

# *Anyone for pizza ??*



*or*

## *how to use the Pizza Oven and be totally self-sufficient*

### *Firing up the Pizza Oven*

Fire up the oven about 2 hours before you want to cook.

Build the fire inside the door opening in the oven area. First use about 5 full pages of newspaper ripped in half and scrunched up to form the bed of the fire. Next get out kindling wood from the wood storage area under the oven, and arrange it in a "cone" on the newspaper base and light it.

The fire should be about 300 mm x 300 mm (about 1 foot diameter) and about the same height. You do not need a massive roaring fire like a furnace. Do not close the oven door during firing, tilt it back.

Allow about 2 hours to get to the right temperature. Use the BBQ tongs in the wood storage area to arrange the fire and the blue kneeling pad will make it easy on your knees.

### *Baked Potatoes*

Baked potatoes in foil cook really well. If you put them in the oven around the outside edge, with the BBQ tongs, after the fire has been going for about an hour, they will not get in the way when the pizzas are put in, and they will be ready when the pizzas are.

# Making Pizzas

The oven will hold two pizzas at the same time.

Suggested toppings - tomato paste, mushrooms, capsicums or bell peppers, onions (shallots are also nice), tomatoes, capers, olives, herbs, salami, ham, anchovies, salmon, sardines, Mozzarella cheese, etc.

For a gourmet taste, try chicken strips, with cream cheese, onions, mushrooms and cranberry sauce - *molto bellissima!*

## Ingredients for the pizza dough

- |                         |                    |
|-------------------------|--------------------|
| 1. Water                | 200 ml             |
| 2. Olive Oil            | 1 tblsp            |
| 3. Salt                 | 1 teasp            |
| 4. Bread Flour          | 375 g (2-1/2 cups) |
| 5. Granulated dry Yeast | 1-3/4 teasp        |
| 6. Semolina             | 1 level spoonful   |

To make the dough place the above ingredients into the Breville bread- maker (in the kitchen) in the exact order listed above. Wipe the spills from outside the bread pan. Lock the bread pan into position in the baking chamber and close the lid. Press **Menu** to setting 7 (for dough) and press **Start**. At the end of the program (takes 90 mins), press **Stop**. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping and baking.

Roll the dough on a lightly floured surface into a 30 cm (12 inch) round for a thick-base pizza or into 2 x 20 cm rounds for two thinner-base pizzas. You can also add herbs or cheese to the dough mix for a variety of flavours. Sprinkle semolina in the bottom of the pizza trays to prevent sticking. Place on a lightly greased baking tray. Don't use olive oil to grease the trays as it will burn. Use canola, soya or avocado oil instead. Spread selected pizza toppings over the pizza dough.

When you are ready to place the pizzas in the oven, use the hooked implement provided to push the embers to the back of the fire, keeping them together so that the fire keeps on going. When placing the pizzas in the oven, keep the trays from touching the hot embers to prevent distorting and destroying the non-stick surface.

Bake in the pre-heated oven until base is cooked and toppings heated through. Leave the oven door open during cooking. You will need to watch the pizzas and rotate them to prevent burning. Use the hooked implement to slide the pizzas out of the oven onto the paddle. Then slide the pizzas out of their individual trays onto the paddle surface and slice them. To clean up the paddle, don't put it in the dishwasher, as it will delaminate. Scrub with warm water instead - thanks. *If all else fails, buy the pre-made bases from a supermarket !!*

## Clean-up and Shutdown

When you are finished making pizzas, put the door back in the tilted forward position. The oven handle gets sizzling hot, so use a towel or pot mitt.

If you want to put the fire "to sleep" so it will be ready for the next day, put in a few pieces of wood and put the door in place, tilted forward. Next day tilt the door back on to the handle (i.e. rock it back towards you) which will re-supply oxygen to the fire and get the fire re-started. You can fire up the oven about three times before you have to empty out the embers (when they are cold) and put them in the aluminium pot which is in the garage.

## Caution:

**IF YOU ARE NOT GOING TO STAND BY AND WATCH THE FIRE, PLEASE USE THE STAINLESS STEEL DOOR IN THE TILTED BACK POSITION. THIS ENSURES THAT HOT EMBERS DO NOT BLOW AROUND AND BURN THE DECK.**