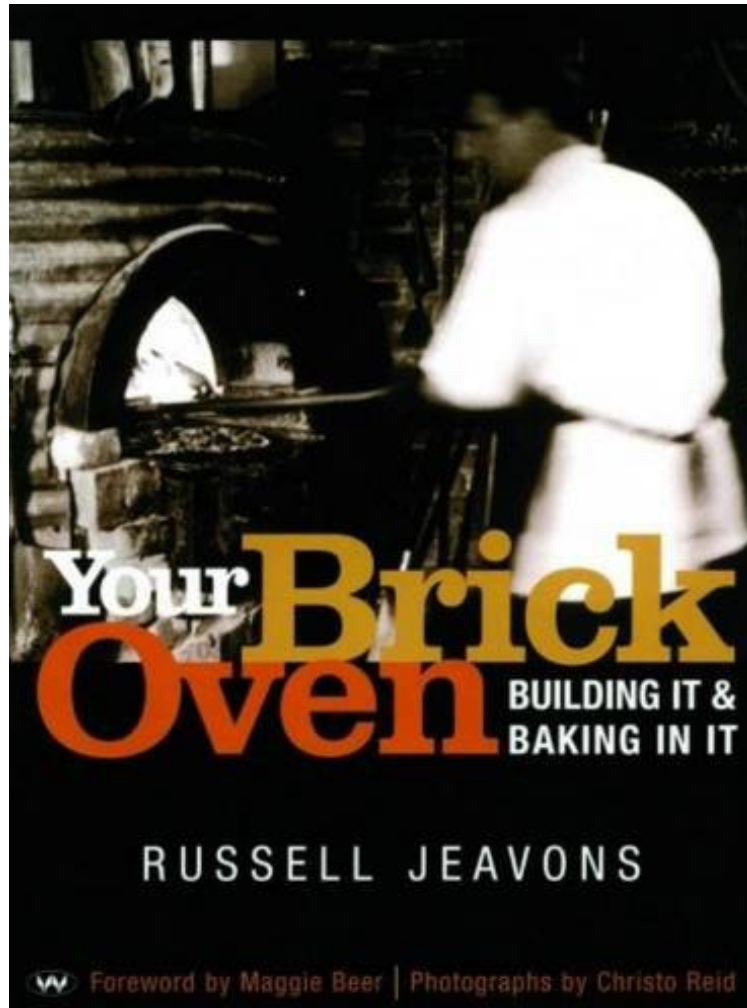


[Free pdf] Your Brick Oven: Building it and Baking in it

Your Brick Oven: Building it and Baking in it

Russell Jeavons

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Russell Jeavons : Your Brick Oven: Building it and Baking in it before purchasing it in order to gage whether or not it would be worth my time, and all praised Your Brick Oven: Building it and Baking in it:

0 of 0 people found the following review helpful. From basics, but an AMAZING start!By Carlos G. BrunoIs it Small? Yes. Is it short? Yes. Does it give you needs to read more? OWWWW YES! But once there is no more, you can do it over, an over again.I am on my 6th time! Enjoy!0 of 0 people found the following review helpful. We have our own pizza oven now!By BlueMonkeyMy husband used this book to build a pizza/bread oven in our back yard. It gave good step-by-step instructions with solid information and pictures. Now, when we have visitors, we all work together to make the best tasting pizza you can get.19 of 19 people found the following review helpful. Would not be my first choiceBy Ricky E. DanielsNot what I hoped it to be. Not detailed enough to build a brick oven based on this book.

The Bread Builder is a better book which I would recommend.

Since 1992 Russell Jeavons has owned and cooked at a unique restaurant in an old cottage in one of South Australia's prized wine districts. It is famous for the fact that it only opens on one night of the week, on a Friday night but is famous most of all for its fresh, simple food cooked entirely in Russell's wood-fired brick ovens. His pizzas are renowned throughout Australia and their toppings drip with fine regional ingredients which are combined on classic, thin, wood-oven cooked bases. Huge trestle tables in the outdoor shed comfortably house large groups, while the cosy cottage caters to smaller parties. It's the kind of place where friends and family gather to eat within site of the visible kitchen; where the garden is equipped with warming braziers and outdoor fire pits for chatting and munching around. The first part of the book is a step-by-step guide that takes you through the stages of building an oven, from choosing the site to firing up for your first bake. Part 2 explains how to cook in the oven with invaluable tips for brick oven cooks and includes recipes for sour dough bread, pizza, dukkah, traditional English roasts and some of Russell's famous desserts. Not every household can accommodate a brick oven in their garden but its something many keen home cooks aspire to. Buy this book and dream or buy this book and build one.

About the Author Russell Jeavons owns and operates an eccentric pizza restaurant in Willunga on the Fleurieu Peninsula, South Australia, a region famous for its almonds, olive oil, and McLaren Vale wine. Known simply as "Russell's Pizza," the restaurant—which opens only on Friday nights—has gained a cult following for its brick-oven fired food. Jeffrey Alford and Naomi Duguid, contributors of the foreword, are the award-winning authors of *Hot, Sour, Salty, Sweet; HomeBaking; and Flatbreads and Flavors*; among others. They live in Toronto, Canada.