

THE REAL ORIGINS OF 'PIZZA MARGHERITA':

The pizza that made Italy famous all over the world



La Vera Pizza Napoletana
The Real Neapolitan Pizza

ASSOCIAZIONE VERACE PIZZA NAPOLETANA

La Mozzarella Campana D.O.P.
D.O.P. Buffalo Mozzarella

Olio Extra Vergine di Oliva
Extra Virgin Olive Oil

Cotta a 485°C nel Forno a Legna
Originale Napoletano
Baked in the traditional 340 Bricks Wood
Burning Oven (Ours are Patented)

Il Cornicione di Almeno 2cm di Altezza
The "Cornicione" (Literally the big frame)
must be at least 2cm high

Il Cuore Morbido ed Elastico
Soft and Elastic Heart

Pomodoro Pelato Campano
Peeled Tomatoes made in Italy

Il Diametro deve essere inferiore a 35 cm
The Diameter should not be over 35 cm

Napoleitan handmade brick oven
by Master Craftsmen Stefano Ferrara

Margherita di Savoia, also known

Everyone know: Pizza it's the most famous Italian dish. Actually it's a symbol of the country:

The white base of pizza and the color of Mozzarella, the red tomato sauce and the basil on top, indeed, reminds the colors of the Italian flag. The ingredients to make this delicious plate are simple but the history about it it's not as simple...





According to popular tradition, the Margherita Pizza is born on 1889 by the hands of a skilled chef Raffaele Esposito. He wanted to create a dish for the visit to Naples of Queen Margherita of Savoy, wife of King Umberto. The chef tried to reassemble the colors of Italy in a simple dish: red (tomato), white (mozzarella), green (basil), and after named it 'Pizza Margherita', just in honor of the Queen.



Description of such a pizza recipe, however, can be traced back to at least 1866 in Francesco DeBouchard's book: "Customs and Traditions of Naples", where he described the most popular pizza toppings of the time, which included one with tomato and basil, often topped with slices of Mozzarella.

Whatever the real origins of pizza recipe are, all we know for sure, is that Raffaele Esposito's version for Queen Margherita, was made one that made Pizza popular. Since then, it has grown one of the most famous symbol of Italian food culture in the world.

