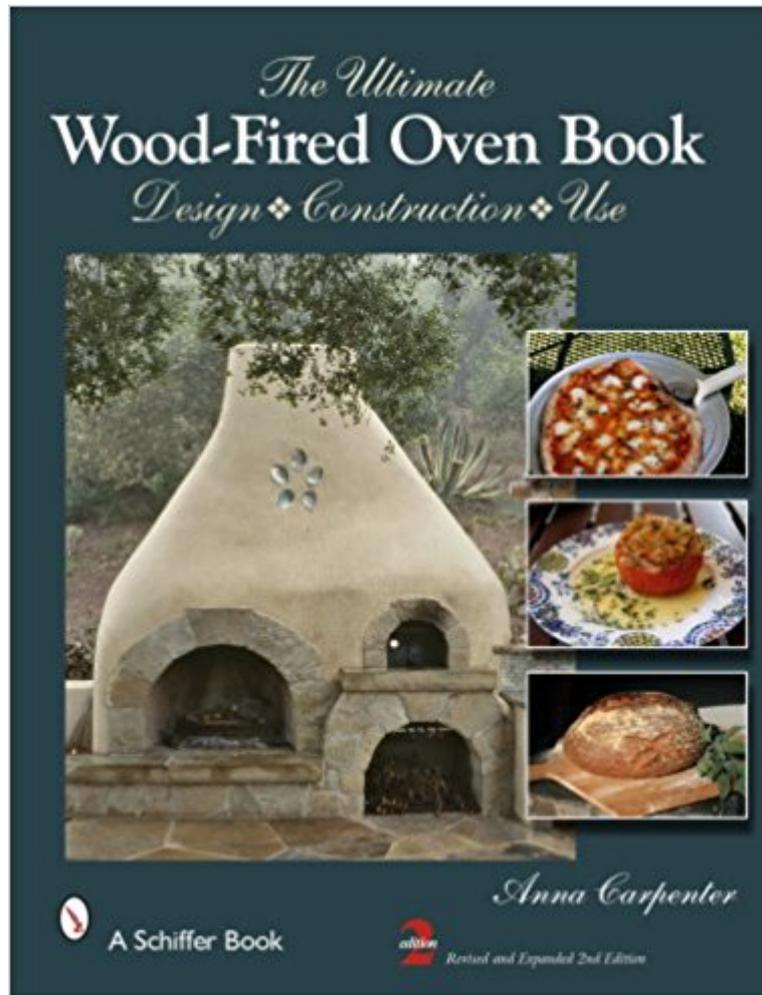


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# The Ultimate Wood-fired Oven Book: Design, Construction, Use



## Synopsis

Wood-fired ovens are enormously popular today because of the unique taste only real wood fire can instill into meat and fish, vegetables, fresh bread, and of course, pizza. A wide variety of indoor and outdoor brick, stucco, and stone structures will inspire you to design the perfect setting for your own oven. This second edition features 4 new recipes.

## Book Information

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## Customer Reviews

Just so there is no confusion, this book was written by the owner of LA Ovenworks and is basically a how-to on constructing an oven from a precast mold, which are of course, sold by the author. This will cost you \$2500 right out of the gate for the most basic model. This does not include building the foundation, insulating, plastering or other masonry work, and labor. It's not hard to approach the \$10,000 mark with an average size oven. Having built earth ovens and cooked in them professionally I would highly recommend both Kiko Denzer's book and Building with Cob by Adam Weismann and Katy Bryce. The latter especially if you have no experience working with cob and Kiko's for design ideas. Don't get me wrong, building an earth oven is not easy. But it costs significantly less (especially if you are resourceful in finding reusable materials) and will leave you enough left over to pay some labor and actually buy flour.

Don't be fooled into thinking this is a book about constructing such wonderful wood fired ovens as the one shown on the cover. Page 10 says it all: "The majority of people who are planning an outdoor entertainment center or an indoor oven for residential use will most likely choose a modular

oven because it is easy to install; requires less maintenance, will heat up in a fraction of the time and has proven ideal for home cooking. Modular ovens are the focus of this book and I will explain all the steps involved in building one." Sometimes the best thing about a book IS its COVER. Very disappointing. Shows one basic design based around the "modular oven" and then many fancy, artificial, brick and masonry fire boxes nothing like the picture shown on the cover. Being from Italy doesn't necessarily provide credentials to write a book on "design and construction" so if that's what you're looking for, pass this one by. I'm taking the effort to send this one back; something I rarely do. The description NOT provided with this book just wasted my time.

Not much to say except that this isn't the book for you if you're trying to build an oven or get any helpful ideas.

This is the best book I have seen on the subject of outdoor ovens or outdoor cooking. It's a great combination of beauty (lots of gorgeous photos), and practical how to information. It covers everything you need to know if you are thinking of buying or building an outdoor oven. By the time you're on page ten, you'll be convinced that you have to own one. I can attest that food cooked in one of these ovens tastes incredible. It's also a lot of fun. Usually 'the guys' end up doing the actual cooking (the easy part), while the ladies stand off sipping their wine. Everyone is happy! Oh, and it's also a nice coffee table book.

This is a nice coffee-table type book which is more useful to convince someone how nice a wood-fired oven can look in the living room, than it is telling someone how to build or use one. Not what I was looking for, but maybe you are. It is not a \*bad\* book, certainly - only a little light on useful information.

I love this book. It creates a special mood just by looking through it. I recommend it for both people who want to learn the recipes and for people who are interested in creating their own outdoor heaven. This book gives great ideas on what can be done in your own backyard and is very inspiring. The book has an Italian flavor to it, just like the whole idea of cooking outdoors. I think a wood-fired oven is great for everyone who loves good food, loves to entertain their guests and also it is a must for Californians! Get this book and you'll get a piece of Italian sunshine on your table!

Bought the book a couple of months ago. I have already bought every other book on pizza ovens.

Even all the old ones that are out of print. This is a very good manual for someone who is not a mason to learn how to build a good drafting pizza oven with her pizza oven kit without too much trouble. It also has a lot of pictures of different styles of ovens so you can build to suit your personality or the architecture of your house. You can also just show the photos to your mason so he can do it. Has recipes and technique tips that the beginner needs to get started actually cooking a decent pizza or piece of flatbread. Also she has a top notch web site and a cooking blog that is very interesting.

The book's title says it all. This IS the ultimate wood-fired oven book. I spent quite a bit of time browsing through several wood-fired oven books in a bookstore, and this one is far and away the best. It tells how to choose and prepare a location for your oven, and explains the different types of construction materials that are available and how to determine the best ones for your needs, as well as explaining how to install an oven. In short, it has everything you need to know. There are also some excellent recipes, and stunning photography throughout. If you are looking for a book on this subject, look no further-- this book has it all.

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