

AUTHENTIC ITALIAN PIZZA

The True Italian Taste project is a worldwide series promoted and financed by the Italian Ministry of Foreign Affairs and International Cooperation that aims to educate, leverage and support certified Italian food and beverages outside of Italy. The project provides educational tours, incoming business, workshops and seminars, as well as a series of training activities, masterclasses and events promoting authentic Italian products abroad.



PIZZA, A SERIOUS AFFAIR.

Pizza is one of Italy's main icons but - as often is the case with Italian food - its features differ hugely based on where you are eating it.

Different schools of thought, recipes and ingredients are just some of fundamental details to prepare and bake the perfect artisanal pizza, varying consistently from region to region.

Two of the most famous preparations are Roman and Neapolitan pizzas, can you tell them apart? Skip to the second page to learn how to prepare them!



THE TRADEMARK

"Verace Pizza Napoletana" - (Vera Pizza Napoletana) is an international regulated trademark. The association behind it welcomes approved members from all around the world and performs rigorous, periodical checks on its associates to ensure that they are following the traditional methods to prepare the original Neapolitan pizza.

The use and recognition of the trademark is limited to two types of Pizza: 'Marinara' (tomato, oil, oregano, and garlic) and 'Margherita' (tomato, oil, mozzarella or fior di latte, grated cheese and basil).



THE UNESCO INTANGIBLE CULTURAL HERITAGE

The art of the Neapolitan 'Pizzaiuolo' is a culinary practice recognised in 2017 by UNESCO, which comprises four different phases relating to the preparation of the dough and its baking in a wood-fired oven, involving a rotatory movement to prepare the base which has to be made by hand.

The role originates in Naples, capital of the Campania Region, where about 3,000 Pizzaiuoli now live and perform. There are three primary categories of bearers - the Master Pizzaiuolo, the Pizzaiuolo and the baker - as well as the families in Naples who reproduce the art in their own homes. The role fosters social gatherings and intergenerational exchange. It also entails a level of showmanship, with the Pizzaiuolo at the centre of their 'bottega' sharing their expertise. It is in fact the pizzaiolo's skill to determine the movement of air incorporated in the dough, ensuring it moves from the centre towards the periphery, thus forming the crust known as 'cornicione'.

Every year, the Association of Neapolitan Pizzaiuoli organises courses focused on history, instruments and techniques of the art in order to continue to ensure its survival. Technical know-how is also guaranteed in Naples by specific academies and of course knowledge is passed down through generations in the households. However, knowledge and skills are primarily transmitted in the 'bottega', where young apprentices observe masters at work, learning all the key phases and elements of the craft.



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DIY - HOW TO BAKE THE PERFECT ROMAN AND NEAPOLITAN PIZZAS

ROMANA



Prepare the dough with flour, water, oil, salt and fresh yeast



Let the dough mature from 8 to 24 hours



Create a 160 to 190 grams dough ball, to set aside for at least 4 hours



Roll out a 30 centimeters diameter disk



Season almost to the edge with ingredients of the highest quality



Bake in oven between 340 and 380°C



Set cooking time of 2.30/3 minutes



Roman pizza is thin to the eye, fragrant and crunchy. The colour must be golden, with slight notes of toasting, possibly absent of black bubbles.

CREDITS: Moretti Ristorante Pizzeria
99 Norton St, Leichhardt NSW 2040

THE ESSENTIALS



Prepare the dough with flour, water, salt and yeast



Let the dough mature for at least 8 hours, up to 24



Create a 200 to 280 grams dough ball, to set aside for at least 4 hours



Based on dough quantity, roll out a 22-to-35 centimeters diameter disk



Season with ingredients of the highest quality leaving 1-to-2 cm of crust ("cornicione")



Cook directly on the surface of a wood-fired oven at 485°C, without a baking pan



Set cooking time from 60 to 90 seconds



Neapolitan pizza is fragrant, easy to fold. The crust should deliver the flavour of baked bread. and its color should be golden, with very few burns and bubbles.



CREDITS: Lucio Pizzeria
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NAPOLETANA

