

Create Your Finest  
Moments With DeliVita




**RECIPE BOOK**

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**DELI VITA**

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**CREATE SUMPTUOUS FOOD,  
MAKE MEMORABLE OCCASIONS.  
NOTHING BRINGS PEOPLE  
TOGETHER LIKE DELIVITA.**

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## **INSPIRED BY ITALY AND HANDCRAFTED IN YORKSHIRE**

Inspired by a passion for authentic Italian cuisine; the fruition of many years of prototypes and creativity, DeliVita was born.

“Having Italian heritage, food and family are at the heart of every occasion. Italians love to share fantastic food with the ones they love, bringing people together to enjoy those special moments while serving inspirational and authentic food.”

**Founder Joe Formisano.**

Transforming any meal into an occasion, DeliVita provides an immensely enjoyable wood-fired cooking experience. Our oven is hugely versatile and easy to use, allowing you to serve up a diverse range of dishes; meat, fish, vegetables, snacks and desserts - the possibilities are endless.

To get you started on your DeliVita journey, we've put together a range of recipes for you to try. You can also join our online community, visit our website and join our mailing list for inspiration, recipes, news and updates.

Don't forget to share your 'foodie' creations with us too!

**Enjoy!**



## NIGELLA SEEDS NAAN

**TEMPERATURE** 400 – 450°C (toasty hot) **COOK TIME** 1 - 2 mins **SERVES** 4 people

100ml Lukewarm Water

¼ tsp Dried Yeast

Pinch of Salt

Pinch of Sugar

325g Self-Raising Flour,  
Plus extra for dusting

6 tsp Plain Yogurt

1 tsp Nigella Seeds

40ml Full-Fat Milk

4 tsp Rapeseed Oil

Butter, for brushing

1. In a bowl, mix the lukewarm water with the yeast and sugar. Leave to stand for 10 minutes.
2. In a separate bowl, add the flour, yogurt, salt and nigella seeds and start binding together. Add the milk, then slowly pour in the yeast mixture, mixing together and kneading into a dough. Add the oil at the end, again kneading the dough. Cover the bowl with clingfilm and set aside to rise for 30 minutes to an hour.
3. Divide the dough into 4 or 5 equal pieces (depending how thin you like your naans) and shape into balls.
4. Heat a wide, well-seasoned cast iron dish in the hot oven.
5. Stretch the dough balls out by hand on a lightly floured surface. Place the naans on the hot dish and grill for 1 - 2 minutes until light brown and crispy. Brush with butter and serve immediately.

**Top tip:** You can add variations of spices and herbs such as chilli, caramelised onions, raisins and garlic.

*Recipe courtesy of 'Fired Wood Oven Cooking'*



## BABA GANOUSH

**TEMPERATURE** 220 - 300°C (med/hot) **COOK TIME** 20 mins **SERVES** 4 people



2 Aubergines

2 tbsp Tahini

2 Cloves Garlic Crushed

Juice of 1/2 - 1 Lemon

2 tbsp Olive Oil

Sea Salt

1 tbsp Parsley

400g Chickpeas  
(Drained and Rinsed)

1/2 tsp Cumin

1. Light the logs as you would normally do for pizza making, place the aubergines on a warm, oiled cast iron dish near to the flames.
2. Turn the aubergines regularly over about a twenty-minute period until they are blackened on the outside and the flesh is soft.
3. Once blackened, remove from the heat and allow to cool enough to handle. Flake off the blackened skin and discard, leaving the delicious, smokey flesh.
4. Chop the flesh and then combine with the remaining ingredients and blitz in a food processor.
5. Serve chilled or at room temperature with flat breads or naan, baked crostini, or a selection of crunchy crudités.

**Top tip:** Add a little honey for sweetness if desired.

# VEGAN MASSAMAN CURRY

**TEMPERATURE** 200 – 220°C (med) **COOK TIME** 30 - 40 mins **SERVES** 2 people

*Tsp of:*

*Fennel Seeds x 1  
Cumin Seeds x 1  
Coriander Seeds x 1  
Cornflour x 2*

*Tbsp of:*

*Vegetable Oil x 1  
Tamarind Paste x 1  
Roasted Peanuts x 4*

*2 Chopped Red Chillies*

*6 Cloves*

*2 Bay Leaves*

*1 Cinnamon Stick*

*2 Lemongrass Stalks*

*8 Shallots*

*4 Garlic Cloves*

*1.5" Ginger*

*30g Fresh Coriander*

*3 Kaffir Lime Leaves*

*400ml Coconut Milk*

*250ml Vegetable Stock*

*The Veggies*

*You can use a selection of your favourite veggies in this curry - we've used Sweet Potato and Butternut Squash*

1. Toast the fennel, cumin and coriander seeds in a frying pan for a couple of minutes until fragrant. Set aside.
2. Roughly chop the lemongrass, shallots, garlic and ginger and fry for 3 minutes. Once lightly browned add them to the blender along with toasted seeds, lime leaves and coriander stalks (reserving leaves). Blend until smooth.
3. Pour back into the pan and fry for a few minutes until golden brown. Then pour in the coconut milk and simmer until reduced by 1/3.
5. Stir in the vegetable stock - leaving approximately 40ml of the liquid to mix with the cornflour in a separate bowl. Add half of the mixture back to the sauce and simmer for another 5 minutes stirring occasionally. The sauce should be thickened to a thai curry sauce consistency, if it not, add the rest of the cornflour mixture and keep simmering until thickened to your preference.
5. Add the tamarind paste, bay leaves and cinnamon stick.
6. Peel the butternut squash and potatoes, and roughly chop into bit sized pieces. Add any other fresh veg at this point too (we also like green beans, spinach and cauliflower).
7. Pour the sauce into a cast iron dish. Add the veg, leaving the cauliflower on top so that it roasts in the oven.
8. Place the dish inside the pre-heated oven. After 7 - 8 minutes, using a heat proof glove turn the dish all the way round.
9. In around 8 minutes, always using the heat proof glove to handle the dish, remove and stir the veg well and pop back in the oven.
10. Leave in the oven for around 15 minutes (stirring regularly) or until the veg is cooked to your liking.



“Spicy, fresh and full of flavour, give this tasty Vegan Massaman Curry a try!”



# OVERNIGHT PIZZA DOUGH

**MAKES** 8 x 12" pizzas **READY TO COOK** 24 – 48 hours

## DAY 1: MAKE THE 'SPONGE'

500g Type 00 Flour

200ml Warm Water

2 x 7g Sachets Dried Yeast

100ml Lager/Beer

2 tsp Golden Caster Sugar

In a large mixing bowl, stir the flour, water, lager, sugar and dried yeast into a thick batter-like-consistency, called a sponge. Cover and leave overnight at room temperature.

## DAY 2: MAKE DOUGHBALLS

500g Type 00 Flour, Plus Extra for Dusting

20g Maldon Sea Salt

A few hours before you plan to cook, place the sponge and the remaining ingredients in a large mixing bowl, mix well, then knead for 15 minutes.

This is much easier to make with a food processor fitted with a dough hook, kneading for about 10 minutes. When you handle the dough, put a little olive oil on your hands to prevent sticking.

Set the dough aside in a covered bowl for about 1 hour until doubled in size.

It is now ready to make into doughballs.

*Recipe courtesy of 'Fired Wood Oven Cooking'*



# DELIVITA'S FAVOURITE ROSEMARY & RED ONION PIZZA

**TEMPERATURE** 400 - 550°C (very hot) **COOK TIME** 60 - 90 secs **SERVES** 3 - 5 people



*1 Red Onion,  
Sliced*

*Large Bunch Rosemary,  
Cut Into Small Sprigs*

*Extra Virgin Olive Oil  
(for drizzling over cooked  
flat bread)*

*Sea Salt & Freshly Ground  
Black Pepper*

*Pizza Dough*

*(Optional Cheese)*

1. Ensure your DeliVita is very hot; around 400 - 550°C is ideal.
2. Hand stretch your pizza dough into a 12" base: visit our YouTube DeliVita page for 'how to' tips and techniques.
3. Move the pizza base onto a floured pizza paddle, dress with a little olive oil and top with a scattering of sliced onion and rosemary sprigs (adding optional cheese if preferred).
4. Using your peel, slide the pizza into the pre-heated oven, turning the pizza regularly until the base is cooked and crispy. This should take between 60 - 90 seconds.
5. Remove from the oven and finish with a little olive oil and season well with the salt and pepper.
6. Cut and serve immediately. Enjoy!

*Recipe: Joe's signature pizza*

## HUEVOS RANCHEROS

A hearty, nutritious traditional Mexican breakfast that works beautifully in the DeliVita. Fast and easy to prepare, it's a good one to make using your oven... especially if you are firing it up for lunch that day!

**TEMPERATURE** 160 – 200°C (low - med)    **COOK TIME** 20 - 25 mins    **SERVES** 4 people

*A Splash Of Oil*

*½ A White Onion*

*1 Garlic Clove, Crushed*

*2 tsp Taco Seasoning*

*1 tbsp Tomato Puree*

*2 x 400g Cans Chopped Tomatoes or 1 Litre of Passata*

*4 Large Free Range Eggs*

*Small Bunch of Fresh Coriander, Chopped*

*Small Handful of Crumbled Feta Cheese*

*1 Jalapeno Chilli, Finely Sliced*

*8 Tortillas, Wrapped in Foil and Warmed in the Oven for 5 – 10 minutes*

1. Add the oil, onion and garlic to a cast iron pan warmed in your DeliVita and fry gently. Don't let the garlic over-brown or it will turn bitter.
2. Stir in the taco seasoning and tomato puree and cook for a further 2 minutes in the oven, stirring regularly.
3. Add the chopped tomatoes and cook for about 15 minutes, stirring every now and then.
4. Using the back of a dessert spoon, make four wells in the sauce and carefully crack an egg into each.
5. Slide back into the oven for another 4 – 5 minutes until the eggs are cooked but the yolk remains runny.
6. Sprinkle with the coriander, feta and chilli. Warm the tortillas in the oven ready to serve.

**Top tip:** Once you have warmed the tortillas, keep them in the foil and wrap the whole lot in tea towel or place inside a small cool box to keep nice and warm until you are ready to serve.

*Recipe courtesy of 'Fired Wood Oven Cooking'*





## DELIVITA WOOD-FIRED TROUT

Traditionally in Italy we cook a fish supper on Christmas Eve and New Years Eve. Here's an easy dish that you could use with several different types of fish.

We used a freshly caught local blue trout that was perfect.

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**TEMPERATURE** 250°C (med)   **COOK TIME** 40 mins   **SERVES** 4 people

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*2.5kg Blue Trout - This should be descaled and cleaned, ready to be stuffed.*

*300g Baby Plum Tomatoes*

*Bunch of Fresh Parsley*

*Handful of Fresh Thyme*

*2 Bunches Fresh Asparagus*

*1 Large Glass of Water*

*3 Cloves Garlic*

*Large Pinch of Sea Salt*

*Black Pepper to Taste*

*Glug of Extra Virgin Olive Oil*

1. Firstly prepare the ingredients by chopping all the cherry tomatoes in half, and finely chopping the garlic and parsley. Put them into a bowl and mix with the thyme and olive oil, season with salt and pepper and give a good mix.
2. Place your fish in the centre of a cast iron pan. Stuff the fish with half of your tomato mixture. Scatter the rest of the mixture around the fish.
3. Lay all the asparagus around the fish then give everything a good drizzle of olive oil and add more seasoning.
4. Put the fish in the oven, uncovered, for 5 minutes.
5. After 5 minutes, take the fish out, pour the glass of water over the top and put the fish back in oven, covered with tinfoil. (Try to put the pan back inside the oven the opposite way round, to ensure even cooking).
6. Leave inside for 35 minutes until the skin is crispy.
7. Take out and serve immediately.

*Recipe courtesy of Marco Biasetti*





## BEEF BARBACOA

To prepare traditional Mexican or Caribbean Barbacoa you'd be expected to dig a large pit in the ground, light a massive fire in it and when the flames had died down to embers, you'd chuck in a whole sheep or goat, cover it in leaves and slow cook it for several hours. Sounds like a fun weekend to me, but I'm not sure my wife would be too happy about the massive pit in the garden. Much easier to use our lovely DeliVita to recreate the end result.

We're braising the meat in a tasty, punchy Mexican broth to add to the smoke flavour.

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**TEMPERATURE** 120 - 160°C (low)   **COOK TIME** 4 hours   **SERVES** 8 - 10 people

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*2 tbsp Beef Dripping*

*6 Medium Garlic Cloves,  
Crushed*

*1 Small Onion, Finely Sliced*

*1 tbsp Ancho Chilli Powder*

*4 Chipotle Chillies Packed  
in Adobo, Roughly  
Chopped, with 2 tbsp  
Adobo Sauce or 4 tbsp  
Chipotle Paste*

*2 tsp Ground Cumin and  
Dried Oregano*

*½ tsp Ground Cloves*

*2 Bay Leaves*

*2-2 ½ kg Beef Brisket,  
Chuck or Boneless Short  
Rib, kept whole*

*500ml Beef Stock*

*Maldon sea salt and  
Freshly Ground Black  
Pepper*

1. Add the beef dripping, garlic and onion to a large Dutch oven style pot (or similar) and cook in your DeliVita until softened.
2. Add the ancho chilli powder, chipotle chillies, cumin, cloves, bay leaves and oregano to the pot and cook for 1 – 2 minutes until the flavours are released.
3. Stir in the beef, then add the stock and season with salt and black pepper. Bring to the boil, then cover with a lid and cook gently for about 4 hours until the beef is very tender and pulls apart easily.
4. Remove the beef from the pot and reduce any remaining juices for 5 minutes. Shred the meat and mix back in with the cooking juices.
5. Serve with warm corn tortillas and a selection of your favourite dips. Dress with fresh sliced onions, coriander, salsa, and squeezed lime as preferred.

*Recipe courtesy of 'Fired Wood Oven Cooking'*





## KING PRAWNS WITH GARLIC, BUTTER AND CHILLI

This is a staple dish of pretty much every coastal Mediterranean restaurant where the freshness of ingredients sings through. I could happily eat it for lunch every day of the year, sitting by the sea in the sunshine, sipping on a cold glass of vino. I like to cook this in a small, shallow earthenware dish straight from the oven to the table, with the prawns still sizzling.

Get the biggest prawns you can; 7-10 cm long whopper tiger prawns look and taste fantastic.

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**TEMPERATURE** 220 – 300°C (med - hot)   **COOK TIME** 4 minutes   **SERVES** 2 people

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*6 Large Raw Tiger Prawns in their Shells (or 12 Regular Prawns)*

*25g Butter*

*2 tbsp Olive Oil*

*3 Garlic Cloves, Thinly Sliced*

*Juice of ½ a Lemon*

*To Garnish*

*1 tbsp Parsley, Finely Chopped, Maldon Sea Salt and Freshly Ground Pepper*

1. Rinse the prawns then pat them dry with kitchen roll.
2. Heat a cast iron dish in your DeliVita, then add the butter, oil, garlic and chilli. Cook for a few minutes, then add the prawns, stirring so that they are evenly coated in the buttery oil.
3. Cook the prawns for 3 – 4 minutes, turning over during cooking, until pink on both sides and prawns start to char just a little.
4. Remove the pan from the heat, squeeze the lemon juice over prawns and garnish with the parsley.
5. Season with salt and pepper and serve piping hot.

**Top tip:** Eating prawns is a messy business! Put a finger bowl with a few slices of lemon on the table to rinse fingers in.

*Recipe courtesy of 'Fired Wood Oven Cooking'*





## PORK WELLINGTON

**TEMPERATURE** 200°C (med) **COOK TIME** 40 mins **SERVES** 4 people

2 tsp Fennel Seeds

1 Leek

1 Red Onion

400g Sausage Meat

Large Pinch of Salt

Freshly Ground  
Black Pepper

320g Ready-Rolled  
Puff Pastry

1 Beaten Egg

1. Light your oven, after 15 minutes push the fire to the back of the oven. Feed with only a small log to maintain the temperature, then do not feed further wood.
2. Finely slice your leek and onion. Heat a tbsp of olive oil in a pan and add fennel seeds, after a minute, add in the leeks and onion and saute until soft.
3. Mix your leek mixture with your sausage meat in a bowl and season.
4. Roll out your pastry on the baking paper and transfer to your oven tray. Put the sausage meat mixture lengthways down the middle of the pastry, then cut the pastry into strips, at right angles to the meat. All the way down. Cross the strips in a lattice over the sausage meat to cover it. Then brush with the beaten egg.
5. Put your wellington in the oven for 40 minutes, turning the tray around every 10 minutes. Cover with foil once browned to prevent burning, rest for 5 minutes outside oven.
6. Serve with a salad or veg and enjoy!

*Recipe courtesy of Marco Biasseti*



## BOMBAY POTATOES

**TEMPERATURE** 160 - 200°C (med) **COOK TIME** **SERVES** 4 - 6 people



500g Maris Piper or  
Charlotte Potatoes, Peeled  
and Halved

1 tsp Turmeric

Splash of Olive Oil

2 tbsp Bombay Potato  
Spice Mix (details in  
method)

Small Handful of Chopped  
Fresh Coriander

1. Firstly prepare your Bombay Potato Spice Mix using 2 tbsp turmeric, 2 tbsp black mustard seeds, 2 tbsp sesame seeds, 1 tbsp garam masala, 1 tbsp cumin, 1 tbsp ground coriander, 1 tbsp chilli flakes, 1 tbsp Maldon sea salt and 1 tbsp freshly ground black pepper. Mix all the ingredients together in a small bowl and store in an airtight glass jar.
2. Add the potatoes and turmeric to a large saucepan and cover with water. Boil until tender, then drain. When cool enough to handle cut into 2.5cm cubes.
3. In a large bowl, mix the oil, potatoes and 2 tbsp of your Bombay spice mix together until the potatoes are well coated.
4. Heat the oil in a cast-iron dish in the DeliVita. When it's hot, carefully tip the potatoes into the dish.
5. Roast until tops just starting to brown, then rotate gently until all browned and piping hot throughout. Once ready, garnish with coriander.

*Recipe courtesy of 'Fired Wood Oven Cooking'*



## CHOCOLATE, RUM & RAISIN BREAD & BUTTER PUDDING

Super easy to make and always a favourite with the family, this pudding is great eaten cold, but even better hot, with ice cream or cream on the side.

Ideally make about 12 – 24 hours before cooking and serving hot.

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**TEMPERATURE** 160 – 200°C   **COOK TIME** 30 mins   **SERVES** 8 people

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7 – 8 Slices of White Bread

4 Medium Eggs

200g Good Quality  
Dark Chocolate

50g Unsalted Butter

100g Golden Caster Sugar

400ml Double Cream

75ml Dark Spiced Rum

Large Handful of Raisins

1. Cut or tear bread slices into quarters. In a 5cm ovenproof deep dish, measuring about 30 x 25 cm, layer the slices of bread so that they slightly overlap and reach almost the top of the dish. Arrange them in a symmetrical or fun pattern if you can.
2. Whisk the eggs in a bowl.
3. Set a bowl over a saucepan of simmering but not boiling water. Add the chocolate, butter and sugar to the bowl and stir until melted. Then stir in the cream, rum and raisins. Remove from the heat and stir in the eggs and milk until the mixture is blended.
4. Slowly and evenly pour most of the custardy mixture over the bread, making sure to almost cover the bread. Using a spoon, carefully push the bread down to help it soak up all the custard. Repeat the process with the remaining custard. Cover the dish with clingfilm and put a weight on it, to help push down the bread and soak up all the mixture.
5. Allow to cool, then refrigerate (with the weight still on the top) for 12 – 24 hours.
6. The next day, remove the weight and clingfilm and slide the dish into your DeliVita at medium heat. Cook and cover with foil if necessary to prevent over browning, for about 30 minutes, rotating the dish 180 degrees halfway through. There are many variations to a good bread and butter pudding - the top of this one should be a little crunchy.
7. Serve hot with rum and raisin ice cream or a generous dollop of creme-fraiche on the side.

*Recipe courtesy of 'Fired Wood Oven Cooking'*





## SKILLET BROWNIES

A quick, simple and fun dessert that's great to present to family and friends to dig in - especially perfect around the campfire. You can also save time and use your favourite shop bought brownies or brownie mix.

**TEMPERATURE** 220 – 300°C **COOK TIME** 25 mins **SERVES** 6 people

### **For the biscuit base:**

6 – 7 Digestive Biscuits

50g Unsalted Butter,  
Plus Extra for Greasing

1 tbsp Golden  
Caster Sugar

### **For the brownie:**

300g Dark Chocolate

200g Unsalted Butter

1 tsp Vanilla Extract

60g Cocoa Powder

60g Plain Flour

300g Golden Caster Sugar

1 tsp Baking Powder

3 Eggs

Pink & White Mini  
Marshmallows to cover

1. Start by making the biscuit base. Lightly grease a 20cm skillet/cast iron pan. Bring your Delivita oven to a medium heat and melt the butter in the pan.
2. Crush the biscuits in a bowl and mix together with the melted butter and sugar. Add the mixture to the skillet, patting down evenly over the base, and cook for about 8 – 10 minutes.
3. To make the brownie, break the chocolate up and add to a bowl with the butter and vanilla. Place the bowl over a pan of simmering water and stir until melted.
4. Mix all the dry ingredients together in a separate bowl, then add to the melted chocolate.
5. Beat the eggs in another bowl and add to the chocolate mixture, stirring well for a silky consistency.
6. Pour the mixture over the top of the biscuit base in the skillet and pat down until evenly distributed.
7. Return the pan to the oven for 20 – 25 minutes – the centre of the brownie should remain a little gooey.
8. Place the mini marshmallows on top of the brownie and put the skillet back in the oven for about 2 minutes until they are soft and slightly toasted but still holding their shape.

Give everyone a spoon and dig in!

*Recipe courtesy of 'Fired Wood Oven Cooking'*





## OUR ACCESSORIES

To complement your DeliVita journey we also offer a range of beautiful handcrafted accessories. Using the finest materials, including olive wood handles, marine stainless steel and Italian buffalo leather, these have been designed specifically to use with the DeliVita, ensuring you get the most out of your oven.



**ALL WEATHER COVER**



**LEATHER APRON**



**FOLD AWAY OVEN STAND**



**DELIVITA CHIMNEY**  
(flue not included)



**THE AXE**



**INFRARED GUN**



**BLACK IRON DISH**



**OVEN BRUSH**



**PROD & BLOW**



**OVEN DOOR**



**DOUGH SCRAPER**



**FIRED RECIPE BOOK**



**PIZZA PEEL**



**LEATHER OVEN GLOVE**



**WOOD MOISTURE METER**



**DOUBLE-HANDLED CUTTER**

## PUSHED FOR TIME OR HAVING A PARTY?

For professional-style pizzas and a hassle-free perfect crunch, why not try our artisan organic vegan Dough To Go?

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**DELIVITA**

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