

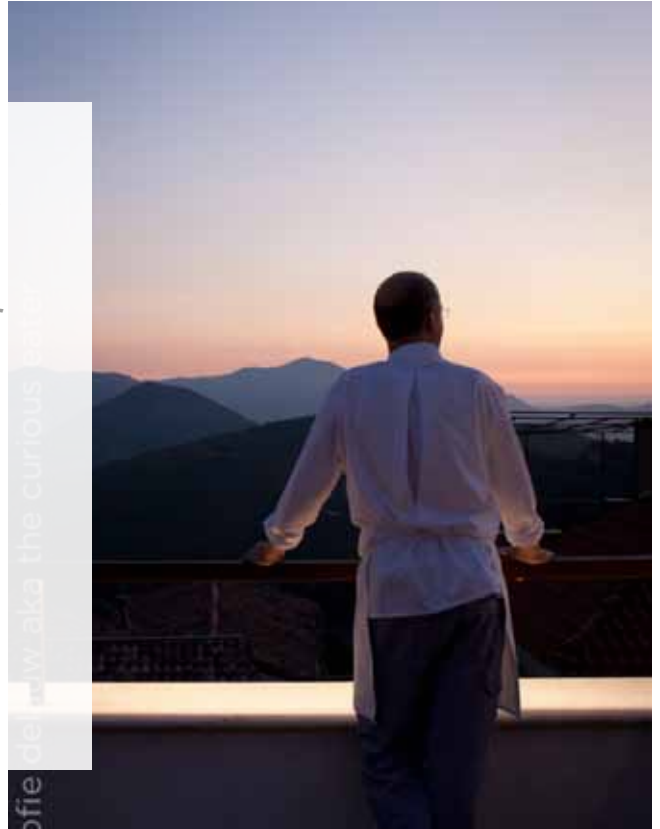
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Sofie Delauw

thecurioseater.com

[...] Franco Pepe is considered one of the best pizza makers in Italy

In a methodical way, Franco Pepe has been experimenting with different types of flour for years. Different blends, different leavening times, different lavorazione. There are no recipes. It's a delicate interaction of the senses: weighing the salt, feeling the dough, hearing the sound of the oven wood. There is nothing forced; nothing is ready before it should be.



Joel Weickgenant

wallstreetjournal.com

His kitchen reveals a blend of high-cuisine ambitions and pizza's peasant past.

Outside Naples, in the town of Caiazzo, a wood stove burns on the first floor of what Franco Pepe calls his laboratory. The stone house, which sits astride a hillside alley, is home to his latest restaurant, Pepe in Grani, which opened last month. Mr.

Pepe is busy testing different flour combinations in a search for the perfect dough for the pizzas his new establishment and pizza maker training facility will serve.

