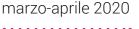


ITALIAN FOOD NET Bimestrale Gruppo Food



50 Kalò, London

Spearheading the 50 Top Pizza Europe ranking and having come in third in the equivalent Italian ranking. Ciro Salvo with 50 Kalò is an illustrious representative of Neapolitan pizza in Italy and in the world. Tradition,



simplicity, immediate recognisability of flavours and research of raw materials are the restaurant's strengths, which are equally applicable in Naples and London. "Being ambassadors of real Neapolitan pizza abroad fills us with pride", says Salvo. As there are no new openings in sight, the restaurant will focus all the more on its quality offer: "Constant attention, qualified personnel, in-depth knowledge of suppliers and team spirit make it possible that 50 Kalò London perfectly mirrors 50 Kalò Napoli. This is also due to the fact that the suppliers and raw materials are the same, the dough is only made by me or by two of my very close collaborators. This is how we manage to maintain the quality of the offer also abroad. For traceability, quality and control reasons, we

directly buy the ingredients from the manufacturing companies, cutting out the intermediary. As for flour, I personally choose the right blend (low-protein flours) based on my knowledge and experience. We then use tomatoes in their various forms but primarily the organic peeled tomatoes from Casa Marrazzo. Other ingredients are Fior di latte di Agerola, the Mozzarella di bufala and only extra virgin olive oils from Campania. I personally know all our suppliers that I select on the basis of essential criteria. I only work with certified companies that have the highest quality products."

50 KALÒ

Countries: Italy, UK Locations: 2



