

PIZZUTI ACADEMY

MASTER CLASS PIZZA NAPOLETANA WITH SALVATORE MIELE

Salvatore Miele's Neapolitan pizza master class organized at the PIZZUTI ACADEMY in Bellizzi (SA) is aimed at professionals in the sector who wish to learn about the processing techniques of the well-known Campanian pizza chef Salvatore Miele. Argomenti trattati:

Theory:

- Main ingredients: flour, water, salt and yeast
- Rheology of mixtures

Practice:

- Kneading techniques
- Mixture management method
- Toppings and combinations

Course duration: 12 hours total.

Method of execution: The course will be held in person and online on the zoom platform or equivalent. The access code to the platform will be communicated upon registration.

Price: €350 for in-person attendance – €300 for online attendance.

Qualifications awarded: at the end of the course a certificate of participation will be delivered.

How to join: participation in the course is limited. To request more information on the course or to pre-register you can write to academy@molinipizzuti.it.