



ALESSANDRO RANIERI

Profile

In 2011, the Pizza Maker Alessandro Ranieri opened his first pizzeria in Robilante, in Cuneo Province. He first start his career with an intense and constant training, due to the frequency of refresher courses and master classes on “paddle pizza”, on “Pizza dessert” and on the everlasting Neapolitan pizza, he has also done a course on doughs made with the mother yeast conducted by the famous Pizza Maker Cristian Zaghini. Over the years, he deepened the study and the pursuit of excellence specializing in new trends converging towards the “special doughs” (as kamut, wholemeal flour, mother yeast, addition of natural raw materials for the modification of the dough) and also on the gluten-free pizza. Since 2016, he became part of the Academy of Pizza Makers (www.accademia-pizzaioli.it), which collaborate also with ICIF in sending their teachers, the Pizza Makers of the Academy, to carry out the lessons of the “ICIF Pizza Course” lasting three weeks of theoretical and practical lessons at the Institute plus five weeks of optional internship at selected Pizzerias in all the Regions of Italy.