

Special Issue  
ITALIAN  
STYLE

MADE IN ITALY



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EDITION: 2021

PIZZA CHEF

# CIRO SALVO



Pizza Chef Ciro Salvo  
(Courtesy of Ciro Salvo - 50 Kalò)



Courtesy of Ciro Salvo - 50 Kalò

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**50 KALÒ**

Piazza Sannazaro 201/B,  
Napoli, Italy  
Phone: +39 081 192 04 667  
50kalò.it



Born in Naples in 1977, Ciro Salvo began to get his hands in pasta at the age of 13, training in his grandmother's pizzeria. In 1996, he finished school and chose to become a pizza chef, putting passion, dedication and study into it. He took his first steps on the advice of his father Giuseppe, an old school pizza chef, who also imparted a sense of sacrifice, dedication and the dignity of work. At the age of twenty he decided to learn more about the 'white art' of baking and began studying the chemistry of leavening, temperatures, flours and the relationship between hydration and the elasticity of the dough, a study that he has never ceased. The aim of all this was to bring to the plate a pizza that was not only top-rate, fragrant and tasty but that had a digestible and hydrated dough, therefore particularly fluffy and soft, which then became unique in the panorama of pizza both in Italy and abroad and a model for new generations of pizza chefs. In 2014 he left the provincial area close to Vesuvius to open his pizzeria 50 Kalò in the heart of Naples, in Piazza Sannazaro. The name that is not accidental because 50 means bread in the Neapolitan cabala or cipher, while "kalò" in the ancient, unwritten jargon of pizza

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➤ Today Ciro Salvo spends most of his day in his pizzeria working and studying the doughs and raw materials for his toppings ◀

makers means "good". Thus 50 Kalò (good dough) therefore represents a synthesis of his work, of his quest as a pizza maker. The pizzeria immediately stood out for the quality of the service and for the clear menu with pizzas and ingredients of the highest quality. Both national and international critics celebrated its dough and the almost maniacal attention dedicated to the choice of products for the pizzas, with the best selections of tomatoes, dairy products, cold cuts and extra virgin olive oil added only raw, at the end of cooking.

Today Ciro Salvo spends most of his day in his pizzeria working and studying the doughs and raw materials for his toppings, knowing their origin and obtaining a direct knowledge of the artisans, suppliers and their production methods is the basis of his idea of pizza. In Spring 2014, The New York Times dedicated a large monographic article to him, writing "one of the best pizzas in Italy" and in May 2019, 50 Kalò won the first in the ranking as Best pizzeria in Europe according to 50 Top Pizza.

RECIPE:

## 50 KALÒ MARINARA PIZZA

**Ingredients**

**Dough**

- 800 g flour
- half a litre of cold tap water
- 2g of fresh brewer's yeast
- 20 g fine salt

NOTE: the total rising time must be at least 10/12 hours

**Method**

Dissolve the yeast in a little water, pour 600 grams of flour and mix with a large spoon. (The secret is to avoid flours that are too strong, it is necessary to choose flours with a medium-low protein content, which require short leavening). Mix in 20 grammes of salt. Continue to knead vigorously with your hands, adding the remaining flour over 2-3 occasions. When the dough is smooth and free of lumps, let it rest 10-15 minutes after giving it a spherical shape. Let it rest for 30 minutes. Divide the dough into blocks of about 350 grams each. Place the loaves on an oiled baking tray, cover them with cling film then let them rest. Place a loaf on a round pan or tin and flatten the dough using light pressure from your hands until it assumes the classic round shape of a pizza base. Bake in the oven at maximum power (250-300°C, 480-575°F) for 6-8 minutes.



ITALIAN STYLE

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PIZZA CHEF

## CIRO SALVO



Pizza Chef Ciro Salvo  
Napoli, 1977-1987



REGALO

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