

TIPS FOR ENJOYING YOUR OVEN

Firewood



- ✓ Keep kindling and wood in a dry shed.
- ✓ Have graduations of size close together
- ✓ Have a fast wood like dry pine or macrocarpa to start fire
- ✓ Have some hardwoods like gum and Manuka for maintaining heat
- ✓ Large pieces of hardwood provide hours of long-lasting heat (great for roasts)

Lighting and heating Oven



- ✓ Always remove wet ash
- ✓ Use firelighters not newspaper
- ✓ Light fire toward front of oven so that heat isn't being sucked up the flue
- ✓ For first half hour of heating, feed your fire with dry fast burning wood/kindling to get the heat up
- ✓ Break fire down and spread out before adding more wood
- ✓ Keep fire bright and burning
- ✓ Don't have fire too close to thermostat probe

Pizzas



- ✓ Recommended oven temp: 300 – 320 degrees
- ✓ Allow 90 minutes for heating oven and granite
- ✓ Spread fire to each side after 80mins
- ✓ Allow 10 minutes for oven floor to cool, before cooking pizza
- ✓ Cook pizzas with flame, not just coals
- ✓ Have good coating of flour under pizza and on pizza paddle
- ✓ Sweep the oven floor and place Pizza directly onto granite
- ✓ If your toppings not cooking the same speed as the base, you need more flames

Baking Flat Breads



- ✓ Recommended oven temp: 300 degrees
- ✓ Allow 90 minutes for heating oven and granite
- ✓ Spread fire to each side after 70mins
- ✓ Allow Dough to rise in warm area first (See piazza bread recipe)
- ✓ You don't want hot flames for Baking, just a slow dying fire and coals
- ✓ Allow 20 minutes for oven floor to cool, before cooking breads
- ✓ Slide bread dough directly onto granite with plenty of flour sprinkled underneath
- ✓ Cooks very quickly so keep your eye on it!

Roasting



- ✓ Recommended oven temp: 285 degrees
- ✓ Light fire on RIGHT side of oven
- ✓ Allow 90 minutes for heating oven and granite
- ✓ Graduate to longer burning woods like Manuka, roasting requires large pieces of wood
- ✓ Once a good bed of large *hot coals* has been established move fire to LEFT side
- ✓ Slide meat in a roasting pan in on RIGHT of oven but about 75 mls off wall of oven
- ✓ Always cover meat for about 40mins with foil, then remove for browning
- ✓ Place vegies on a roasting pan in centre of oven for about 20mins- no stoking pan required
- ✓ If a little stoking is required then cover meat

Cleaning



- ✓ Clean after every 3rd cook up
- ✓ After cooking, stoke up and get a good fire going with plenty of flame
- ✓ Once a clean fire is burning brightly, let it burn out
- ✓ Oven and ash must be cold, so now leave oven until next day
- ✓ The heat of the fire will have sterilized the oven and cleaned any food messes up
- ✓ Grab a shovel and hearth brush and simply sweep out any ash