



The Best Pizzas In The World Are In Lisbon



Now it is official: Sapkota gave us the best pizzas in the world putting Portugal in the map of international gastronomy.

Tanka Sapkota was born in Damek, Nepal, on the 15th of January of 1974 and about 20 years ago he accepted his first job in Portugal.

He is the owner and chef of Come Prima (1999), an Italian restaurant and Forno D' Oro at Artilharia 1 Street. Tanka Giovanni – name he adopted after spending some time in Italy – has made Lisbon special offering his cuisine to the city's habitants.

The international magazine "Follow me To Travel" has travelled through the five continents in order to choose the Best Pizzas in the World and Forno D' Oro stayed among the 20 best Pizzerias. Forno D' Oro was the only restaurant in the Iberian

Peninsula to be awarded of the 5 European Pizzerias. This space, which opened a little over a year ago, has already been awarded Best Entrepreneur AHRESP 2016 and Verace Pizza Napoletana, the highest award in the pizza universe, the “Michelin Star of Pizzas”. Aiming to prepare Verace Pizza Napolitana, a nine tons oven was built by the Italian company Stefano Ferrara (the best wood-fired pizza oven manufacturer in the world), with volcanic rocks from Vesuvius and lined with gold leaves (there are only two gold lined wood-fired ovens in the world, the other one is in New-York).



Pizzas at Forno D' Oro are prepared with organic-natural yeast (this culture yeast was passed on to Sapkota by one of his masters, the famous Gabriele Bonci – considered the Michelangelo of Pizzas in Italy). The flour used is considered the best for pizzas in Italy, the flour Caputo, along with purified water. Kneaded in the Pietro Berto machine with *bracci tuffanti* (the Ferrari of kneading machines, it doesn't warm up the dough), it then proves for 36 hours, after that it goes in to the oven at 480 Celsius for 70 seconds. The pizzas are topped with San Marzano PDO tomatoes (the best tomatoes for pizzas in the world) and Fior Di Latte cheese, and the other ingredients used, Italian and Portuguese, are all first quality PDO. The result is a soft, tasty and easy to digest pizza (this is its secret).

At Forno D' Oro best Experience Lisbon was advised to have a craft beer along with the pizza (as usual in Italy), so you will find an extensive menu of craft beers, most of them from Italy, but also from other parts of the world, mostly Belgium and Germany, apart from Portugal.



Pizzeria Forno D' Oro has been a success from the start, named by the national and international press as one of the best pizzerias in the world, due to the quality of the pizzas, his ambience and décor (the restaurant's decorator is Cristina Santos e Silva, prestigious Portuguese architect). If you are a food lover then this is a place you should not miss. Come and experience with us the best Lisbon has to offer.