

# How to Use the Pizza Oven at Netherway Farmhouse



We are pleased to say that lots of our guests have managed to use the pizza oven in the garden behind the barn successfully. While some guests have had experience of using an oven like this before, others have not, so we have attempted to write some simplified instructions which we hope you will find useful. There is also an excellent You-tube video which uses a similar oven which we would recommend watching. The link to this is:

<https://youtube.com/watch?v=jpGkcWA56kk&feature=share>

One of our guests recommended this video and said that the method they suggested worked really well, no need for fire starters and they had it up to heat in 1h - 1h 15m.

**\*\* Please note \*\*** - it is really important to position the logs to be lit inside the oven itself. Under no circumstances should the logs be lit under the oven in the log store area. The bricks in the log store are not fire retardant and it would cause great damage to the oven if lit in here. Inside the dome the bricks are fire retardant and can fully withstand the high heat necessary for a successful pizza oven.

## What to do

### Stage 1: Starting the fire

- Make a small stack in the centre of the oven with scrunched up paper at the base, some kindling logs and larger logs sitting above, leaving space between the stack to allow oxygen to circulate and allow the fire to burn more quickly. Or you can build the stack near the front of the entrance to the oven and push it back to the centre using a broom. The above video link shows a way to do this.
- Now light the paper in several places to start the fire. Add more paper if necessary until the kindling catches light.

### Stage 2: Getting up to Temperature

- After about 10 minutes add another log to the top of the fire and continue to do this every 10 minutes or so. If it gets smoky you can shut the door but leave a gap to allow oxygen to circulate. When you reach between 400 C to 500 C your oven should be ready. Any black soot on the roof of the oven should fully clear

when the oven is at the right temperature. Getting the oven to the correct temperature should take between 1 hour to 1 hour 15mins.

### Stage 3: Preparing your Oven for cooking

- When the oven reaches temperature, push any larger logs to the back of the oven and spread out the burning embers in the centre of the oven. Leave them here for 10 minutes to help the oven floor to retain as much heat as possible. Then push all the burning wood embers to the back of the oven to create your cooking area. Use the metal pizza peel to slap the oven floor and remove any remaining ash or soot so you have a clean area to cook your pizzas on. Now your oven is ready to cook pizza.

### Making your own Pizzas

- There are lots of recipes online for making your own pizza dough as well as lots of different toppings that you can use depending on preference. Our advice is to use a small amount of sauce so that your pizza isn't too soggy. The same with the toppings- small amounts seem to work best. We have built our pizzas on a floured pizza peel - rice flour or fine semolina works best to stop the pizza sticking to the peel (the peel is located in the box near the pizza oven if not already left out). You do need to work quickly, so best to have all your ingredients ready to go. If left on the paddle too long, the pizza begins to stick to it which makes it harder to slide off into the oven. The above video link also shows a way to make a pizza.
- When your pizza is in the oven you can turn it with the pizza paddle as needed if it cooks more quickly on one side. It only takes one or two minutes to cook the pizza.
- Try to maintain an open flame in the pizza oven while cooking. If this goes out, just add another log every 10 minutes or so to the back of the oven.

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**We hope you enjoy making your pizzas!**

PS. If you are feeling adventurous, you could try cooking a leg of lamb slowly in foil. Let the heat die down to below 150C. You don't need to add any more logs. Just season your meat as you like it, wrap it in foil and put in the centre of the oven, shut the door and leave it for 3 to 4 hours depending on taste.