

pizzapasta

and Italian food magazine

Issue 159 December 2013 www.papa.org.uk

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Galbani

Mozzarella

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www.lactalisfs.co.uk/galbani

Galbani is a registered trademark. 2013 International Cheese Awards at Nantwich, Gold Award - Block Mozzarella open to UK and non-UK entrants: Galbani Mozzarella Cucina.

Casual Dining launches 2014 Interior Design Awards

Diversified Communications UK – organisers of the new Casual Dining trade event at the Business Design Centre in Islington, London – have announced the launch of the 2014 Casual Dining Interior Design Awards.

Forming a central part of the show, the awards will celebrate the best designed restaurants and pubs from across the UK. The entries will be judged by a distinguished panel of industry experts, which will be headed up by David Worthington, chairman of Designersblock and H&M Group and one of the leading design commentators in the UK.

The casual dining market is the fastest growing sector of the UK's eating out industry, worth an estimated £16 billion annually. It's a sector in which the UK is considered world leader and in which design forms an integral part of the brand and dining experience; whether it is a large scale high street multiple or a one off independent pub.

Commenting on today's announcement, Chris Brazier, group event manager of Casual Dining says: "Great brand identity and design is crucial to any successful operator, and these important new awards will showcase the very best designed restaurants and pubs in the country. They present a fantastic opportunity to recognise innovative operators and designers, and to celebrate the continuing success of the UK's Casual Dining market."

The Casual Dining Awards are divided into the following five categories:

- Best Designed Multiple Restaurant 2014
- Best Designed Independent Restaurant 2014
- Best Designed Multiple Branded Pub 2014
- Best Designed Independent Pub 2014
- Best Designed Multiple Unbranded Pub 2014

Entry to the awards is free and open to all establishments, which fall within the broadly defined casual dining category. All shortlisted entries will be then be showcased in a dedicated Awards Gallery at Casual Dining on 26-27 February, with the winners to be announced at a dedicated reception on the afternoon of the opening day.

For more details, and to download a 'call for entries' form, visit www.casualdiningshow.co.uk or contact Chris Brazier.

Visitor registration opens for launch event

Casual Dining – the highly-anticipated new trade event from lunch! organiser Diversified Communications UK – has kicked off its visitor marketing campaign with a bang having already secured nearly one thousand pre-registrations in just the first few weeks.

Launching next year at the Business Design Centre, Islington, in London, on 26-27 February 2014, the event has already garnered industry-wide support from across the UK. And with visitor registration now open a 'who's who' of big name buyers from across the Casual Dining sector have been quick to signal their intention to attend.

Among them are representatives from 3663, Amber Taverns, Aramark, Ask Italian, Baxterstorey, Bramwell Pub Company, Browns Restaurants, Bulldog Hotel Group, Carluccio's, City Centre Restaurants (UK), Compass Group, Elixir UK, Enterprise Inns, Fuller Smith & Turner, Gala Leisure, Gather & Gather, Gourmet Burger Kitchen, Greene King, Harvester, Hilton London Metropole, Jamie Oliver Restaurants, JD Wetherspoon, La Tasca Restaurant Group, Marstons, Mitchells & Butlers, Pizza Hut (UK), Punch Taverns, Sodexo, Spirit Pub Company, SSP UK, Star Pubs and Bars, Stonegate Pub Co, T G I Fridays UK, The Real Eating Co, The Restaurant Group, Tragus Group (Café Rouge, Bella Italia and Strada), Whitbread, Yo Sushi UK, and Zizzi.

"The launch of Casual Dining is inspired," agrees Ian Neill, one of the industry's most successful and respected operators. "Trade



shows are great for finding fresh ideas however they also help create a sense of community, which helps to make us better operators."

It's not just the buyers that are getting behind the Casual Dining concept. With the launch now just under three months away, the show is already 80% sold out, report the organisers and the latest exhibitors to confirm their presence are Nestle, Department 33 (Wines of Bordeaux), Fresh Direct, Lamb Weston, Purified Air, Rational, Reynolds Catering Services and Taylors of Harrogate.

For further information and to register for a free trade ticket, visit www.casualdiningshow.co.uk quoting priority code PR4.



UK round of Pesto Championships held at Italian embassy

The UK round of Italy's Genoa Pesto World Championship took place in London recently at the Italian embassy, with the winner gaining entry to the final to be held Genoa next year.

10 contestants took part (journalists, culinary experts, food writers, performers and photographers) with all required to make pesto in the traditional way using a pestle and mortar (some for the first time in their life!).

Shagufta Ahmed, a British photographer who had never prepared pesto before but who usually uses mortar and pestle to crush sugar and lime and prepare delicious mojito, triumphed in the competition. In second place was Agostina Murgia – an Italian competitor living and working in London as an interpreter. In third place was Manju

Rahim, an English food writer.

The jury included Maurizio Fazzari (president of Accademia Italiana della Cucina in London), the well known Italian chef Antonio Carluccio, pesto producer Matteo Pezzana, Serena Garitta (a TV presenter) and Marinella Mantovani (finalist in the 2008 World Pesto Championships), as well as Gareth Jones and Sara Di Paolo for the Association Palatini.

The competition was preceded by a demonstration of pesto in a mortar held by Gareth Jones, an English journalist and expert gastronome, as well as an 'ambassador' of the Pesto Championship in London and a member of the jury of the World Championship last year. The event was made possible thanks to Liguria International, Confartigianato Liguria and ICE in London.