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Recipes for your Wood Fired Oven!



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Whatever you can cook in your kitchen oven, you can cook in your wood fired oven: roast chickens, turkeys, steaks, seafood, stews, bread, desserts and of course pizzas!

RECIPES - Wood Fired Oven

Pizza Dough

Pizza dough freezes well so it makes sense to make large quantities at any one time. This recipe makes 3 or 4 medium sized pizzas. It is easy to double up the amount of ingredients if you need more. It should be soft, springy dough – not so soft that it's limp but not so stiff that it is hard to work with.

500gms good quality flour

Pinch of salt

1 tsp of sugar

1 sachet or 2 tsp of dry yeast

2 tbsp of olive oil

300 ml of warm water

Combine the yeast and the sugar with the water and let stand for 15 minutes until frothy. Stir the salt through the flour; Add yeast mix and olive oil to the flour mixture; Combine by hand or with a processor.

Turn on to a floured bench and knead for about five minutes until the dough is smooth and springy. If you have a processor use the dough hook and knead until it becomes attached to the hook and nothing is left at the bottom of the bowl; Return the dough to a clean container rolled into tennis ball size portions, cover with plastic film brushed with



olive oil or the lid and leave in a warm place to double in size, approximately 2 hours. If time is short, put it in a place to rise like a warm car or front of the oven; Roll out the dough into a thin circle from the inside to the outer edge, turning so you keep in a nice round shape.

Calzone

- 4. pizza dough balls
- 2. cups tomato sauce
- 1/4. cup grated Romano cheese
- 6. ounces sliced provolone cheese
- 1. tablespoon coarse cornmeal
- Olive oil
- 1/4. pound thinly sliced prosciutto
- 1/4. Pound thinly sliced pepperoni
- 12. leaves fresh basil
- 1/2. pound thinly sliced hot capicola
- 1/2. pound thinly sliced hard salami
- Cornmeal

Preheat your oven.

Reserve 1 cup sauce for dipping. Divide dough into 4 balls. Work each ball into an 8" round shape. Divide the ingredients evenly among the 4 dough balls. Spread some Romano evenly and lightly over the ingredients and follow with the tomato sauce, half the provolone cheese, hard salami, capicola, basil, pepperoni and prosciutto, then finish with the rest of the provolone.

Fold the dough over the ingredients and form a half circle. Seal the dough with your fingers. Dust the pizza peel (or pan) with cornmeal. Place the calzones on the pizza peel



and brush with olive oil. Make sure to cut slits into each calzone to allow the steam to vent. Bake until golden brown. Remove from oven and allow to sit for a few minutes. Warm the excess sauce for dipping!

Bianca Pizza

Olive oil

Garlic salt

Provolone cheese (imported is preferred)

Mozzarella cheese

Ricotta cheese

Romano cheese

Broccoli

Black pepper

Preheat your oven

Grate and mix provolone and mozzarella cheeses (2 parts provolone to 1 part mozzarella). Brush a thin coat of olive oil over the entire pizza shell. Spread a generous coating of the cheese mixture over shell. Add Ricotta (small hand scoops a few inches apart). Add broccoli, as desired, (sauté if fresh; thaw if frozen). Sprinkle black pepper, as desired, and bake. Add grated Romano cheese before serving.

Caramelized Onion and Smoked Gouda Ciabatta Pizza

5 large organic yellow onions, peeled and sliced into thin rings (about 5 cups)

3 tablespoons butter

1 tablespoon fresh thyme, minced, or 1 teaspoon dried thyme

2 teaspoons sea salt

1 8-ounce round of smoked Gouda cheese, shredded



1 loaf ciabatta bread

Preheat your oven

Heat a large, heavy-bottomed saucepan over medium heat. Add butter, onions and salt. Cook for about 20-25 minutes or until lightly browned; stirring occasionally. Stir in thyme and cook for about 5 minutes longer or until golden brown. Slice loaf of ciabatta bread in half lengthwise and spread equal parts of the caramelized onions over each half of the bread. Sprinkle half of the smoked Gouda over each pizza. Bake until done. Remove from oven and garnish with a sprinkle of fresh or dried thyme. Cut into wedges and serve hot.

Calzone

4 pizza dough balls

2 cups tomato sauce

¼ Cup grated Romano cheese

6 ounces sliced provolone cheese

1 tablespoon coarse cornmeal

Olive oil

¼ pound thinly sliced prosciutto

¼ pound thinly sliced pepperoni

12 leaves fresh basil

½ pound thinly sliced hot capicola

½ pound thinly sliced hard salami

Cornmeal

Preheat your oven.

Reserve 1 cup sauce for dipping. Divide dough into 4 balls. Work each ball into an 8" round shape. Divide the ingredients evenly among the 4 dough balls. Spread some



Romano evenly and lightly over the ingredients and follow with the tomato sauce, half the provolone cheese, hard salami, capicola, basil, pepperoni and prosciutto, then finish with the rest of the provolone. Fold the dough over the ingredients and form a half circle. Seal the dough with your fingers. Dust the pizza peel (or pan) with cornmeal. Place the calzones on the pizza peel and brush with olive oil. Make sure to cut slits into each calzone to allow the steam to vent. Bake until golden brown. Remove from oven and allow sitting for a few minutes. Warm the excess sauce for dipping!

Spinach and Ricotta Pizza

- 1 x pizza dough recipe
- Olive oil for brushing and pouring
- 1.5 kg fresh spinach
- 4 tbsp olive oil
- 1 tbsp of sultanas (optional)
- 2 tbsp of pine nuts
- 3 gloves of garlic, minced
- Salt and freshly ground black pepper
- 100g of ricotta cheese
- 100g grated or mozzarella or Fontana cheese

Roll out dough to 11 inch diameter, with a raised rim, then brush surface with olive oil. Wash leaves and stem spinach until just tender, stirring once or twice. Drain, squeeze dry in a tea towel then chop coarsely. Heat 4 tbsp olive oil and gently sauté sultanas and pine nuts until nuts are golden and the sultanas swollen. Add garlic, toss through and then add spinach. Cook 20 -30 seconds. Season allow cooling and lightly tossing the ricotta through the spinach. The appearance is better if the ricotta remains in clumps throughout



the spinach. Spoon filling onto pizza base, keeping within the rim. Sprinkle with cheese and drizzle over with olive oil.

Salsa Verde Mushroom Pizza

- 1/3C extra-virgin olive oil
- 3 cloves garlic – crushed
- 500gm button mushrooms – sliced
- 1/2C freshly grated parmesan cheese
- 2 tsp whole grain mustard
- 1/2C fresh flat-leaf parsley leaves
- 1/2C fresh mint
- 1/4C fresh breadcrumbs
- 1 tbsp capers – rinsed and drained
- 2 anchovies

Mix 1 tbsp oil, 2 crushed cloves garlic and sliced mushrooms together; Stir in the parmesan cheese; Spread mustard over pizza base; Top with mushroom mixture Place in oven to cook; Salsa Verde: place all in food processor – parsley, mint, breadcrumbs, capers, anchovies and remaining oil and garlic – process until well combined; Place salsa verde on top of cooked pizza and serve.

Brier Hill Pizza

- Pizza dough
- Sauce
- 2. cans pizza sauce (or tomato sauce & oregano)
- 2. 15-ounce.cans petite cut tomatoes
- 1. garlic clove (chopped)



- 1. red bell pepper (chopped)
- 1. green bell pepper (chopped)
- Romano cheese (grated)
- Asiago cheese (grated)
- Basil
- Salt & pepper

Preheat your oven

Sauté pepper in olive oil and garlic until al dente. Remove peppers from garlic and olive oil, then add pizza sauce and diced tomatoes to the olive oil and garlic; mash tomatoes with a fork. Sprinkle with salt and pepper, add tomato sauce and simmer for approximately 10 minutes. Spread sauce on dough, add grated Romano cheese, spread the peppers on pizza, top with generous amount of Asiago cheese.

Tandoori Chicken Pizza

- 1 Pizza dough
- 1 kg cooked Tandoori chicken (cut into small pieces)
- Tandoori sauce from chicken
- 2 tbsp plain flour
- 1 hand full of iceberg lettuce
- 1 hand full or snow pea sprouts
- 2 tbsp of mayonnaise

Cook the Tandoori chicken for 15 minutes as per Tandoori recipe in this book

Thicken the left over sauce with some plain flour to give substance to the mixture



Roll out the dough to desired thickness and prick with a fork so dough rises to a minimum; Spread out the thickened Tandoori chicken topping over the base; Cook in the wood fired oven.

Accompaniments:

Mix lettuce and snow pea sprouts together with the mayonnaise and place onto the cooked pizza, cover about half of the pizza from the centre outwards.

The salad mixture gives a fantastic texture and crunch to the Tandoori flavour of the pizza.

Yoghurt or sour cream added on top in „blobs“ also adds a nice taste to the pizza.

Tiramisu Pizza Dessert

Pizza bases

1 cup of frozen raspberries (thawed & drained)

200gms whipped Mascarpone cheese

3 tbsp strong coffee (cold)

1 Flake bar - chocolate

Cook the pizza base for approximately 1 minute. Mix whipped cheese and coffee together. Top pizza base with (drained) raspberries. Drop cheese mix all over the raspberries (10 cent piece size). Crumble the Flake chocolate over the mixture.

Cibatta Bread

Starter

$\frac{3}{4}$ cup warm water

1. teaspoon active dry yeast(save the rest of the package for use in the dough).

1. cup bread flour pinch granulated sugar



Dough

- 1.1/4. Teaspoons active dry yeast (remainder of the package used for the starter).
- 1. cup warm water
- 1. teaspoon salt
- 1. tablespoon olive oil
- 1. teaspoon honey
- 2.1/2. cups bread flour

For starter

Prepare the starter 6-12 hours ahead. Pour warm water into a large, non-metallic bowl, sprinkle yeast on top and stir to dissolve. Add flour and sugar and beat until smooth. Cover with plastic wrap and let stand in a warm place 6-12 hours.

For dough

Dissolve yeast in warm water in a small bowl and add to starter along with salt, oil and honey. Beat until smooth. Add flour (it's okay to add it all at once) and mix until thoroughly incorporated. The dough consistency will be halfway between a batter and regular bread dough; hard to stir, but too wet to knead. Let mixture rest about 5 minutes, then beat and fold dough with a heavy wooden spoon, cover with plastic wrap and let rise in a warm, draft-free place 1.1/2-2. Hours or until nearly tripled in bulk heavily flour a baking sheet and have extra flour available to dust your hands. Very carefully turn out 1 piece of dough (it will be extremely soft and sticky) onto the floured baking sheet without deflating the air bubble. Run your fingers along the sides to plump the loaf and form the distinctive slipper shape. To make a squarer "cushion" loaf, lift dough in center and allow ends to fold under. Repeat with second loaf on the same sheet. Let rise, uncovered, for 30 minutes. About 15 minutes before end of rising time, preheat your oven to 400°F. Bake bread for 30-35 minutes or up to 40 minutes if you prefer a crisper crust. Remove from



pan and let cool on wire racks This bread is best eaten on the day it is made, but if you must store it, use a waxed paper bag from the bakery, rather than plastic, to keep the crust crisp.

English Muffin Toasting Bread

Ingredients

3/4 cup milk

3/8 cup water

3 cups bread flour

1 teaspoon salt

2 teaspoons sugar

1/4 teaspoon baking soda

2 teaspoons yeast

Cornmeal

Preheat your oven to 400°F

This is special bread coated with. Cornmeal, so it needs to be baked in a loaf pan in the oven. Put all ingredients, except cornmeal, in ABM on the dough setting. When machine beeps, remove bread pan and turn out dough onto floured countertop. Grease an 8½" x 4½" x 2½" loaf pan; sprinkle all sides with cornmeal. Place dough into prepared loaf pan. With your hands, carefully press it evenly into pan. Sprinkle the top with cornmeal. Cover and let rise in a warm oven for 20-30 minutes or until dough almost reaches top of pan. Bake for 25 minutes. Let cool. Makes a 1.1/2-pound loaf.



Moroccan Breads

This recipe is for flat bread suitable for rolling into a kebab or just eaten with any main meal. It contains chickpeas so it is great for vegetarians. Quick and easy to make, with no rising time required and produces 13 large breads.

- 1 kg of flour
- 30 gms of sugar
- 2 tbsp of salt
- 2 sachets or 4 tsp of dried yeast
- 500 ml of warm water
- 1 tin of chickpeas drained
- 1 tsp of coriander seeds
- 1 tsp of cumin seeds or powder

In a large bowl mix all ingredients including the chickpeas. Make a well in the centre and fold the water in gradually, squash the chickpeas through your fingers to combine the kneading can be done by hand but if you have a Kenwood or bread maker divide the mixture in half and let the processor do the work.

Roll out to 13 large flat breads similar to a pizza base and cook on the oven floor. Fill with marinated meat or chicken or use as a bread dip.

Dark Rye Bread

- 3 tsp yeast
- 1½ cups warm water
- 2 tsp golden syrup (leave out for lighter loaf)
- 1½ tsp salt
- 2 tbsp oil



- 2 cups high grade plain flour
- 1 ½ cups rye grain flour
- 2 tbsp cocoa powder (leave out for lighter loaf)
- 1 tsp instant coffee granules
- 1 tsp caraway seeds

Mix first 5 ingredients together with 1 cup high-grade flour, cover and leave in a warm place for 15 minutes. Stir in the remaining flour, the rye meal, cocoa powder, coffee and caraway seed. Add a little extra flour or water to make a dough firm enough to knead for 10 minutes. Turn dough into a bowl that is coated with 2-3 tsp oil, cover with cling wrap and leave in warm place for 30 minutes. Knead dough lightly in bowl for a minute before turning out onto lightly floured surface and make into a round ball. Let loaf rise for 1 hour or to rise to twice its size. Bake in oven for 30 minutes.

Turkish Bread

- ½ tsp of dry yeast
- ¼ cup (60ml) warm water
- 2 tbsp warm milk
- 1 cup of plain flour

Ingredients (dough):

- 1 tsp dried yeast
- 1½ cups (375ml) warm water
- 1 tsp of sugar
- 3 cups (450g) of plain flour



1½ teaspoon of salt

2 tbsp of olive oil

2 tsp sesame seeds

Method (starter):

Combine yeast, water and milk in a small bowl, whisk until yeast is dissolved. Cover and stand in warm place for at least 6 hrs or overnight

Method (dough):

Combine yeast, water and sugar in small bowl, whisk until yeast is dissolved. Cover, stand in a warm place about 10 minutes or until mixture is slightly foamy

Turn starter onto floured surface, knead 2 minutes or until smooth. Cut starter into 2cm pieces. Sift flour and salt into large bowl, add yeast mixture, starter pieces and oil, mix to a soft dough

Turn dough onto floured surface, knead for about 2mins or until almost smooth.

Place dough into greased bowl, cover and stand in a warm place for about 40mins or until doubled in size. Turn dough onto floured surface and knead until smooth. Halve dough; knead each half for about 5mins or until smooth and elastic. Place each half of dough into a greased bowl, cover and stand in a warm place about 40 minutes or until almost doubled in size

Roll each half of dough into an oval about 35cm long. This dough is quite moist. Use floured hands. Make indents evenly over dough with your finger; dust with a little flour, sprinkle with seeds. Cover dough with greased plastic wrap to prevent drying out while oven trays are being heated. Now place lightly greased oven trays in a very hot oven for 1-2 minutes. Quickly remove plastic from dough, and quickly place dough onto hot trays. Bake in a very hot oven about 10 minutes.



Wholemeal Bread

- 3 tsp yeast
- 1½ cups warm water
- 2 tsp sugar
- 1 tsp salt
- 2 tbspoil
- 2 tbsp gluten flour
- 2tbsp non-fat milk powder (optional)
- 3 cups high-grade wholemeal flour
- 2 tbsp wheat germ (optional)

Measure and mix first 6 ingredients with milk powder, add 1½ cups of wholemeal flour and mix thoroughly. Cover and leave 15 minutes or longer in a warm place. Stir in remaining wholemeal flour and optional wheat germ add a little extra flour or water to make a dough firm enough to knead for 10 minutes. Turn dough into a bowl that is coated with 2-3 tsp oil, cover with cling wrap and leave for 30 – 40 minutes Knead lightly in the bowl then pat out into a square. Roll dough into a cylinder and level the top, leave to rise for 1 hour and place onto oven floor. Bake in oven for 30 minutes.

Chicken, Broccoli Slaw

- 2 tsp (10 mL) sesame oil
- 2 tsp (10 mL) miso paste
- 2 tsp (10 mL) sodium-reduced soy sauce
- 2 tbsp (30 mL) light-tasting olive oil
- 2 tbsp (30 mL) unseasoned rice vinegar
- 3 cups (750 mL) broccoli slaw



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8 oz (227 g) boneless skinless chicken thighs

1/2 sweet red pepper, thinly sliced

Preparation

In large bowl, stir together miso, sesame oil and soy sauce until smooth; set aside 2 tsp for marinade.

Whisk olive oil and vinegar into miso mixture. Add broccoli slaw and red pepper; toss to coat. Cover and refrigerate for 1 hour.

Meanwhile, stir reserved miso mixture with chicken to coat; let stand for 10 minutes.

Bake chicken on parchment paper-lined rimmed baking sheet in 400°F (200°C) oven until juices run clear when chicken is pierced, about 20 minutes.

Let chicken cool enough to handle. Slice chicken; serve with slaw.

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