

# BOOTH A20

WEDNESDAY 21<sup>st</sup> JUNE

## EUROPEAN PIZZA CHAMPIONSHIP

🕒 10.00 - 15.30

### THE COMPETITION

*Live Show*

European Pizza Championship commences with participation from pizzaiolos across Europe. During the championship, participants compete to demonstrate their skills in creating the best pizzas.

🕒 15.30 - 16.30

### THE FINALS

*Live Show*

Witness the thrilling finals of European Pizza Championship, where top pizzaiolos from all over Europe compete for the first place. Marvel at their culinary skills as they craft exquisite pizzas with precision and creativity.

🕒 16.30 - 17.00

### THE AWARDS

*Winners Announcement*

Celebrate the crowning moment of the European Pizza Championship as the winners are awarded on stage. The anticipation builds as the expert judges reveal the champions, recognizing their outstanding craftsmanship and culinary expertise.



# EPSS THEATRE SCHEDULE

THURSDAY 22<sup>nd</sup> JUNE

## PIZZA AS A BUSINESS

🕒 10.30 - 11.30

### PIZZA NAPOLETANA BY L'ANTICA PIZZERIA DA MICHELE

*Culinary Workshop*

**Alessandro Condurro** (CEO - L'Antica Pizzeria Da Michele in the World)  
**Elio Barbone** (Head Chef - L'Antica Pizzeria da Michele - Soho Branch)

🕒 12:00 - 12:40

### PIZZA AL PORTAFOGLIO: THE PERFECT ITALIAN STREET FOOD

*Culinary Workshop*

**Lorenzo Ottaviani** (Owner - 450 Degrees)

🕒 13.00 - 13.40

### THE PINSA'S STORM: THE IDEAL SOLUTION FOR BARS AND RESTAURANTS

*Culinary Workshop*

**Carmelo Carnevale** (President - ICC Italian Culinary Consortium)

🕒 14.00 - 14.40

### PIZZA CONTEMPORANEA BY NAPOLI ON THE ROAD

*Culinary Workshop*

**Michele Pascarella** (Owner - Napoli on the Road)

🕒 15.00 - 15.40

### SIX HANDS MASTERCLASS - THE DIFFERENT PIZZA STYLES: CLASSICA ROMANA, VERACE & CONTEMPORANEA

*Culinary Workshop*

**Lorenzo Ottaviani** (Owner - 450 Degrees)  
**Associazione Verace Pizza Napoletana**  
**Patrick Durastanti** (Executive Chef - 'O Ver)