



MOUTH- WATERING

Italian alla pala pizza



Bruno
Barbieri

eat



Here are a few questions we had the chance to ask him during his stay.

Bruno, let's start with where you are from; we know that you are Italian, but where exactly are you from in Italy?

My lovely wife Sabina and I are from the North of Italy, the name of the city is Cremona, but more often, it's referred to as Crema (That means 'cream or 'custard').

Yes, Pizza Alla Pala is different. It's mouth-watering



Your real name is Aleandro, but you refer to yourself as Bruno; why is that?

That's quite an unusual story; when I was born, my mamma desperately wanted to give me a French name, but at the time, our local priest would not allow it. Crazy right? So in spite of the priest, she decided to give me three names instead- to make the priest pay. So my full name is Aleandro Bruno Giuseppe. Aleandro because my father's grandparents are from Spain, Bruno after my dearly loved uncle, and Giuseppe because I was born on Father's Day, March 19. But you know, on my passport and all my documents, it's just Aleandro. At the city hall, they said, you know your name is too long, let's write just Aleandro, it's easier!

How many years have you been making Pizzas?

After I finished school and the military, I got a degree in

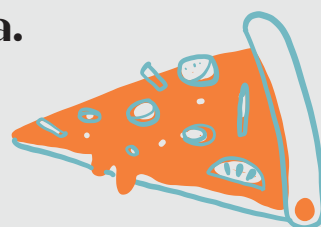


"quantity surveyor, "but in the end, I chose a different path to follow, which was my love for Pizza. At the time, my sister had a pizza shop, and I came from a family that owned a restaurant before, so I knew already that it would be my way in the world. So I established my business over 30 years ago, back in 1991.

We understand you are an expert in a certain Pizza making style that is newly introduced to the Maldives?

Yes, Pizza Alla Pala is different. It's mouth-watering. The dough is very hydrated, making the Pizza super crunchy on the outside and moist and soft on the inside with the typical air bubbles; I believe it will be very successful in the Maldives because nobody really knows about it. It's still a new style of Pizza here, even though it is an ancient method of making Pizza.

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Generally speaking, what makes for a good Pizza?

It's not just one thing; it's multiple elements that make a great pizza - The simplicity of the artisanal style, the preparation, ingredients, and of course, the creativity and originality.

Round, Square, or Long Pizza, is there a dogmatic "faux-pas" in terms of shape?

The size and shape do not matter too much; it's about much more than that; if that were the case, the rule would be - never put together flour, yeast and salt!

Pineapple on Pizza, yes or no?

No, absolutely not! In Italy, we just can't. It wouldn't be authentic.

Wood or Gas oven, any preference?

I personally love to use a gas deck oven because it's the closest to the wooden one. It has a nice high temperature but it's easier to manage and less hassle than a wooden oven.

Tell us about the most expensive Pizza you have either eaten or made?

Pizza with fresh porcini mushrooms and white gold "truffle" it was like pouring rain over the Pizza! It was \$250... A very special treat.

What's your opinion on Pizza as a desert (Nutella etc.)? Is that done in Italy?

The only sweet Pizza that works in Italy and the world, for that matter, is a Nutella one. Everything is amazing and tastes better with Nutella.

Any tips for success?

You must have passion in all you in life, including Pizza. You need to be willing to make some sacrifices along the way. Most importantly, you need to put dedication and heart into all you do, don't forget to stay curious. Those are the keys to success in this life.



Here at Cora Cora, we do Pizza a little differently. Rather than the ‘traditional style,’ we offer authentic, delicious **Alla Pala** Roman-style pizza. A street food favorite from Roma. The name of this exquisite Pizza comes from the wooden ‘pala’ or paddle, which it’s served on.

Typically, our pizzas are shared amongst groups and devoured by the slice. Our chefs stretch the high hydration dough lengthwise to make an oval shape- after a long, natural rising time. The classic flatbread is topped with cured meats, artisan cheeses, and the freshest vegetables. Unlike its wood-fired Neapolitan relative, Pizza Alla Pala is baked in an electric oven and then transferred to a wooden pala. It is then topped with the freshest herbs and complementary ingredients and finally served to you. You can expect a mouth-watering hot pizza with a thick crust that is crispy on the outside and soft and airy on the inside.

The traditional expression ‘aperitivo’ derives from the Latin verb “to open” and the sensation of anything tasty or appetizing.



While the gourmet Alla Pala Pizza is in the oven baking away, we encourage our guests to indulge in an **Aperitivo**. The word ‘aperitivo’ refers to the ritual of enjoying a pre-dinner beverage and the type of drink served at such an occasion. The traditional expression ‘aperitivo’ derives from the Latin verb “to open” and the sensation of anything tasty or appetizing. Thus, the concept behind the Italian aperitivo is to open the stomach, make you feel hungry, and ensure you thoroughly appreciate your delicious meal.

We invited a professional Italian pizza chef to join us and teach our team at Cora Cora the specialty of creating gourmet Alla Pala Pizzas.

