

Two chefs equal one great pizza

Brayden Kozak of *Three Boars* and David Escamilla of *Rosso Pizzeria* create a delicious bison pizza for *Relish Film Fest* week.



Brayden Kozak, Three Boars and David Escamilla, Rosso Pizzeria came together in November to collaborate on a dish for *Relish Food on Film Festival's* opening night.

First stop was Jacqueline Fisher at Canadian Rangeland Bison. Chef Kozak had worked with the company during Cook it Raw and Relish Film Fest wanted to feature bison.

As Rosso is next door to the Garneau Theatre, home of *Relish Film Fest*, would they consider offering the pizza as the feature during the festival? Yes!

What cut? The chefs wanted something not too lean with lots of flavour. Jacqueline Fisher from Canadian Rangeland Bison dropped off a bison shoulder at Rosso. Chef did a long slow braise.

Neither chef had made a pizza with bison before. Together they came up with a colourful pie brimming with the flavours of the season—unctuous bison shoulder, with chunks of roasted squash providing some sweetness, woody wild mushrooms and tangy Taleggio cheese with a drizzle of cold-pressed canola vinaigrette. Crispy (deep-fried) beets scattered over provided crunch.

Red or white sauce? Two pizzas were made for the test run, one with the vinaigrette and one with Rosso's tomato sauce. The white pizza was a better balance of flavours. "It didn't need the tomato sauce," said Brayden, a new convert to the concept of white pizza.

How did it sell? "People loved it," said Dave Manna, owner of Rosso. "The cross-promotion was fun, a great way to get new business." ●

Top: David Escamilla (L) and Brayden Kozak show off their pizzas. Facing page, clockwise from top: David cuts squash; Braydon deep-fries beets; chowing down.

All photos Kevan Morin, Curtis Comeau Photography.

