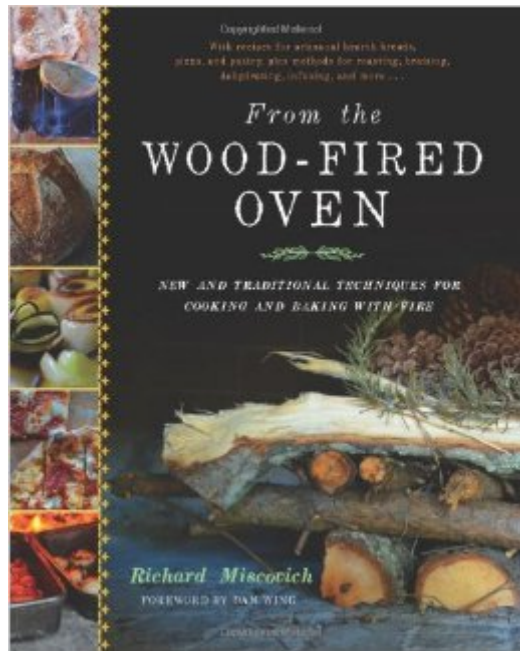


The book was found

From The Wood-Fired Oven: New And Traditional Techniques For Cooking And Baking With Fire



Synopsis

In the past twenty years, interest in wood-fired ovens has increased dramatically in the United States and abroad, but most books focus on how to bake bread or pizza in an oven. From the Wood-Fired Oven offers many more techniques for home and artisan bakersâ€”from baking bread and making pizza to recipes on how to get as much use as possible out of a single oven firing, from the first live-fire roasting to drying wood for the next fire. From the Wood-Fired Oven offers a new take on traditional techniques for professional bakers, but is simple enough to inspire any nonprofessional baking enthusiast. Leading baker and instructor Richard Miscovich wants people to use their ovens to fulfill the goal of maximum heat utilization. Readers will find methods and techniques for cooking and baking in a wood-fired oven in the order of the appropriate temperature window. What comes firstâ€”pizza, or pastry? Roasted vegetables or a braised pork loin? Clarified butter or beef jerky? In addition to an extensive section of delicious formulas for many types of bread, readers will find chapters on: â€” Making pizza and other live-fire flatbreads; â€” Roasting fish and meats; â€” Grilling, steaming, braising, and frying; â€” Baking pastry and other recipes beyond breads; â€” Rendering animal fats and clarifying butter; â€” Food dehydration and infusing oils; â€” And myriad other ways to use the oven's residual heat. Appendices include oven-design recommendations, a sample oven temperature log, Richard's baker's percentages, proper care of a sourdough starter, and more. . . . From the Wood Fired Oven is more than a cookbook; it reminds the reader of how a wood-fired oven (and fire, by extension) draws people together and bestows a sense of comfort and fellowship, very real human needs, especially in uncertain times. Indeed, cooking and baking from a wood-fired oven is a basic part of a resilient lifestyle, and a perfect example of valuable traditional skills being put to use in modern times.

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Customer Reviews

This is the best book I have seen dealing with the mechanics of using a wood-fired oven. From starting a fire to drying herbs as the heat drains from the masonry, this book shows how to take maximum advantage of the oven. I have not tried any of the recipes but there are thousands of sources for good recipes. A wood-fired oven can be used for anything that can be made in a conventional oven plus so much more. When is the last time you grilled in your oven or used it to give that turkey a smoky flavor. The missing ingredient, until now, has been the information allowing the conversion of times and temperatures given in other sources to be used in a wood-fired oven without blindly experimenting endlessly. Reading this book is the best alternative I know to standing beside a master baker while he works. If you have a wood-fired oven or dream of getting one, this is the place to start.

Since installing a wood fired pizza oven, I have bought something like a dozen books on the topic of wood fired ovens and pizza and bread making. This book is the best of the bunch, striking a great balance between information for the novice and the pro, with clear explanatory narrative text and outstanding recipes. Highly recommended.

Received my pre-ordered book today and I must say it is a fantastic source of information for anyone having or considering using a wood fired oven. I have quite a few wood fired books in my collection but this one covers it all. Very detailed instructions from start to finish. Fantastic tips and techniques I have not found anywhere else. Not only covers breads and pizza but roasting, baking pies, making jerky, and more. Great photographs of the process and detailed instructions on getting the most use out of a single firing of the wood oven for multiple bakes. This is really a top notch book. Add it to your collection.

I had the pleasure of meeting Richard at the Kneading Conference in Skowhegan, ME this past summer. His passion and knowledge are infectious, and his keynote address regarding the beauty, functionality and durability of wood fired ovens was inspiring. This book contains all of that, and

recipes for cooking in a wood-fired oven to boot. It's both exhaustively researched and a jumping off point for your own passion. Highly recommended.

Richard Miscovich has created such a thorough and interesting gem of a book. A must read for our staff -- and perfect for just anyone interested in wood-fired cooking in their own backyard. Bravo! - Gilded Tomato Company

I've been baking at home for 5 years now and intensely reading bread books for the past 18 months. This is one of the best and most complete books I've read so far. While most books concentrate on the apprentice home-baker this one also gives you the chance to sneak peak on how to be a professional baker. I've found here answers to questions no other book gave me until now.

This book is a must have for anyone who enjoys cooking outdoors with the wood fired ovens. I have had Richard as a teacher from KAB in VT and I can hear his voice as I read his book. And it brings back great memories and good fun making bread sharing information and VERY GOOD bread. Thank you Richard Miscovich I am getting a lot of information from you book

The first quarter of the book is a little history and solid oven construction, the rest of the book explains what to do with it, especially the art of making good breads, (flat and regular), pizza and roasts. I would recommend this to anyone wishing to pursue this as a hobby or vocation. After glancing through this book, my wife demanded a bread oven this Spring, "She who must be obeyed" will have one...

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