



**MASTERCLASS
TRUE NEAPOLITAN PIZZA
AUGUST 22, 2019**



O' Munaciello Restaurant
6425 Biscayne Blvd, Miami

PIZZA MASTERCLASS

August 22, 2019 TRUE NEAPOLITAN PIZZA MASTERCLASS

The Concept

The objective of this masterclass is to showcase the Italian culinary art of pizza making, focusing on the tradition of Neapolitan Style Pizza. Renowned Pizza Chef Carmine Candito will present different types of Pizzas, using high-quality **DOP** (Protected Designation of Origin) and **IGP** (Indication of Geographic Protection) labeled products.

The masterclass is an event dedicated to food bloggers and media only. It is part of the “**Extraordinary Italian Taste**” campaign frame, which intends to raise awareness on the quality of Italian culinary tradition and ingredients, among American consumers.

The DOP and IGP Products

The Masterclass’ participants will have the opportunity to learn more about DOP (Protected Designation of Origin) and IGP (Indication of Geographic Protection) products, while discovering how they can be used to create a genuine Neapolitan pizza. The main ingredients presented and utilized will be:

- Piennolo Cherry Tomatoes DOP
- Prosciutto San Daniele DOP
- Prosciutto di Parma DOP
- Pantelleria Cappers IGP
- Gaeta Olives DOP
- Parmigiano Reggiano DOP
- Italian Extra Virgin Olive Oil DOP
- Provolone Valpadana DOP
- Speck Alto Adige IGP



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Agenda

4.30 pm Guests' registration and welcome drink.

4.45 pm - 5.00 pm Marissa Ciorciari, Nutritionist:
"Myths and facts of the Mediterranean Diets"

5.00 pm – 5.45 pm Carmine Candito, Pizza Chef :
"True Neapolitan Pizza"

Masterclass on the creation of Pizza, making use of DOP and IGP products.

While showcasing how to prepare a traditional Neapolitan Pizza, master Carmine Candito will introduce the DOP and IGP products used, revealing the story behind the authentic ingredients of Italian cuisine. Participants will actively be involved in the preparation of Pizza.

5.45 pm – 6.00 pm Nevio Boccanera, IACCSE Executive Director :
"The Extraordinary Italian Taste Campaign in the USA"

Introduction of the upcoming initiatives dedicated to Italian food in Florida and partnership opportunities for food influencers and media.

6.00 pm – 7.00 pm Pizza and wine tasting

Guest Speakers

Marissa Ciorciari

Marissa Ciorciari is a licensed nutritionist and registered dietitian and her passion for nutrition and health promotion has laid into a career educating people how to eat healthfully and lead active lives. Through his intervention it will possible to discover some suggestions on how to follow a healthy lifestyle.

Carmine Candito

Pizza Chef Carmine Candito has been practicing the art of pizza making ever since he was a kid, and ultimately built a career out of his early-life passion. In 2017, Chef Candito was the winner of the Pizza Nigh Contest organized in Miami by the IACCSE. Known for his extraordinary culinary skills, and his use of authentic Italian products, he will demonstrate how to prepare an authentic Neapolitan pizza , and share with participants how to properly choose the best ingredients for it.

