

BASIC COURSE

A) Introduction.

This course is not recommended to people who want to learn to make pizzas for professional use. The program is divided in 2 periods:

1 – Theoretical period.

The 30 minutes period aims to furnish the student with an essential knowledge of the ingredients of the Neapolitan pizza (flour, plum tomatoes, extra–virgin olive oil and cheeses) and the basic equipment used to prepare and cook the pizza.

2– Practical period.

The 5.5 hours training will be focused on:

- 1) Turning on the oven, learning how to bring it to proper temperature and how to maintain it during baking.
- 2) Preparing the dough by hand following the recipe.
- 3) Leavening of the dough.
- 4) Cutting, shaping and forming of the balls.
- 5) Stretching and opening the dough with the proper technique to form the disc.
- 6) Putting the toppings.
- 7) Cooking and managing the pizza in the oven (choosing the proper timing and temperature and the right tools)
- 8) Preparing the Classical Neapolitan Pizzas (Marinara, Margherita) and other pizzas with typical Neapolitan traditional topping.

Uniform:

- 1 T-shirt
- 1 apron

3– Hours Monday April 13, 2020 from 10:00 a.m. to 4:00 p.m.

4– Cost

\$ 650

