

# PIZZA ESSENTIALS



A MANUAL WITH ALL OUR TOP-SELLING PRODUCTS TO MAKE AN AUTHENTIC ITALIAN PIZZA

Pizza is the most loved food in the world with more than 5 billion pizzas sold every year. In the UK, pizza tops the chart of the most ordered food for delivery and take-away, with pepperoni being elected the favourite pizza topping.



## FLOUR FOR PIZZA

Flour is the main ingredient to make the pizza dough. Our assortment includes several types of flour with different **protein content** and **strength**, to offer our customers the ideal product to achieve the desired results in terms of consistency of the pizza dough.

We stock a wide selection of professional flour products from

## HIGH QUALITY INGREDIENTS: THE KEY TO SUCCESS

Using high quality ingredients is fundamental to meet the expectations of modern consumers who are more and more aware and interested in the origin of the ingredients and the quality of the products.

We provide top quality ingredients only, sourced from carefully selected Italian producers who share our values and principles.

our partner **Molini Pivetti**, an Italian milling company appreciated worldwide for the quality of their products and the raw materials they use. Pivetti range includes an extensive selection of flour developed to make any type of pizza, from napoletana to pinsa romana, and meet the specific needs and requirements of professional pizza makers.

## TOMATOES FOR PIZZA

When it comes to tomatoes for pizza, pizza professionals are more and more interested in traceability and origin of the product, certified supply chain and organoleptic features.

Our selection of tomatoes features a wide range of **peeled tomatoes**, **tomato pulp** and **passata** from carefully selected Italian producers.



### Antica Napoli



TN001  
PEELED  
TOMATOES 2.5Kg



TN002  
CHOPPED  
TOMATOES 2.5Kg



OV007  
ORGANIC PEELED  
TOMATOES 2.5Kg

### Alce Nero



TSI20  
'DUE FAGIANI'  
TOMATO PULP - BAG IN BOX 15Kg

### Steriltom

## Pizza alla pala

TRENDING NOW

Very popular in Rome area, **Pizza alla Pala** is now considered a trend throughout Italy and abroad. It takes its name from the wooden shovel ("pala" in Italian) used to place the pizza in the oven. Crunchy and light, traditionally topped with fresh and high quality ingredients, Pizza alla Pala has a long, oval shape and it is characterised by a very high hydration of the dough (80% and more).

The recommended way to make a perfect Pizza alla Pala is to use the **biga**: a pre-dough made of water, flour and yeast which is left to proof for 18/24 hours before being refreshed with flour, water and salt.



## Molini Pivetti



FP100  
FLOUR TYPE '00'  
PIZZA RED 25Kg  
W 290 - 320



FP112  
FLOUR TYPE '00'  
PIZZA AZZURRA 25Kg  
W 270 - 290



FP102  
FLOUR TYPE '0'  
PROFESSIONAL AZZURRA 25Kg  
W 360 - 390



FP101  
SEMOLA  
RIMACINATA 25Kg

## MOZZARELLA

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

There are many types of mozzarella for pizza on the market. **Fior di latte** mozzarella, made from fresh cow milk, comes in different formats: in water, diced or julienne cut.

Choosing the right product is important to ensure the final desired result, both in terms of cooking performance and texture.

**Buffalo mozzarella PDO**, with a stronger taste and milky texture, is a perfect alternative to the more traditional cow-milk mozzarella.



### Soligo



CSOL01  
DICED  
MOZZARELLA 2Kg x 5



CSOL02  
JULIENNE  
MOZZARELLA 1.5Kg x 5

### Francia



C520  
ROMANINA  
FIOR DI LATTE 3.15Kg



C500  
SHREDDED  
FIOR DI LATTE 3Kg x 2



C510  
LOG OF  
FIOR DI LATTE 1Kg x 6



C654  
BUFFALO  
MOZZARELLA DOP 1Kg

## PIZZA TOPPINGS

Pizza is an extremely versatile product. According to everyone's personal taste, different ingredients can be combined to create unique versions of the most loved food in the world. In our food catalogue, you can find the full list of pizza toppings, including Italian salumi, cheese, tinned vegetables, olives and more. Here, we have selected some of the most popular and appreciated ones, including a selection of **Ristoris top quality tinned vegetables**.

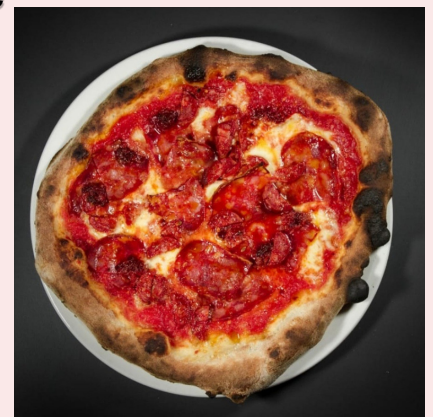
### Pizza with spicy 'nduja

TRENDING NOW

'Nduja is a premium product from Calabria region, in the South of Italy, now widely appreciated worldwide. It is a spreadable salami paste made with pork meat and Calabrian spicy chilli peppers, which give the product its distinctive heat.

'Nduja is perfect for spreading on toasted bread as an appetiser, mixing into pasta sauces or adding some delicious heat to pizza. To enjoy it at its best, add the 'nduja on top of the pizza before cooking it in the oven.

Pair it with spicy pepperoni for some extra heat or with some vegetables to create new and tasty recipes.



### RISTORIS TINNED VEGETABLES

VR120	SAUTEED MUSHROOMS MIX 800g x 6
VR001	SEMI SUNDRIED TOMATOES 750g x 6
VR526	FRIARIELLI TRADITIONAL RECIPE 750g x 6
VR510	GRILLED SLICED AUBERGINES 750g x 6
VR518	GRILLED SLICED COURGETTES 780g x 6
VR220	ARTICHOKES QUARTERS IN BRINE 2.5Kg x 6
VR516	GRILLED SLICED PEPPERS 800g x 6
VR512	SWEET&SOUR RED PEPPERS DROPS 793g x 6
VR511	SWEET&SOUR RED PEPPERS DROPS 793g x 6



### MEAT TOPPINGS

M006D	GALLONI PARMA HAM PDO 24 MTHS *7.5Kg
IMSS050	PEDRAZZOLI PEPPERONI LOG (2xPACK) *1Kg
IMLS010	PEDRAZZOLI FENNEL SALAMI *2.3Kg
IMCU051	RIGAMONTI SMOKED PANCETTA TESA *1.5Kg
IMLS007	GOLFERA SALAME MILANO *3Kg
IMLS020	'NDUJA SPICY SPREADABLE SALAMI *400g

### CHEESES

ICC090	PERLE DI PUGLIA BURRATA 125G x 24
OIC008	MURGELLA ORGANIC BURRATA 100G x 10
ICC042	CASARRIGONI GORGONZOLA 1/4 *3KG
OIC030	CASARRIGONI ORGANIC TALEGGIO *2KG
ICC011	SMOKED SCAMORZA - TRAY (4 x *350G)

