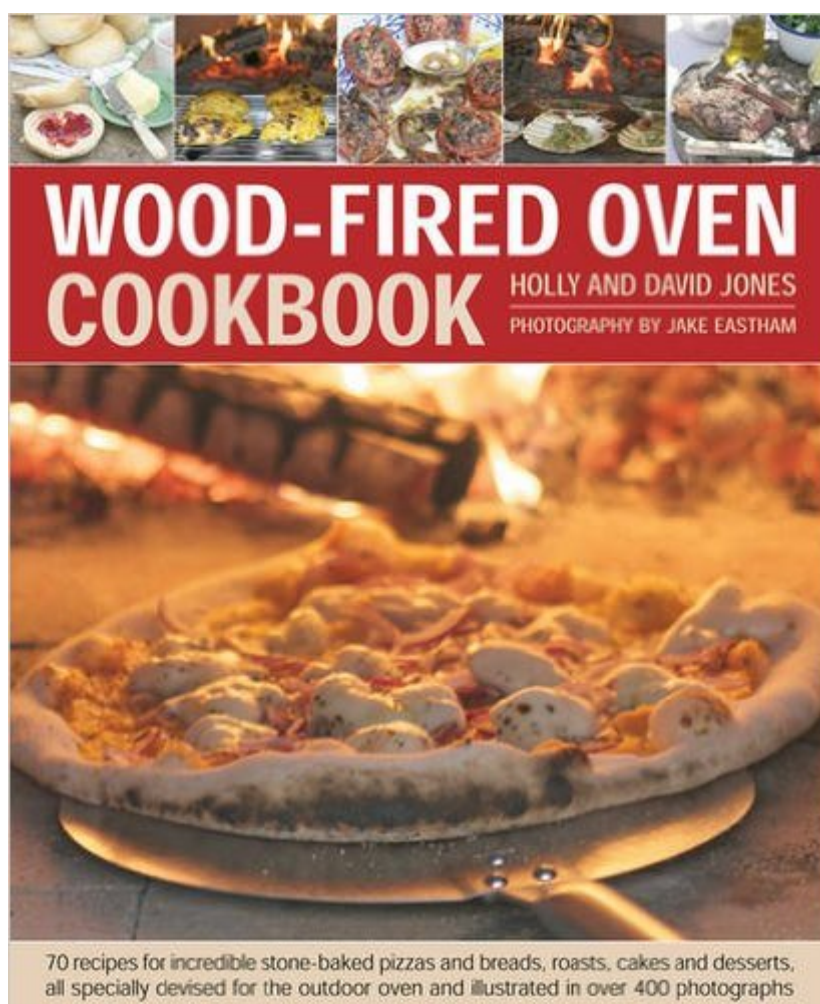


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# Wood-Fired Oven Cookbook: 70 Recipes For Incredible Stone-Baked Pizzas And Breads, Roasts, Cakes And Desserts, All Specially Devised For The Outdoor Oven And Illustrated In Over 400 Photographs





## Synopsis

This title contains 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. It offers everything you need to know about cooking in a wood-fired oven, from lighting a fire to inspirational recipes. It includes menu suggestions and timing guides for making the most of your fired-up oven, and using the falling temperatures for slow-cook casseroles, and bakes.

## Book Information

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Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (74 customer reviews)

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## Customer Reviews

We have a wood fired oven and a couple of books purchased from .com based on good reviews. This particular book, however, was purchased without any prior review and it simply is the best purchase of all the wood-fired oven recipe books we've purchased. 70 recipes doesn't seem like a lot. However, the recipes seem doable as the ingredients are not so exotic and we can readily buy them at local stores. The photography is simply beautiful. I'm speaking as a former part-time photographer and someone who appreciate good photography. The book contains more than just recipes. It has historical information and info on wood-fired ovens. If you are new owner of wood-fired oven and wonder what to cook so that you don't waste a lot of residual heat after making your pizzas, this book probably would be of help with its incredibly helpful preparation suggestions (with timelines) for different types of meals. At this price, this book is a steal! As frugal as we are, we'd be happy to pay more for this book! Kudos to the authors and publisher!!

This was exactly what I wanted. As the proud (and totally ignorant) owner of a new outdoor wood-fired oven, I was anxious not just to find recipes for things I can cook in it, but also the HOW

to do it with wood. This book has all the info needed to get yourself started from scratch, with beautiful color pictures of everything, and a nice forward with a brief history of wood ovens. It also makes a great coffee-table book - guests love looking through it. The only downside I can think of is the recipes included for cakes. It's that stone-baked smokey touch that gives the food its great flavor and I just don't think cakes need that - only in the event of a permanent power cut (the way the economy is going, could happen.....)

Having bought a few cookbooks for wood oven cooking, I can honestly say this is one of the best. It has really good recipes covering pizzas, meat, poultry and fish. Great photos and great range of recipes. Even has suggestions for every occasion. There's a little bit at the start on wood oven cooking techniques, but it doesn't take over from what you really want, which are really great ideas for cooking a great variety of meals. If you want a book that focuses on cooking technique, the history of wood-fired cooking or just pizzas, then this book is not for you. If you are looking for a reasonably priced, well presented and useful cookbook to suit nearly any occasion, then buying this book is a must. Would make an excellent gift as well!

First off, the photography is absolutely first rate. Nice, hot oven plus good food gives good colors and these images really capture the food very well. Next, there are a few books out there on wood fired ovens that also have a few recipes in them. That's perfect for the basic loaf of bread, but it doesn't indicate just how versatile a wood-fired oven can be. The range of foods in this cookbook is VERY extensive, from the breads and pizzas we first think of making in such an oven (typically what we build these ovens for!) through meats which are also likely to be early considerations in the building of the oven, and on to items that are very rarely associated with these ovens, desserts especially! Good ideas for using that left-over heat in the oven...

I am nearing completion of a brick wood-fired oven in our back yard. This is the first cookbook I have ordered - although I plan to order others. When I received it, my wife spent a great deal of time reading through it. So several days passed before I was able to review. It is rather nicely laid out - with some recipes that are rather simple and some a little complex. It really seems like there is something for everyone. There are also guidelines on timing the different tasks for a gathering - which I think could be very useful. There is also plenty of content to inspire my imagination. I'm really looking forward to finishing my oven and trying some of these recipes. I commit to updating this review after actually making some of these recipes in our new oven.

This is a great cookbook to read and just drool over. It should be one of the first cookbooks you get to accompany the book "Build Your Own Earth Oven." Beautiful pictures and recipes that are easy to follow. All ingredients are easily obtained and the results look to be mouth-wateringly good. And the cooking is not limited to just pizzas, breads and stews. The 70 recipes cover the gamut of cooking forms. Don't have my own wood-fired oven but have lined the bottom of the gas stove with oven tiles from Sassafra. Though you don't get that 'wood smoke' tang to the breads, the crust is incredible compared to that of regular baking, and the temperature I obtained were beyond the gas range level of 550F (probably because the tiles retain and hold the heat better). I can't wait to build my own horno or earth oven out on the yard and do actual wood-fired cooking.

I'm building an Italian wood oven in the back yard. A friend is acting as the foreman. To keep him motivated I keep this book out. Looking at the photos and reading the recipes gets the both of us out to work on the oven. The information about how to use, clean and maintain wood fired ovens is the perfect introduction to the varied recipes. I hope to do more than bread and pizza baking. This book has opened all sorts of roasting and baking possibilities.,

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