

Pizza Oven Cooking



Fire-in-the-oven cooking is used for baking pizza which cooks in just a couple of minutes. You completely fill the floor and dome with heat, build up a large-sized bed of coals, and maintain a large fire, where the flame reaches to the top of the dome.

Pizzas are baked right on the floor next to the fire. Leave the pizza oven completely open, and whilst cooking, add wood every 15-20 minutes to maintain a large flame.

1. Check there is a minimum of one bucket of water alongside the oven.
2. Lay a tall fire in the centre of the oven. You can initially build it at the front then gently push it backwards.
3. Light it and once its burning well, keep adding logs every 5-10 mins, preferably on top so the fire doesn't spread.
4. If you are getting too much smoke, place the door over some of the entrance – don't block it or, as every good scout knows, the fire will go out.
5. The flames should reach the ceiling and the fire will take around 90 mins to heat.
6. Push the logs to the back and side, where you can continue to feed it as you cook.
7. To check it's at temperature, put a small piece of dough in as a tester.
8. Prepare the pizzas on the provided metal 'plates'.
9. Use the peel paddle to put the pizza in and get it out.
10. Cook your pizzas then sit and enjoy them.
11. Allow the fire to go out and cool. Later, maybe the next morning, return and clear out the oven, using the ash bucket alongside.