



FEDERICA MIGNACCA

Profile



Pizza maker of the Italian School of Pizza Makers

Born in 1987, Federica Mignacca aka “anarchic pizza chef”, after graduating with a degree in Languages in the Information Society, by the University of Rome Tor Vergata, began to take her first steps in the world of pizza through “Pizza Culture”, a course created by Slow Food in collaboration with the University of Gastronomic Sciences of Pollenzo. After the course, Federica had the opportunity to start getting her “hands in the dough” through a training internship in the world of pizza in a well-known Neapolitan pizzeria. In 2019 she ranked fifth at the Verace Pizza Napoletana Olympics, in the under 35 category. In 2020 she was co-host of Pizza Girls, a television program that aims to enhance the world of “female” pizza. In 2022, she won the “First lady” and “Best Maker” awards (ex aequo with Salvatore Santucci) at the Verace Neapolitan Pizza Olympics. Since 2023, she has been a Master Instructor of the SIP - Italian Pizza Makers School. In 2024, she was one of the protagonists of the new edition of Pizza Girls, currently broadcast on Rai Italia and Rai Premium. Federica has always been a Slow Food member, and is also the Alliance Cook, the project that brings together chefs who share the principles of the international association. Co-founder of the Montanarina Story project, which sees fried pizza in an itinerant way. Particularly attentive to the construction of menus and recipes in order to enhance them, the pizza, the identity it represents and the territory. Research that includes: flours, ingredients, doughs, processes, organization and planning of the roles of the operators involved in production and the equipment used.