



COOK LIKE A STAR



TARA HATTAN

27

TULSA, OK

HT: TULSA, OK

PIZZA SPINNER

 @tarahattan (1.5K)

TALENT: PIZZA SPINNER

ABOUT

- Tara is a World Pizza Champion who hails from Tulsa. As a child, she recalls cooking with her mom every single night. Tara watched as her mom worked magic in the kitchen, soaking up every bit of knowledge that she could. Tara graduated from high school at 16-years-old and started working at a pizza shop. She immediately found that she had a knack for skillfully tossing dough and she started adding her own flare. From there, her career as a pizza acrobat began to truly take shape.
- She competed in her first competition at the World Pizza Champions show in Las Vegas when she was 21-years-old. Since then, Tara has come a long way and is only getting better. She is now arguably known as the "Fastest Pizza Spinner in The World." Known for her spinning tricks, she can toss dough behind her back, over her shoulder, and a variety of other methods.
- Tara admits that the pizza industry has always been a boy's club, so it's rare to see a female in competitions. She says she'll show up to a competition and see many of the men snickering and wondering what she's doing there... but once Tara starts spinning dough, jaws drop and the snickering turns to awe.
- She is the GM at a local pizza shop and is co-owner of another one. Some of Tara's favorite pizzas to cook include the Pickle Pizza, the Philly Cheesesteak Pizza, and the Pepperoni Jamfest, among others.
- Tara, a pizza acrobat, will create a dazzling act for the judges showcasing her World Champion skills. She will begin by flouring the dough and then proceed to spin it high in the air. Tara will then execute a full handstand while spinning the pizza over her back. Suddenly, a second dough will appear, and she will spin both simultaneously, maneuvering onto her back while spinning the dough underneath her legs. Following this extravagant display, she will whip up a classic pizza from her restaurant, such as the Philly Cheesesteak pizza, before cooking it in a fast pizza oven and serving it to the judges.

