



CAMBRIDGE PIZZA CHEF CREATES AWARD-WINNING PIZZA

Winners of the annual competition to find Britain's best Pizza Chef announced



A pizza chef from Cambridge has scooped two top prizes at the Pizza Chef of the Year competition – a highlight of the annual Pizza, Pasta & Italian Food Industry Awards, which took place in a star-studded ceremony on Thursday, 9 November 2023.

Scott Holden, pizza chef and founder at Scott's All Day in Cambridge, earned accolades for his 'Sicilian Prawn' and 'Pepperoni & Hot Honey Detroit' pizzas which were the best in the two categories in which he competed.

The annual Pizza Chef of the Year competition invites pizza professionals from across the country to enter. They are challenged to create an innovative pizza using a selected sponsored ingredient as the key element and other food components of their choice. The five categories in the 2023 competition were sponsored by Futura Foods, Whitworth Bros., Danish Crown, Silbury and Dawn Farms.

Finalists went head-to-head to create the best-tasting, best-looking and most innovative pizza, all under the watchful eyes of the expert judging panel, including celebrity chef Theo Randall, Marco Fuso, MFP Consultancy, Michael Eyre, product director at Jestic, Michele

Pascarella, Napoli on the Road and co-founder of renowned Pizza Pilgrims restaurants, Thom Elliot.

Then, later that day, Theo Randall and comedian Adam Bloom revealed category winners and the overall champion during the gala evening celebrating the industry at the Royal Lancaster, London.

Scott said about his wins: “I can’t believe I have taken not one, but two awards this evening. I am so pleased that the judges truly enjoyed my creations. My career has been inspired by ingredients and the choices of the bases I used.”

Scott worked in Cambridge a decade ago managing Fitzbillies, following a successful career in London's top casual restaurants like The Pig and Butcher, Smokehouse, and Heirloom. In 2015, he embarked on a journey, working in Vancouver and New York, gaining a deep appreciation for American BBQ and a love for diverse quick food joints.

Inspired by the cosy, diverse eateries in New York, Scott aimed to create a welcoming space for local people by opening Scott's All Day. During lockdown, Scott taught himself to make pizza, which became a deep passion. Scott is now an active member of the UK pizza community, connecting with like-minded enthusiasts through the 'Slice Slingers' WhatsApp group.

Scott continued: “I thought I might be taking a risk by creating a deep Detroit dish, but clearly it has paid off on the day and night! The feedback was so positive, and I am just so thrilled that I came out on top in both categories I entered.

“The competition was fierce – and I enjoyed being surrounded by the best chefs from across the country. It was so interesting to see what is trending in toppings, and also the mixes of flavours and ingredients were so diverse – I can’t wait to see these creations arrive on menus across the nation very soon!”

Jim Winship, director of the Pizza, Pasta & Italian Food Association (PAPA), said: “What we tasted at this event were no ordinary pizzas...with ingredients such as hot star honey, Sicilian pepper flakes and Detroit pizza dough, our chefs are continually pushing the boundaries of creativity within everyone’s favourite slice. We’ve tasted some truly tremendous pizzas!

“Scott’s creations really stood out in both the Silbury and Danish Crown categories. It truly shows how creativity in ingredients can really elevate the humble pizza. Both of his entries wowed the judges, and we all said we could’ve eaten it again and again.”

“Every year, I can’t wait to see what pizzas are placed before me. The entries were unbelievable,” said Theo Randall, one of the esteemed judges.

“I was wowed by the diversity of flavours, textures, and toppings, including some delectable vegetarian ingredients that impressed.

“As always, it is a tricky job to narrow down the winners, but I always just look to the pizzas I still remember and want all over again many slices later. A huge congratulations to all the winners this year. The country is clearly full of pizza talent, and I am proud to judge this competition every year.”

Jim continued: “This competition, and the wider PAPA Awards, are a highlight in the calendar. It is also a precursor to the annual [National Pizza Week](#), a seven-day celebration aiming to support the industry and celebrate the nation’s love of a good pizza. With all the events at this time of year, some say it’s pizza and pasta season in the industry. We just want to ensure that those pizza stars across the country are recognised for their hard work, creativity and passion in another challenging year.

Winners at the Pizza Chef of the Year competition:

Entrants competed over five categories, which were judged on their taste, base quality, presentation, commercial viability and innovative use of the sponsor’s product. Category winners were then put forward for the coveted overall competition winner title.

- Futura Foods YAMAS! Halloumi: Nicola Jackson Jones – Yam-Yasss!
- Whitworth Bros. “Chef’s Special”: Brigi Stamber – Return of the M.A.C
- Silbury Famously Authentic Pizza Sauce: Scott Holden – Pepperoni & Hot Honey Detroit
- Dawn Farms Sustainable Topping: Brigi Stamber – The Clucky Bird
- Danish Crown Supertops: Scott Holden – Sicilian Prawn

Scott’s recipes:

SICILIAN PRAWN PIZZA

Ingredients:

- 30g Danish Crown Chorizo
- 110g Pizza Sauce – Scott has used homemade but feel free to use shop-bought
- 7 Prawns
- 40g Yellow Tomatoes
- 2g Sicilian Pepper Flakes
- 1 Lemon Wedge
- 5g Parsley

Instructions:

1. Cook chorizo in a pan until it’s nicely roasted and flavourful.
2. Put the roasted chorizo and pizza sauce in a blender and blend until smooth.
3. Roll out the pizza dough with a rolling pin into a 12-inch circle shape. You can find pre-made pizza dough at the supermarket to make this recipe quick and easy.
4. Spread the blended sauce evenly over the pizza dough as your pizza base.
5. Scatter raw prawns and yellow tomatoes over the base.
6. Pop the pizza into a pre-heated hot oven for about 90 seconds or until the base is golden.

7. Take the pizza out of the oven and sprinkle with Sicilian pepper flakes, fresh parsley and serve with lemon wedges for extra zing.

PEPPERONI & HOT HONEY DETROIT

Ingredients:

- 110g Silbury Authentic Pizza Sauce
- 150g Mozzarella Grated
- 20g Grated Cheddar
- 5g Grated Grana Padana
- 5g Basil
- 10ml Hot Star Honey
- 320g Detroit Pizza Dough
- 100g Mangalica Slices

Instructions:

1. Pre-cook Detroit dough in a square dish.
2. Add mozzarella and cheddar to the pan.
3. Add Mangalica and pizza sauce.
4. Bake in the oven at 300 degrees for 4 minutes.
5. Top with basil, hot star honey and basil.

ENDS

For additional information, images, and interview requests, please contact:

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Editors Notes:

About the competition:

The annual British competition invites pizza professionals from across the country to enter by creating an innovative pizza using the sponsor's ingredient as the key element and any other ingredients of their choice.

To enter, pizza makers submit written entries, along with photography, which is judged anonymously by the sponsors. Then, the top recipes chosen are invited to the finals, where creations are brought to life.

All contestants are asked to consider the judging criteria when creating their dish – which are taste, base quality, presentation, commercial viability, and innovative use of sponsors products.

The competition is also seen as the precursor to another annual event in the pizza calendar – National Pizza Week, which will be celebrated between 20th-26th November 2023.

About National Pizza Week:

National Pizza Week takes place from 20-26 November 2023. The annual event showcases the breadth, quality and innovation found within the UK's pizza sector. Find out more

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

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About The Pizza, Pasta and Italian Food Association:

The Pizza, Pasta & Italian Food Association (PAPA) is the only formal trade body in the UK representing the broad pizza and Italian food and drink industry. Simply put, they help their members to do better business, whether it be in challenging legislation on their behalf, helping them to understand the impact of changing markets and legislation on their business or in bringing their members together to network and learn. They do all they can to boost the profile of and the opportunity in the pizza, pasta and Italian food market, giving their members – whether they are manufacturers, suppliers or restaurateurs – the best platform from which they can trade.