



Marra Forni

West Coast U.S. Pizza Team Trials

Presented By:

Dominic's Italian Restaurant

Tuesday, August 8, 2017 - 10am to 4pm (or as needed)

Open invite (20 max) - *1 person per pizzeria location

Top Prize - Free trip to 2018 World Pizza Championship, Parma, Italy

\$125.00 per contestant

Rules:

Contestant **must** make two (2) 12" or 14" pizzas. 2 oven types will be offered, Baker's pride deck oven and a Marra Forni Neapolitan style oven. Styles that fall into this category include, but are not limited to, the following: Chicago, Detroit, Grandma, Ohio Valley, Old Forge and Sicilian. Neapolitan style and traditional round.

Competitors provide the dough, cheese/cheese blend and spices. They must use a red sauce. No more than two (2) of the following toppings may be added: Pepperoni, Sausage, Bacon, Ham, Mushrooms, Peppers, Tomatoes, Onions and Olives. Please note that different varieties of these toppings will constitute only one (1) topping. A drizzle of extra-virgin olive oil after baking is acceptable; no other drizzles are allowed. A competitor's pizza will be disqualified if the judges decide it contains too many toppings or impermissible toppings.

Each contestant will have **20 minutes** to assemble and bake his or her pizzas. Contestants will be timed by Dominic's staff. Failure to adhere to time restrictions will result in a 5 point deduction on each judges score card for every minute past 20 minutes. No more than 25 minutes will be given. Once you reach 25 minutes you will have to present your pie, whether it is finished or not. Failure to clean up in a presentable fashion will also result in an automatic deduction of 5 points on each judge's scorecard. You will present 1 cut pizza to the judging panel and 1 cut pizza to invited guests that will enjoy a pizza and wine/beer pairing.

Winners: There will be a 1st, 2nd and 3rd place winner. The 1st place winner will receive the grand prize trip to the WPC in Parma, Italy in 2018. 2nd and 3rd place winners will receive a trophy paddle.

"Iron Pizzaiolo People's Choice": Participants will make pizzas for a 5 p.m. seating. Dominic's will sell tickets to the first 150 customers.



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Your pizzas will be paired with beer and wine. Guests will cast tickets to vote for their favorite pizza. A portion of the proceeds will go to a local charity. We are anticipating on having local San Diego news channels. Dominic's will provide dough, sauce and ingredients for these pizzas. It will be like an iron chef type competition. Dominic's Italian Restaurant will provide a secret ingredient you must incorporate into your pizza. No time limits for this.