

Mamma's cook-off this Saturday

✖ Black pudding and cactus are some of the unusual ingredients suggested by the winning three entrants – chosen yesterday – taking part in the Mamma's pizza competition cook-off this Saturday.

Mamma's Pizza and Panzerotti invited diners to create the most innovative pizza topping in celebration of the popular restaurant's 25 successful years in Edinburgh's Grassmarket.

Jayne-Leigh Thomas and Simon Lerner, from Edinburgh, and David Waugh, who lives in Fife, beat stiff competition with their creative pizza topping suggestions. Jayne-Leigh's 'All American' pizza includes cactus, artichoke, prosciutto, garlic and fried egg; Simon's 'The BER' features black pudding, poached egg and rocket, and David's creation is topped with red onion marmalade, goat's cheese and basil.

Mamma's owners Paul and Caitriona Duncan have been delighted with the quality of the dozens of entries received.

Paul Duncan says: "We were so impressed with some of the suggestions that it was very difficult for us to narrow it down to just three entrants but we are happy with our final choice and really excited about deciding on the winning pizza on Saturday."

The winning three entrants will cook their pizzas in Mamma's kitchen at 10am this Saturday 29 January in an exciting Pizza Cook-off, before a panel of expert judges decides on the favourite topping. The winning topping will be used on a special pizza named after its creator and featuring on the Mamma's menu throughout summer 2011.

The winner will also enjoy free pizza free for a year and a

complimentary table for four at the Mamma's 25th anniversary party, where the winner will be announced, next Tuesday 1 February at 6pm.

Originally opened in 1985 by two Canadian born actors Angus MacInnes and Phil Craig, Mamma's was taken over by the current owners Paul and Caitriona Duncan in 2003.

Angus MacInnes is best known for playing the Gold Leader in the fourth Star Wars movie (as well as starring in BBC Scotland's weekly drama River City) and is one of the pizza competition judges, alongside Roben Hera from Foodies magazine and owner Paul Duncan.