



# COOK BOOK

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**CLASSIC RECIPES TO  
MAKE IN YOUR  
WOOD-FIRED OVEN**

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**DOUGH**



# MULTIGRAIN PIZZA DOUGH

## Ingredients

- 1 3/4 cups multi-grain flour
- 1 1/2 cups all-purpose flour
- 1/4 cup mixed seeds (flax, sunflower and sesame)
- 2 teaspoons quick-rising dry yeast
- 1 teaspoon salt
- 1 1/4 cups hot water
- 1 tablespoon extra virgin olive oil

In bowl, combine flours, seeds, yeast and salt. With a wooden spoon, gradually stir in water and oil until a ragged dough forms. Turn out onto a lightly-floured surface and knead for about eight minutes or until smooth and elastic. Place in greased bowl, and turn to grease all over. Cover with plastic wrap, and let rise in warm draft-free place until doubled in bulk, about one hour. Punch down, roll out dough, and top with favorite ingredients. (Make-ahead: Refrigerate un-risen dough and let rise there for 24 hours. Or freeze in plastic bag for up to 1 month, let thaw and rise in refrigerator overnight). This dough takes mere minutes to cook!



# NEW YORK STYLE PIZZA DOUGH

## Ingredients (for one 12 inch crust)

- 2/3 cup hot water
- 1 teaspoon sugar
- 1/8 ounce package fast rise yeast or 1/8 ounce package active dry yeast
- 1 3/4 cups all-purpose flour (or bread flour)
- 1/2 teaspoon salt
- 1 tablespoon cornmeal (optional)

Combine water and sugar in small bowl; stir until dissolved. Sprinkle yeast in and stir. Let stand 5-10 minutes or until foamy. Combine flour and salt in medium bowl. Stir in yeast mixture. Mix until mixture forms soft dough. Remove dough to lightly floured surface. Knead 5 minutes or until dough is smooth and elastic, adding additional flour, 1 tablespoon at a time, as needed. Place dough in medium bowl coated with nonstick cooking spray. Turn dough in bowl so top is coated with cooking spray; cover with towel or plastic wrap. Let rise in warm place 30 minutes or until doubled in bulk. Punch dough down; place on lightly floured surface and knead about 2 minutes or until smooth. Pat dough into flat discs. Let rest 2 to 3 minutes. Slowly pat and stretch dough until it is 12-14 inches in diameter.



# TRADITIONAL PIZZA DOUGH

## Ingredients (makes 8 dough balls)

- 2 cups all purpose flour
- 2 cups type OO flour
- 4 teaspoons kosher salt
- 2 teaspoons dry active yeast
- 17 ounces water
- 1 teaspoon olive oil
- Cornmeal (for dusting)

Whisk first four ingredients in large bowl. Add water (one teaspoon at a time) and olive oil and mix. Rest dough on counter, covered with damp towel for 12-18 hours or until it doubles in bulk. You can keep your dough in the fridge for up to 5 days. Remove dough from fridge 2 hours before use. On well-floured surface, gently form dough into 8 balls and press out to desired thickness by rolling pin or by hand. Sprinkle cornmeal onto cutting board and place dough on top. Top with desired toppings. Slide pizza from cutting board into pre-heated oven and bake as directed.





# PIZZA



# PIZZA MARGHERITA

## Ingredients (makes two 10-12in pizzas)

- 2 x 7 oz. dough balls
- 4 oz. pizza sauce
- 4 oz. fresh mozzarella, torn into quarter sized pieces
- 1/2 oz. fresh basil leaves, torn into pieces
- 2 tablespoons extra virgin olive oil

Heat oven to 550-580° F. To assemble pizza, place 2-oz. of the sauce in the center of each pizza and use a circular motion to spread it to about 3/4 in. from the edge. Distribute cheese evenly and scatter with basil. Drizzle each pie with about 1 tablespoon of olive oil.

Transfer the pizza onto a large peel and land it just inside the doorway. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 min), rotate the pizza using the utility peel, 180 degrees and move it closer to the flame. Once the side closest to the flame colors, and the top and bottom of the pizza is balanced (30 sec to 1 min), remove the pizza from the oven using the utility peel. Transfer the pizza to a cooling screen for about 1 min to prevent steaming and then move it to a cutting board to slice.

# JALAPENO POPPER PIZZA

## Ingredients (makes two 10-12in pizzas)

- 1 ball of pizza dough
- 4 oz cream cheese, softened
- 2 tablespoons salsa verde (tomatillo salsa)
- 1/4 cup sharp cheddar, shredded
- 1 1/2 cup Colby Jack cheese, shredded
- 1/4 cup thinly sliced fresh jalapeno peppers
- 1/4 cup cooked bacon, chopped (optional, but highly recommended)

Heat oven to 550-580° F.

Combine the cream cheese, salsa, and shredded cheddar in a small microwave safe bowl. Microwave on high for 1 minute, stir until smooth. Spread the mixture carefully out onto your 10" pressed out dough. Top with sliced jalapenos and bacon (if using). Sprinkle the shredded Colby Jack cheese evenly onto the pizza. Bake in your wood fired oven for 1 and a half to 2 minutes



# CARBONARA PIZZA WITH CURED PANCETTA AND AN EGG ON TOP

## Ingredients (makes two 10-12in pizzas)

- 2x dough balls
- 1 tablespoon extra virgin olive oil
- 8 oz. pancetta, preferably home-cured, diced
- 2 oz. Parmigiano-Reggiano, grated
- 2 oz. mozzarella, grated
- 1/4 cup crème fraiche
- 2 farm fresh eggs
- Freshly cracked black pepper
- Aleppo pepper or hot pepper flakes (optional)

Heat oven to 550 degrees. Drizzle oil in a skillet and add the pancetta. Roast in the center of the oven for about 2-3 minutes to barely cook. Drain on paper towels. To assemble pizzas, scatter Parmigiano evenly over each, followed by the pancetta, then mozzarella. Dollop with crème fraiche. Crack an egg onto each pizza and top with black pepper. Transfer the pizza onto the large peel and land it just inside the doorway. As the pizza begins to color on the side closest to the flame (about 2-3 min), rotate the pizza 180-degrees using the utility peel and move it closer to the flame. Once the side closest to the flame begins to brown, and the top and bottom of the pizza are evenly colored (30 sec to 1 min), remove the pizza from the oven using the utility peel. Transfer pizza to a cooling screen for about 1 min to prevent steaming and then move to cutting board to slice. Garnish with red pepper (optional)



# PIZZA MARINARA

## Ingredients (makes two 10-12in pizzas)

- 2 x. dough balls
- 4 oz. Pizza Sauce
- 2 cloves garlic, very thinly sliced
- 2 teaspoons dried oregano
- 2 tablespoons extra virgin olive oil
- Kosher salt

Heat oven to 550-580 degrees. To assemble pizzas, place 2 oz. of the sauce in the center of each pizza and use a circular motion to spread it to about 3/4 in. from the edge. Distribute sliced garlic and scatter with oregano. Drizzle each with about 1 tablespoon of olive oil. Transfer the pizza onto the large peel and land it just inside the doorway. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 min), rotate the pizza 180-degrees using the utility peel and move it closer to the flame. Once the side closest to the flame begins to brown, and the top and bottom of the pizza are evenly colored (30 sec to 1 min), remove the pizza from the oven using the utility peel. Transfer the pizza to a cooling screen for about 1 min to prevent steaming and then move it to a cutting board to slice.

# PESTO POTATO PIZZA



## Ingredients (makes two 10-12in pizzas)

- 2x dough balls
- 3 oz pesto
- 2 tablespoons extra virgin olive oil
- 3 oz. of Yukon gold potato sliced thin (1/16-1/8 inch thick)
- 5 oz. fresh whole milk mozzarella sliced
- 2 tablespoons Parmigiano-Reggiano cheese, grated

Heat oven to 550-580 degrees. Steam or boil the potato slices until slightly cooked but not breaking apart, 1-2 .minutes. Lay them out in a single layer to cool. Thin the pesto with the olive oil so you can spread it on the dough easily. To assemble pizzas, spread pesto to 3/4 in. of the edge of each crust and then arrange potato and cheeses on top.

Transfer the pizza onto the large peel and land it just inside the doorway. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 min), rotate the pizza 180-degrees using the utility peel and move it closer to the flame. Once the side closest to the flame begins to brown, and the top and bottom of the pizza are evenly colored (30 sec to 1 min), remove the pizza from the oven using the utility peel. Transfer the pizza to a cooling screen for about 1 min to prevent steaming and then move it to a cutting board to slice.

# WHITE CLAM AND GARLIC PIZZA



## Ingredients (makes two 10-12in pizzas)

- 2x dough balls
- 1 1/2 lb. Manila clams in the shell
- 1 shallot, minced
- 4 oz. dry white wine
- 2 oz. Pecorino, grated
- 4 garlic cloves, peeled and thinly sliced
- 1 Fresno chile, thinly sliced (use sparingly)
- 4 oz. mozzarella, grated
- 2 tablespoons fresh thyme leaves

Heat oven to 550-580 degrees. Place the clams, shallot and wine in a cataplana or a wide skillet with a tight fitting lid. Roast in the center of the oven for about 4 minutes to barely steam the clams until they begin to open. Shuck the clam meat and reserve. To assemble pizzas, scatter Pecorino evenly over each. Then scatter clams, garlic and chile, followed by the mozzarella.

Transfer the pizza onto the large peel and land it just inside the doorway. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 min), rotate the pizza 180-degrees using the utility peel and move it closer to the flame. Once that side begins to brown, and the top and bottom of the pizza are evenly colored (30 sec to 1 min), remove the pizza from the oven using the utility peel. Transfer the pizza to a cooling screen for about 1 min to prevent steaming, then move it to a cutting board to slice. Garnish with thyme leaves.

# MACARONI AND CHEESE PIZZA

## Ingredients (makes two 10-12in pizzas)

- 2x dough balls
- 2 oz. mozzarella, grated
- 1/4 cup crème fraiche
- 2 cups cooked elbow macaroni
- 8 oz. cheddar cheese, grated

Heat oven to 550-580 degrees. To assemble pizzas, scatter mozzarella to about 3/4 in. from the edge. Dollop crème fraiche evenly over cheese and then cover with macaroni. Transfer the pizza onto the large peel and land it just inside the doorway. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 min), rotate the pizza 180-degrees using the utility peel and move it closer to the flame. Once the side closest to the flame begins to brown, and the top and bottom of the pizza are evenly colored (30 sec to 1 min), remove the pizza from the oven using the utility peel. Add cheddar and return to center of the oven for 30 sec more to melt. Transfer the pizza to a cooling screen for about 1 min to prevent steaming and then move it to a cutting board to slice.

# SPRING ONION AND APPENZELLER PIZZA

## Ingredients (makes two 10-12in pizzas)

- 2 x dough balls
- 4oz. Appenzeller, grated\*
- 1/2 cup green tops of Spring onions, thinly sliced

Heat oven to 550-580 degrees. To assemble pizzas, scatter cheese and onions evenly over each. Transfer the pizza onto the large peel and land it just inside the doorway. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 min), rotate the pizza 180-degrees using the utility peel and move it closer to the flame. Once the side closest to the flame begins to brown, and the top and bottom of the pizza are evenly colored (30 sec to 1 min), remove the pizza from the oven using the utility peel. Transfer the pizza to a cooling screen for about 1 min to prevent steaming and then move it to a cutting board to slice.



# VEGGIES



# ROASTED RED POTATOES WITH ROSEMARY

## Ingredients (serves 6-8)

- 1 1/2 lbs. red potatoes, unpeeled, cut into 1-in. dice
- 3 tablespoons olive oil
- 2 shallots, peeled and minced
- 1 tablespoon rosemary, chopped
- 1 1/2 teaspoons kosher salt
- 1/4 teaspoons black pepper, freshly ground

Heat oven to 525-575 degrees. Soak the potatoes in water for 1 hour or overnight. This step helps the potatoes to brown more readily while they are roasting so that they don't stick together as much.

Drain the potatoes and dry them well. Toss with remaining ingredients except shallots. Preheat a heavy shallow skillet (preferably cast-iron) in front of the flame for 2 minutes. Add the potatoes and toss. Place the pan in the center of the oven, and roast for 12-15 min, stirring occasionally, until the potatoes are tender and well-browned. Let the potatoes begin to brown before stirring as this will help keep them from falling apart. Add the shallots during the last 4 or 5 minutes of cooking.



# OVEN ROASTED ASPARAGUS

## Ingredients

- 1 bunch of medium to fat asparagus spears, ends snapped off at the natural break
- 1 tablespoon of olive oil
- Kosher salt
- Freshly ground black pepper

Heat oven to 570-600 degrees. Toss the asparagus with olive oil, salt, and pepper. Arrange asparagus on a thin aluminum pan and roast in the center of the oven for about 45 seconds -2 minutes, rotating the pan 180 degrees about halfway through. The asparagus should be just tender, yet still crisp.



# SAUTEED CARROTS

## Ingredients

- 2 bunches thin carrots, multi-colored if possible, peeled with 1/2 inch of tops removed
- Extra virgin olive oil
- Kosher salt
- Freshly ground black pepper

Heat oven to 530-560 degrees. Toss carrots in a bowl with a little olive oil and salt and pepper to taste.

Arrange carrots in a saute pan and place in the center of the oven. Sauté, tossing the carrots once or twice, for 3-4 minutes. Carrots should have good color without being shriveled. They will continue to cook as they cool, so remove from the oven just before they become tender.

# ROASTED PEPPERS

## Ingredients

- 2 red bell peppers (or yellow, orange or green)
- Extra virgin olive oil

Heat oven to 560-590 degrees. Put the peppers on a small pan (a pizza pan or cazuela works well). Rub them lightly with olive oil. Roast the peppers in front of the flame for 4 minutes or until the side of the peppers closest to the flame begins to blacken and blister. Rotate the peppers to blacken them on all sides, another 8-10 minutes. Remove from the oven and cover them with a bowl or place in a plastic bag to steam. When cool enough to handle, pull the tops off the peppers, tipping any juices into the bowl. Peel the blackened skin off the peppers, remove the seeds and return the peppers to the bowl. Cut peppers into quarters, strips, or dice depending on how they will be used. Save them in their own juices until ready to use. Roasted peppers can be stored in a glass jar in the refrigerator for up to 1 week. Alternately, add olive oil and a little vinegar to cover the peppers and store them for 2-3 weeks in the refrigerator.

# OVEN ROASTED RATATOUILLE

## Ingredients

- 1 eggplant, unpeeled and cut into 1 in. cubes
- 1/2 cup olive oil, as needed
- Kosher salt and freshly ground pepper
- 4 bell peppers, cut into 1 in. chunks
- 2 medium onions, peeled and sliced
- 6 medium zucchini, cut into 1 in chunks
- 4 large tomatoes, peeled and chopped
- 4 cloves garlic, minced
- 1/2 cup basil leaves, cut into thin ribbons

Heat oven to 570-600 degrees. Toss the eggplant with a couple of tablespoons of oil and season generously with salt and pepper. Repeat with peppers, onions and zucchini separately. Place each vegetable in a shallow baking dish or sheet pan. Roast the vegetables in front of the flame for about 5-6 minutes, stirring and rotating the pans 2 or 3 times. The vegetables should be well-browned and blistered in spots. Place the tomatoes and garlic in a shallow baking dish, drizzle with olive oil and season with salt and pepper. Place dish just inside the doorway and roast for about 8-10 min until the tomatoes are well broken down. Mix all vegetables in a dish and place in the center of the oven for about 10 minutes, rotating 2 or 3 times, to heat through and meld all of the flavors together. Garnish generously with basil.





# MEAT & FISH



# WOOD-FIRED SHELLFISH

## Ingredients

- 2 kg mixed seafood (clams, mussels, prawns and scallops)
- 2 cloves garlic , peeled
- Sea salt
- Freshly ground black pepper
- 2 lemons
- Extra virgin olive oil
- A few sprigs of soft fresh herbs, such as parsley, mint and tarragon , leaves picked and chopped

Heat oven to about 360 degrees. When the smoke and flames have died down, you can start cooking. Clean and wash the shellfish, pulling the beards off the mussels and throwing away any open ones. Peel the garlic and mash with a good pinch of sea salt in a pestle and mortar until creamy, then finely grate in the lemon zest. Add a pinch of pepper and pour in enough oil to make a dressing. Tip the shellfish into a large roasting tray and drizzle with the dressing. Toss everything together, then spread the shellfish out into an even layer. Halve the lemons, add them to the tray, then slide the tray into the hot oven and roast for 10 minutes or until all the shells have opened and the prawns and scallops are golden and cooked through. Keep an eye on them and rotate the tray for even cooking. Pick and chop the herb leaves and serve the shellfish straight away, scattered with chopped herbs.

# OVEN FRIED CHICKEN

## Ingredients

- 1 breast (cut into 2 pieces), leg, thigh, wing of 1 chicken
- 1 yellow onion, sliced thin
- 6 cups buttermilk
- 2 tablespoons kosher salt
- 1/2 teaspoon cayenne pepper
- 4 cups flour, for dredging
- 5 eggs, beaten together
- 4-5 cups panko
- Canola oil, for frying

Place chicken in a large shallow bowl. Add onion, buttermilk, 4 tsp. of salt and the cayenne. Stir well, cover and refrigerate overnight. Preheat oven to 490-520 degrees. Put flour and remaining 2 tsp. salt into large shallow bowl and mix together. Add egg mixture into second bowl of the same size and use a third bowl for the panko. Working in batches, dredge the chicken pieces in the flour to coat completely and shake off any excess flour. Then dip in egg mixture, turning to coat completely. Let excess egg drip back into the bowl and dredge in the panko. Put each piece of battered chicken on a parchment-lined tray while you batter the rest. Let chicken rest for up to 1 hour before cooking. In large cast iron skillet, heat 1/2 inch of canola oil in the center of the oven for about 10 minutes to 345 degrees. Use thermometer to measure. Remove the pan and carefully put as many pieces of chicken as will fit easily, skin side down in the pan. Cook just inside the doorway. After 5 min, rotate the pan 180 degrees and cook 5 min more. Remove the pan to the mantle again and carefully turn the chicken skin side up. Slide pan back to the center for 10 more min, rotating 180 degrees during this time. Remove chicken to cooling rack lined with paper towels below. Slide skillet back into the center of the oven, reheating to the oil to 345 degrees. Add the next batch of chicken and follow the same steps until all the chicken is cooked. If the oven is dropping in temperature below 450 degrees, remove the pan from the oven, raise the flame height to 5 and bring to oven back to 490 degrees before putting pan back into the oven to reheat oil at the previous 2.6 flame height. Once the cooked chicken has drained of oil, you can keep it in warm in a 200 degree oven while the rest of the chicken is cooking.

# SPRING LEG OF LAMB WITH FRESH MINT SAUCE

## Ingredients

- 1 leg of lamb, about 6 lb., trimmed of most of the fat
- 2 tablespoons olive oil
- 2 tablespoons lemon juice
- 2 tablespoons kosher salt
- 1 tablespoon garlic, minced
- 1 tablespoon fresh rosemary, minced
- 1 tablespoon Aleppo pepper plus more for garnish
- 1 tablespoon ground cumin
- 1 cup Champagne vinegar
- 1/3 cup honey
- 1 tablespoon shallot, minced
- 1/2 cup fresh mint, finely chopped

With a thin knife, make slits in all of the meaty parts of the lamb about every 1/2 inch and about 1/2 inch deep. Whisk remaining ingredients together and pour over lamb, turning and massaging the marinade into the flesh. Wrap in plastic and refrigerate for several hours or overnight. Remove from refrigerator an hour before cooking to bring to room temperature. Preheat oven to 550-580 degrees, flame height: 1. Place the lamb in a roasting pan lined with heavy duty foil. Roast in the center of the oven until nicely browned. Cover with foil and continue to cook for 1.5 hours, rotating and basting every 20 min. While the lamb is cooking, make the mint sauce. In a small saucepan bring the vinegar, honey and shallot to a boil and simmer until reduced by half or more. It should be slightly syrupy. Pour into a bowl and let cool for a few min. Add mint and cover with plastic wrap to steep. When the internal temperature of the lamb reaches 125F, remove foil. Baste one more time at flame height 5 and roast for a few more minutes to brown and crisp. Transfer to a cutting board and tent with foil. Let rest for 15 minutes before slicing. Serve with mint sauce and garnish with additional Aleppo pepper.



# SEARED RIB EYE STEAK WITH BRANDIED SHALLOT SAUCE

## Ingredients

- 1 1/2 teaspoons
- Kosher salt
- 2x 10-oz. rib-eye steaks, about 1-in. thick
- Black pepper, freshly ground
- Olive oil
- 1 tablespoon unsalted butter
- 1 1/2 tablespoons shallots, minced
- 1/8 cup brandy
- 1 oz. blue cheese, such as Gorgonzola (optional)
- 1 tablespoon chopped chives, thyme or rosemary

Salt and pepper the steaks, wrap in plastic and refrigerate overnight, or for at least an hour. Bring steaks to room temperature before cooking. Preheat oven to 560-590 degrees and flame height: 5. Heat a flat iron skillet or sizzle pan, big enough to hold both steaks without crowding (or use 2 smaller pans), in front of the flame for 5 min. Uncover the steaks, pat them dry with a paper towel and drizzle both sides with olive oil. Bring skillet(s) to the mantle of the oven and add the steaks. Cook in front of the flame for 2-3 min. Turn and finish in front of the flame for 2 more minutes for medium rare. Bring the skillet(s) to the doorway of the oven. Add the butter and shallots to the skillet(s) and stir until the shallots are translucent, about 30 sec. Add the brandy and slide the skillet carefully but quickly to the center of the oven. It will take a moment to flame up. Stand away from the door and leave the pan in the oven until the flames subside (Be careful not to add too much liquor as it ignites quickly and flames come forward and into the doorway). Remove the skillet(s) to the mantle and add half the cheese to the top of each steak. Sprinkle with your choice of herbs.

# HOT WINGS

## Ingredients

- 1 cup Frank's Red Hot Sauce
- 1 cup olive oil
- 1/4 cup clarified butter
- 1/4 cup minced garlic
- 1 1/2 lbs. chicken wing drummettes
- 1/4 cup BBQ spice mixture
- Kosher salt to taste

In a large bowl, mix together the hot sauce, oil, butter and garlic until well incorporated. Add the drummettes and toss to coat. Sprinkle chicken with some of the BBQ spice blend and mix again. (If the blend doesn't include salt, sprinkle with salt as well.) Cover and marinate for several hours or overnight if possible. Preheat oven to 570-600 degrees and flame height: 4. Using tongs, arrange chicken evenly on an aluminum sheet pan, leaving remaining marinade in the bowl to use later for basting. Sprinkle with more spice mixture. Bake in the center of the oven and roast for about 5 min. Rotate pan 180° and roast for another 5 min. Pull pan to the mantle, stir with tongs and baste with little bit of the reserved marinade. Return to the oven and continue to roast until wings are well crisped, rotating as necessary. The internal temperature should reach 175° F. Arrange hot wings on a platter and hit one last time with spice rub and salt before serving.

# SALMON WITH GREEN AJIKA

## Ingredients

- 2 lb. side of salmon fillet, bones removed
- 6 jalapeno peppers, stems and seeds removed
- 4 cloves garlic
- 3/4 cup basil leaves, firmly packed
- 3/4 cup mint leaves, firmly packed
- 1/4 cup dill fronds, firmly packed
- 1 tablespoon kosher salt
- 1 teaspoon ground coriander

Preheat oven to 550-580 degrees. Line a sheet pan with foil and place the salmon on top. Mix peppers, herbs, coriander and salt in a food processor to make the ajika. Rub some evenly over salmon and reserve the rest. Drizzle salmon with olive oil. Flame Height: 3. Place the salmon in the center of the oven with the thick part of the salmon closest to the flame and roast for 4-5 minutes. Rotate 180 degrees and return to just in front of the flame and cook for another 2 or 3 minutes or until done to your liking. Salmon should lift easily from the skin. Serve with extra ajika on the side.

# BRAISED LAMB STEW WITH AUTUMN VEGETABLES

## Ingredients

- 4 lbs. lamb shoulder, cut in 2 1/2 inch pieces
- 1 tablespoon smoked paprika
- 1 tablespoon dried oregano
- 1 tablespoon kosher salt
- Olive oil
- 2 leeks, cut in 1/2 inch pieces
- 1 onion, peeled and chopped
- 4 cloves garlic, finely chopped
- 2 carrots, 2 parsnips, 2 turnips, peeled, cut in 2 inch pieces
- 1 cup white wine
- 1 cup beef stock
- 2 bay leaves
- 1 each cinnamon stick
- 2 orange zest strips, 2 inch long pieces

Preheat oven to 540-570 degrees. Trim meat of any excess fat or silver-skin. Mix paprika, oregano and salt and sprinkle over meat to coat all sides. Let the meat sit for at least 30 minutes or cover and refrigerate overnight. Flame Height: 5. Drizzle a little oil in a large roasting pan and heat in the center of the oven for 5 minutes. Add lamb to pan, in batches if necessary, so that the pieces do not touch. Roast in front of the flame, browning the meat on all sides for about 4-5 minutes, rotating pan and turning meat over as necessary. Remove meat from pan and set aside. Add leeks, onion and garlic and return to doorway of oven for 5 minutes to soften. Place meat and softened vegetables along with remaining ingredients into a cazuela or casserole dish, stirring to combine. Turn off flame. Place a sheet of foil directly over the stew and then cover tightly with foil. Return to doorway of the oven. This can cook for 8-12 hours in the turned off oven.

# SPICY ROASTED WHOLE FISH

## Ingredients

- 1 whole rockfish, Pacific snapper, striped bass or other lean white fish
- Canola oil
- 5 cloves garlic, minced
- 2 tablespoons ginger, peeled and minced
- 1/4 cup Sambal oelek (chili paste)
- 1/4 cup lime juice
- 3 tablespoons sugar
- 2 teaspoons kosher salt
- 3 scallions, minced
- 2 tablespoons cilantro, finely chopped

Preheat oven to 525-550 degrees. Rinse and dry the fish and score the sides with several 2 inch diagonal slashes. Drizzle the fish all over with oil and place in a shallow baking dish. Whisk the remaining ingredients together and pour mixture over the fish, rubbing it thoroughly into the skin and flesh. At this point, the fish can rest, covered in the refrigerator for 2 hours or overnight (for enhanced flavor). Flame Height: 3.4. Roast the fish in the center of the oven for 15 minutes. Rotate the dish 180 degrees and continue to cook for another 10-15 minutes or until the thickest part of the fish is just done.

# CEDAR PLANK SALMON

## Ingredients

- 1 untreated cedar shingle
- 1 tablespoon olive oil
- Kosher salt and freshly ground pepper
- 1 1/2 lb. center cut salmon fillet, skin off, bones out
- 1 lemon wedge

Preheat oven to 525-575 degrees. Rinse and then soak the shingle for about 15 minutes in water. Flame Height: 3. Rub the salmon with a little oil and sprinkle with salt and pepper. Drizzle some oil on the cedar shingle as well, to ensure that the salmon won't stick. Place the thickest part of the salmon on the thinnest part of the shingle. Place the shingle in the center of the oven with the thick part of the salmon closest to the flame and roast for 5 minutes. Rotate 180 degrees and return plank to just in front of the flame and cook for another 2 or 3 minutes. Serve on the plank with a lemon wedge. Note: Every now and again the plank may go up in flames! Not to worry... remember the best place to have a fire is in your oven. Have your lemon wedges handy and squeeze them over the flame to extinguish it.

# WOOD FIRED SAUSAGE CASSEROLE

## Ingredients

- 1-2 tablespoons sunflower oil
- 12 high quality pork sausages
- 6 rashers of rindless bacon, cut into 1 inch pieces
- 2 onions
- 2 garlic cloves, crushed
- 1 teaspoon hot chili powder or smoked paprika
- 1x 400g can chopped tomatoes
- 300ml chicken stock
- 2 tablespoons tomato puree
- 1 tablespoon Worcestershire sauce
- 1 tablespoon muscovado sugar
- 1 teaspoon dried mixed herbs
- 2 bay leaves
- 4 sprigs of fresh thyme
- 100ml red/white wine
- 1x 400g can of butter beans
- Salt and Pepper to season

Heat oven to its optimum temperature, then cool to 460 degrees F. Heat some oil in a large frying pan and fry sausages gently for 10 min. Once browned, put them in a large casserole dish and leave to the side. Fry bacon, onions and garlic in a pan. Once bacon has started to crisp and the onions soften, sprinkle the chili powder and cook for a few minutes longer. Next stir in the herbs, tomatoes, chicken stock, tomato puree, Worcestershire sauce and brown sugar. Pour over the wine and bring to simmer. When ready, transfer your filling into your casserole dish containing the sausages. Pop your mixture into your wood fired oven with the lid on for 20 minutes, stirring every 5 min or so. Drain the butter beans, stirring them into your casserole. Pop it back into your wood fired oven for 10 minutes or until the sauce has thickened.



# VEGETARIAN DISHES





# ROASTED CAULIFLOWER SOUP

## Ingredients

- 2 heads cauliflower, cut into florets
- 2 tablespoons vegetable oil
- 1 teaspoon cumin seeds
- 1 teaspoon madras curry, ground
- 1 teaspoon turmeric
- 1 teaspoon kosher salt
- 2 tablespoon butter
- 1 med. onion, chopped
- 2 cups chicken broth
- 2 cups water (or more if needed)
- 1 1/2 cups buttermilk
- Chives

Heat oven to 470-500° F. Flame Height: 4. Toss the cauliflower with oil, spices and salt and arrange on a shallow aluminum sheet pan. Roast in the center of the oven for 10 minutes, rotating pan 180 degrees and/or stirring as needed until golden brown all over. Heat butter in a stock pot on top of stove over medium heat. Add onion and cook for 5 min or until softened. Add cauliflower along with broth and enough water to cover. Bring to a boil and simmer for 10 minutes until vegetables are very soft. Purée in a blender until smooth, return to pot and whisk in buttermilk. Reheat gently and serve garnished with fresh chives.

# GAZPACHO

## Ingredients

- 4 lg. ripe tomatoes
- 2 red bell peppers
- 1 lg. cucumber, peeled and seeded
- 4 slices levain bread, cut into 2-in. pieces, no crusts
- 3 cloves garlic, minced
- 1/2 cup extra virgin olive oil
- 2 tablespoons Spanish sherry vinegar
- 1 tablespoon tarragon leaves, roughly chopped
- 2 teaspoons kosher salt
- 1/2 teaspoons smoked paprika
- 1/4 teaspoons ground cumin
- Freshly ground black pepper

Heat oven to 540-570° F. Flame Height: 3.

Arrange tomatoes and peppers on shallow pan and roast in the center of the oven for 10 min. Turn over, rotate pan 180 degrees and roast for 5 more min.

Remove tomatoes to a deep casserole and continue to roast the peppers, turning as needed until blistered well on all sides. Set aside in the same dish. When cool enough to handle, peel peppers and tomatoes and tear into pieces, reserving any juices. Strain liquid to remove most of the seeds and return to the dish. Add remaining ingredients and stir well. Cover with plastic wrap and refrigerate for 8 hours or overnight. In a blender, purée the mixture in several batches. Force through a food mill set with the finest mesh. Adjust seasonings, vinegar and oil to taste and serve well chilled.



**GLUTEN FREE**



# GLUTEN-FREE PIZZA WITH HOMEMADE TOMATO SAUCE

## Ingredients

- 250 ml semi-skimmed milk
- 1 x 7 g sachet of dried yeast
- 2 1/2 teaspoons caster sugar
- 400 g gluten-free bread flour , plus extra for dusting
- 1 teaspoon xanthan gum
- 1 teaspoon fine sea salt
- 1 large free-range egg
- Olive oil
- 1/2 teaspoon bicarbonate of soda
- 2 teaspoons cider vinegar
- 1/2 bunch of fresh basil
- 1 clove of garlic , peeled
- 1 x 400 g tin of plum tomatoes
- Sea salt, freshly ground black pepper
- 2 x 125 g balls of buffalo mozzarella

Preheat the oven to 220°C/425°F/flame 7. Place a pizza stone or a large baking tray in the oven to heat up. Heat milk in small pan over low heat until lukewarm, place 50ml into a jug with the yeast and sugar. Mix well, set aside for a few minutes until it starts to bubble.

Meanwhile, sieve the flour, xanthan gum and salt into a large bowl. Make a well in the middle. In a separate bowl, combine the egg, 3 tablespoons of olive oil and the remaining milk, then pour it into the well, along with the yeast mixture. Gradually bring the mixture together with a fork until it forms a smooth dough. In a small cup, combine bicarbonate of soda and vinegar, quickly knead it into the mixture. Place the dough into a lightly oiled bowl, cover with a damp tea towel, then leave in a warm place for around 1 hour, or until doubled in size. Make the topping. Pick basil leaves, finely chop stalks and the garlic. Heat a splash of olive oil in a large frying pan over a medium heat, add the basil stalks and garlic. Cook for a few minutes, or until golden. Pour in the tinned tomatoes, break them up with the back of a wooden spoon, cook for 5 to 10 min, or until thickened. Transfer to blender along with half the reserved basil leaves, blitz until smooth, then season to taste. Once doubled in size, divide the dough into four equal-sized pieces on a flour-dusted surface. Roll out until roughly 30cm in diameter and 2mm thick. Place the pizza bases onto the preheated pizza stone or baking tray, spread over the tomato sauce, leaving a 2cm gap around edge. Tear over the mozzarella, then pop in the hot oven for 10 to 12 min, until golden and crisp. Scatter reserved basil leaves, and serve.

# GLUTEN-FREE GRILLED PIZZA

## Ingredients

- 1 1/2 cups All Purpose Gluten-free Flour Blend
- 1 1/2 teaspoons xanthan gum
- 1 tablespoon dry active yeast
- 1 envelope unflavored gelatin
- 1/2 teaspoon kosher or fine sea salt
- 1/2 teaspoon agave nectar, sugar or honey
- 2 tablespoons extra virgin olive oil
- 2/3 cup hot tap water (around 110 degrees is perfect)
- Cheese (optional – about ½ cup grated cheese per pizza) and toppings of your choice

Preheat the oven to 220°C/425°F/flame 7. Combine all ingredients in a bowl of an electric mixer with whisk attachment. Mix on low until combined. Scrape down bowl once. Turn mixer to high and mix for 3 minutes. The dough may clunk around in the mixer at first then soften up, this is fine. The dough will be soft and sticky. Dust a work surface generously with more gluten free flour. Knead the dough a few times until smooth and no longer sticky. You can use the dough now or save to use later. If using later, wrap tightly in plastic wrap and store in the fridge. Pull off golf ball sized pieces, roll into a ball and roll out with a floured rolling pin, rolling in one direction at a time, turning the disk with each roll. Roll until about 5 or 6 inches in diameter and thin. Dust off any excess flour with a pastry brush. Lightly oil the pan. Place the rolled out pizzas on the pan or grates and cook about 2 -3 minutes per side or until as charred as you like. The dough may puff up while cooking, flatten it down if so. Add toppings and cook for about 5 minutes or until the cheese (if using) is melted and the toppings are hot. If you need to make the pizza crusts ahead you can grill them up to one day before and store, wrapped in plastic at room temperature.

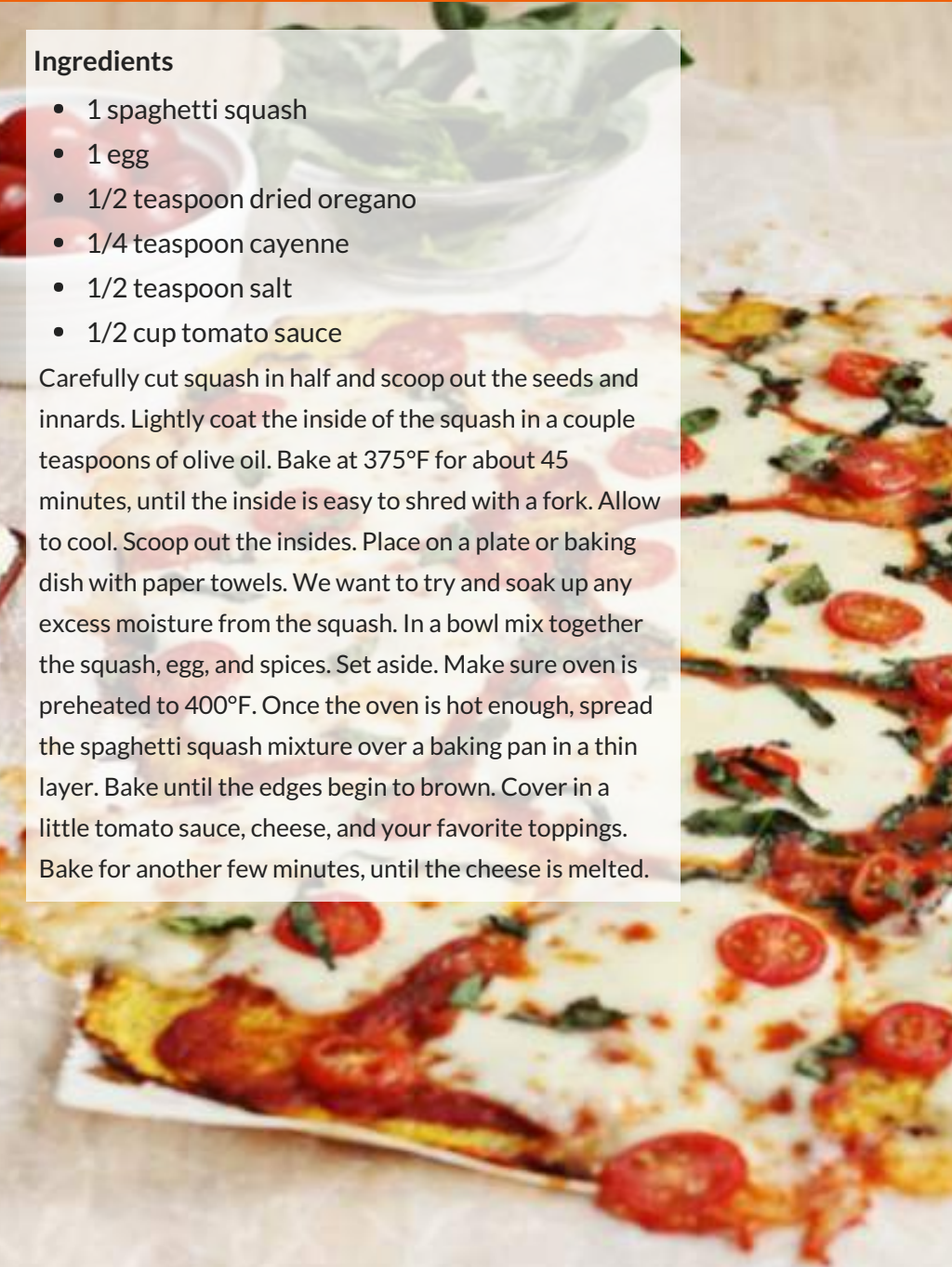


# SPAGHETTI SQUASH PIZZA CRUST

## Ingredients

- 1 spaghetti squash
- 1 egg
- 1/2 teaspoon dried oregano
- 1/4 teaspoon cayenne
- 1/2 teaspoon salt
- 1/2 cup tomato sauce

Carefully cut squash in half and scoop out the seeds and innards. Lightly coat the inside of the squash in a couple teaspoons of olive oil. Bake at 375°F for about 45 minutes, until the inside is easy to shred with a fork. Allow to cool. Scoop out the insides. Place on a plate or baking dish with paper towels. We want to try and soak up any excess moisture from the squash. In a bowl mix together the squash, egg, and spices. Set aside. Make sure oven is preheated to 400°F. Once the oven is hot enough, spread the spaghetti squash mixture over a baking pan in a thin layer. Bake until the edges begin to brown. Cover in a little tomato sauce, cheese, and your favorite toppings. Bake for another few minutes, until the cheese is melted.



# PROSCIUTTO WRAPPED SHRIMP

## Ingredients

- 1 lb. large shrimp (21-25 per lb.)
- 1/4 lb. Prosciutto di Parma, very thinly sliced
- 1 Tbsp. olive oil
- Clementine oil
- Italian parsley, chopped

Preheat oven to 525-600 degrees. Pat shrimp dry with paper towels. Cut prosciutto into long, thin strips, about 1/2-inch wide. Wrap the prosciutto around the shrimp several times, covering most of the meat but leaving the tail exposed. Flame Height: 4-5. Heat the oil in a wide and shallow skillet placed in the center of the oven for 5 minutes (a cast iron griddle with handle works great for this). Remove pan and arrange shrimp so they aren't touching each other. Place pan in front of flame for 1-3 minutes, or until prosciutto is lightly crisped and shrimp are cooked through. Transfer to a serving platter, drizzle with Clementine oil and sprinkle with parsley.





**BREAD**





# RUSTIC BREAD

## Ingredients

- 2 1/2 Cups Plain Flour
- 2 1/2 Cups Wholemeal Flour
- 1 teaspoon Salt
- 1 tablespoon Yeast
- 1 tablespoon Olive Oil
- 2 Cups of Water

Bring the oven temperature up to 250° C / 480° F and maintain the temperature throughout. Place all dry ingredients in a bowl and mix together. Make a well in the center and pour in the water and oil. Mix ingredients together until dough feels smooth and a little tacky. Oil the inside of a clean bowl and transfer the dough. Cover with a sheet of cling wrap and a wet tea towel. Place bowl somewhere warm and leave it to rise or proof for at least 60 minutes. The dough should double in size. Once your dough has risen, turn it out onto a floured board and shape into a round ball. Place the dough directly into hot cloche and put the lid on. Bake in the oven for 30 min and then remove the lid. Cook for a further 10 min. Monitor the bread and watch it bake – the time will depend on the temperature of the oven and the size of the dough. If cooking your dough directly on the baking stone use spatula to direct the dough into position in the oven. Sprinkling polenta or cornmeal onto the stone surface helps stop the bread from sticking and gives added crunch to the crust. When your bread is cooked take it out of the oven and leave it to cool before cutting. The hot air inside the bread will continue to cook the bread until it cools. This process enhances the flavor and texture of the bread.

# CECINA

## Ingredients

- 1 cup chickpea flour
- 2 cups water
- 2 teaspoons olive oil
- Dash of salt

Mix the batter (it is very watery) and let set for 2-4 hours. Fire your brick oven so that it is hot and ready to go. This is a good brick oven recipe because it cooks best with top and bottom heat. Pour a liberal amount of oil in a baking sheet. Add enough batter to make a 1/4" - 1/2" thick flatbread, and bake for 10 minutes. It should be brown on top. Cut and drizzle with olive oil, and serve immediately.

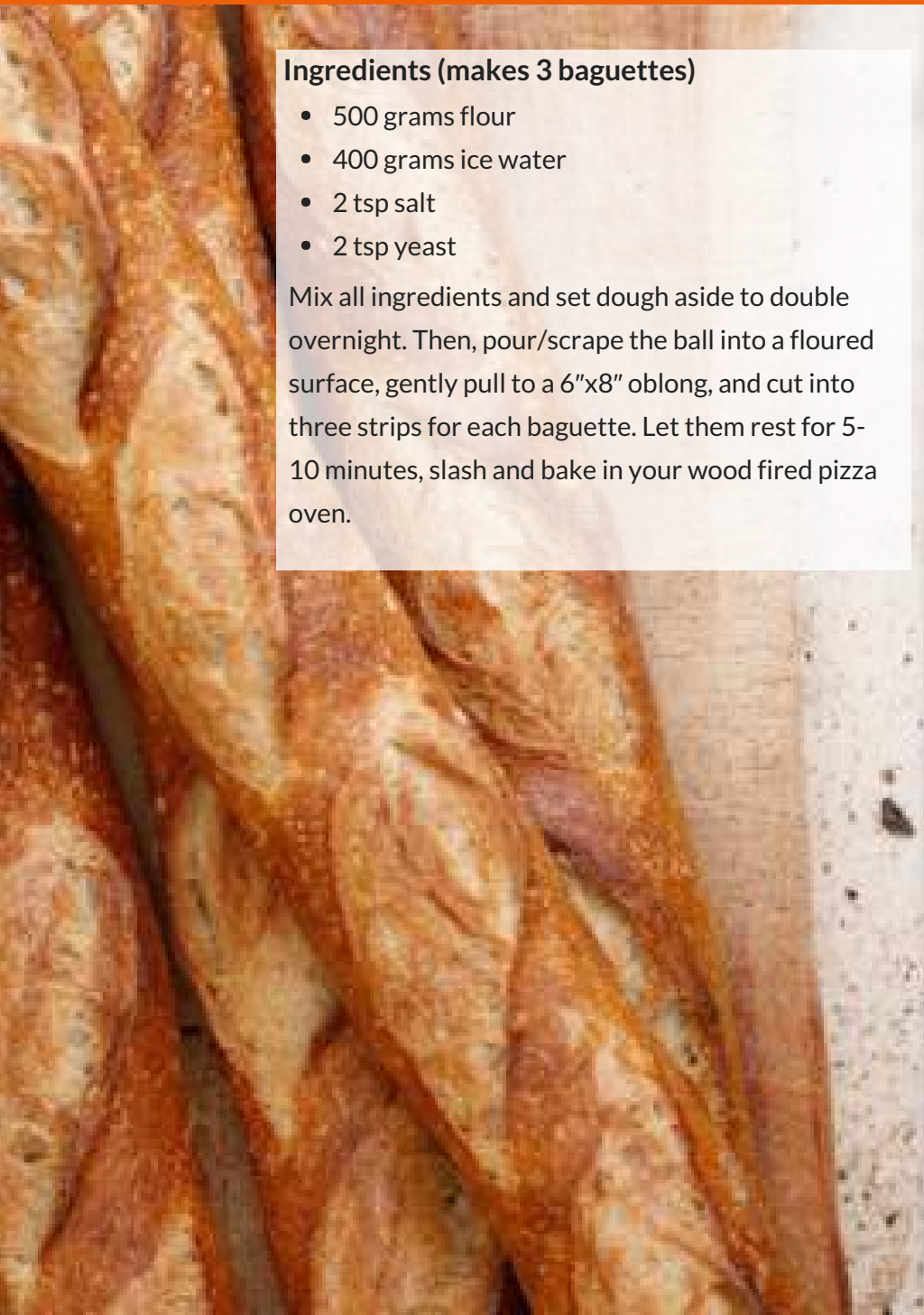


# BAGUETTE

## Ingredients (makes 3 baguettes)

- 500 grams flour
- 400 grams ice water
- 2 tsp salt
- 2 tsp yeast

Mix all ingredients and set dough aside to double overnight. Then, pour/scrape the ball into a floured surface, gently pull to a 6"x8" oblong, and cut into three strips for each baguette. Let them rest for 5-10 minutes, slash and bake in your wood fired pizza oven.



# CIABATTA

## Ingredients

- 300 gr bread or general purpose flour
- 300 gr room temp water
- 1gr (pinch) yeast

Mix to a pancake batter consistency, cover with plastic wrap and let ferment for 3-4 hours, or overnight. Refrigerate after 3-4 hours. Stretch and fold (like a letter) and let rest covered with plastic for 30 minutes. Stretch and fold again, and let rest for 1 1/2-2 hours covered. Cut the ball into three pieces, stretch into the final shape. Proof for an hour then bake in your pizza oven. It's a very moist dough, and doesn't require slashing.



# FLATBREAD

## Ingredients

- 1 1/2 cups water
- 4 tablespoons olive oil
- 4 cups bread flour
- 2 teaspoons salt
- 2 teaspoons dry active yeast
- 1/4 cup tomato sauce

Using a bread machine, add the water and olive oil, then cover the liquid with flour. Add the salt (half each in two corners), then make a small well in the middle of the flour and add the yeast. Start the dough cycle, which will last for roughly 90 minutes. Divide your dough into four round balls, and let rest for an hour. Toss as you would a pizza, cover with olive oil, a splash of tomato sauce, a dash of oregano and a little salt. Cook for two minutes.



# DESSERTS

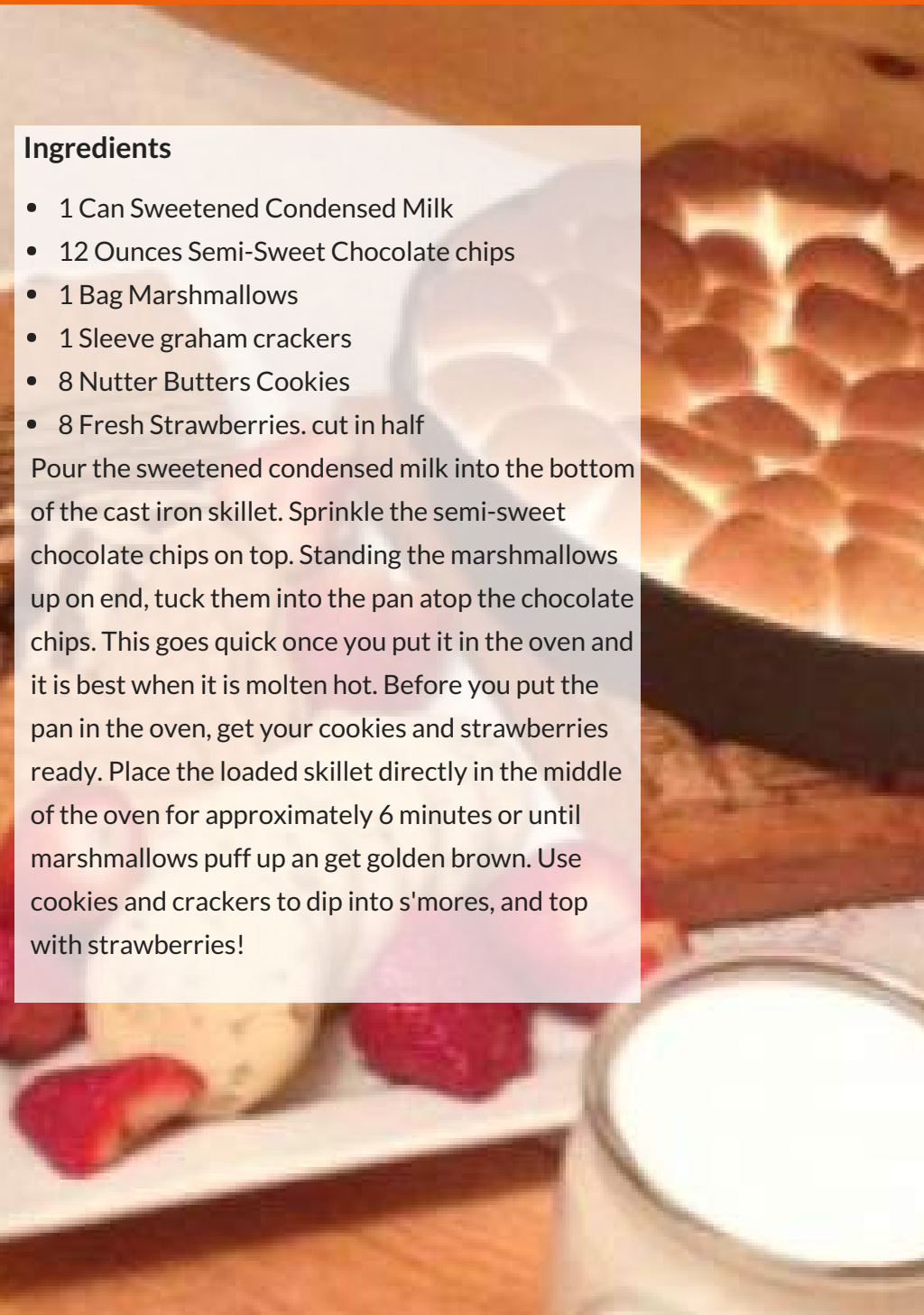


# SKILLET S'MORES

## Ingredients

- 1 Can Sweetened Condensed Milk
- 12 Ounces Semi-Sweet Chocolate chips
- 1 Bag Marshmallows
- 1 Sleeve graham crackers
- 8 Nutter Butters Cookies
- 8 Fresh Strawberries. cut in half

Pour the sweetened condensed milk into the bottom of the cast iron skillet. Sprinkle the semi-sweet chocolate chips on top. Standing the marshmallows up on end, tuck them into the pan atop the chocolate chips. This goes quick once you put it in the oven and it is best when it is molten hot. Before you put the pan in the oven, get your cookies and strawberries ready. Place the loaded skillet directly in the middle of the oven for approximately 6 minutes or until marshmallows puff up and get golden brown. Use cookies and crackers to dip into s'mores, and top with strawberries!



# CARAMEL CORN



## Ingredients

- 15 cups popped corn (1/2 cup kernels, unpopped)
- 2 tablespoons molasses
- 1 cup brown sugar, packed
- 1/2 cup salted butter
- 1/4 cup light corn syrup
- 1/2 teaspoon baking soda

Preheat oven to 200°F. Pour the popped corn into a large bowl (at least 6 quarts); remove any unpopped kernels. Set aside. In a large saucepan over medium-high heat cook the molasses, brown sugar, butter, and corn syrup, stirring occasionally, until the sugar dissolves. Stirring occasionally, boil the syrup for 5 minutes. The syrup will darken slightly. Remove the pan from heat and add baking soda. Stir well as the mixture turns foamy. Immediately (and carefully) pour the hot syrup over the popped corn and stir until the corn is well coated. Spread the hot caramel corn into the pan. Bake at 200°F for one hour. Stir the corn every 15 minutes during this time. Remove from the oven.



# PROSECCO POACHED PEARS

## Ingredients

- 1 bottle Prosecco
- 4 pears, just ripe but still firm
- 4 tablespoons butter
- 1/4 cup sugar
- 1/2 lb. pecan halves
- 1 teaspoon freshly ground pepper
- 1/2 teaspoon kosher salt
- 1/2 lb. Gorgonzola Dolcelatte

Preheat oven to 475-500 degrees. Bring Prosecco to a boil in a medium saucepan on top of the stove. Immediately lower heat to a simmer and reduce the wine by about half. Cut the pears in half lengthwise and remove the core but leave them unpeeled. Flame Height: 3.8. Put 2 tbsp of the butter into a medium sized baking dish and heat inside the doorway for 2 min, or until the butter has melted. Spread out butter evenly in the dish and sprinkle the sugar over evenly. Return baking dish to the center of the oven caramelizing the sugar for about 4 min or until the sugar is beginning to brown. Arrange pears in the dish in a single layer with the cut side down. Roast in the center of the oven for 4-5 min. Rotate once as needed and check to see that the cut sides are beginning to caramelize. Flame Height: 3.2. Pour Prosecco over pears, loosely tent with foil, and roast the pears in the center of the oven for another 10 min or until tender. Remove from the oven and let cool, uncovered while roasting the nuts. In another small skillet, melt the remaining 2 tbsp of butter in the doorway of the oven. Add nuts, pepper and salt and stir to coat the nuts. Roast in the doorway, rotating and stirring as needed for 3-5 min. Serve one pear half on each plate with a one ounce piece of cheese and a sprinkle of pecans.



# CHOCOLATE GOURMANDIZE

## Ingredients

- 4 oz. quality dark chocolate
- 5 tablespoons unsalted butter
- 3 lg. eggs
- 1/4 cup all-purpose flour, sifted
- 2/3 cup sugar
- Cocoa powder for dusting
- Raspberry sauce
- Ice cream or whipped cream

Heat oven to 550-580 degrees. Flame Height: 2. In small saucepan, melt 4 tbsp of the butter and chocolate just inside the doorway of the oven, being careful not to burn the butter. In a medium bowl, beat the eggs. Mix in the flour and sugar with the eggs. Slowly fold in the melted chocolate and butter into the flour mixture. Stir gently to mix. Prepare four 6-oz. ramekins or other ceramic dishes by rubbing the inside with the remaining tbsp of butter and dusting with cocoa powder. Pour apprx 4-oz. into each dish. You may complete the recipe up to this point a day ahead of time and refrigerate overnight. Just be sure to bring to room temp before baking. Bake inside the doorway of the oven. Cook for apprx 8 min, rotating 180 degrees after 4 minutes. The mixture will begin to pull away from the container slightly around the edges and just start to crack at the top. If the mixture sets completely, it will be overdone. Remove the containers from the oven and allow the dessert to cool just slightly. Gently run a sharp knife around the edge of the ramekins to loosen the mixture. Turn out onto a serving plate; they should release easily.

# RUSTIC APPLE PIE

## Ingredients

- 1 3/4 cup all-purpose flour
- 1/2 cup super fine baker's sugar
- 1/4 teaspoon kosher salt
- 4 oz. Unsalted Butter, at room temperature, cut into 8 pieces
- 3 egg yolks
- 2 teaspoons orange zest
- 1-2 tablespoons water
- 2 apples, cored and sliced in 1/2-in. wedges
- 2 pears, cored and sliced in 1/2-in. wedges
- 1/4 cup sugar
- 1/4 cup orange juice
- 2-4 Tbsp. all-purpose flour

Heat oven to 450-500 degrees. In a food processor fitted with the blade attachment, add flour, sugar, and salt and pulse to mix. Add the butter and pulse several times until mixture resembles oatmeal. Add the egg yolks, zest and 1 tbsp of the water. Pulse just until mixture comes together, adding more water if necessary. Remove dough onto a piece of plastic wrap and form a disk. Wrap and refrigerate for 30 minutes. Roll the dough out on a lightly floured surface to a circle 1/4 in. thick. Press dough into a 9-in. pie pan. Cut off the extra dough at the rim and roll into another circle. Refrigerate the pastry shell and circle top if not using right away. In a medium bowl, toss the apples, pears, sugar, and orange juice together. Sprinkle with flour and toss again. Pile the fruit into the crust, mounding it slightly higher in the center. Top with the smaller pastry circle. Turn oven off. Bake just inside the doorway for 15 minutes. Rotate pan and cook for another 15-20 minutes until filling is bubbling and crust is nicely browned. Depending on the temperature of the oven, you may need to lightly tent the pie with foil to keep from over browning; or move the pie further into the oven as the temperature drops.