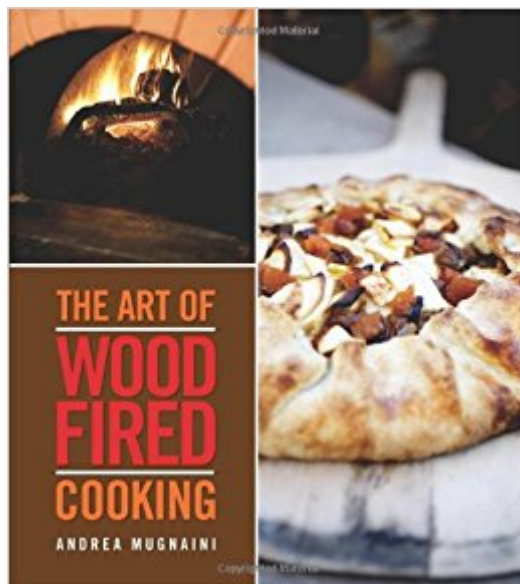


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The Art Of Wood-Fired Cooking



Synopsis

The Art of Wood-Fired Cooking begins with detailed instructional information on the ins and outs of the wood-burning oven. With cook, teacher, and entrepreneur Andrea Mugnaini's reassuring advice and careful instruction, it's easy to create and cook mouthwatering wood-fired dishes. Mugnaini has spent more than 20 years perfecting the craft of wood-fired cooking. She started Mugnaini Imports in 1989 to bring the Italian style of cooking and living to America through wood-fired, pizza-oven sales. A pioneer of the industry, she founded the first cooking school dedicated to wood-fired cooking. When she is not teaching or in the office, Mugnaini entertains crowds in the Sonoma Wine Country with her live, interactive cooking events. Now she shares the methods she has been teaching through her classes, sharing delicious recipes for pizzas, breads, fish, poultry, meats, vegetables, pastas, and desserts. Fire up the oven and enjoy: Butterflied Shrimp Zucchini Gratin with Tomatoes and Gruyere Tuscan-Style Pot Roast with Herbs and Chianti Focaccia with Onions and Thyme Limoncello Bread Pudding with Fresh Blackberries

Book Information

Paperback: 192 pages

Publisher: Gibbs Smith; 1st edition (May 1, 2010)

Language: English

ISBN-10: 1423606531

ISBN-13: 978-1423606536

Product Dimensions: 8.5 x 0.7 x 10 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 79 customer reviews

Best Sellers Rank: #92,391 in Books (See Top 100 in Books) #111 in [Books > Cookbooks, Food & Wine > Outdoor Cooking](#) #893 in [Books > Cookbooks, Food & Wine > Cooking Methods](#) #9444 in [Books > Teens](#)

Customer Reviews

Mugnaini (founder, Mugnaini Wood-Fired Cooking School) opens her first cookbook with essentials for starting and working a pizza oven fire, oven temperatures, and cookware. The pizza section features instructions and illustrations for making the dough and baking. Writing for beginners, Mugnaini includes a wide variety of recipes: e.g., Braised Lamb Shanks al Forno and Wood-Roasted Corn-on-the-Cob. For readers with a wood-burning oven, these recipes are perfect for all occasions. (Library Journal 2010-06-15)

The Art of Wood Fired Cooking is filled with instructional information on how to properly fire a pizza oven so anyone can create and enjoy mouthwatering wood fired dishes at home. Andrea Mugnaini shares the method of wood fired cooking she has perfected over the last twenty years for her cooking school, as well as many delightful recipes for pizzas, breads, fish, poultry, meats, vegetables, pastas, and desserts—all of which are absolutely delicious. Now you can fire up the oven and enjoy Wood-Roasted Butterflied Shrimp, Zucchini Gratin with Tomatoes and Fresh Savory, Tuscan Style Pot Roast with Herbs and Chianti, Focaccia with Onions and Thyme, and Limoncello Bread Pudding with Fresh Blackberries. When cooking with fire at home, the possibilities are endless! Andrea Mugnaini started Mugnaini Imports in 1989 to bring the Italian style of cooking and living to America through wood fired pizza oven sales. A pioneer of the industry, Andrea founded the first school dedicated to wood fired cooking. When she is not teaching or in the office, Andrea entertains crowds in the Sonoma Wine Country with her interactive cooking events. Jacket designed by Debra McQuiston Cover photos © 2009 Joyce Oudkerk Pool

I finished building my wood fired oven this summer and have been exploring the limited books written on using them. I've bought or borrowed every book I can find on the topic and this one's the best. From starting a fire, heating the oven, to the excellent recipes, this book explains how to use the oven in careful and easy to follow instructions. Explains the various levels of fire/ heat and their uses. Best explanation of how to pull a pizza dough of any of the multiple WFO and pizza books I've read. Great variety of recipes to get you started. If you've invested in a wood fired oven, you're obviously going to want a few books on how to use it. Be sure to include this one.

This is a decent read particularly if you are learning the fire management techniques for your home oven. While nothing is particularly ground breaking and can be found elsewhere having it in one place and presented so well really brought clarity to how I fired my oven and then managed the flame.

Well written book that covers firing techniques for firing a wood fired oven. The book covers the author's specific brand of ovens but the techniques will work in any dome shaped oven. Recipes look delicious!

GREAT

This is the best woodfired oven cookbook we have found! We have tried 5 recipes besides pizza so far and everyone has been a total success. The instructions are clear and easy to follow and turn out perfectly each time. The overview of how the oven works and how to build and maintain different types of fires is terrific. I would highly recommend it to anyone. The Lemoncello bread pudding is over the top good!

Just got it, so haven't tried recipes yet. I like the 'instructions' section about HOW to use a wood-fired oven, that fills part of what I was looking for, But I am disappointed that the book doesn't;t discuss the process of drafting in the oven, or offer pictures of effective draft set-ups. That is where I have been having issues with a homemade oven.

Great read and lot of useful information, tips and recipes. We are a novice user of wood burning pizza oven and this book answers all our questions. Easy to read and understand and they have color photos of the recipes. Highly recommended!

After reading this, I look forward to making some yummy things out of this book after my pizza oven gets installed. I have used a couple of these on the gas grill because the recipes sounded so yummy, I couldn't wait. They did turn out but took a bit longer on the grill.

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Cooking with Fire: From Roasting on a Spit to Baking in a Tannur, Rediscovered Techniques and Recipes That Capture the Flavors of Wood-Fired Cooking
The Art of Wood-Fired Cooking From the Wood-Fired Oven: New and Traditional Techniques for Cooking and Baking with Fire
Wood-Fired Cooking: Techniques and Recipes for the Grill, Backyard Oven, Fireplace, and Campfire
Wood Finishing Tips: The Go to Guide to Wood Finishing Supplies, Wood finishing Chemistry and More
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