

PIZZUTI ACADEMY

MASTER CLASS PIZZA NAPOLETANA WITH DAVIDE ARGENTINO

Davide Argentino's Neapolitan pizza master class organized at the MOBY PIZZA OVENS LTD in London (UK) is aimed at professionals in the sector who wish to learn about the processing techniques of the well-known Campanian pizza chef Davide Argentino.

Topics covered:

Theory :

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

Pratica:

- Kneading techniques
- Mixture management method
- Toppings and combinations

Course duration: 12 hours total .

Method of execution: The course will be held in person .

Price: £ 250.

Deposit of £100 before the start of the course

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.