



Piccolo







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Congratulations on the purchase of your Wood Fired Oven. This oven is a pleasure to use, and fun to experiment with as you gain experience building and controlling the fire and creating delicious meals.

We hope you enjoy cooking in your wood fired oven as much as we do. After all, there is a little nostalgic feeling in all of us, longing for times when people had time for simple but important things such as cooking and enjoying a family meal. And although your oven won't give you additional time, it will certainly give you that good feeling of wishing your family and friends something special: your culinary creation cooked in your wood fired oven, with that additional mysterious taste that only wood fired cooking can give...

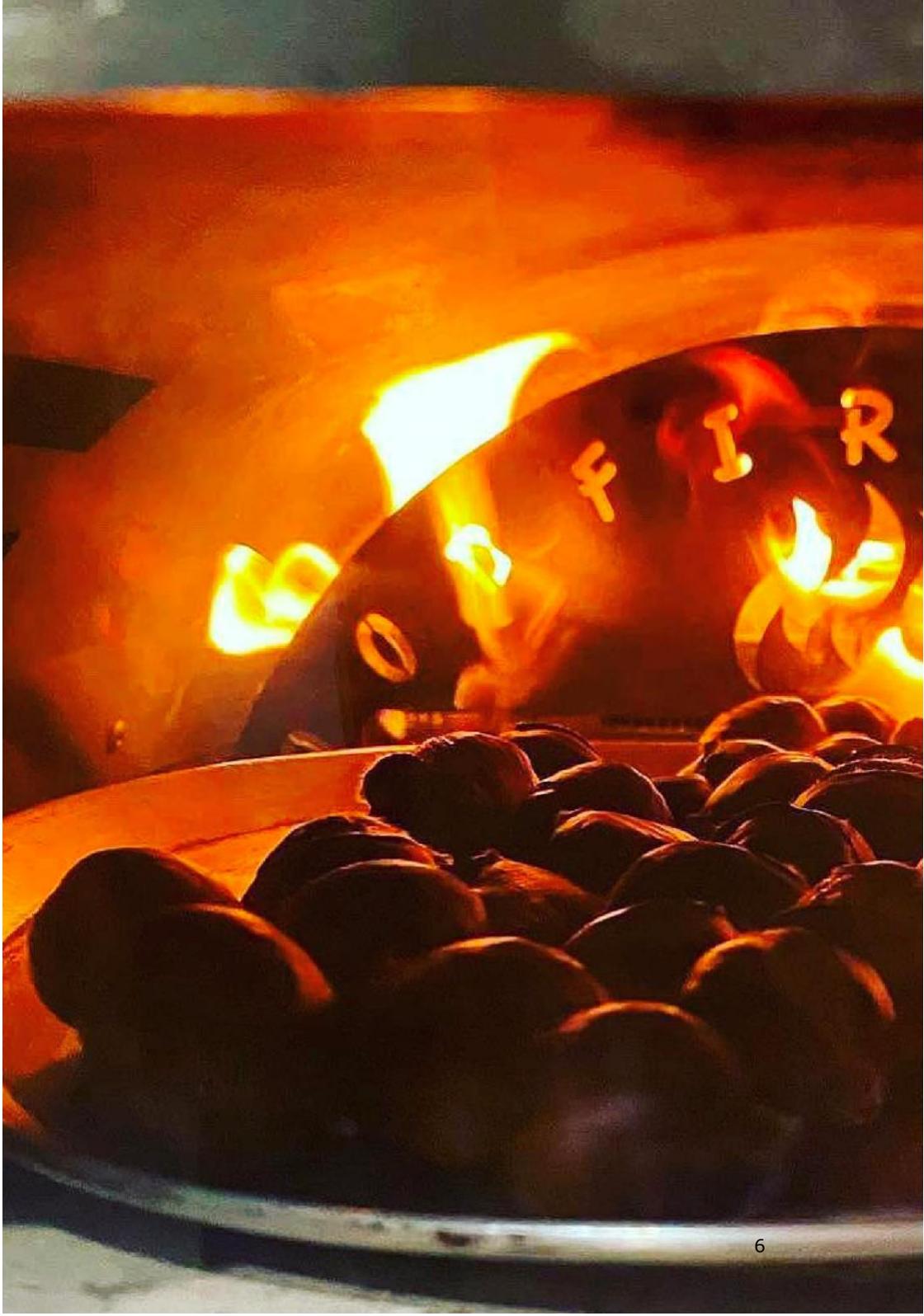
Through this little booklet we have tried to contribute to your enthusiasm about wood fired cooking by sharing some genuine Mediterranean recipes and little tricks and tips. But really, to become the greatest wood fired cooking chef, you only need the right ingredients: love for sharing a wonderful meal with the people you care about, love for having fun, and love for good food!

We thank you very much for choosing MyWoodfiredoven and wish you a very enjoyable use of your oven and many successful meals for the years to come.

Buon Appetito and above all: Buon Divertimento!

The logo for 'My-Woodfiredoven' is written in a white, cursive script font. The text is centered within a dark red rectangular box that has a subtle gradient and a slight shadow effect against the background.

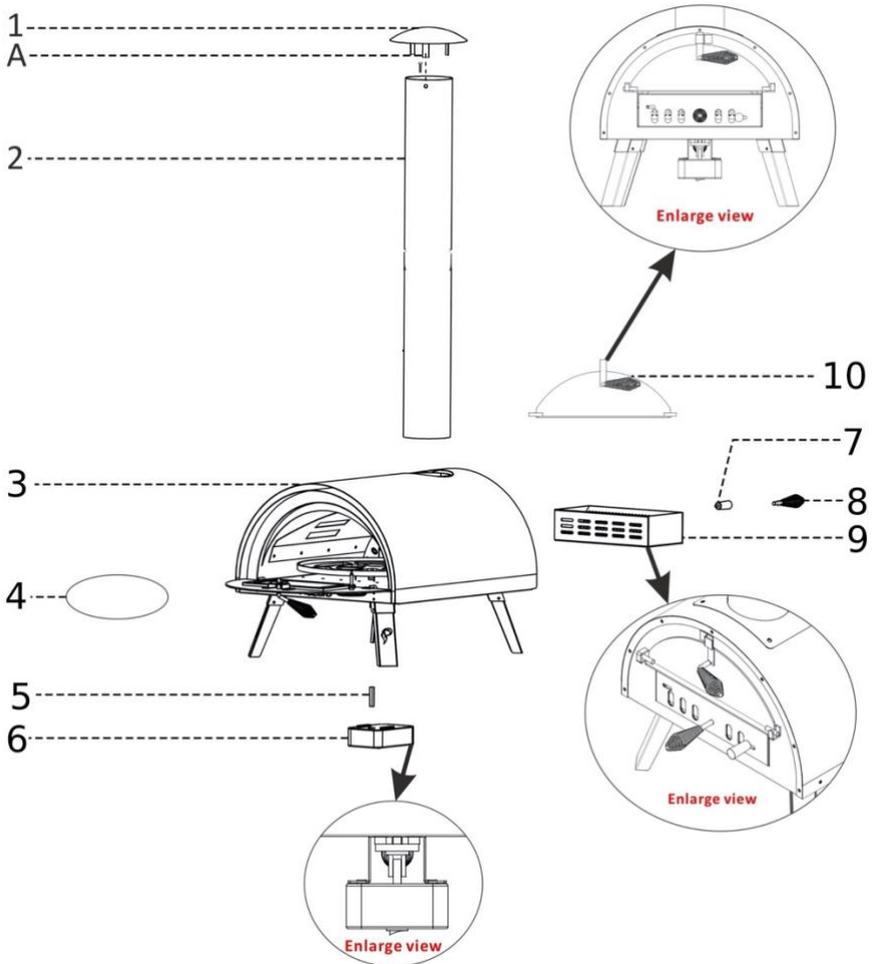






Piccolo Assembly Instructions

Important - Remove any packaging before use,
please retain instructions for future use.
Ensure foam-packing squares are removed from
between the oven and laser panel.



Packing List

This list of items should all be included in your box, please check all items before assembling.

- A: 3 x M5 Screws
- 1. Chimney Cap
- 2. Chimney Flue
- 3. Piccolo Oven
- 4. Pizza Stone
- 5. Motor Axle
- 6. Motor (2 x DD size batteries required, not included)
- 7. Bakerlite Handle for fuel box
- 8. Spiral handle for Fuel box
- 9. Fuel box
- 10. Wood feeding door with handle

Assembly Instructions

1. Fold out four legs.
2. Attach Chimney cap (1) to Chimney (2) by 3 x M5 screws (A).
3. Slide complete chimney into the oven body (3)
4. Remove plastic covering from Pizza Stone (4) on rotating plate.
5. Insert batteries into motor. Insert Motor Axle (5) to Motor (6), use the on/off switch on the motor to ensure the axle is aligned with the insert on the bottom of the oven. Then slide into the rotating axle. Please check enlarged view.
6. Attach feeding door (10) to the oven body (3) by sliding the left-hand end of the hinge rod in first and then locate other end. (Back view).
7. Attach bakelite handle (7) and stainless-steel handle (8) to the fuel box (9) by screwing together.

Please see short assembling video in this link:
[assembling your Piccolo](#)

Handy Tips For Your Piccolo:

1. Fingerprints on the stainless-steel chimney, rear door, and front door due to installation can be removed with a standard multipurpose spray cleaner.
2. For ignition: take off the rear door, open the front door and check that the chimney's valve is in the open position.
3. When the flames are lively, slide the rear door back into place, and when the flames run through the oven chamber you can close the front door as well.

After about a minute, condensation may form on the glass caused by the difference in temperature: wipe the glass dry and close the door. During the first few minutes, repeat this if necessary. This helps prevent soot from sticking to the glass.

4. If the glass of the front door fogs during cooking, you can just wipe it with a dry cloth.
5. At this stage, feed the fire through the back door.
6. Use the handle of the wood tray to dry the next piece of wood for the fire. Dry wood will catch fire easier. See this short video to see the above steps - [drying wood](#)
7. Piccolo oven assembling video [assembling your Piccolo](#)
8. Fire and firewood tips video [fire wood](#)

Maintenance of Your Piccolo:

1. Clean the front door with a product used for cleaning household ovens after each use.

2. Clean the inside of the chimney once every 6 months to remove excess soot.

3. You can clean the stainless-steel parts with a typical stainless steel cleaning product. Do not use products on the decorative outer panel (that is in brushed aluminium)

4. If the stone gets dirty from spills, it will clean itself at temperatures of above 450C.

5. Do not cook any food other than pizza or bread directly on the stone! The food releases liquids which will cause the stone to split.

Because the stone absorbs the liquid and will cause a thermal shock.

This includes the spilling of liquid such as tomato and/or mozzarella from the pizza if the pizza breaks/opens (hole) when placing it in the oven. Also, vegetables cooked directly on the stone, example corn, eggplant, capsicum, as they release liquid during cooking. So place them in a dish instead.

6. Do not use a damp cloth or such to clean the stone when hot.

7. Do not remove the stone or wash the stone as thermal shock or a slight impact may break it due to its hardness.

*The oven is now ready to use but please ensure you have **read these instructions thoroughly.***



How to Take Care of your Piccolo

Maintenance

Cleaning:

Keeping your Piccolo clean is simple. If any incrustation of grease splashes occurs, it will burn away when lighting your next fire. Like a pyrolytic function. If mozzarella spills when baking pizza, just turn the pizza stone after cooling. Next time you light your Piccolo the high temperature will burn away the spilt residues.

To clean the outside of your oven, use a soft damp cloth. If any stains, you can use a little dish wash liquid on the cloth, and then rinse well with a clean damp cloth.

To clean the viewing glass of the oven door, you can use a product such as Easy Off Oven. Make sure the oven is cooled down. Spray on the door only. Leave it for 5 minutes and wipe thoroughly to avoid odours when using the oven again.

Wood:

Use dry HARD WOOD only.

For Australia we recommend Iron Bark or Red Gum, for New Zealand Manuka or Talua wood. These timber sorts burn nice and slow and thus they retain heat for longer. But you can use other

types of hard wood, as long as it has not previously been painted or treated. And always make sure the wood you use is very dry to avoid excessive smoking.

Do not use pressure treated lumber, chipped wood products, sappy wood such as pine, laminated wood or any material other than dry hard wood. Never use liquid fuel to start or maintain a fire!

Be careful not to use anything else than wood, or wood of dubious origin, because the cooked food would inevitably be polluted. Even to light the fire: do not use newspapers and magazines, as they contain chemical elements.



How to Build a Wood Fire in your Piccolo

Prepare the wood: small to medium-sized branches or smaller wood chops. Take out the fire tray at the back of the oven.

Place a few small pieces of wood in the tray and light with a gas lighter with long tube.

When the wood is lit, place the tray back in the oven.

If the flames are too lively, close the air vents at the back of the oven a little. Less air calms down the flames. And of course vice versa if the flames get too low: open the vents.

Once the fire is lit, keep adding a small log every now and then to maintain the fire alive.

Generally, you can start the cooking when the flames are weakened.

It will take about 10 minutes to reach cooking temperature. For pizza it takes 15 to 20 minutes.

You will need to add a log every now and then thereafter to maintain the heat.

With a heat up time almost the same as your conventional oven, you could use it for cooking anything you would otherwise cook in your kitchen oven. You will see how easy and enjoyable it is once you “get it in your fingers”.



About the Rotating Cooking Floor

The idea of the turning oven stone is to facilitate and promote even cooking of your pizza, bread and dishes. Since the fire is at the back it is otherwise hard to see how your food is cooking or if it is burning.

Having the fire coming through the fire diffuser from the back, and the floor stone turning, your food will cook beautifully even.

Keep the door closed to keep the heat in as you can see the progress of the cooking through the viewing glass in the door. To heat up the cooking floor evenly, turn on the button under the motor underneath your oven once you have lit the fire and placed the fire tray back in the oven.

Make sure to use pots or dishes that allow for the rotating stone to turn freely! If the stone blocks while the motor is on the motor will get damaged.

Before placing anything in the oven, you must switch off the rotating stone.

Same when you take your dish or pizza or bread out the oven: make sure you switch off the motor of the turning stone first! Also, do not turn the stone by hand and do not try to stop the stone by hand, as this will damage the motor.

The motor of the rotating stone uses 2 D batteries. You can use rechargeable ones.



Cooking Tips

How to start and manage a fire for baking pizza and bread:

Pizza:

Start the fire as explained in page 16.

Keep the fire alive but with just small flames while cooking the pizzas. The temperature should be around 300' to 350'C.

To cook pizza it can take from 2 to 3 minutes, depending on the thickness of your dough.



Keep the door closed to leave as much heat in the oven as possible.

You can check the status of your pizza through the viewing window in the door.

Only open the door to take out the pizza with the Piccolo pizza paddle. Then close the door again until you have your next pizza ready to bring in the oven.

Remember to turn the motor off and on when putting the pizza in and taking out the oven.



Bread:

The ideal temperature for baking bread is around 230 / 260°C.

For bread no flames are required, just coals.

The oven door needs to be closed while baking bread. You can check the cooking process every now and then through the viewing glass.

It takes about 30 minutes to bake an average sized bread of around 500g.

Bread baked in a wood fired oven has a crisp and friable crust, and the inside is soft and delicate. It requires some discipline with the right temperature, and you do need to carefully oversee the entire process. But then, the moment you take the bread from the oven with the shovel is incomparable: the delicate aroma fills the area and "speaks" of healthy, wholesome and appetising preparation of your daily bread...



How to Start and Manage a Fire for Cooking Roasts or Stews:

Start the fire as in page 16.

Keep the fire going until the oven reaches a temperature of around 200/220°C.

Place your roast in the oven and switch on the motor of the rotating stone.

Keep the fire going but with just small flames while cooking.

No need for turning the dish around as your roast will get nice and evenly cooked due to the rotation of the cooking floor.

Check every now and then through the viewing glass of the door.

You could add some diced potatoes to the roast, particularly nice with roast of lamb, marinated in garlic and rosemary. Don't forget to add some water (1 glass for a mid-sized roast + potatoes).



Recipes



Bread

- Flour 500 gr, or 250 gr white flour and 250 g wholemeal
- Water 320 gr
- Salt 12 gr
- Fresh Yeast 6 gr

Oven Temperature: 230-260°C

Work the dough ingredients as for the pizza.

Form round or oval shapes of the size you like, important is though that all the forms are of the same size to allow for uniform baking. Leave the breads to rise on a flour dusted surface for 2-4 hours (depending on the temperature of the surrounding air).

Once the dough balls have doubled in volume, place them in the oven with the pizza peel, 1 at the time, until the oven floor is filled. Make sure you leave some distance between the breads to avoid they will stick together as they will continue to rise a little once in the warm oven.

Baking time for an average sized bread (ca. 300-400 gr) is ca. 30 minutes. After 15 to 20 minutes, when the crust turns golden brown on one side, then turn



them around 180 degrees to the other side (towards the heat).

If you have a freezer you can double or triple the quantities for the dough, and freeze the bread, wrapped in freezer bags, once baked and cooled down.

To use the frozen bread: thaw for ca. 1 hour, then heat in a preheated oven (conventional) at 180C for 20 minutes.

Your bread will be as good as just freshly baked in your wood fired oven.



Olive Bread

- Flour 1 kg
- Water 600 gr
- Salt 16 gr
- Fresh Yeast 26 gr
- Sugar 1 pinch
- Kalamatta olives 500 gr



Oven Temperature: see page 20, (230-260°C).

Work the dough ingredients as for the pizza.

Then spread the dough and pour the well drained olives over the dough. Amalgamate well so the olives are spread through the dough evenly.

Form small round or oval shapes with wet hands, turn them through flour, and leave them to rise on a flour dusted surface for 2-4 hours depending on the temperature of the surrounding air. (wet your hands as soon as the dough starts to stick to your hands).

Once the dough balls have doubled in volume, place them in the oven with the pizza peel, ca 5 to 6 at the time, until the oven floor is filled. Make sure you leave some distance between the balls to avoid they will stick together as they will continue to rise a

little once in the warm oven.

Baking time is around 20 to 30 minutes (watch the color). After 10 to 15 minutes, when the crust turns golden brown on the one side, then turn them around 180 degrees to the other side (towards the heat).

If you would like to freeze a part of the olive breads, let them cool down before placing them in the freezer in freezer bags.



Focaccia al Rosmarino

For the dough:

- Flour 500 g
- Water 320 g
- Olive Oil 25 g
- Salt 10 g
- Fresh Yeast 4 g
- Sugar 1 pinch

Oven Temperature: 300-330°C

Topping:

1 spoon extra virgin olive oil, garlic, rosemary

Oven temperature: see page 8.

Work the dough the same way as for pizza (see page 15). Once the dough balls have doubled in volume, pick them up with a palette knife, pass through some flour, and spread/stretch them out with your hands on a flat surface lightly covered with flour to ca. 1 cm thickness.

Dimple the freshly stretched dough deeply using your fingertips. Put the olive oil and garlic in the centre of the stretched dough. Use your hand or cooking brush to spread both evenly across the

dough, within 1 cm of the edge. Sprinkle some of the rosemary.

Bake away from the flame until the side closest to the flame turns golden brown on the top and bottom. Rotate the bread to bake the other side, taking care to finish the top and bottom evenly. Once desired color is reached, remove the bread from the oven.

Sprinkle the rest of the rosemary and some salt, cut and serve immediately.

This classic Italian flatbread calls for simple flavours but potential variations are endless. Fresh out of the oven, it is an asset to every meal, or just a great appetiser by itself.



Pizza base

- Flour 500 g
- Water 320 g
- Olive Oil 25 g
- Salt 10 g
- Fresh Yeast 4 g
- Sugar 1 pinch



Dissolve yeast in 30 °C water, add oil.

Add the salt and pinch of sugar to the flour and mix thoroughly.

Add the water (with dissolved yeast) to the flour in small volumes at a time.

Once all is amalgamated, work the dough with the palm of your hand for ca. 7 to 10 minutes, pushing and rolling the dough at the same time. Once the dough is smooth and “elastic”, divide and shape the dough into 200g balls. Leave these to rise for 3-7 hours (depending on the temperature of the surrounding air).

Once the dough balls have doubled in volume, pick them up with a palette knife, pass through some flour, and spread/stretch them out with you hands

Finally, add toppings and bake.

For pizza the oven should be at 300°C circa: move the fire to 1 side, clean away the ashes on the oven floor before putting in the pizzas by blowing through a water conduct pipe or similar. Keep the flames lively for baking pizzas. Then you place the pizzas on the oven floor with the pizza peel, far away from the fire. Do not move or turn the pizzas until the crust is turns golden brown on the fire side, then turn them with the other half to the fire side.



Schiacciata

Sweet Italian Flatbread

For the dough:

- Flour 500 gr
- Water 320 gr, Olive Oil 25 gr
- Salt 10 g, Fresh Yeast 4 gr, Sugar 1 pinch
- For the frilling:
 - 200 gr seedless red grapes
 - 1 spoon extra virgin olive oil
 - 1 teaspoon cinnamon, 1 teaspoon sugar
 - 125 cc whole milk, 70 gr ricotta, 70 gr blue cheese, crumbled

Oven Temperature: see page 20.

Work the dough ingredients as for the pizza.

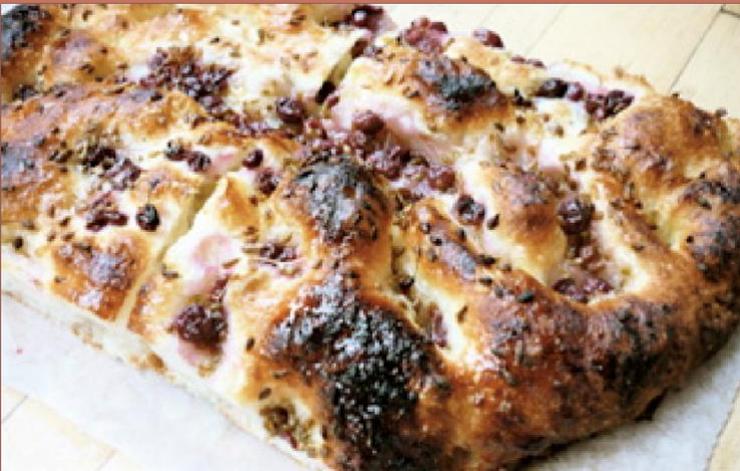
Arrange the grapes in a shallow roasting pan. Place the pan in the oven and roast, rotating once, until the grapes begin to hiss and wrinkle. Remove the pan from the oven.

Hand stretch the dough ball to a size of about 20 X 35 cm. Dimple the freshly stretched dough deeply using your fingertips. Drizzle the olive oil in centre of the stretched dough, and use your hand to spread the oil evenly.

Combine the cinnamon and sugar and sprinkle half of the mixture evenly over the dough. Spread the ricotta over the dough, followed by the braised grapes, remaining cinnamon sugar, and crumbled blue cheese.

Bake the bread until golden brown on the side closest to the flame. Rotate, watching the top and bottom closely. Remove the bread when the top and bottom of the bread are both evenly browned. Let cool down until like warm before cutting it.

This Tuscan sweet bread unites braised grapes and blue cheese, a marriage of sweet tang and a savoury creaminess.



Lasagna

For 1 rectangular clay oven dish

For the sauce:

- 300 gr. pork mince and 300 gr beef mince
- 3 small cans peeled roma tomatoes,
- 1 small onion, 1 garlic clove, 1 carrot, 1 stalk celery,
- 2 bay leaves, olive oil, salt, pepper.
- 1 pack Barilla lasagna pasta 250gr
- ca. 300 gr fresh mozzarella, ca. 200 shaved ham
- 1 cup fresh grated parmesan cheese

Béchamel sauce:

butter, flour, milk, salt, pepper

Heat up the wood fired oven ca. 45 min. prior to cooking. Moderate fire in the middle of your oven for heating up, small fire on the side for cooking. Ca. 200 “C.

Keep a small fire alive when cooking by adding a small log at the time when the burning one is about halfway burnt.

The sauce: dice the onion, garlic, carrot, celery finely.

In a saucepan, heat the olive oil and add the onion and garlic and cook on moderate heat until glassy, then add the 2 minces and stir until it is loose, then add carrot, celery, bay leaves, salt pepper and stir. Mash the tomatoes and add to the meat. Let simmer for ca. 1 hour with lid half on the pan, stir every now and then.

Meanwhile, make béchamel sauce: heat ca. 50gr butter in a pan, when melted add ca 3 table spoon of flour and stir until smooth, then add some milk until smooth, add another bit and stir until smooth etc, until you have a thick but liquid sauce. Turn off heat, add salt and pepper.

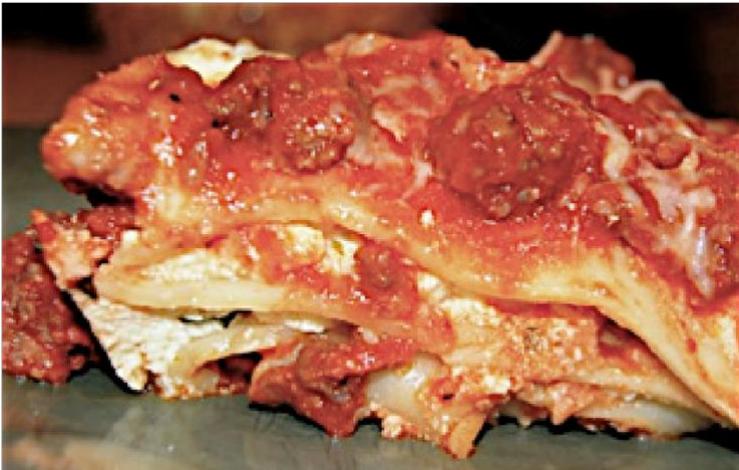
Cut the mozzarella in small dices or thin slices.



In the rectangular clay oven dish, spread 1 ladle of tomato sauce on the bottom, cover with lasagna sheets. Then cover the sheets with a thin layer of tomato sauce, diced or sliced mozzarella, slices of ham, and spoon some béchamel on the ham and sprinkle with parmesan.

Cover with the lasagne sheets, then the tomato sauce, mozzarella etc. etc., and keep repeating the layers until ca. 1cm from the top of the dish. Finish with tomato sauce, béchamel and parmesan only. Cover with aluminium foil and place in the oven for ca. 40 minutes.

If some tomato sauce left over: serve apart with the lasagne.



Agnello Arrosto con Patate

Roast of Lamb with potatoes.

- 1 lamb leg roast
- potatoes
- garlic, fresh rosemary
- olive oil, salt, pepper

Heat up the wood fired oven ca. 1 hour prior to cooking. Moderate fire in the middle of your oven for heating up, small fire on the side for cooking. Ca. 220 °C.

Keep the small fire alive when cooking by adding a small log at the time when the burning one is about halfway burnt.

Chop the fresh rosemary and garlic finely, and mix it with ca. 50cc olive oil and salt and pepper. With a small, sharp pointy knife slit into the roast up to the bone, turn it around a little bit, and pour some of the oil mix against the knife so it gets into the roast. Repeat in different spot of the roast.

Then pour the remaining mix on the roast and rub it all around, together with some extra salt and pepper.

Put the roast in a clay oven dish, put ca. 100. of water on the bottom of the dish, cover with aluminium wrap and put in the oven for ca. 45 minutes.

Meanwhile peel and wash potatoes, dice them into ca. 2 cm pieces, and boil in lightly salted water for max. 10 minutes. After 45 minutes take the dish out the oven, add the potatoes (add salt, pepper and a sprinkle of olive oil or some butter) to the dish, around the roast, cover again with aluminium and put back for 10 minutes.

Finally, take the aluminium off and put back in the oven to let it get a nice colour.



Pollo arrosto

Slow cooked chicken

- 1 big chicken
- 2 onions, 2 cloves of garlic, parsley, sage
- salt, pepper
- (potatoes, olives)

Oven temp. ca 200°c for the first 20 minutes, then lower the temperature by only adding 1 small log at a time. Cooking time will be around 1 to 1½ hour for a big chicken.

Prepare the chicken: cut the onions in 4 quarters each, and the garlic in halves. Rub the chicken with salt and pepper, outside and inside. Then stuff the chicken with 4 onion quarters and the garlic and parsley. Place in a clay oven dish. (make sure the rotating stone can turn) Put some onion parts underneath the chicken, and on top of the chicken, the rest around the chicken.

Poor 1 glass of water in the dish, and place in the oven as indicated above.

If you like you can add potatoes: peel the potatoes and cut in quarters, add salt and a sprinkle of olive oil, and add some black olives.



Sweet and Smokey Baby Back Ribs

- 2 racks of baby back ribs
- barbecue sauce
- Marinade sauce:
 - sweet chili, chives, soy sauce, ginger, maple syrup,
 - 2 cloves of garlic, minced, salt, olive oil.

Oven temperature: 200-220°C, but cook with really few and small flames, and with door and chimney closed for a nice smokey flavour.

Prepare the marinade: put all ingredients in a blender and blend until smooth.

Rub the marinade over the surface of the ribs, coating them completely. Wrap and refrigerate the ribs for at least 12 hours.

Remove from the refrigerator at least 1 hour in advance of cooking. Place the ribs in a clay oven dish and cook until the rib bones protrude about 3 cm from the meat, ca 60 minutes.

Remove the ribs from the oven, and drizzle with barbecue sauce.

These baby back ribs garner compliments every time you make them. Smoked and roasted, they embody all the qualities you look for in a perfect rack of ribs.



Pesce al Caroccio

Wrapped Fish

- 1 big red snapper whole, cleaned inside, leave skin
- small bunch of parsley, chopped
- 2 garlic cloves cut in 4 pieces each
- ca. 20 green olives
- 1 lemon in slices, olive oil, pepper

Heat up the wood fired oven ca. 45 min. prior to cooking. Moderate fire in the middle of your oven for heating up, small fire on the side for cooking. Ca. 200 °C.

Keep the small fire alive when cooking by adding a small log at the time when the burning one is about halfway burnt.

Open the fish belly up to the head with a sharp knife, and put the fish in a (clay) oven dish.

Fill the belly with a few garlic pieces, parsley, some olives, lemon slices, some pepper and a sprinkle of olive oil. Press the belly well to close it.

Put the rest of the parsley, garlic, olives, lemon and olive oil under and on top of the fish, and sprinkle with a little pepper and some olive oil.

Cover the dish well with aluminium foil, and place in the oven far away from the fire.

Turn the dish to the other side after ca. 15 minutes.

Leave for another 15 minutes, then take the aluminium foil off.

Let the fish get a nice golden colour and then turn it upside down (only if it is not stuck to the bottom).

Serve by lifting up the now crispy skin and take the flesh out. Spoon some of the jus and some olives on each portion.



Spicy Prawns

- 500 gr raw medium prawns
- 3 peeled and split jalapeños, cored, seeded, and minced
- 1 garlic clove, minced,
- parsley, chopped
- 200 cc chicken stock
- 3 spoons olive oil
- 1 lemon, cut into wedges

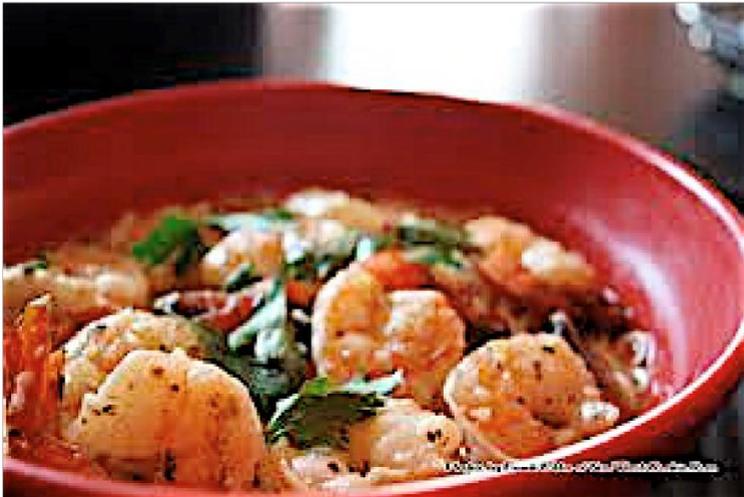
Oven Temperature: 200-220°C.

Thaw the prawns under cool water; peel, split, and put them in a medium bowl.

Add the jalapeños, garlic, half of the parsley, chicken stock and the olive oil to the bowl and gently toss together to coat the prawns. Let the mixture marinate for ca 1 hour.

Drain the prawns and put them in a clay oven dish, sprinkle some olive oil. Put in the oven close to the fire for ca 10 minutes, then rotate the dish to the other side for ca 6 to 7 more minutes, until the prawns start to colour slightly.

Serve this sizzling seafood dish with some fresh baked bread or over fresh tagliatelle pasta.



Clay Pot Mixed Seafood

Serves 3/4

- 2 sole filets, cut into 3cm pieces
- 10 large prawns, cut in halves
- 6 scallops, cut into 4 pieces
- 2 squid tubes, cut into 3cm pieces
- 200 gr thickened cream
- 2 shallots, 1 teaspoon finely chopped ginger
- 2 spoons grated pecorino cheese, salt, pepper
- 100 cc white wine

- 3 slices roasted white bread, diced (garlic)Oven

Temperature: 200-220°C.

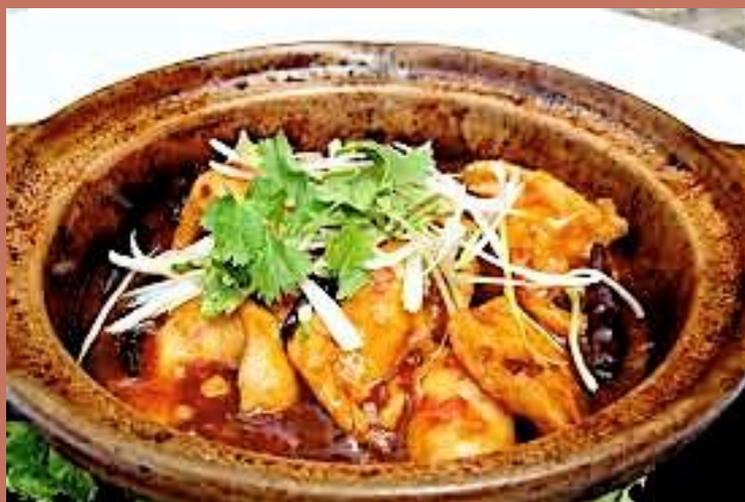
In a medium bowl, combine the cream, chopped shallots and ginger, pecorino, wine and some salt and pepper.

Place the seafood in a a round clay pot, and pour the cream sauce over the seafood. Put the lid on the clay pot and move it to the middle of the oven.

Cook until the cream sauce begins to bubble and the seafood turns opaque.

Top with crispy roasted bred dices (if you like you can rub the roasted bread with garlic before cutting it).

This cream-based seafood dish is excellent on its own, or can be served as a sauce over pasta.



Smoked Scallops

- scallops
- soy ginger marinade
- butter

Marinate the scallops in the Soy Ginger Marinade for about 15 minutes.

Build a fire as in page 16,, 200-220°c.

For the smoking process close the chimney valve and the oven door. Once the oven is smoking, remove the scallops from the marinade and place them on a baking grill on top of a flat pan (to collect the dripping moist). Place in the oven, close the door again and smoke for ca. 20 minutes. Remove the scallops from the smoke and set aside.

Add a log to revive the fire, leave door open.

Put the melted butter in a large sauté pan and put close to the fire. Once the butter begins to brown, add half of the scallops to the pan. Cook for about 3 minutes per side, or until the scallops are nicely caramelised. Remove the scallops from the pan and repeat the cooking process with the remaining scallops, adding additional butter as necessary.



Prawns Wrapped with Prosciutto and Basil

16 prawns tails on , 8 slices prosciutto, 12 large basil leaves

4 bamboo skewers

2 spoons extra virgin olive oil, salt and pepper to taste rocket salad

Oven Temperature: 200-220°C.

De-vein, shell, and rinse prawns. Pat dry.

Wrap each prawn in a basil leaf first and then, a slice of prosciutto. Take care to leave the head and tail slightly exposed.

Insert the skewer just in front of the tail, and again close to the head. Repeat this process until there are 3 prawns on each set of skewers. You will end up with a total of four sets of skewers.

Preheat two sizzle platters. Cook 2 skewers per platter close to the flames for 3 minutes. Turn the skewers over, and cook for 3 more minutes, or until prawns are just done.

Toss the rocket salad in the olive oil, salt, and pepper.

Divide the rocked salad equally between four appetiser plates, and place one skewer of prawns on each salad.

Skewered appetisers like this one are a festive way to kick off a meal. The trio of flavours in this recipe is uncomplicated and versatile. Enjoy these prosciutto and basil wrapped prawns as a side to a great steak, atop a green salad, or as a flavourful adornment to a pizza.



Cedar Planked Salmon

4 salmon filets, skinned

100 gr unsalted butter

8 Lemon slices

Oven Temperature: 200-220°C.

Briefly rinse the cedar plank with water. Place the salmon filets on the cedar plank, positioning the thick end of the fish towards the thin end of the plank.

Lightly coat the salmon with melted butter, thoroughly coating the surface of the fish. Place the lemon slices on top of the filet.

Place the cedar planked salmon in the middle of the oven but not too close to the fire, and bake until visible fat appears on the surface of the salmon and the meat turns opaque (the cedar plank will hiss and crackle a bit). Halfway through the cooking process, rotate the salmon 180 degrees, so the opposite side of the fish is closest to the fire. Bake until the salmon is uniformly cooked through. Medium rare salmon has an opaque exterior and a shiny pink-orange interior.

Remove the salmon from the oven and allow it to rest for 10 minutes before serving.

Baked to a tender pink in a your wood fired oven, this salmon tastes delicious when cooked to rare or medium rare.

Garnish with fresh dill and lemon wedges. Serve with fresh baked focaccia or white Jasmin rice with some butter.



Patate alla pizzaiola

Potatoes the Pizzaiola Way

600g Potatoes

250g peeled roma tomatoes in can

1 onion

2 spoons of oregano

6 spoons of olive oil, salt , pepper

You can cook this side dish together with your roast or other, as you oven can easily fit 2 large clay dishes. Ideal cooking temperature for the potatoes is ca. 280°C, same as for the roast. Total cooking time for your potato dish is ca. 45 min.

Cut the potatoes in dices of ca. 3x3cm. Same for the onion. Put the potatoes and onion in a clay oven dish and mix them well.

Then add salt, pepper and some of the oregano and toss. Add the olive oil, 6 spoons of water and the peeled tomatoes chopped in small pieces. Mix it all, cover the dish with alu foil, and place it in the oven for ca. 30 min.

Then take the dish out, test if the potatoes are cooked, and turn the potatoes carefully. Place back in the oven without the aluminium foil for ca 10 to

15 min. to get a nice golden brown colour.

These potatoes alla Pizzaiola are a delicious side dish to steaks, wood fired sausages, roast of lamb or roast chicken.



Roasted Antipasti Platter

“Antipasti” is an Italian term for cold hors d’oeuvres. It derives from the Latin word “ante” (before) and the Italian word “pasto” (meal). The aromatic flavours in our rendition of antipasti come from the caramelisation of sugars in our fire-roasted vegetables, a process that encourages their elegant flavours to shine. This platter is a fresh way to kick off a meal.

1 eggplant, cut into 1/2 cm slices
2 zucchini, cut on the bias in 1/2 cm slices
2 summer squash, cut into 1/2 cm slices
2 spoons extra virgin olive oil, 2 spoons
balsamic vinegar, salt large prawns, shells
on
Oven Temperature: see page 22, 200-220°c

Sprinkle the eggplant slices with salt. Let the eggplant sweat for 30 minutes, then rinse well and squeeze out any excess moisture.

In a medium bowl, toss the eggplant, zucchini, and summer squash with the 3 oz. of olive oil and 1 oz. of balsamic vinegar, until the vegetables are lightly coated. Spread the vegetables out on a flat clay roasting pan and roast them for about 5-10 minutes, or until the side closest to the flame begins to spit and soften. Turn the pan and repeat with the other

side. Remove the vegetables from the oven, add some salt.

Toss the prawns in the remaining olive oil and balsamic vinegar and lightly season with salt and pepper. Roast the prawns briefly in the finishing zone to desired doneness, or until the prawns are slightly golden.

Serve the prawns on a large platter with the roasted vegetables.



Caramelised Onions

3 large yellow onions, peeled and sliced into 1/2 cm slices

1/4 cup extra virgin olive oil

Oven Temperature: see page 22.

In a medium bowl, toss the onions slices with the olive oil until they're well coated. Layer the onions in a clay oven dish.

Place in the oven to the right or left of the flame. Cook, rotating halfway through the cooking process, until the onions are translucent and begin to colour.

A rich addition to any pizza, or as garnish on your wood fired roasts.



Eggplant and Tomato Gratin

1 eggplant, sliced length wise into 1 cm slices
3 roma tomatoes, sliced into 1/2 cm rounds
2 Tbsp. extra virgin olive oil
1 clove garlic, minced
1 spoon fresh thyme
150 cc chicken stock
cracked black pepper, sea salt ca. 150 gr fresh mozzarella
2 spoons pecorino romano cheese
Oven Temperature: 200-220°C.

In a clay baking dish, arrange alternating slices of eggplant and tomato, filling the entire dish. Drizzle olive oil over the tomatoes and eggplant, and sprinkle the dish with garlic, and thyme. Pour chicken stock over the top of the dish, and sprinkle the eggplant and tomatoes with the sea salt, black pepper, chopped mozzarella and Pecorino Romano.

Place the gratin in the oven for 8-10 minutes, rotating halfway through the cooking process. When the eggplant and tomatoes appear roasted and the cheese has browned, remove the gratin from the oven. Garnish with a sprig of fresh thyme.

A beautiful vegetable side dish, the bright colours of this gratin compliment any meal.

Roasted Tomatoes

12 roma tomatoes, stemmed
6 spoons extra virgin olive oil
salt, pepper

Oven Temperature: 200-220°C.

In a large bowl, gently coat the tomatoes with olive oil and salt and pepper. Spread the tomatoes on a shallow clay or other pan.

Place the pan in the oven, away from the flame. Rotate the tomatoes 180 degrees as the ones closest to the flame begin to colour. When the tomatoes are evenly coloured and tender to the touch, remove them from the oven.

Roasted tomatoes are ideal for a full-flavoured pizza sauce, or as a vegetable side to a steak.

Roasted vegetables and fire grilled sausages

2 red peppers
1 red onion, 6 cloves garlic
1 butternut squash
6 baby leeks
4 zucchini, different colours if possible
1 eggplant
2 tomatoes
1 tablespoon coriander seeds
1 small bunch fresh rosemary, 1 small bunch fresh thyme
olive oil, sea salt, freshly ground black pepper

Oven temperature: 200-220°C.

Halve and deseed the pepper, then cut each half into 4 pieces. Peel the red onion and cut into 8 wedges. Carefully cut the squash in half then scoop out and discard the seeds. Cut each half into 2cm chunks. Wash and trim the baby leeks. Halve the courgettes lengthways then slice into 2cm chunks. Top and tail the aubergine, cut into quarters, then into 2cm chunks. Quarter the tomatoes. Leave the cloves of garlic in their skins but squash them with the heel of your hand. Put all the veggies in an extra large clay roasting tray, or 2 smaller ones, but make sure not to

overcrowd as this will steam the veggies instead of roasting them. Crush the coriander seeds in a pestle and mortar, then scatter over the veg with a good pinch of salt and pepper. Pick and roughly chop the rosemary leaves. Pick the thyme leaves. Scatter all of the herbs over the veggies. Drizzle it all well with olive oil, then toss to coat. Roast in the oven for around 50 minutes, or until soft, golden and cooked through. Turning the vegetables as they roast helps them to cook evenly. If you're using two roasting pans, swap them round half way through cooking.

Serve with flame grilled sausages.



Troubleshooting

If the oven begins to smoke:

- The wood used might be humid
- Check if the valve of the flue is open
- Make sure the fire was made with gradually increasing and constant live flame, in order to avoid incomplete combustion.

If the oven does not heat properly:

- Make sure the wood is dry
- Allow around 10 to 15 minutes heat up time for cooking roasts, stews, and around 20 minutes for baking pizza
- Add wood to the fire gradually
- Using your oven when raining or very windy is fine, but allow for longer cooking times as the fire will struggle to burn properly.
- Make sure the wood you use is of high-density quality.
- Please note that the thermometer that is inserted in the oven door is not fully accurate. This is because it only measures the temperature at the front of the oven and not of the oven floor stone. For accurate temperature measurement we recommend using a handheld laser thermometer.
- Also, opening the door will make the temperature drop as the heat goes out.

If the oven stone does not rotate:

- Check the batteries
- Make sure the size of your oven pots is such that the rotating stone can turn freely
- Check that the axel that comes out the oven underneath it still fitted well inside the squared hole in the motor



Please feel free to contact us for any queries you may have, whether that be about the curing, how to prepare the fire, temperature, cooking, recipes: we are only a phone call away!

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