

Vito Iacopelli - Pizza Master Class

Vito Iacopelli's "Pizza Master Class" is a detailed culinary course focused on mastering the art of pizza making. The class covers essential techniques for creating the perfect pizza, including dough preparation, sauce making, topping selection, and baking methods. Participants learn how to craft high-quality, restaurant-style pizzas with an emphasis on traditional methods and modern innovations, aiming to elevate their pizza-making skills and produce exceptional pizzas at home.

You don't need to be Italian to make the best pizza in the world

Pizza making is an ever-expanding art. There are many different types of pizzas, including Romana and focaccia. You are just the beginning of a new adventure.

So just follow your captain!

Best Online Course on Pizza Making by #1 World's Maestro Pizzaiolo

Three great reasons to take this course

Make yourself a success! Pizza Change your life with Maestro

- ✓ You'll be unable to eat junk food forever, and you will become addicted to authentic Mediterranean cuisine.
- ✓ You will quickly be able to prepare the most loved dish of all time.
- ✓ You'll save so much wasted money on restaurants...just invite your friends over and get the pizza party going!

The most loved dish...for everyone!

- ✓ In the traditional spirit of Pizza-For-Pizza Dummies will teach you how to make it, even if there's no experience with frying eggs.

This is the most loved dish of all time, at any level.

- ✓ Professionals, barbecue experts and pizza-They should never let their dreams go unfulfilled. This class covers everything you need to know to be a great pizzaiolo.

For those you love, the most loved dish!

- ✓ Pizza is about sharing: It's not just food, but a whole universe of emotions. Get together your family, friends and neighbors to make this a memorable experience. It will be worth it.

The most beloved dish in the world...with every sauce!

- ✓ Everyone loves pizza, but everyone has different tastes. Learn how to make delicious toppings and ingredients to please everyone.

SURE YOU'RE WONDERING... WHY SHOULD I TRY IT?

Although you can order pizza via an app, it is not as good as ordering from a delivery person. Entice your guest's taste buds with the yummiest pizza they have ever tried, and get yourself a 'bravo'!

You still have reservations about the delivery option? Uh...have you ever considered how much more expensive it is to order a pizza rather than making your own?

Are your children and job taking up too much of your time? Don't worry, you'll learn how quick and relaxing it is to make your own dough, with no stress and in no time!

You spend family time going to a pizzeria – that's great, but making pizza is so simple, even your children can learn quickly.. . Just imagine a cozy night together with your family making your favorite pizzas...

I don't have the right tools – with this master class, you'll learn how easy it is to make pizza, even if you just have an electric or gas oven. What about the tools? You probably already have the basics in your kitchen, so don't worry.

I already know how to make pizza – indeed you have and with little effort or knowledge, but this master class will give you new insights into the art of pizza making. In the end, you'll be able to make every style of pizza, even those you've never dared to try.

My dear friend, I'm already a professional pizza-maker. Why would you turn down the chance to increase your income by 30 percent just by making the best pizzas your customers have ever had?

I don't want to leave my house – that's fine because once you know how to bake your own pizza and focaccia, you'll never have to go out and face those weird pandemic vibes again. Enjoy these posts by turning on the oven-You can live in apocalyptic times by having a hot slice of pizza in your hands.

WHAT YOU'LL LEARN AS A

Pizza Student

► THE SCIENCE OF FERMENTATION ◀

There are many yeasts that you can choose from. Make sure to use the correct tools and time for your dough to get the perfect aroma.

► THE ART OF TOPPINGS ◀

Learn how to make the best tomato sauce and how to make your own mozzarella. Your creativity will be encouraged, while keeping in mind the quality of the ingredients.

► THE SPECTACLE OF PRESENTATION ◀

Pizza is more than just delicious to eat. It's also beautiful to look at. The organization and shape of your pizza can have a huge impact on how your customers perceive it.

► THE ABILITY OF COOKING ◀

This can be done in a wood oven as well as with electric and gas ovens. This course will teach you how to bake the perfect crust with a great softness.

► THE ECONOMY OF COOKING ◀

Dough is one of the most versatile recipes you can use in your kitchen. Why not learn how to make focaccia and bread?

► PIZZA BUSINESS ◀

This is everything you need to know about opening a Neapolitan Pizzeria. We share all the great tips and mistakes that you can avoid. You can make more money if you already own a pizza business.

HERE'S HOW WE'LL MASTER NEAPOLITAN PIZZA TOGETHER...

Module 1:

The Basics

1.1 – INTRODUCTION TO THE COURSE

This is a short introduction to the course. Vito.

A quick list on what we need to make a fabulous pizza and the differences between great and mediocre quality ingredients, including the most compelling combination of toppings. Last but not the least how to make the best sauce.

1.2 – THE MAGIC INTERNATIONALS

1.3 – YEAST

A quick list of different types of yeast and the differences (dry, fresh, instant, poolish, biga, mother yeast).

1.4 – TOOLS OF THE TRADE

Here is a basic list of the cooking tools and instruments that we need to make the best pizza. In another chapter, we will discuss the technical tools required to run a restaurant.

1.5 – OPEN

List of the different types of ovens where a pizza can be baked. The professional ovens for the restaurant are explained in another chapter.

Module 2:

Get your hands in the dough

2.1 – FIRST SECRET REVEALED:

HOW TO ACTIVATE FERMENTATION

Finally Vito He reveals his secret to making the perfect dough. It is called the poolish technique. He also explains why it is the best. “yeast” To use

2.2 – KNEAD and REST

Now it's time to prepare for the first pizza. Vito He has all the ingredients necessary to make the dough. Vito Shows and demonstrates how to knead the dough and allow it to rest.

2.3 – STRETCHING THE PIZZA DOOUGH

Vito Physically shows us how to avoid common mistakes.

Module 3:

Final Steps

3.1 – TOPPINGS & HOME OVEN

Vito This video shows you how to make pizza with a broiler in a standard kitchen oven.

3.2 – TOPPINGS & THE BROILER

Vito This video shows you how to make pizza in a standard home oven.

Module 4:

Pizza Taken in the Restaurant

4.1 – PROFESSIONAL EQUIPMENT, RULES, LAWS

Vito This document explains the requirements for a pizzeria. It also outlines the technical equipment required, costs, space and other details.

4.2 – PREPARING DOUGH LARGE GROUPS

Use the machine Vito is showing us that he makes large quantities (135 pizzas) of dough.

4.3. HOW AND WHERE STORE THE DOUGH WHILE CONTROLLING THE FERTILIZATION

Vito For best results, follow these instructions.

4.4 – PREPARING TOPPINGS

(IN THE BRANCH)

You need the best toppings to make a great pizza.

4.5 – STRETCH AND PUT TOPPINGS OVER A PIZZA

You are the artist who creates pizza.

4.6 – GAS COOKED

Vito The complete process is shown: pre-Heating and cooking

4.7 – WOOD Oven

Vito This video demonstrates the entire process from cleaning and positioning the wood to lighting the fire to baking the pizza.

4.8 – ELECTRIC OVEN

Vito shows us the complete process:

Pre-heating and cooking.

4.9 – TECHNIQUES ON HOW TO MAKE MULTIPLE TAKE AWAY PIZZAS AT THE SAME TIME

Don't panic, Vito This course will teach you how to make four pizzas simultaneously for your customers.

Module 5

Bonus Videos

5.1 – THIN CRUST PIZZA

Vito's pizza is the traditional Neapolitan style, but here he shows us how to prepare the Barese/Romana thin crust style pizza.

5.2 – CALZONE

Calzone is another member of the pizza family.

5.3 – THE CUNS OF PIZZA – BREAD

Vito Also, we are invited to learn how any pizza dough can be used to make bread.

5.4 – THE CUNS OF PIZZA FOCACCIA BARESE

Vito Also, we are invited to learn how any pizza dough can be used to make focaccia Barese.

5.5 – HOW DO YOU MAKE FRESH MOZZARELLA (CURD)

Vito We will show you how to make fresh mozzarella using curd at home.

It was great to meet you.

I'm Vito Iacopelli

BORNE TO MAKE

THE BEST ITALIAN PIZZA

My story

**VITO IACOPELLI A MASTER PIZZA CHEF WINNER IS A MULTIPLE AWARD
WINNING MASTER PIZZA CHEF**

Born in Bari, Italy.

He was raised in a family-owned pizza place that his grandfather opened in the 60's.

Vito You can find more information at

Third generation pizza chef, working with his parents.

He began making pizza when he was 7 years old. His skills have improved over the years and he is now a master of the art!

He came to America and opened Michael's Pizzeria in Long Beach. "Best Pizza Joint in The USA" 2013-2014 by Zagat. 2014 by Zagat. "PROVA The Art of Pizza", in Los Angeles.

His pizzeria PROVA won the 2017 prestigious Pizzeria Award "The Best Pizzeria in Los Angeles & Southern California" By "Gambero Rosso".

2018 Vito Then he franchised 3 pizzerias in Dubai and Egypt under his own name. In 2019, he opened PROVAMI Pizzeria. Vito Iacopelli Once again, they won the "Best Pizza in Los Angeles" By Zagat.

After much success in his restaurant, he was awarded the title of "The Best Restaurant Manager" "Best Neapolitan Pizza in The World" In 2015-2016. The 2017 season Pizza Expo Las Vegas, where the top pizza chefs from all over the world are invited to compete in the international event. Vito The 2nd Place Award was won by the "Best Neapolitan Pizza in America" Second place for the "Best Neapolitan Pizza in The World".

Vito The future plans of's include the expansion of multiple franchise locations across the globe.

In addition to his entrepreneurial endeavors,

Vito Continues to educate pizza lovers via his YouTube Channel PIZZA TV and to exponentially increase his subscribership of 300,000.+ subscribers to 5,000,000 in just two years. With over 22 million views, his YouTube Channel PIZZA TV has been viewed more than 22 million times!