

# City pizza best in land, but you can't buy it

## Crust made with Moosehead beer

By Kevin Rollason

A Winnipeg pizza has been named tops in the country — but you can't buy it here.

Or anywhere for that matter. Even though Diana Coutu's pizza took grand prize at a national competition sponsored by *Canadian Pizza Magazine*, she's not planning to make it a regular feature of the menu at Diana's Gourmet Pizza, the 1119 St. Mary's Rd. pizza place she owns with

her husband, Pierre.

But to make sure her win was not just a flash in a pizza pan, she's gearing up to make her award-winning pie in a head-to-head competition with the United States' pizza champion in a competition in Las Vegas in March.

"Passion for great tasting pizza always wins," Coutu said yesterday as she prepared to go to her St. Vital take-out and delivery outlet, which until earlier this year was called Pizza Stop.

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Diana Coutu, co-owner of Diana's Gourmet Pizza, with her award winning pizza, and employees Bo Zhang (from left), Andrei Dumitrescu, Josh Giesbrecht and Cam Couper.

## Pizza

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"I spent two weeks cooking up different recipes and techniques until I found one everyone here gave thumbs up to."

This is no standard pepperoni and mushroom pizza. And it's fancier than a pineapple and ham pie.

The award-winning pizza is loaded with ham, red pepper, tomatoes and green olives while the crust is made with olive oil.

But this pie also has five secret ingredients only one of which she will divulge — Moosehead beer.

Coutu said while the winning pizza is not on their menu, they are thinking of adding it to their menu on a temporary basis.

Coutu also came up with a Parmesan Pepper Chicken pasta dish for the contest, as well as a dessert concoction she calls Cinn-ful Strawberry Whipped Delight.

While — no surprise — the dessert contains cinnamon, once again Moosehead beer also figures prominently in the dough for the cake.

"It's very rich, you might have to

sign a waiver," she joked, adding that all three recipes have to be prepared at the Las Vegas competition.

Not surprisingly, the folks at Moosehead were singing Coutu's praises yesterday.

And the New Brunswick-based brewery is promising to ship free beer to Coutu in Las Vegas for the competition.

"We're just thrilled about it," said Moosehead vice-president Joel Levesque. "We'll be rooting for her... We can't wait to try her pizza."

Drew McCarthy, editor of the magazine, said Coutu won the magazine's first contest against dozens of other pizza makers across the country. He said they are planning to make it an annual event.

"It wasn't a really unusual pizza, but the combination of ingredients was fresh and innovative — it's pizza with a twist."

McCarthy said Coutu's win has already given her the gourmet pizza chef spot on the Canadian Pizza Team which next year will compete in both Las Vegas and Italy.

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