

THE BAROSSA'S FAVOURITE PIZZA MAKER DECLARED BEST IN AUSTRALIA!

With '07 & '08 witnessing 40's Café owner and head chef, Damon de Ruiten, named best pizza maker in South Australia, it is the year of 2009 that has placed him on the much deserved pedestal of Best Pizza Maker in Australia!

With 2 600 pizzerias Australia wide whittled down to 10 chefs, 5 traditional and 5 gourmet, in Dairy Farmers Best of the Best Pizza Challenge, Damon has enabled the nation to recognize the art and talent required to create the country's best pizza. With passion, determination and persistence on his side, Wednesday the 9th September saw Damon highlight, not only his commitment to achieve excellence with food, but also the support and high standard of his restaurant 40's Café. Whilst showcasing the brilliant produce of the Barossa Valley and South Australia.

Competing alongside the other 4 state winners, de Ruiten grasped the highest scoring pizza with his famous 'Smokey Pizza'. This placed him in the position of best Gourmet Pizza winner, resulting in the head to head 'black box' showdown with the winner of the traditional category to determine the best pizza maker in Australia. 30 minutes is all they were given to construct their final pizza when introduced to an array of ingredients selected by the judging panel, Damon used his wealth of food knowledge and cooking expertise to develop a pizza that has catapulted him into the position of best pizza maker in the nation. This title will see de Ruiten compete in the world championships to be held in Las Vegas, 2010. and was inclusive of \$40`000 in cash and prizes

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Damon's Black Box Recipe

Titled – Wagyu 4 U

INGREDIENTS

Wagyu Beef Bacon	Basil Leaves
Thinly sliced red onion	Zest of Lemon
Capers	Rocket
Dairy Farmers Mozzarella Cheese	Horseradish, fresh
Triple Brie Cheese	Raspberry Vinegar

METHOD

1. Place Wagyu Beef Bacon, some Red Onion, sautéed Capers and Mozzarella Cheese on dough base and place in pre heated oven
2. When pizza is half cooked, top with Triple Brie Cheese, Basil Leaves and zest of Lemon
3. Once pizza is fully cooked, garnish with a salad of Rocket, fresh Horseradish and Red Onion
4. Top with a Capers and Raspberry Vinegar glaze before serving