

SPECIALTY COURSE

Introduction.

In order to match the market demand for products different from the traditional Neapolitan pizzas, we introduced a single day course focused on specialty pizzas.

In particular, we will teach how to make:

- The Pizza Montanara (deep - fried pizza).
- The Gluten - Free Pizza.
- The Whole - Wheat Pizza

The program is divided into 2 periods:

1 - Theoretical period.

The 30 minutes time will provide the student with a basic understanding of the gluten - free products:

- Intolerance to gluten.
- Composition of the gluten - free flours.
- Rules and behaviors.
- Safety Environment.

2 - Practical period.

The 7 hours training will be focused on:

- 1) Switching on the oven and learning how to bring it to proper temperature and how to maintain it during baking.
- 2) Preparing the dough by hand following the recipe and forming the dough balls.
- 3) Preparation, cooking, topping and serving of different kinds of deep - fried pizza.
- 4) Gluten Free Pizza. How to:
 - prepare the dough (ingredients and processing doses).
 - open the dough and form the disc in the proper way.
 - put the ingredients and cook the pizza at the optimal temperature and time using the proper tools.
 - serve the pizza.

At the end of the period, you will receive a certificate of completion of the course and a VPN gift bag that will include:

- 1 bag of gluten-free flour.
- 1 can of Italian peeled tomato.
- 1 small bottle of Extra Virgin Olive oil
- 1 Neapolitan traditional good - luck horn souvenir.

Uniform:

- 1 T-shirt
- 1 apron

3 - Cost

\$ 650

