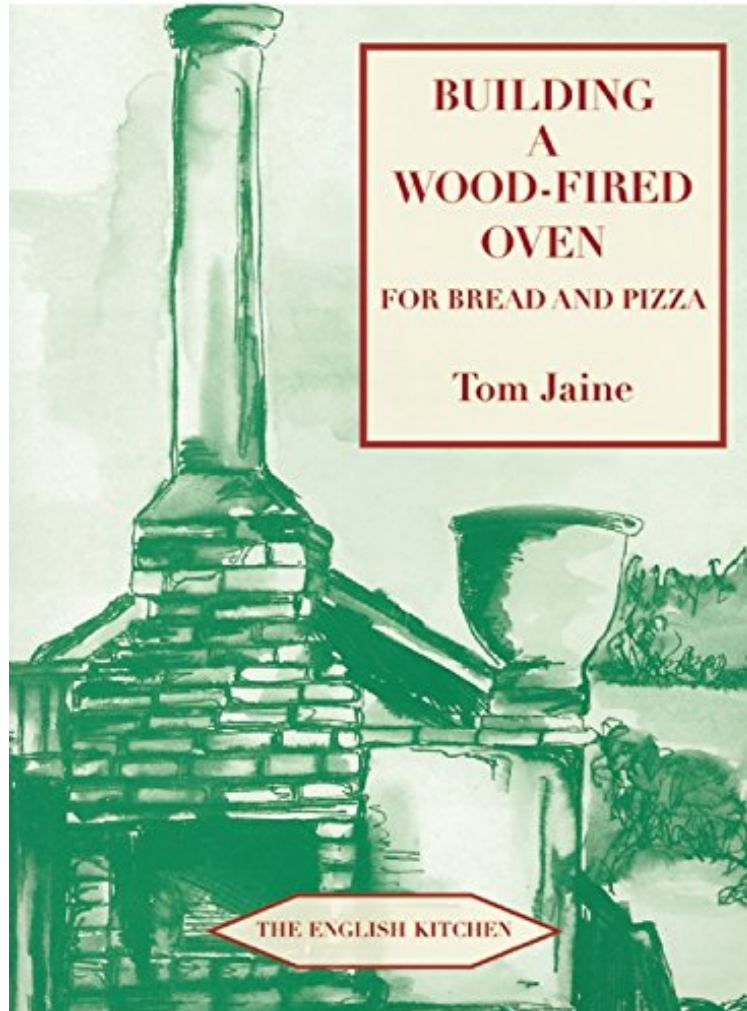


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Building a Wood-Fired Oven for Bread and Pizza (English Kitchen)

Tom Jaine

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Tom Jaine : Building a Wood-Fired Oven for Bread and Pizza (English Kitchen) before purchasing it in order to gage whether or not it would be worth my time, and all praised Building a Wood-Fired Oven for Bread and Pizza (English Kitchen):

2 of 2 people found the following review helpful. Probably Not What You ExpectBy a woman called SamToo much history and poor building instructions. Very cumbersome stove0 of 0 people found the following review helpful. Four StarsBy CustomerVery useful. I built my own oven following this book2 of 2 people found the following review helpful. okayBy Paulathe book does not gives specifics i was looking for something more a do it yourself that had detailed plans

Prospect Books's best seller is this handy instruction manual for the breadmaker and DIY enthusiast showing how to build a bread oven in the yard or garden. Together with detailed plans (which do not omit a single block or brick) and a step-by-step specification, the book doubles up as an essay on English bread baking in previous centuries, with special reference to the hardware, equipment and working methods. The book was first published in 1997 and has had an annual printing since then. It sells at much in America as it does in Britain, although British sales have definitely increased in the last few years. There are other books on the subject, but few give as much historical context. The history of bread is something which is almost entirely ignored in current literature, greatly to its disadvantage.

From the Publisher
The ultimate project from the DIY cook and baker: an oven in your own back yard. Pizza cooks faster and is more tender, bread crusts as it's never crusted before. The anticipation prompted by the smoking chimney is indescribable, the results without peer. This little book tells how to build an outdoor brick oven from scratch, with working drawings; and how to restore an existing oven if your house is so lucky to have one. There is guidance in firing and running the oven, and a recipe for good measure. Table of Contents: Introduction 1. Construction 2. Running the oven 3. Restoration 4. Recipe Bibliography
About the Author
Tom Jaine is the editorial director at Prospect Books, which he has run since 1993. He has been a restaurateur, an author of cookbooks, editor of the Good Food Guide, and editor of the revised edition of the Oxford Companion to Food.