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PIZZA MAKER EARNS BEST PIZZA DISTINCTION AT WORLD CHAMPIONSHIPS

Ridgefield, Conn. -- (April 15, 2009) Fairfield County pizza maker Bruno DiFabio distinguished himself as the best United States competitor in multiple categories at the World Pizza Championships in Salsomaggiore, Italy last week. DiFabio defeated more than 100 competitors from Italy and the world en route to becoming the Best U.S. Pizza in the Best Pizza Baking competition, while finishing fourth in the fastest pizza dough contest, also the best among U.S. competitors.

DiFabio, who holds more than 15 world pizza-making titles, used old-world pizza-making skills learned from Italian grand masters to become the only U.S. finalist in the culinary portion of the world championships. His entry incorporated his proprietary dough-aging techniques with authentic, fresh Italian ingredients: Barratta cheese, made with sheep's milk, Salami picante, Sicilian olives, premium sundried tomatoes plus homemade sauce and the highest-quality products from the United States.

In addition to heading six successful pizza restaurants in New York and Connecticut, DiFabio earned his international grand master certification from the Scuola Italiana Pizzaioli, and is an instructor at the International School of Pizza in San Francisco, Calif.

(<http://internationalschoolofpizza.com/cpm.php>)

“I’ve been making pizza for 30 years,” DiFabio said. “I’m a student, and also a master.”

DiFabio has held U.S. titles and records for fastest pizza, largest dough stretch, and best pizza. He credits Italian Grand Master Graziano Bertuzzo and Tony Gemignani, founder of the World Pizza Champions, for inspiring his interest in competing on the world stage. With his brother, Dino, DiFabio manages Amore Pizza in Scarsdale, NY, Pinocchio Pizza restaurants in New Canaan, Conn. and Pound Ridge, N.Y. , Stefano's Pizza in Wilton, and Marco Polo Pizza in New Haven (www.worldsbestpizza.net). The DiFabios are first-generation Americans, with their family heritage in Abbruzzo, Italy, birthplace of many of the world's most notable chefs. DiFabio frequently makes public appearances and has been featured on NBC's Today Show, The Food Network, ESPN and on many local news and talk shows in New York, Connecticut and in Italy.