



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

VPN Americas

official delegation
for USA and Canada

REQUESTED DOCUMENTATION

In order to become a member of AVPN, you should prepare and submit us the following:

Documents:

1. The Application form filled up.
2. Copy of your restaurant business license.
3. A short description and story of the restaurant and reason why you want to be part of the Association
4. The restaurant logo in Jpeg format (300 dpi) or PDF (for magazine publishing and for our web site).
5. Recipe of the pizza dough.
6. Leavening time and temperature of the dough before the utilization.
7. Temperature of the oven.

Pictures:

8. Photo of the inside of the pizzeria with customers.
9. Photo of the owner or the management.
10. Photo of the pizzeria from outside with the signboard.
11. Photo of the pizza in the dish, as you serve to the customer.
12. Photo of the oven and mixer.
13. Photo of the flour, tomato, olive oil and salt

Videos:

14. Preparation of the pizza dough (from the mixing of the ingredients until the dough come out from the mixer and placed in the counter covered with a wet towel).
15. Cutting, shaping and storage of the balls.
16. Opening of the dough, topping, handling and cooking of a Pizza Margherita until the final presentation of the pizza in the plate (we must check the cooking time).

For the preparation of the videos, please follow the following suggestions:



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PROCEDURE FOR MAKING A REAL NEAPOLITAN PIZZA

1st VIDEO

PREPARATION OF THE DOUGH

Follow the recipe:

TYPE "00" FLOUR	55 lbs.	25 kg.
FRESH YEAST	1 oz.	28 g.
WATER	14.5 liter	14.5 liter
SEA SALT	22-24 oz.	625-680 g.

Make sure your recipe is on scale with the one above.

- Pour all the water inside the mixer, add the sea salt and gently stir until it totally dissolve.
- Add 10% of the total amount of flour, switch on the mixer and stir for a couple of minutes.
- Dissolve the yeast in a small quantity of water and pour the solution in the mixer.
- Gradually add the remaining flour until it reaches the desired consistency. This operation should take around 4-5 minutes.

(Stop the video now).

The entire operation of mixing should take about 20 minutes at a low speed, until a single compact mass is obtained. To obtain an optimum consistency of the dough, the amount of water that a flour is capable of absorbing, is very important. The dough should be soft, flexible and not sticky.

2nd VIDEO

PREPARING, CUTTING AND SHAPING THE DOUGH

- Start showing when you remove the dough from the mixer.
- Put the dough in the counter.
- Shape the mass homogeneously.
- Cover it with a wet towel.



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(Stop the video now).

After a couple of hours that you leave the dough in a counter, resume the video:

- With the help of a spatula cut the dough in long strips.
- Afterwards, cut each strip in small pieces of about 9 oz. each.
- With both hands, shape to balls and store them in a plastic proofing box.

3rd video

PREPARING A PIZZA MARGHERITA

Make sure that the dough is at room temperature. Prepare all the ingredients on the counter. Make sure that a bunch of flour is placed on the counter and not store inside a bowl.

Make sure that the quantity of flour on the counter during the opening of the dough is limited to a small amount. Too much flour will stick on the dough and will contribute to burn the bottom of the pizza.

The mozzarella (fiordilatte) must be cut in slices (strips) and not diced, to give more texture to the product and make sure that does not completely melt during the cooking.

- Remove the dough from the proofing box and put both sides of the dough in contact with the flour for a strictly necessary time to cover it, and immediately place it on the counter. The dough is not allowed to rest inside the flour, for the reason that the wet cake will absorb too much flour making the cooked pizza too dusty and yellowish and bitter at the bottom.
- After the preliminary opening of the dough with the fingers from the center to the outside, make sure to continue opening using only the slapping technique, keeping the pizza on the counter for the entire process.
- The ingredients should be placed in a sequence leaving the 1 inch outside ring (cornicione) without toppings. Start with the tomato sauce placed in the center and homogeneously spread with a spoon in a circular movement. Place the diced mozzarella with the two hands making sure do not leave empty spaces. and finish with oil, starting in the center with a circular movement of the hand.
- Either if you use a wood peel or metal one, make sure to pull the pizza from the counter to the peel adjusting the shape before put it in the oven.



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4th video

COOKING A PIZZA MARGHERITA

- Make sure that the temperature of the oven is about 900 F and the bottom of the oven is clean and free of ash.
- During the cooking, spin the pizza on itself without change the position in the oven.
- Make sure the time the pizza cooks in the oven doesn't exceed the 90 seconds (the optimum is between 70 to 80 seconds).
- Remove the pizza form the oven and make sure that it is perfectly cooked. If the cornicione is still having a pale color, placed the pizza at the top of the oven for few seconds in order to reach a perfect cooking. Place the pizza in a plate e serve it uncut.
- Show the bottom of the pizza.