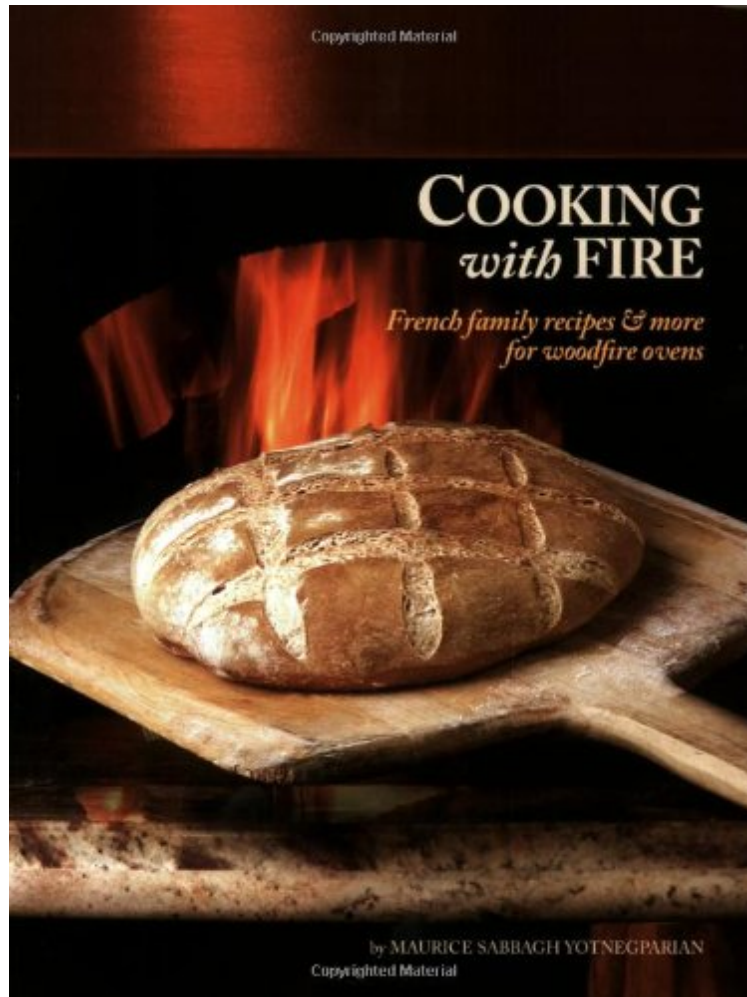


[Free] Cooking with Fire: French Family Recipes More for Woodfire Ovens (Book DVD)

## Cooking with Fire: French Family Recipes More for Woodfire Ovens (Book DVD)

*Maurice Sabbagh Yotnegparian*  
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**Maurice Sabbagh Yotnegparian : Cooking with Fire: French Family Recipes More for Woodfire Ovens (Book DVD)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking with Fire: French Family Recipes More for Woodfire Ovens (Book DVD):

0 of 0 people found the following review helpful. Great ResourceBy Marti SnyderI have a Mugnaini wood fired oven, this book was great, after cooking in my wood oven for over a year, this book gave me great insight to some of the heating fire management tricks to make using my oven ever so much more enjoyable. His placement of the fire for different techniques is worth the purchase alone. The recipes I have used from this book are simple, delicious and easy to implement from the instructions on firing your oven and maintaining the fire level and position. The DVD is well done and can stand alone as a great guide to using your wood fired oven.1 of 1 people found the following review

helpful. Great book  
By Jennifer Kennedy  
This book is a great beginners book for wood burning ovens. I have been cooking with my wood burner for 5 years so I purchased this book as a fun book to share with family. I was amazed to see a lot of similarities of the recipes to my recipes in it. It explains the technique of cooking with fire very well. I recommend it to anyone.  
0 of 0 people found the following review helpful. Good recipes and info  
By Thomas E. Howe  
For a guy who makes/sells his brand of ovens it was NOT a sales pitch. Good work on the recipes and the info on the fires (2 1/2" size for logs to build heat quick, not the 6" typical firewood that makes slow fires.) was the best info yet from a book. Sound a bit wonky on one side of my DVD but still understandable. Looking forward to doing more meals from this one. Thank you Maurice!  
ImpossibleTom

Cooking with Fire - French family recipes more for woodfire ovens, Maurice Sabbagh Yotnegparian, founder of Earthstone Ovens, shares his wealth of experience along with recipes, tips and techniques for cooking with fire. Discover a mouthwatering world of woodfire oven recipes. from breads and pizzas to seafood, poultry, meats, veggies and desserts. this is the comprehensive book that will help you get the very most out of your woodfire oven. For those of you who do not have a wood fire oven, the book includes a recipe conversion chart for conventional ovens. Maurice makes it easy! See step-by-step recipes, instructional and oven preparation techniques that will have you cooking like a woodfire expert in no time. This beautifully illustrated book contains 83 recipes expressly devised for woodfire ovens, from timeless French Classics like French Onion Soup and Boeuf Bourguignon, to updated delights such as Fig Prosciutto Pizza and Oven Roasted Mussels. Learn how to use your woodfire oven to create whole meals or whole menus for weekend entertaining by planning dishes that coincide with the temperature of the oven. For example, if you want to start your dinner party with pizzas, you d build your fire according to instructions for pizza at a temperature of 600-700F. The leftover embers after making the pizza are perfect for grilling a second course of steak kebabs with vegetables; then pop a tarte tatin into the oven afterward (with door closed) for a perfect end to a perfect meal. What could be simpler or more ideal for entertaining? Maurice gives you his tips on all this and much, much more. Also Includes a recipe conversion chart for conventional ovens