Join Anna Carpenter as she shares memories of growing up in Italy, where great meals were enjoyed around the fire with family and friends. Wood-fired ovens are enormously popular today because of who the unique taste only real wood fire can instill. This book equips you with information to successfully choose, install, and use your own wood-fired oven. Great tips concerning different kinds of insulation, tools, cooking techniques, and recipes. Step-by-step guidelines and plans for building are included. Great photos will inspire you to design the perfect setting for your oven, suited to your needs and budget.

Features:
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My Personal Review:
I found this book on wood fired ovens simple and concise, filled with information about how to install a modular wood burning oven at home. I have been looking at the option of building an oven like those described in this book, in refractory clay ready-made modules, as opposed to the more cumbersome and difficult task of building a brick oven from scratch. The author explains well the process of choosing a modular oven, and of all the steps to build it. As I mentioned, her style is direct and I found that it cleared a lot of the confusion I had regarding the process.

I loved all the reference photos of finished oven projects and I also appreciated that the author included cooking techniques, a list of utensils, info about what wood to use, and some recipes. All in all a great starter book for those who are thinking of ordering a wood fired pizza oven for their homes.

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The Ultimate Wood-Fired Oven Book by Anna Carpenter - 5 Star Customer Reviews and Lowest Price!