

FIRE MADE
EVENTS





Designers & makers
of bespoke fire kitchens
and equipment

HANDCRAFTED IN ENGLAND





THE ART OF FIRE

Fire Made was founded in 2016 by Ana Ortiz and Tom Bray.

The pair design and make fire cooking equipment for chefs, restaurants and consumers worldwide, as well as running masterclasses on the art of fire cookery, which always include a delicious feast at the end.

Ana grew up on the Galapagos islands and her earliest memories of fire cooking are with her grandparents. Tom and Ana lived in South America with their daughter where they truly discovered their shared love for cooking asado style.

There is something for everyone in the range depending on what kind of fire cooking you want to achieve – whether that's at home or in the commercial kitchens of chefs such as; Paul Ainsworth, Marcus Wareing, Pip Lacey, Tomos Parry, Adriana Cavita, Andrew Clarke, Thomas Straker, Merlin Labron Johnson, Nicholas Balfe and Jamie Oliver.



**MEET
THE
TEAM**

Making your event special. We create show-stopping feasts for your wedding, parties or work events using the best ingredients and our bespoke asado equipment to give you and your guests an authentic asado experience to remember.

We cater for a wide range of events, from large parties of 300+ to small gatherings in the back garden. What all our events have in common is that we cook a range of meats and veg over fire.

TOM BRAY

Tom grew up in the West Country and always had a passion for food and cooking outdoors. His initial love for fire cooking was elevated when he met his wife's family and lived in South America for a year.

"I was instantly hooked on the social experience of it and the relaxed atmosphere and this is how we like to conduct our events"

Tom is now the leading expert on designing fire kits and the master of the fire pit, providing private classes to leading chefs in the industry worldwide.

A handwritten signature of the name 'Tom' in a cursive, black ink style.

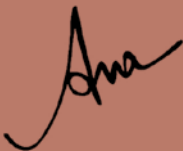


ANA ORTIZ

Ana grew up on the Galapagos Islands and her earliest memories of fire are cooking with her grandparents.

Now living in the UK, she is gaining a lot of attention and publicity, because of her cooking style and the unique dishes she creates for her guests and events. Ana's cultural heritage is extremely important to her and she lives and breathes Ecuador through her food.

Ana is championing the gastronomy of her roots because it is flavoursome, beautiful, authentic and new to people she is creating a huge stir in the culinary world.

A handwritten signature in black ink, appearing to read 'Ana', with a long, sweeping underline that extends to the left.

@anaortiz_chef



ZAHILY MCKIE

Zahily grew up in La Isla, Cuba and has lived in England for 20 years.

Zahily is our talented Fire Made Events Coordinator.

Zahily coordinates our events from liaising with customers prior to quotation right up to finalising details on the event sheet.

Visit our website at firemade.co.uk for event news and recipes or email Zahily at info@firemade.co.uk for all event enquiries.







MENU

We source our ingredients from top quality, local suppliers.

Our beef comes from Oliver Woolnough at Meat Matters, who specialises in ex dairy cows, our pork & lamb is from Andrew Barclay's in Wincanton, our fish is supplied by Cove on the Quay / Mere Trout and our vegetables come from Bellord & Brown.





CANAPES

Choose your canapes from our selection of meat-based and plant-based options, please email us with any specific dietary requirements.

MORCILLA, APPLE SALSA TACO (MAIZE TORTILLA)

WESTCOMBE CHEDDAR SABLES & BURNT RED PEPPERS

HOT SMOKED TROUT, PICKLE FENNEL, RYE CRISP

EMBER BEETROOT, WHITE LAKE GOATS CURD & SMOKED SEEDS CRUMBLE

CHICHARRON (TWICE COOKED CRISPY BELLY PORK), SPICED PLUM KETCHUP



STARTERS

Choose your starters from our selection of meat-based and plant-based options, please email us with any specific dietary requirements.

**SMOKED CEDAR PLANK FISH - SEASONAL FISH SERVED
WITH FIRE MADE ALIOLI**

**BURNT CELERIAC & GRILLED WILD MUSHROOMS
SERVED WITH PUMPKIN SEEDS AND GARLIC - V**

**FLATBREAD SERVED WITH BONE MARROW, FIRE MADE
ALIOLI, ANCHOVIES & CONFIT GARLIC**



MEAT / FISH MAIN

Choose your mains from our selection of meat and fish-based options, please email us with any specific dietary requirements.

SOMERSET LAMB SERVED WITH FIRE MADE CHIMICHURRI

WELSH EX DAIRY BEEF SERVED WITH FIRE MADE CHIMICHURRI

**WILTSHIRE OUTDOOR REARED PORK SERVED WITH
BURNT CHILLI SAUCE**

**SUCKLING PIG (MINIMUM 40 PEOPLE & EXTRA COST)
SERVED WITH BURNT CHILLI SAUCE**

**CORN FEED FREE RANGE CHICKEN SERVED WITH
FIRE MADE ALIOLI**

**TURBOT/ BRILL IN A CAGE (EXTRA COST) SERVED WITH
FIRE MADE ALIOLI**

SMOKED TROUT SERVED WITH FIRE MADE CAPER BUTTER



VEGAN MAIN

Choose your mains from our selection of plant-based options, please email us with any specific dietary requirements.

**GRILLED SQUASH SERVED WITH PUMPKIN SEEDS
& BURNT GARLIC SALSA**

BURN AUBERGINES & SPICED SMOKED CHICKPEAS



SALADS

Choose your salads from our selection, please email us with any specific dietary requirements.

**PICKLED RED ONIONS, GREEN BEANS, FERMENTED
CHERRY TOMATOES**

EMBER COOKED SEASONAL VEGETABLES

LENTILS, PEAS, CHARRED VINE TOMATOES & MINT

GRILLED BROCCOLI, CONFIT GARLIC & CHILLI OIL



SIDES

Choose your sides from our selection, please email us with any specific dietary requirements.

CHAPA SEASONAL POTATOES & SHALLOTS

**COAL ROASTED SWEET POTATOES SERVED WITH
A RED PEPPER SALSA**



DESSERTS

Choose your desserts from our selection, please email us with any specific dietary requirements.

**CHAPA CARAMELISED APRICOT (SEASONAL FRUIT)
SERVED WITH SOMERSET BRANDY CLOTTED CREAM**

**GRILLED DARK RUM PINEAPPLE, DULCE DE LECHE CREAM
& ALFAJORES**

**SMOKED CHOCOLATE MOUSSE, POACHED PEARS
& PUFFED RICE**

**BASQUE BURNT CHEESECAKE SERVED WITH
A MEMBRILLO COMPOTE**



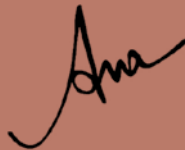




We lived in South America with our daughter
where we truly found the love for cooking asado
style. We now make live fire cooking equipment
and ship it all over the world.

A handwritten signature in black ink that reads "Tom". The letters are fluid and connected, with a long horizontal stroke at the top.

@firemadeuk

A handwritten signature in black ink that reads "Ana". The letters are fluid and connected, with a long vertical stroke on the left side.

@anaortiz_chef

For orders visit our website
For bespoke enquiries contact tom@firemade.co.uk

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