



The most eagerly awaited gourmet pizzas return

Two new categories, a special ingredient and the title of Best Pizza Maker of Spain are some of the novelties of the most gourmet pizza championship.

Europe's most exclusive Fine Food and Beverages Fair and AEPA (Spanish Association of Artisan Pizza Makers) are organising the **Gourmet Pizza Spanish Championship for the fourth consecutive year sponsored by DO Ribeira Sacra**. Jesús Marquina, known as 'Il Dottore Marquinetti', 5 times world champion, will once again be the master of ceremonies of this competition which for 4 days will host masterclasses, acrobatic exhibitions and pizza, lots of pizza on an exclusive stage located in hall 8.

The 4th edition will be full of novelties, to start with the categories, which this year will be 10. In addition to the 8 existing ones - classic, shovel, taglio, gluten-free, più larga, speed and acrobatics - there will be two new ones: the **Neapolitan category**, will be divided into two, classic and contemporary, and the **Argentinian Muzzarella pizza**. In the former, only margherita or marinated pizzas may be submitted, and in the latter, the toppings will be free choice. The Argentinian pizza can only be made with tomato sauce, Argentinian mozzarella cheese, pizza chimichurri, oregano and, optionally, green olives; any added ingredient will be disqualified.

Another novelty is the star ingredient that the contestants' creations will have to include, **Galician Honey**. The product will have a special role as it scores in all categories, and the best pizza in Spain made with Galician Honey Protected Geographical Indication, will also be awarded. Jesús Marquina will prepare a **special and official pizza of the competition** that harmonises with DO Ribeira Sacra wines and also has honey as a main ingredient.

Best Pizza Maker of Spain 2025

In this new edition, the jury will choose the contestant who, having participated in at least 4 categories, obtains the best result in the sum of his or her four best scores and earns the title and the trophy of 'Best Pizza Maker of Spain 2025'.

But that's not all, the winners of each category will have the right to participate, with the AEPA, led by Jesús Marquina, in the Parma World Pizza Championship 2025. For its part, the winner of the Argentinean Muzzarella Pizza category will be nominated european champion and



will represent Europe in the II World Pizza and Empanada Championship held in Buenos Aires.

- **4th Gourmet Pizza Spanish Championship by DO Ribeira Sacra** .
Monday 7 April to Wednesday 9 April, 10:00 am to 19:00 pm and Thursday 10 April, 10:00 to 17:00 pm. Pizza Stage (hall 8)

**From 7 to 10 April 2025
at Ifema Madrid**

**SALÓN
GOURMETS**