

Annual Celebrity Chef Series raises funds for Wildlands Conservation Trust

Col'Cacchio pizzeria is delighted to announce that its annual Celebrity Chef Series, a gourmet pizza making campaign, raised R227 000 for the Wildlands Conservation Trust, the non-profit organisation striving to maintain South Africa's natural heritage.

Its third competition, which ran from May until the end of August 2011, featured a talented line-up of chefs: Justin Bonello (Cooked Culinary TV Star, author of Cooked in Africa), Neil Jewell (Môreson's Bread & Wine), Bertus Basson (Overture Restaurant) and Marthinus Ferreira (DW Eleven-13 in Jo'burg).

The restaurant chain donated R5 for every celebrity pizza sold during this period and the sponsors, Peroni, Rialto, Parmalat, Bonitas, Food Store, Tukulu and Obikwa wines also contributed significantly to the campaign. In addition to an upfront donation, Peroni donated R1 for every Peroni bought over the period.

Director of Col'Cacchio pizzeria holdings, Kinga Baranowska, commented, "We are delighted with how much money has been raised to help the Wildlands Trust continue to create greener, sustainable communities. We extend our sincere thanks to the most important people involved in this series - the chefs, customers and sponsors."

Pick a taste

The chef's creations, which are still on the menu, include:

- Bertus Basson: Jou Ma Se Spicy Pizza featured the brand's pizzeria thin base topped with Cape Malay chicken strips, red chilli, feta, a green yoghurt drizzle and crushed poppadoms.
- Justin Bonello: The Greengenie was served on a whole-wheat base and contained grated Grana Padano parmesan, roasted garlic, beetroot and butternut, sautéed shitake mushrooms, Danish Feta, rocket and a mixture of pine nuts, pumpkin, sunflower and sesame seeds. It was topped with avocado and a drizzle of balsamic glaze.
- Marthinus Ferreira: Prawn Starr consisted of prawns coated in chilli, garlic and fresh lemon with roasted cherry tomatoes and fresh basil leaves, topped with rocket and sour cream.
- Neil Jewell: Sticky Fingers had a lentil base topped with roasted pork belly, smoked mozzarella and tomato marmalade, finished off with lime and vanilla pickled cucumber and a chilli candy.

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