



ANDREA BOSIO

Profile

Founding partner of the Academy of Pizza Makers (www.accademia-pizzaioli.it), with which ICIF has a collaboration in the organization of its Courses on Pizza by taking advantage of the teachers, the Pizza Masters, sent by the Academy. He is still instructor to date within the Academy, he collects professional goals for years: in 2007, he was awarded the title of “European Champion of Pizza” in the championship held in Madrid, while in 2016 he was elected “European Champion of Classic Pizza Without Borders” at the “European Pizza & Pasta Show” in London. Achievements thanks to the sacrifice and the constant update with specialized courses on Neapolitan pizza, acrobatics Pizza, kamut and gluten-free Pizza, “paddle pizza”, Pizza in baking pan, Pizza dessert and on natural leavening techniques.

Pizza without Borders, the European champion is Andrea Bosio from Turin.

At the European Pizza&Pasta Show in London has triumphed Andrea Bosio from Turin, the Pizza Maker of the pizzeria “Il pensiero 3”. The pizza makers from different European countries faced to the sound of pizzas and Bosio won presenting a Pizza with “Robiola cheese, pears and hazelnuts”. A pizza with a decisive taste prepared by direct mixing, with a mixture of common wheat 00 and oat flour, rye, barley, sunflower seeds, sesame and flax with moisture of 65% and a maturity of 48 hours.

<http://www.torinotoday.it/eventi/andrea-bosio-pizzaiolo-premi.html>