

Pizza master dreams up new taste treat



THERE is no doubt everyone at the Chefs' Long Table Lunch will be delighted with the renowned pizzas of Joe Haydar on the menu.

The man is a master in the pizza domain and with thousands of slices consumed before the main course in previous years, it is not surprising that guests come to expect only the freshest and the best.

Joe opened the third pizza store in Western Australia, the first Joe's Pizza, in Bunbury 32 years ago and has since changed the way we think about pizzas with the invention of the pizza dog.

It is little surprise that after spending time in Kuala Lumpur during the recent Christmas break, he had the opportunity to impress investors with his pizza-making prowess and now plans to open a store in that city this year.

"They were so rapt—it was meant to be a snack but it ended up being 17 pizzas," Joe said.

"The investors turned around and said, 'When can you start?'"

This will be the fifth year Joe and his team have been involved in the Chefs' Long Table Lunch and with each year, comes the introduction of a new pizza. This year, people will have to wait until the event if they want to test the new margherita supreme, a guaranteed treat for the tastebuds with mushroom, fresh tomato and anchovies scattered through the dough.

"All my pizzas are gourmet—we make fresh pizza, the difference begins with the pastry and it is made fresh in front of you," Joe said.

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