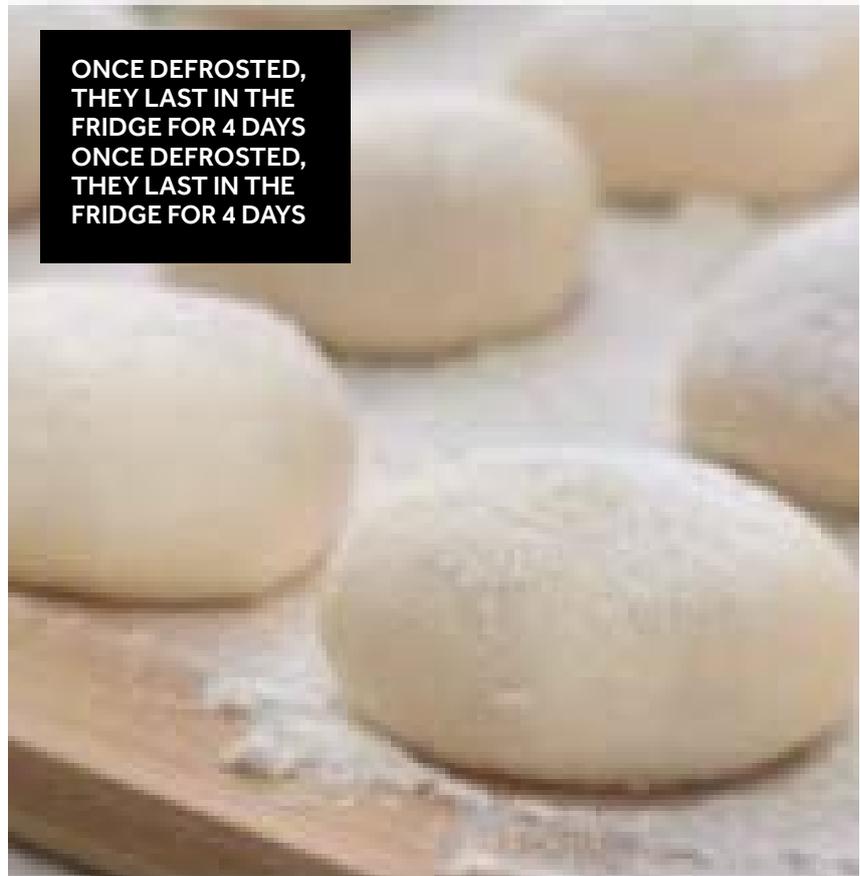
PZ200

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.



ITEM	DESCRIPTION	WEIGHT	PIECES/CASE
CBT220	Cibotec Frozen Pizza Dough Balls	220g	50
CBT120	Cibotec Frozen Pizza Dough Balls	120g	90



“ 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 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).



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 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.



FIMAR ELECTRIC GRAVITY SLICER 350-370



FIMAR GRAVITY SLICER HL300

PIZZA ACCESSORIES

We stock a broad assortment of high quality accessories and utential 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

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:

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.

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= 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 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.





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