

# WHEN PIZZA BECOMES ART

Who would have thought that the preparation of pizza, one of the most authentic and original dishes representative of Italian cuisine, could be transformed into an acrobatic performance?

Pizza knows no boundaries of age, social class or culture, and there are countless appetizing ways it can be prepared to appeal to even the most sophisticated palate. Now you can experience for yourself the grand master of pizza preparation and cooking, at Italian Gusto Festival.

Enzo Prete, born in Ostuni,



a picturesque village in Puglia in southern Italy, is without a shadow of a doubt the master of pizza, a passionate chef who has made pizza his *raison d'être*. His enthusiasm, determination and creativity have propelled him to a series of international

achievements. Enzo has taught in and established schools specialising in training pizza-makers, and was crowned European Pizza Champion in 1996 and 1998, and he took part in the Pizza World Championship in 1997 and 2001. He is widely known on Italian TV, and his skill with ingredients and pastry modelling are legendary.

Enzo is the President of AMAR (Associazione Maestri d'Arte Ristoratori e Pizzaioli), manages a huge number of pizzerias, and in 1998 founded the original and incredibly

successful exhibition called Giro Pizza Italia.

Enzo Prete, will be on show during Italian Gusto 2005, and this could be a once in a life time opportunity to experience his culinary skill. These are not just pizzas, they are works of art, created just for you in a magically choreographed performance.

**■ Italian Gusto Festival 2005 will be held at the Barbican Centre, London between 14-16 October. For more information or to book tickets, visit [www.italiangustofestival.com](http://www.italiangustofestival.com).**

## RESTAURANT OF THE MONTH



### PARADISO RESTAURANTS

Top restaurant group Paradiso Olivelli has recently added to its repertoire with a smart new place in Wapping, east London. With its stylish and minimalist decor, this is a far cry from the classic trattoria and showcases the delicacies from a real woodfired oven with special treats from Sicilian cuisine, such as meatballs and *crepella verde* (a spinach pancake with dolcelatte cheese and coated with a fine honey and hazelnut crust). Go during the day and enjoy the fantastic view over the River Thames.

■ Paradiso is at 1 Wapping High Street, London E1, open every day from 12 to 12. Phone 0207 4813223 or visit [www.ristoranteparadiso.co.uk](http://www.ristoranteparadiso.co.uk)



## What's on the menu?

Eat your way around the world with On The Menu, a company specialising in gourmet tours in locations as varied as Bali, Australia and, of course, Italy. Their Tuscan eight-day stay in a lovely villa includes instruction in every type of dish, from pizza made in a woodfired oven to elaborate four-course feasts. Eat and drink outdoors while enjoying the great view from the terrace. Situated an hour from Florence, this holiday includes accommodation, lessons and visits to olive mills and other culinary places of interest, plus lots of good eating and drinking. The cost is £1,445 each for a couple but a non-cooking companion can pay less.

■ Phone 08708 998844 or go to [www.holidayonthemenu.com](http://www.holidayonthemenu.com)