

The Ultimate Wood-Fired Oven Cookbook



*Recipes, Tips and Tricks that
Make the Most of Your
Outdoor Oven
By
Genevieve Taylor*



The Ultimate Wood-Fired Oven Cookbook tells you everything you need to know about your oven, from initial setting up to choice of woods, plus tips and tricks for perfecting cooking times, and of course, over 70 amazing recipes.



Most people start with authentic pizza and flatbreads cooked at high temperature, and Genevieve Taylor talks you step-by-step through the foolproof way to achieve the world's best-tasting wood-fired pizza. But these ovens are infinitely more versatile, and she goes on to show how you can roast and grill (everything from Portuguese clams with white wine, garlic and coriander to Kebabs and Cheese toasties), then bake as the oven starts to cool (Beetroot focaccia with goat's cheese and sage, and even Fig, honey and brandy clafoutis), and ultimately use the dying embers to slow-roast (Lamb shoulder with fennel) or simply leave to cook overnight (dishes like Barbecoa beef brisket and Overnight porridge).

With The Ultimate Wood-Fired Oven Cookbook, you'll master both the equipment and your cooking, getting the best out of your oven and your fuel, and enjoying the most delectable, memorable food you've ever eaten.