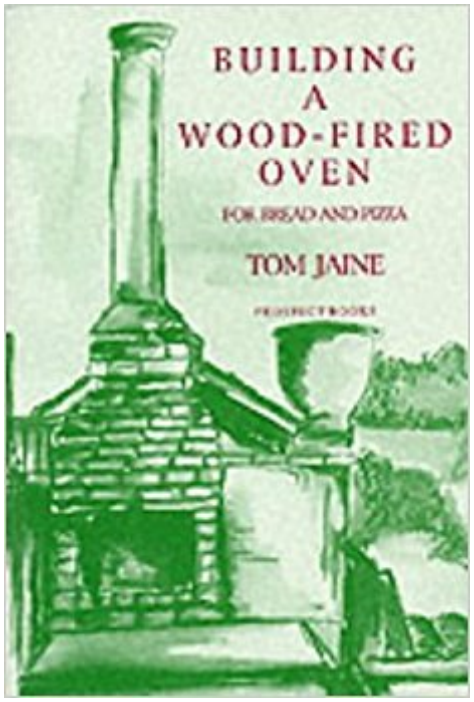
Ebook Directory
the best source of ebook

The book was found

Building A Wood-Fired Oven For Bread And Pizza



PDF
Adobe
DOWNLOAD EBOOK

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 doesnt 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

Paperback: 113 pages
Publisher: Prospect Books; 12 edition (January 1996)
Language: English
ISBN-10: 090732570X
ISBN-13: 978-0907325703
Product Dimensions: 9.2 x 6.2 x 0.3 inches
Shipping Weight: 6.4 ounces
Average Customer Review: 3.3 out of 5 stars 18 customer reviews
Best Sellers Rank: #1,079,436 in Books (See Top 100 in Books) #145 inÃ Â Books > Cookbooks, Food & Wine > Baking > Pizza #810 inÃ Â Books > Cookbooks, Food & Wine > Baking > Bread #1025 inÃ Â Books > Cookbooks, Food & Wine > Outdoor Cooking

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 explaination 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.

Download to continue reading...

BREAD MACHINE COOKBOOK: 120 Most Delicious Bread Machine Recipes (bread, bread bible, bread makers, breakfast, bread machine cookbook, bread baking, bread making, healthy, healthy

recipes) The Essential Wood Fired Pizza Cookbook: Recipes and Techniques From My Wood Fired Oven Building a Wood-Fired Oven for Bread and Pizza Build Your Own Earth Oven: A Low-Cost Wood-Fired Mud Oven, Simple Sourdough Bread, Perfect Loaves, 3rd Edition The Pizza Bible: The World's Favorite Pizza Styles, from Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones and Focaccia to New York, New Haven, Detroit, and more Wood-Fired Oven Cookbook: 70 Recipes for Incredible Stone-Baked Pizzas and Breads, Roasts, Cakes and Desserts, All Specially Devised for the Outdoor Oven and Illustrated in Over 400 Photographs Make Artisan Bread: Bake Homemade Artisan Bread, The Best Bread Recipes, Become A Great Baker. Learn How To Bake Perfect Pizza, Rolls, Loves, Baguetts etc. Enjoy This Baking Cookbook Oster Expressbake Bread Machine Cookbook: 101 Classic Recipes With Expert Instructions For Your Bread Maker (Bread Machine & Bread Maker Recipes) Oster Expressbake Bread Machine Cookbook: 101 Classic Recipes With Expert Instructions For Your Bread Maker (Bread Machine & Bread Maker Recipes) (Volume 1) The Big Gluten-Free Bread Cookbook Vol. 1: Feel the Spirit in Your Little Kitchen with 500 Secret Holiday Bread Recipes! (Vegan Gluten Free Bread, Gluten ... Cookbook,..) (Gluten-Free Bread Territory) From the Wood-Fired Oven: New and Traditional Techniques for Cooking and Baking with Fire Wood-Fired Cooking: Techniques and Recipes for the Grill, Backyard Oven, Fireplace, and Campfire The Pizza Therapy Pizza Book: Unlock the Secret of Making Simple, Easy Pizza Pizza: A cookbook filled with recipes perfect bread, sauce and toppings: A cookbook full of delicious pizza recipes Dutch Oven Cookbook for Meals and Desserts: A Dutch Oven Camping Cookbook Full with Delicious Dutch Oven Recipes Dutch Oven Cooking: More Easy Dutch Oven One-Pot Meal Recipes (Dutch Oven Cookbook Book 2) Dutch Oven Cookbook - Dutch Oven Recipes for Camping: Easy Dutch Oven Cooking for the Outdoor Nuwave Oven Cookbook: Easy & Healthy Nuwave Oven Recipes For The Everyday Home Ã¢â ¬â œ Delicious Triple-Tested, Family-Approved Nuwave Oven Recipes (Clean Eating Book 1) Nuwave Oven Cookbook: Easy & Healthy Nuwave Oven Recipes For The Everyday Home Ã¢â ¬â œ Delicious Triple-Tested, Family-Approved Nuwave Oven Recipes (Clean Eating) (Volume 1) The Dutch Oven Cookbook: 25 Delicious Dutch Oven Recipes for your Dutch Oven

Contact Us

DMCA

Privacy

FAQ & Help