

BioPizzeria



Pamali Project is a cultural association born on 2016 composed by several initiatives among national and international territory

This cultural wave is been on air since 2010 with the Pamali Festival that gather music, artistic performances, exhibitions, art expos and much more.

Pamali means Peace, Love and Freedom and that's what we want to transmit to people when they step into the festival's entrance, into our shows, when they co-work with us or when they taste our delicious, biological and natural products.

Among the new Pamali Project's ideas there's the Biopizzeria. This business has born to provide natural pizza and healthy food within our own festival.

After many working years, the Biopizzeria is now expanding and keep researching to bring healthy and biologic food branded Pamali among the national and international territory. Elevating - with no doubt - the quality of the hosting manifestation and so to introduce itself to the public.

The Pamali Bio Pizza was born from our love for healthy and biologic ingredients and from our will to promote the aware consume of local and top quality products. Pamali staff put literally its hands "in pasta" to provide a 100% Bio Pizza, when possible made with km 0 ingredients. Among the main suppliers there are Ecor, NaturaSi and CuoreBio, enterprises leading the Italian biologic goods distribution.

Biopizzeria's staff cares about its customers and about peculiar nutritional styles, offering gluten free dough and rice milk "mozzarella" for vegans and lactose intolerants.

Pizza's flavours change concerning the period of the year because we always try to put seasonal vegetables in the menu. Our target is to be supplied only by local farmers who work with the biologic system, so to support the developing of a healthy and "km 0" food's consume. Whenever that's not possible, we use ingredients strictly certified that we buy from the enterprises mentioned above.

The dough is light, slowly leavened, composed by a mix of different flours; we don't use typical mozzarella, but a semi-matured biologic cheese.

Our oven is entirely built by ourselves during the days before festivals. It's made up by refractory materials hob, 18/10 Inox steel interior roof and raw earth and straw covering (natural and strong insulating).

As shop we designed a geodetic dome - 7 meters wide and 3 meters tall - enriched by cloth decorations and original scenography extemporized with on-site materials. The cupola is provided with a covering that guarantees a safe and dry shelter even during eventual bad weather.

Our team vaunts a ten of people - it may vary depending by festivals' proportions - that work to ensure incessancy to the Bio Pizzeria opened from morning 'till late. Normally our staff can easily bring out up to 160/180 pizzas per hour.

Today we exclusively perform at:

- Mandrea Music Festival 2017 (16 - 20 August 2017)

- Pamali Festival



Our freshly baked pizzas are served in organic straw paper sheets

Staff in preparation



Construction and preparation of the stand of the circus Biopizzera



**Oven Made by us,
refractory material,
18/10 stainless steel,
raw earth, bricks and
straw**

If you want to bring our healthy and delicious pizzas at your event please contact us:

President Pamali Project

Claudio D'Altoè +39 3383518759

Responsable BioPizzeria

Valerio Da Ros +39 3345764388

E-mail: Organizzazione@pamali.it

If you want to know more about the association and BioPizzeria Pamali Project

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