



## **Leeds Chef wins Coveted Pizza Industry Award**

**Competition winners announced just in time for National Pizza Week which takes place from 21<sup>st</sup> - 27<sup>th</sup> November 2022.**

A chef from Leeds has scooped a top prize at the annual Pizza, Pasta & Italian Food Industry (PAPA) Awards for his 'Pie in the Sky' creation.

Dan Hall from Mozzafella wowed the panel of judges, which included celebrity chef Theo Randall, scooping the winning prize in the Whitworth Bros New York Style category.

'Pie in the Sky'- Classic NY Cheese Pizza



### **About Dan**

Dan has always loved pizza and got his first pizza oven in 2017, quickly becoming obsessed with making (and eating!) pizza.

In 2018 he launched Mozzafella as a pop-up pizzeria, initially at a local farmers market. However, this quickly expanded to bars and festivals, as well as doing private catering.

In 2019 he was overjoyed to win Best Pizzeria in 'The Food Awards - England' beating some pretty strong competition.

In 2021 Dan was crowned with the coveted title of Pizza Chef of the Year at the PAPA Awards, only to take another prize this year.

During the pandemic Dan was very busy developing a frozen Neapolitan product which is currently being stocked at an award-winning bakery. He is also a brand ambassador for Ooni, one of the UK's main domestic pizza oven manufacturers.

One day he would like to own a bricks and mortar venue, serving Neapolitan pizza but also showcasing different pizza styles throughout the world. He would like to expand into consultancy and training as he enjoys sharing his knowledge and skills with people.



### **About the PAPA Awards**

Each year, the country's top chefs and food product designers go head-to-head, showcasing their innovation and technical skills as they create their idea of the perfect pizza in the annual PAPA awards.

Announced just in time for the second annual [National Pizza Week](#) which begins on 21<sup>st</sup> November and runs until 27<sup>th</sup> November, this year's entries have been kneaded, baked, tasted and judged by a panel of industry experts including celebrity chef Theo Randall, Chef & Restaurateur (Head Judge), Enzo Oliveri – Chef & Restaurateur, Marco Fuso – Pizza Chef and Founder of Marco Fuso Pizza Consultancy and Michael Eyre – Product Director, Jestic.

The event is widely regarded as 'setting the industry standards' in the pizza world. Jim Winship, director at PAPA said:

"Winners are judged on innovation, commercial viability and, of course, taste across three categories. It was great to see Dan returning to take yet another award.

"The PAPA Awards is a calendar moment we all look forward to each year. A time when we're always surprised and delighted by the creativity of the entrants."

A full list of this year's winners can be found at <https://itspizzaweek.com>

## **ENDS**

For additional information, images and interview requests, please contact:  
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### **Editors Notes:**

National Pizza Week is sponsored by The Pizza, Pasta & Italian Food Association members Caprinos Pizza and Stateside Foods.

Website: <https://www.itspizzaweek.com>

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