🗱 BIZCOMMUNITY

Col'Cacchio pizzeria Celebrity Chef Series returns

The Col'Cacchio pizzeria Celebrity Chef Series will be running from September until the end of November 2015. In this year's series, three top South African sport stars team up with three of SA's hottest young chefs to present their take on a signature pizza. The pizzas will be a combination of both chef and sportsman's favourite pizza toppings and flavours.



The gourmet masterpieces will be featured on all Col'Cacchio pizzeria menus during the months of September, October and November:

• September will see Butch James (former 2007 Springbok Rugby World Cup winner) and Kamini Pather's (MasterChef SA, Season 2 Winner) pizza creation featured in all Col'Cacchio pizzeria stores;

• JP Duminy's (Proteas cricketer) and Wynand van Rooyen's (The Flying Boar co-founder and chef) pizza will be featured in October; and

• November will showcase Jabu Mahlangu's (Former Bafana Bafana, Orlando Pirates and Kaizer Chiefs midfielder) and Ivor Jones' (head chef of The Test Kitchen) pizza creation.

Col'Cacchio pizzeria will be donating R5 from every Celebrity Chef Pizza sold to the Children's Hospital Trust, fundraiser for the Red Cross War Memorial Children's Hospital and Paediatric Healthcare in the Western Cape. All funds raised will be used to upgrade and expand the Paediatric Intensive Care Unit (PICU) at the Red Cross War Memorial Children's Hospital.

"We are very excited for this year's Celeb Chef Series. Having the South African sportsmen collaborate with the chefs will bring a completely new element to the series. We are thrilled to again be supporting the Children's Hospital Trust; it is a worthwhile cause we are very happy to endorse and are confident that we will better the amount raised last year," Col'Cacchio pizzeria Director, Kinga Baranowska, commented.

Gold-En-Green pizza

September sees James and Pather's Gold-En-Green pizza in the spotlight. The Gold-En-Green pizza combines (no tomato base) mozzarella, roasted nectarines, prosciutto, rocket, basil, pumpkin seed praline and a balsamic glaze. Paired perfectly with Tabasco Habanero Sauce.

Go to www.colcacchio.co.za for more details