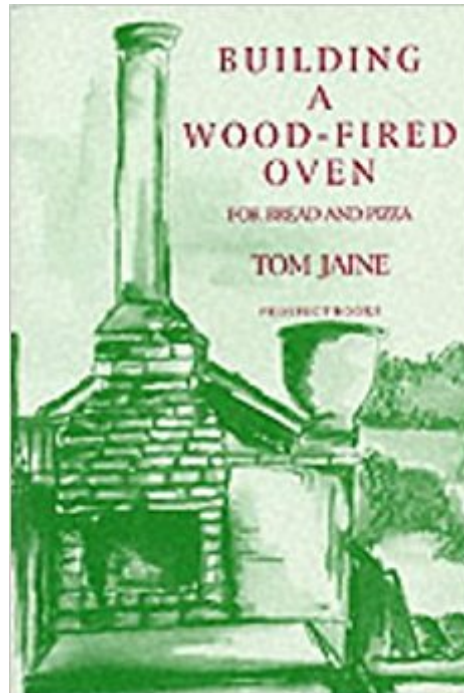




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Building A Wood-Fired Oven For Bread And Pizza



Synopsis

The ultimate project for the DIY cook: a chance to construct a working oven, as adjunct to the barbecue, for baking home-made bread and pizza. Have you ever wondered why bread doesn't taste like it used to? Bread with never the chance to develop the crackling deep crust, or capture that aroma of wheat that comes from making bread slowly, and baking it in brick: this book holds the secret. Ovens were invented in the ancient world for one thing only: baking bread. Their design, materials and methods of firing have not changed over millennia. The ovens now working in the Greek countryside-or which stand ruined in village squares in the Dordogne-are the same as those that baked bread for Caesar. This ancient technology is within our grasp. The construction of a brick oven in the garden (no fire hazards, no major structural problems, no planning difficulties) is described with the novice builder in mind, the plan based on the authors own oven, running in Devon today. Detailed plans and illustrations are provided. Further chapters describe how to fire and run such ovens, and give guidance on bread and pizzas which are ten times better, and tenderer, than any baked in the usual cooker. And there is information on restoring and running old ovens thousands of which have survived in farmhouses across Britain.

Book Information

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Customer Reviews

The ultimate project from the DIY cook and baker: an oven in your own back yard. Pizza cooks faster and is more tender, bread crusts as it's never crusted before. The anticipation prompted by the smoking chimney is indescribable, the results without peer. This little book tells how to build and outdoor brick oven from scratch, with working drawings; and how to restore an existing oven if your

house is so lucky to have one. There is guidance in firing and running the oven, and a recipe for good measure. Table of Contents: Introduction 1. Construction 2. Running the oven 3. Restoration 4. Recipe Bibliography

Tom Jaine is the editorial director at Prospect Books, which he has run since 1993. He has been a restaurateur, an author of cookbooks, editor of the Good Food Guide, and editor of the revised edition of the Oxford Companion to Food. --This text refers to an alternate Paperback edition.

Too much history and poor building instructions. Very cumbersome stove

Very useful. I built my own oven following this book

the book does not gives specifics i was looking for something more a do it yourself that had detailed plans

thank you

wonderful examination of the development of the public oven in Europe and how we can adapt those open hearths to our own backyard uses.

Many of these books don't give you enough info. This is one of them. I have a degree in design & I'm a fairly competent DIYer. It have taken multiple "books" like these to get all the info I need. To build it myself.

Helpful

The book gives one set of plans without much discussion on how to modify them. I was hoping for more theory and explanation about size, height, chimney placement etc. In British fashion, the author uses more words than necessary to explain himself (think Dickens). Overall, not a complete waste of time, but less helpful than the title would lead you to believe.

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