#VeraPizzaContest2025 Rules – 6th Edition

The VERA PIZZA contest offers all enthusiasts the opportunity to showcase their ability to make Neapolitan Pizza at home and win free training courses.
Inspired by the AVPN International Regulations, available at https://www.pizzanapoletana.org/en/ricetta_pizza_napoletana, participants may choose to prepare a margherita, a marinara, a creative variant with other ingredients, or even a fried pizza.

The essential requirement, without exception, is that the pizza must be cooked at home, using a domestic wood-fired, electric, or gas oven, or fried in a pan or deep fryer. Pizzas cooked using the combo method, on refractory stone or steel plate placed inside a home oven (electric, wood-fired, or gas) are allowed. A panel of expert judges will award the pizza deemed most aesthetically beautiful and closest to a true Neapolitan Pizza.
Participation in the contest is completely free.

The contest is open to all amateurs and consists of three phases:

FIRST PHASE

It will run from 00:00 (GMT +1) on Wednesday, October 22 to 24:00 (GMT +1) on Tuesday, November 11, 2025.
To participate, you must:

- Follow the Facebook profile @verapizzanapoletana
- Send via Messenger to AVPN:
    - A photo of your homemade pizza, indicating the name of the pizza and the participant's full name
    - A photo of the participant holding the pizza
    - A photo of the oven or fryer used
    - For fried pizza, a photo of the inside of the cut pizza is required

Only close-up photos of the pizza or the participant holding the pizza clearly visible will be accepted.

The submitted photos will be published in the album "Vera Pizza Contest 2025" on the Facebook page @verapizzanapoletana.

A jury composed of 3 Master Instructors from the Associazione Verace Pizza Napoletana and/or industry professionals will select the top 5 pizzas each week. Specifically, 5 pizzas will be selected from those submitted during each of the following weeks:

- October 22–28, 2025
- October 29–November 4, 2025
- November 5–11, 2025

The date and time of photo receipt via Messenger will be considered valid. The jury composition and its members will be announced by October 25, 2025.
Each participant may enter the contest each week by submitting a new pizza, only if they were not selected in previous weeks.

SECOND PHASE

The second phase involves a final evaluation of the 15 most voted photos by a jury of 5 master pizzaioli and/or industry professionals, who will decide, by November 21 and at their sole discretion, the top 3 entries (no ranking order).
Judges will evaluate based on shape, cooking, appeal, and topping of the pizza.
The jury composition and its members will be announced by November 20, 2025.

THIRD PHASE

The 3 participants selected during the second phase will be hosted in Naples for the grand finale from December 10 to 11, 2025.
On December 10, they must prepare their dough on-site (Via Capodimonte 19A - 80131 Naples) and then present to the jury the following day a margherita pizza (ingredients provided) and a personal pizza (ingredients to be procured by the participant). The jury will draw up the final ranking and declare the winner.
If one or more of the 3 participants cannot attend the final, the next in line will be invited.

PRIZES

1st Place Winner:

- A 9-day basic professional course at the AVPN School in Naples, as described at https://www.pizzanapoletana.org/en/corso_base
- Qualification for the "Amateurs" finals of the Vera Pizza Napoletana Champion 2026 with flight and stay in Naples
- 1 dough box and a supply of Mulini Caputo flour
- Probaker 10Plus KYS Norway mixer
- KYS Vero 500 PRO KYS Norway oven
- Selection of Sorì dairy products
- "A casa Mia" kit + plate + rolling board by Gi.Metal
- Whole 5 kg Favola Mortadella by Mec Palmieri | Favola

2nd Place Winner:

- A 2 or 3-day advanced professional course at the AVPN School in Naples, freely chosen from those listed at https://www.pizzanapoletana.org/en/corsi_avanzati
- Qualification for the "Amateurs" finals of the Vera Pizza Napoletana Champion 2026 with flight to Naples
- 1 dough box and a supply of Mulini Caputo flour
- Probaker 7 KYS Norway mixer
- Selection of Sorì dairy products
- "A casa Mia" kit + plate by Gi.Metal
- Half 5 kg Cotto il Favoloso by Mec Palmieri | Favola

3rd Place Winner:

- A 4-hour amateur course at the AVPN School in Naples, as described at https://www.pizzanapoletana.org/en/pizzaiolo_napoletano_per_un_giorno,

- Qualification for the “Amateurs” finals of the Vera Pizza Napoletana Champion 2026 with flight to Naples
- 1 dough box and a supply of Mulini Caputo flour
- Probaker 5 KYS Norway mixer
- Selection of Sorì dairy products
- “A casa Mia” kit by Gi.Metal
- 2.5 kg Favola Mortadella by Mec Palmieri | Favola

Winners may gift their prize to another person.

The top 15 finalists win free membership to the Friends of Vera Pizza Napoletana Club and qualification for the “Amateurs” finals of the Vera Pizza Napoletana Champion 2026 in Naples.
The contest is governed by these rules, which participants must read before entering.

Notes
By participating, the entrant grants and authorizes the Associazione Verace Pizza Napoletana to use and publish the recipe, photos, and materials submitted, created, and published for the contest, both in print and multimedia formats (internet, radio, and television).
By entering this contest, photo authors on Facebook confirm and certify that:

- The material uploaded to Facebook for contest participation was created by them
- Each participant is responsible for ensuring that photo publication does not raise any legal disputes
- The organizer reserves the right to remove photos deemed unsuitable or not meeting the criteria, and may choose not to publish them on its channels, with prior notice via private message to the participant

The data collected during this initiative will be processed in accordance with current privacy regulations, specifically EU Regulation 2016/679 (GDPR), effective May 25, 2018, for the management of the Contest, AVPN initiatives related to the contest, and the awarding of merit-based recognitions.