

FP

FORNO PIOMBO

WOOD FIRED OVENS



Enjoy the Lifestyle!

USER'S GUIDE

WWW.FORNOPIOMBO.COM

FEATURES & BENEFITS

In a wood fired oven the cooking process adds flavor. So why is everything cooked this way so tasty? The answer is a matter of complex physics, mainly to do with the patented design and the thick outer shell trapping three kinds of heat (thermal, convection and radiant). At high temperatures, for example with a pizza, the radiant heat from the fire and the heat bouncing off the inside wall crisps the outside quickly and seals in the moisture in the dough, while it cooks the topping to perfection. The same goes for bread.

Welcome to Forno Piombo's Refractory Line of Ovens

- Forno Piombo has been manufacturing wood fired pizza ovens for almost a decade
- Santino Model uses very little wood as flue is set outside of the chamber preventing heat loss
- Lights to 900 degrees in less than 40 minutes, with heat retained for up to 12hrs. Cool to touch on the outside like an igloo!
- Follows a unique 'no-brick' build; employing our DIY made-easy 3 parts purified refractory CLAY shell system
- More than a pizza oven - cook anything from pizzas (in less than two minutes) to breads to meats to seafood to vegetables to desserts
- Residual heat allows you to slow cook and bake fresh bread
- Aesthetically pleasing, a focal point in any area - perfect for courtyards, balconies, apartments, holiday homes
- No cleaning or maintenance required
- Fully weatherproof and needs no covering when placed outdoors
- Complete with professional support and training to get the best out of your oven

Old Knowledge

WITH

MODERN TECHNOLOGY

Cooking in a wood-fired oven has for centuries been the exclusive privilege of chefs, pizza chefs, bakers and gourmet. Forno Piombo Wood Fired Pizza Ovens has combined this ancient knowledge with modern technology to experience the pleasure of cooking healthy meals at home in a wood-fired oven. Only a wood-burning oven can add that unique flavor and texture that can not be reproduced in a normal oven.



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READ ME FIRST [IMPORTANT]

NOTE: THIS PROCESS IS TO BE FOLLOWED WHEN THE OVEN IS LIT FOR THE FIRST TIME, OR IF THE OVEN HAS NOT BEEN USED FOR A LONG PERIOD OF TIME (eg. during the colder months)

- The first couple of fires should be small, and are intended to introduce a low gentle heat to the oven to complete the curing process.
- Referring to the lighting instructions, keep a small fire burning for 3-4 hours over 3 days. Use only enough wood to keep a constant flame.
- The flame should be lapping away at the back of the chamber.
- Initially, you will see the internal chamber turn completely black with carbon and start to notice hairline cracks appear. This is normal and will start to clear as the oven heats up. As the carbon clears on consequent days, larger pieces of wood should be added to increase the heat and the size of the flame.
- On the fourth day, the oven chamber will start to clear of carbon faster and look whiter faster. You are now ready to cook.

WARNING

- **The flue is designed to remove hot air from the oven and should not be touched during the running of the oven and /or during the cooling down process.**

IGNITING YOUR OVEN

In our experience, the most effective way of lighting the oven is with the use of firelighters. It is important to use non-toxic, cooking friendly starters to light your oven. You can replace the starters with ripped up newspaper or brown paper bags if you choose, but keep in mind they will burn quickly, and you will most likely need to replace them a few times to get your fire going. Just as important is the use of dry wood. If the wood you use is not sufficiently dry, this will produce smoke and the oven will struggle to light.

STEP 1

- Break off 3 pieces of firelighter all about 2 in square. Place the paddle at the mouth of the oven and position the pieces of firelighter in the same direction as the handle of the paddle. (Fig 1)
- Initially use wood about 1.5 - 2.5 in across to start the fire. Place a piece of wood either side of the firelighters. (Fig 2)
- Then stack 3 or 4 pieces of wood in the other direction. (Fig 3)
- Place more wood on top of the stack in the same direction as the first two. (Fig 4)

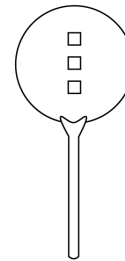


Fig 1

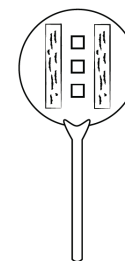


Fig 2

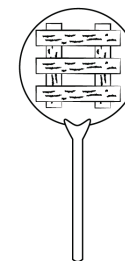


Fig 3

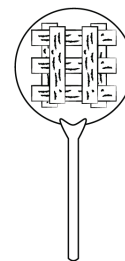


Fig 4

STEP 2

- Carefully light the firelighters and gently slide the paddle with the lit stack to the back of the oven. Making sure that no one is close behind you; pull the paddle out with one swift motion. The same applies to the wood stack. At this time, wood can be moved to maximise the flame being produced by the firelighters. Now let the fire burn for 5-10 mins. (Fig 5)
- Additional wood can be added to the stack once it is past the mouth and inside the chamber where there is more room.



Fig 5

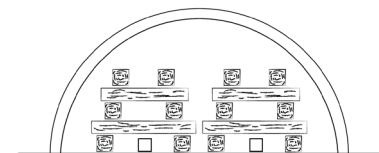
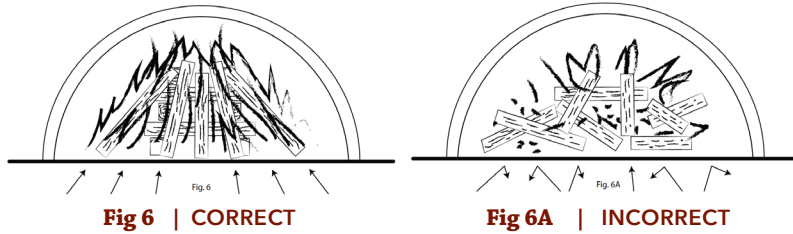


Fig 5A

STEP 3

- Now that the wood is burning and some hot coals have been produced, it is time to add some larger pieces of wood. About 4 to 5 good sized pieces will bring the oven up to a hot temperature ready to cook pizzas, which are cooked directly on the floor of the oven. The placement of the wood to the back chamber wall is the difference between a clear, clean running oven and one that smokes and struggles to fully ignite. (Fig 6)



- To feed more wood into the oven, it is just a matter of gently throwing it in the area where you want it to go and then adjusting its placement, if needed, with the tools provided. After a short time, everyone develops his or her own technique of doing this. Once you have added more wood leave the fire to burn for 20 minutes.

STEP 4

- After 20 minutes the fire should be well and truly lit and a good bed of coals has been produced. Depending on the type of food you now wish to cook and the volume of food you can either add more wood to heat the oven right up, or add smaller pieces for a medium oven or spread the coals out for a cooler oven. Keep in mind that a hot Wood fired Oven can get up to 1000 degrees and a cooler one about 200 degrees.



CARE FOR YOUR OVEN

CLEANING

Clean your oven floor regularly by raking the remainder of the fire to the front across the floor tiles once you have finished cooking. Place the door on and in the morning push back the coals and your floor should be clean of any food substances etc.

Ovens NOT UNDER COVER

If your oven is not undercover it is advisable to place a tarp over it during the very wet months and by keeping the door off this will allow any moisture build up to evaporate

OVER LOADING WITH WOOD

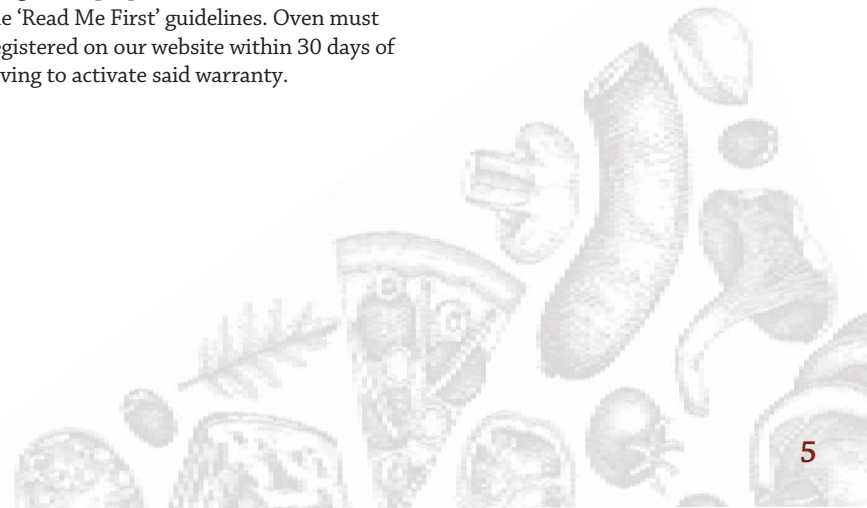
Do not abuse the oven by over loading with wood and trying to use it as a main heat source during cooler months. Remember it is an oven and not a heater. You can damage the interior and cause cracking.

CRACKS

The type of cracking that you see in your oven is common and quite normal. With the extremely high temperatures that can be reached and the intensity of a natural heat source such as fire, your oven goes through a “settling in stage” where some expansion will take place. During this “settling in stage” it is not uncommon for these expansion cracks to appear. These cracks are under no circumstance structural defects and will not affect the performance or durability of oven. If the crack is quiet significant i.e.: 1/4” thickness or more please contact us.

WARRANTY

Covers TWO YEARS from the installation date of your Forno Piombo Woodfired Oven, contingent on proper user adherence to the ‘Read Me First’ guidelines. Oven must be registered on our website within 30 days of receiving to activate said warranty.



HANDY HINTS

LIGHTING THE FIRE

Start by stacking wood, 2 pieces by 3 by 2 by 3 that make a stack of 4 high, and then build the fire up by putting on extra wood over a 10 minute period so that you have a good large fire in the oven. This will provide a large amount of coals and burn off the black carbon in no time.

When placing the extra wood in the fire ensure it is placed on an angle of 45 deg, not flat so that they will burn faster. The air circulating avoids the firelighters and flame going out.

POSITION OF THE FIRE

If you are trying to cook something that is long and thin, like a whole fish, try putting the fire on either the left or right side of the oven instead of the rear so that you can fit long trays in the oven without turning them side ways. For cooking Pizza, put the fire at the back or side and use the front for cooking.

OVEN TEMPS: RADIATION, THERMAL & CONVECTION.

Radiation, thermal and convection all work together when cooking in your oven. A white oven roof with no carbon will be at about 800 deg; this should be achieved in about 30-40 minutes. If your oven is still black you can cook dishes in it but they will take a little longer to cook properly.

- BREADS:** Cooked at 350°F, just when you think the coals are out. They will actually look a grey and black color, you may see a slight red, but there should not be any flame, more a retained heat.
- ROAST & VEGETABLES:** 380° F - 600°F
About 4 pieces of wood, left to burn to red coals.
- PIZZA:** 950°F
- COOKIES:** 350°F

SLOW FIRE IGNITION

Damp ash will affect the fire and will not light properly; this can be caused by heavy rain entering the oven or even damp night air (ash attracts moisture). If the oven does not heat up within approx 30 minutes and all the black carbon has not burnt off the roof of the oven you need to use more wood in the light up process. Ash does not need to be removed every time used. In fact it helps when lighting up, as the coals get hot faster!

WOOD

Wet wood can cause the oven chamber to heat up slowly. It can also cause heavy smoke to come out from the oven. Try to have dry wood available at all times. Contrary to what some may think, wet wood is not wet from the rain, it is a term used for wood, which is young and still has sap within; time is the best cure for this. An indication of wet wood is that you will notice, while burning, it glows on one side but is black on the other. It may seem to take a long time to burn. This is the process of the wood trying to release all the retained sap. In each state you will know what your natural hard wood is. This is the best wood to use. Usually in America you should be able to get your hands on some white oak or almond, both are excellent for wood fired cooking.

USE OF THE DOOR

Use for slow roasting and for cooking breads from residual heat (stored up to 24 hrs) If the door is put on when the oven is running, the fire will go out and start smoking. Fit the door firmly when there is no fire and keep ajar when roasting. If you are noticing that it is difficult to keep the fire burning, you may have moisture in the oven. To test for this, put the door on tightly, leave it for three minutes and once it is removed if there are water droplets on the door this indicates a moisture build up. What is needed now is the same method used when you first cured your oven.

COOKING IN THE OVEN

During cooking you can stack trays on top of each other, say a tray of roast vegetables on the bottom with the roast meat on top, and just make sure that the trays are rectangular not square and stacked perpendicular to each other. Add extra stock to prevent drying out. Use tin foil to protect in a hot oven. Slit the foil to allow the moisture to escape. Use the various parts of the oven to cook in, near the front for slower cooking time and for keeping food warm, also to melt chocolate or toast nuts for salads and cakes etc. The middle is for a quick cooking time. Don't forget to let the meat dishes rest before serving. Remember that direct heat will burn quicker than indirect heat, so the closer to the fire the hotter and quicker food cooks.

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ON COMPLETION OF COOKING

When you have finished cooking in your oven bring the coals forward onto the cooking area, this will ensure a clean oven by burning away any spilt food stuffs left behind or any oils etc. Charcoal should be left in the oven; it will ignite once the oven gets hot again. This enables you to extract maximum energy from each piece of wood.

HANDY HINTS (CONTINUED)

MOISTURE

If your oven is not under a covered area, and the counter top is tiled, you may like to add a sealer around the edge of the oven and where the tiles meet, as the grout is porous. This will help in stopping the moisture build up that may occur during the colder months.

CURING

Remember it is crucial to 'CURE' the oven as you did when you first received it, if it has not been used for long periods during the colder months.

CONVERTING A RECIPE

It is very simple to convert any recipe that you would normally cook in your regular oven. The simple rule is just add more stock /liquid than the recipe calls for and cook it for ½ to ¾ of the time required.

TEMPERATURE

As most recipes use an oven temperature of 350 – 450, this represents your Wood fired Oven having glowing coals with a slight flame occurring.

ORGANIZATION

As an example you can prepare/cook in advance the chicken required for a Caesar salad. As you have already heated the oven, make the most of it and get the next days ingredients on the way. Or when you have finished cooking the lunch, put a casserole or loaf of bread in the oven to slowly cook. By planning ahead, it usually means you can use your oven every second day, leaving time for you to do more than cooking.



BREADS AND PIZZAS

On purchasing a Woodfired Oven it goes without saying that one of the main foods you will try and love are all the “fresh bread” categories from your own Pizza dough, to Indian Naan, Focaccia, Calazone, Moroccan & Turkish flatbreads, and of course those wonderful Italian breads like Ciabiatta, all of which were originally cooked in a wood fired oven. Having your own oven enables you to bake the most authentic bread possible. All the breads are simple to prepare and once you’ve tried them you will never look back. There is nothing nicer than warm fresh bread served as a simple starter or with a main meal.

There's nothing that will compare to the taste of a pizza from our ovens!

Every time you light your oven you will be tempted to have a pizza so it's an idea to have dough always handy. Your family and friends will always hope that that is the case! Pizza nights are very popular; an idea is to have small individual pizzas so that each guest has their own that they have made or it gives you the opportunity to make them with different toppings adding more variety to your mealtime. For an interesting 'interactive' party, have everyone make and cook their own pizzas, so as the host you are not doing all the work!

DOUGH

- When you have made the dough, and you are leaving it to rise in the mixing bowl, it is a good idea to rub the plastic wrap with olive oil to avoid the dough sticking to the wrap.
- If you let any type of dough stand uncovered a crust will form on the top.
- Knead, cut and form into tennis ball size balls and keep apart in a covered tub or tray. Using a large tub helps keep the moisture in and dust out. Also if all the dough is not used, then it can go back into the fridge to use tomorrow.
- Once you touch dough, it needs time to rise again (second rising), from 10 –30 minutes.
- If you find that your pizza dough will not roll out and just springs back, this is the characteristic of gluten. Knead it again and allow it to relax approximately 15 minutes. It should also be kept at room temperature as if it is too cold, this can occur too.
- Naan bread is made from a runny soft dough, not the same as the pizza dough, so don't be tempted to keep adding flour to firm up, the difference is the yoghurt and ghee.
- Naan bread is traditionally not rolled; they are stretched into a teardrop shape.

DOUGH HINTS

Why does my dough stick to the bowl or plastic wrap?

What can I do to stop this?

Rub bowl with olive oil, this helps to make it easier to remove without leaving any behind.

When I freeze my dough why does it takes so long to thaw?

This is usually the case if you have left the dough in one big ball. We suggest you freeze the dough in portion sizes, e.g. tennis ball size for an average pizza or golf ball size for Naan. Another option is to freeze the dough in the shape of a thick flat dish; this helps to speed up the thawing time.

What do you freeze the dough in?

Snap lock lunch bags are great, they are a good size and can be re-used if you require. You can freeze the dough in anything really, as long as it is airtight.

When I make my dough, do I freeze it straight away or allow it to rise then freeze it?

You can do either. The latter means, when it is rising for the second time, called 2nd rise.

What difference does it make to how long I leave the dough to rise?

It is called flavour! The longer it takes to rise the more flavour, if you imagine how beer is made, the smells and flavour change with time too.

Can you over knead your dough?

You will notice the correct feel is soft smooth springy dough; if it has reached this there is no need to keep kneading it.

Do you have to sift the flour?

Sifting the flour will get better results.

What if I have forgotten to make my dough hours before? Is it a no bake day?

This has happened to many of us it seems, it's OK especially if it is a nice warm day, put the bowl covered with wrap in the sun. An alternative is to place the bowl in a sink of warm water. Or you can leave it near the oven door while heating up the oven for approximately ½ hour to rise; you will notice it rising in front of your eyes!

COOKING PIZZAS

- Use wood or metal pizza peels to place pizza in the oven. The head of these should be bigger than the diameter of your pizza.
- Roll the dough out thin then place onto the lightly floured pizza board. Jiggle the pizza from side to side to test it will slip off easier.
- Another option is to use semolina or polenta on the board. Be advised this can cause a build up a thick grit on your ovens floor.
- When adding your toppings, don't take too long, as the moisture will make the base stick to the board.
- If you find you are burning the edges of your pizza, try brushing the edges with olive oil to help protect and prevent burning.

BREADS

First of all you need to get the oven to the right temperature – ensure that the coals in the fire have died down so that there are only grey and black embers in the rear of the oven.

- It is suggested that you moisten the floor of the oven a bit before placing the dough on it, this creates humidity, which assists, in the rising process.
- Place a wet rag on the end of your metal poker and wipe the floor down.
- Place the dough onto the floor and put the door on, cook the bread for 30 – 40 minutes.
- Rotate the loaf about ½ way through cooking time.
- Trial and error is needed with bread to get the timing right.
- To achieve good bread the preparation of the dough is important. Read the instructions well first.

Hint: (throw a small amount of flour onto the floor of the oven, if it smokes it is still too hot)

GARLIC BREAD & BRUSCHETTA

Flatbreads and Naan Bread can be used as dipping bread for starters or as wraps with any marinated meats for mains. Make extra for the morning and eat for breakfast or take to lunch. Where you would have normally bought Lebanese or pita breads in the days before your oven. Now you too can make your own to delight one and all. Imagine a freshly baked focaccia with moist tomatoes, olives, rosemary, sea salt, cheese and even roasted capsicum.

PIZZA IDEAS

HINT: Less is best! Don't be tempted to 'pile on' the toppings, as you will lose the authentic flavour of the pizza. Try a few with different toppings, as most definitely one will not be enough.

THE TOMATO SAUCE

The tomato sauce: The topping should be of a nice thick texture. It is the tomato topping that can really make the pizza. Use fresh tomatoes, allow to cook slowly while adding dry or fresh herbs; oregano, parsley, basil, rosemary, dill, sage, thyme, mint, coriander, garlic, and/or finely chopped onions. Add bacon, a pinch of sugar, ground pepper and olive oil to change the basic recipe yet again. You can blend it or keep it slightly lumpy to add that gourmet touch. A pinch of chilli may not even get noticed – if you prefer, add a lot!

ASSEMBLING THE PIZZA

- Try to work the dough with your hands or roll the dough on a floured surface and place onto your floured pizza board.
- Using a wooden spoon spread sauce all over the pizza allowing a 2-3cm gap between the sauce and the edges of the pizza. If sauce gets on the board it will hinder the ability to slide the dough easily off the board.
- Brush the edges with olive oil to save burning and give a nice colour. Add your favourite cheese first and place your toppings on last.

CHEESE

- Mozzarella is the standard for most traditional pizzas.
- Boccocini cheese will give a gourmet look but has very little flavour and may need a little help from some stronger cheese.
- Pecorino cheese is very nice and needs no help at all.
- Italian Gorgonzola, a Blue cheese, with a bite!
- Feta
- Parmesan
- Fresh creamy goats cheese

OTHER TOPPINGS

Bacon or prosciutto is a good alternative to pepperoni and adds that gourmet touch. Try using a Pesto sauce instead of tomato topping, you can make or buy pre-made pesto. Single ingredients you can add to any other topping recipe are as follows;

- Mashed pumpkin, sun dried tomato, olives, salami.
- Anchovies, artichokes, BBQ anything, capsicums (roast your own), capers.
- Seafood of any kind, cooked chicken meat, tomatoes any way from fresh to sliced Eggplant, mushrooms, olives – black or green, any vegetable you can think of.

PIZZA TOPPING VARIETIES

Bianca

Brush pizza base with olive oil and sprinkle with rosemary and sea salt. Use fresh or dried rosemary.

Margherita

Tomato, mozzarella and fresh basil.

Hawaiian

Ham, pineapple, tomato sauce topped with mozzarella.

Marinara

Seafood (sauté in a little garlic), mozzarella cheese and a hint of chilli.

Supreme

Green capsicum, sliced pepperoni or salami, ham or prociutto, mushrooms, pineapple pieces, pitted olives, mozzarella and tasty cheddar.

Chilli Prawn

Prawns sautéed in cumin, chilli and garlic, lemon juice. Add coloured capsicums, coriander and parmesan cheese.

Prawn Pizza

Tomato base, chopped crushed garlic, peeled prawns, parmesan cheese, black olives and torn basil leaves.

Salmon & Avocado

Smoked salmon, ½ avocado, cherry tomatoes, a few capers, a little dill and a little thyme. Add sour light cream just before serving.

Salmon & Camembert

Smoked salmon, slices camembert cheese, onion rings, capers and fresh asparagus pieces.

Prosciutto & Cheese

Prosciutto, Pecorino cheese and a drizzle of olive oil!
Three Cheeses: Fontana, Mozzarella and Gruyere cheese

Mexican

Tomato, cheese, green capsicum, hot salami, hot chilli.

Vegetarian

With woodfired pizzas a combination of soft roasted vegetables seasoned with spices or sautéed in garlic, well drained, and topped with your favourite cheese.

Pumpkin & Feta

Mashed pumpkin with hint of garlic, feta cheese and fresh Basil

Blue Vein & Pear

Light layer of oil, blue vein cheese, thin slices of fresh pear

Pumpkin & Goats Cheese

Butternut pumpkin (steamed), crumbled goats cheese, fresh thyme leaves, dried oregano

When it comes to pizza toppings the list is endless, but it is best not to combine too many flavours as woodfired cooking brings out the texture and flavour of all meats and vegetables.

YEAST IDEAS

Yeast is a living organism held in suspension, once fed with warm water (not hot, as this will kill it) and flour, will awaken and begin to feed on sugars present in the flour.

- You can buy it fresh or dry and you will usually find the bread making shops in your state will have good yeast, as their turnover would be higher than most supermarkets, so you know you will be getting 'fresh' products.
- For the person who plans to bake often, it is suggested you buy active dry yeast in bulk. It is made without preservatives and costs so much less.
- Dry yeast keeps for months in the fridge or freezer. Fresh cake yeast is much more perishable with a life of one week and must be kept well wrapped in the fridge.
- Active dry yeast is dissolved in warm water. The rule is 2 parts of cold or room temperature yeast to 1 part boiling water.
- To know if your yeast is still fresh enough to cook with, look at the expiry date on the pack or do a test with small amounts as you would normally for preparing your doughs. It should rise and foam up within 10 minutes. If it doesn't this yeast is no good!
- Yeasts don't die at cool temperatures; they simply work more slowly, so it is fine to make it at night and place in the fridge where it will still rise, but slowly. When required, take it out of the fridge at least 2 hours before and let it return to room temperature.

MIXING THE YEAST

- The simplest and most direct is to place warm water in a jug or bowl, sprinkle the yeast over the top and whisk it in until it dissolves. You will notice in our basic dough recipes you need to add the sugar at this stage as well. Sugar can be substituted with flour, which makes the yeast take longer to rise, developing the flavour more. Active dry yeast works vigorously in the correct temperature (warm not hot or not too cold) allow the mixture to stand at least 10–15 minutes then stir it to mix it well before using in your dough.
- Some recipes call for a 'sponge', which is a portion of the total made a short time before combining all the ingredients to give the final dough a preliminary boost. Dissolve the yeast in warm water, then a bit of flour is beaten in to make a smooth batter. Cover the bowl with plastic wrap and allow to stand until it becomes frothy and full of bubbles it can take any where from 20 minutes to 1 hour.
- The last is called a 'starter' which again is essentially a mixture of water and flour combined with a tiny bit of yeast to make a very wet dough that's allowed to ferment for 6–24 hours before adding it to more yeast, flour and water and the baking can begin. You may have noticed this in the Turkish bread recipes.

ROASTING TIPS

When roasting meat or chicken it is a good idea to place it in a roasting pan with a wire grid. One recommendation is the heavy stainless steel roasting tray by Scanpan.

Make sure meat is at room temperature and pat dry with paper towel.

Preheat your pan and when hot, seal the meat as per a large steak, season and cover with vented foil for most of the duration of cooking time and then crisp off near the finish.

Capsicum

You can try cooking a whole capsicum by throwing it onto the oven floor and keep turning it until it turns absolutely black. Take it out of the oven, leave to cool down then just peel the black skin away to reveal a lovely roasted soft capsicum, to cut into strips and use as a pizza topping or as desired.

Roasted onion

The same method as the capsicum. You will need to cut off the 'root' side once cooked and press to pop the onion out, revealing a soft roasted onion. Sweet potato Wrap sweet potato in foil and throw onto the oven floor, turn over now and again – cook until soft. Peel off foil, slice up and serve.

Sweet potato

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Roast medley of vegetables

½ bag of gourmet potatoes, 1 white onion cut into wedges, 2 parsnips cut into ¼ lengthwise, 6 cloves of unpeeled garlic, 1 red capsicum (seeded and cut into squares) ¼ jab pumpkin cut into large squares. Toss all the vegetables into a bowl and seasoned with olive oil and sea salt Place evenly onto a large roasting tray so they don't touch. Makes a beautiful topping for a vegetarian pizza.

Roasting nuts for salads

Place in a small terracotta dish, spray with a dash of olive oil, cook until you smell the nuts roasting or until they reach a slightly darker color. Ideal to use in salads or as a garnish to any dessert!

Caramelised onion rings

Easy to make also, cut a red onion into slices. Place onto a pre-heated cast iron plate; pour balsamic vinegar, sugar and pepper over each slice. Cook for approximately 2-3 minutes. A quick and easy way to speed things up is to put the onions sliced into the microwave until soft, so when added to the food and cooked in the oven they will be brown in no time.

Corn on the cob

Also great cooked in the oven, but you will need to cook it in a terracotta dish with water to cover ¼ of dish, (seasoning can be added) - cover with foil for 5-8 minutes then remove foil to brown the corn and now you have another BBQ food!

COOKING EQUIPMENT

Terracotta rectangular dish

Approximately 300mm by 200mm and 40mm deep is a great multi purpose dish. Be sure to soak the dish (submerge it completely) for at least 1 hour in warm water before you use it every time.

Terracotta round dish

Approximately 200mm with a lid is ideal for cooking dishes that need to be in the oven for longer or curries, rice, stews or soups. The lid is great as it saves using foil, but you will need oven gloves, as will be extremely hot! Be sure to soak the dish (submerge it completely) for at least 1 hour in warm water before you use it each time.

A heavy stainless steel roasting tray

With a wire insert is wonderful when it comes to roasting. Ordinary roasting trays from a conventional oven can do a good job or use disposable trays for less cleaning.

Cast Iron cooking plate

This is your 'new' BBQ replacement. You can purchase the round or rectangle plates with handles or a loop so that you can easily remove them from the oven with your tools. You must wash them thoroughly with soapy water before your first use. You will need to season them, by using olive oil all over, heat in oven until you see smoke/haze coming from the plate. Keep plate well oiled and never wash again in soapy water, only hot water.

A good pair of Oven Gloves

Gloves are essential to have near by, for transferring hot dishes from the oven to the table, lifting the lid on the round terracotta dish or when trying to place the foil over the food. Some have been known to use welder's glove!

Cork mats / Trivets

These are good for placing the hot serving dishes on to serve.

Rolling pin

As you use your oven more you will notice the advantage of having good quality items and a rolling pin which has 'ball bearing' handles or the Tupperware one with the plastic handles or marble rolling pin - that let the pin move, are both great. You should not need to use your body weight when rolling, and it is best to work from the centre out as this helps to keep the dough in shape.

Boards

You can buy so many different types, but big is best. We recommend the plastic or silicone varieties because they are lightweight and easy to clean and pack up.

Chopping boards

Cleaning your chopping boards - every so often it is a good idea to clean a plastic board with bleach, making sure to rinse it well after. Wooden boards should be oiled to help keep from splitting. A brush down with salt and lemon will keep them nice and clean. Flexible cutting sheets (pkt of 2) are good - keep one for meat and the other for vegetables. As they are clear, use a permanent marker on the back to identify M or V.

Coco Bristle Brush

You can buy these at most chain stores or a better one is the extra long handle type found at hardware shops. These are great to sweep out any dust left inside the oven once you have removed the coals..

Long handle tongs

A sturdy pair of tongs helps when you need to work fast and the heat from the oven means you can not reach inside. You will appreciate having quality tongs to do the job.

Handy Table

Keeping a fold-up table handy to use near the oven is a good idea if space is hard to come by. That way you can use it to roll out dough or assemble pizza toppings.

Pizza Wheel or Mezzaluma

These are both great to use. If you use a pizza wheel use the largest wheel you can find. A great one is the Rubbermaid. The mezzaluma recommended is the single blade type and the bigger the better - 25" is great. Use to cut pizzas, herbs etc.

Peel or Paddles

The tool you will learn to handle better every time you use it. Mainly used for moving the pizza or bread around the oven floor and out of the oven.

Coal Rake, '7 Iron' or Bakers Rooker

This tool goes by many names but is the same tool. It is handy for pulling dishes out from the oven or rotating them, to drag the coals forward, to use with an old rag to clean the oven floor. Another handy use is to support the larger logs when placing in the oven in the right position.

Poker

Used to maneuver the wood or cover with a rag to clean the oven floor. Some people like this over the 7 iron, others prefer the 7 iron. They both have a place and you too will know which one that you prefer.

Pusher or Hoe

This looks like a semi circle disc attached to a rod. It is used to push the fire back or pull coals forward for cleaning.

Wooden boards for pizza and bread

It is usually great to have at least four on hand! You may like to rub olive oil into the surface when you first receive your boards, to help protect them from the stains of tomato sauce etc and you too will know which one that you prefer.

MEASUREMENT CONVERSIONS

APPROXIMATE METRIC / IMPERIAL EQUIVALENTS

WEIGHT		VOLUME		LENGTH	
METRIC	IMPERIAL	METRIC	IMPERIAL	METRIC	IMPERIAL
15 grams	½ oz	1.25 ml	¼ tsp	3 mm	⅛ in
25 grams	1 oz	2.5 ml	½ tsp	5 mm	¼ in
50 grams	1 ¾ oz	5 ml	1 tsp	1 cm	½ in
75 grams	2 ¾ oz	10 ml	2 tsp	2 cm	¾ in
100 grams	3 ½ oz	15 ml	1 tbsp/3 tsp	2.5 cm	1 in
125 grams	4 ½ oz	30 ml	2 tbsp 1fl oz	3 cm	1 ¼ in
150 grams	5 ½ oz	45 ml	3 tbsp	4 cm	1 ½ in
175 grams	6 oz	50 ml	2 fl oz	5 cm	2 in
200 grams	7 oz	100 ml	3 ½ fl oz	6 cm	2 ½ in
225 grams	8 oz	125 ml	4 fl oz	7 cm	2 ¾ in
300 grams	10 ½ oz	200 ml	7 fl oz ½ pint	8 cm	3 ¼ in
325 grams	11 ½ oz	250 ml	9 fl oz	9 cm	3 ½ in
350 grams	12 oz	300 ml	10 fl oz ½ pint	10 cm	4 in
400 grams	14 oz	400 ml	14 fl oz	12 cm	4 ½ in
425 grams	15 oz	450 ml	16 fl oz	13 cm	5 in
450 grams	1 lb	500 ml	18 fl oz	14 cm	5 ½ in
500 grams	1lb 2 oz	600 ml	1 pint 20 fl oz	15 cm	6 in
750 grams	1 lb 10 oz	700 ml	1 ¼ pints	16 cm	6 ¼ in
1 kilo	2 lb 4 oz	1 litre	1 ¾ pints	17 cm	6 ½ in
1.25 kilo	2 lb 12oz	1.2 litres	2 pints	18 cm	7 in
1.5 kilo	3 lb 5 oz	1.5 litres	2 ¾ pints	19 cm	7 ½ in
2 kilo	4 lb 8 oz	2 litres	3 ½ pints	20 cm	8 in
2.25 kilo	5 lb	2.5 litres	4 ½ pints	22 cm	8 ½ in
2.5 kilo	5 lb 8 oz	3 litres	5 ¼ pints	23 cm	9 in
2.7 kilo	6 lb	3.5 litres	6 pints	25 cm	10 in
3.0 kilo	6 lb 8 oz	4 litres	7 pints	30 cm	12 in

TEMPERATURE GUIDE

HIGH

A very hot oven with a large fire producing flames that are visibly coming all the way over the inner chamber and just extending up towards the flue. Use ten to twelve pieces of wood for start up. A fire such as this should be lit every time the oven is used regardless of what is on the menu. It is important to heat up the floor and chambers with such an intense heat to allow you to cook for extended period of time at lower temperatures. Your oven should be ready to use in thirty minutes with an initial fire showing the characteristics mentioned above.

MEDIUM / HIGH

The oven will have a good bed of coals glowing bright red, pieces of wood will also be glowing red and holding their shape and producing flames that will travel about half way to three quarters of the way over the top of the chamber. The oven should be like this about an hour from the start up time. To maintain this temperature add another piece of wood to the fire as required.

MEDIUM

Very similar to the medium/high oven but the flames travel about half way or less over the chamber and the wood will be starting to break down. The oven will be like this about an hour and half after light up.

MEDIUM / LOW

The oven has a good bed of coals glowing red and is still producing flames. The wood itself has lost its shape, broken down and collapsed forming the bed of coals. The flames will only just be lapping at the back of the chamber and certainly would not travel more than half way. The door can be placed in front of the opening to slow the air flow into the oven which reduces the rate heat is removed. Do not fit the door tightly when there is a flame in the oven as it will starve the fire of oxygen, put it out and start to smoke.

LOW

Cooking at this temperature is purely utilizing the retained heat in the oven and locking it in using the door to fit tightly. There will be no flames and the bed of coals will be dark and have stopped glowing red.

COOKING TIMES

DISH		COOKWARE	TIME	TEMPERAURE
Chicken	Breast Fillets	Terracotta	12 Minutes	High
	Thighs		15 minutes	High
Sausages	Thin	Cast Iron	6 minutes	High - Med/high
	Thick	Cast Iron	9 minutes	High - Med/high
Leg of Lamb	Butter flied 1 kg	Terracotta	45 minutes	Med - Med/low
	Butter flied 2 kg	Terracotta	80 minutes	Med - Med/low
Lamb Cutlets	Lay single	Terracotta	6 minutes	Med - High
Steak	Pre heat cast	Iron dish	6 minutes	High
Garlic Prawns	Pre heat cast	Iron dish	1 minute	High
Vegetables	Not piled up	Terracotta	Halved 30 mins	High
	Spread out	Terracotta	Smaller 20 mins	High
Pizza/flat bread		Oven floor	2 minutes	High
Whole Fish	2 kg	Terracotta	30 minutes	Medium
Lamb Shanks	Single layer	Terracotta	2 ½ hours	Low
Bread Loaves		Oven floor	30 – 40 mins	Low

NOTES

