

WOOD FIRED SAUSAGE CASSEROLE

Ingredients

- 1-2 tablespoons sunflower oil
- 12 high quality pork sausages
- 6 rashers of rindless bacon, cut into 1 inch pieces
- 2 onions
- 2 garlic cloves, crushed
- 1 teaspoon hot chili powder or smoked paprika
- 1x 400g can chopped tomatoes
- 300ml chicken stock
- 2 tablespoons tomato puree
- 1 tablespoon Worcestershire sauce
- 1 tablespoon muscovado sugar
- 1 teaspoon dried mixed herbs
- 2 bay leaves
- 4 sprigs of fresh thyme
- 100ml red/white wine
- 1x 400g can of butter beans
- Salt and Pepper to season

Heat oven to its optimum temperature, then cool to 460 degrees F. Heat some oil in a large frying pan and fry sausages gently for 10 min. Once browned, put them in a large casserole dish and leave to the side. Fry bacon, onions and garlic in a pan. Once bacon has started to crisp and the onions soften, sprinkle the chili powder and cook for a few minutes longer. Next stir in the herbs, tomatoes, chicken stock, tomato puree, Worcestershire sauce and brown sugar. Pour over the wine and bring to simmer. When ready, transfer your filling into your casserole dish containing the sausages. Pop your mixture into your wood fired oven with the lid on for 20 minutes, stirring every 5 min or so. Drain the butter beans, stirring them into your casserole. Pop it back into your wood fired oven for 10 minutes or until the sauce has thickened.



VEGETARIAN DISHES



ROASTED CAULIFLOWER SOUP

Ingredients

- 2 heads cauliflower, cut into florets
- 2 tablespoons vegetable oil
- 1 teaspoon cumin seeds
- 1 teaspoon madras curry, ground
- 1 teaspoon turmeric
- 1 teaspoon kosher salt
- 2 tablespoon butter
- 1 med. onion, chopped
- 2 cups chicken broth
- 2 cups water (or more if needed)
- 1 1/2 cups buttermilk
- Chives

Heat oven to 470-500° F. Flame Height: 4. Toss the cauliflower with oil, spices and salt and arrange on a shallow aluminum sheet pan. Roast in the center of the oven for 10 minutes, rotating pan 180 degrees and/or stirring as needed until golden brown all over. Heat butter in a stock pot on top of stove over medium heat. Add onion and cook for 5 min or until softened. Add cauliflower along with broth and enough water to cover. Bring to a boil and simmer for 10 minutes until vegetables are very soft. Purée in a blender until smooth, return to pot and whisk in buttermilk. Reheat gently and serve garnished with fresh chives.

GAZPACHO

Ingredients

- 4 lg. ripe tomatoes
- 2 red bell peppers
- 1 lg. cucumber, peeled and seeded
- 4 slices levain bread, cut into 2-in. pieces, no crusts
- 3 cloves garlic, minced
- 1/2 cup extra virgin olive oil
- 2 tablespoons Spanish sherry vinegar
- 1 tablespoon tarragon leaves, roughly chopped
- 2 teaspoons kosher salt
- 1/2 teaspoons smoked paprika
- 1/4 teaspoons ground cumin
- Freshly ground black pepper

Heat oven to 540-570° F. Flame Height: 3.

Arrange tomatoes and peppers on shallow pan and roast in the center of the oven for 10 min. Turn over, rotate pan 180 degrees and roast for 5 more min.

Remove tomatoes to a deep casserole and continue to roast the peppers, turning as needed until blistered well on all sides. Set aside in the same dish. When cool enough to handle, peel peppers and tomatoes and tear into pieces, reserving any juices. Strain liquid to remove most of the seeds and return to the dish. Add remaining ingredients and stir well. Cover with plastic wrap and refrigerate for 8 hours or overnight. In a blender, purée the mixture in several batches. Force through a food mill set with the finest mesh. Adjust seasonings, vinegar and oil to taste and serve well chilled.



GLUTEN FREE



GLUTEN-FREE PIZZA WITH HOMEMADE TOMATO SAUCE

Ingredients

- 250 ml semi-skimmed milk
- 1 x 7 g sachet of dried yeast
- 2 1/2 teaspoons caster sugar
- 400 g gluten-free bread flour , plus extra for dusting
- 1 teaspoon xanthan gum
- 1 teaspoon fine sea salt
- 1 large free-range egg
- Olive oil
- 1/2 teaspoon bicarbonate of soda
- 2 teaspoons cider vinegar
- 1/2 bunch of fresh basil
- 1 clove of garlic , peeled
- 1 x 400 g tin of plum tomatoes
- Sea salt, freshly ground black pepper
- 2 x 125 g balls of buffalo mozzarella

Preheat the oven to 220°C/425°F/flame 7. Place a pizza stone or a large baking tray in the oven to heat up. Heat milk in small pan over low heat until lukewarm, place 50ml into a jug with the yeast and sugar. Mix well, set aside for a few minutes until it starts to bubble.

Meanwhile, sieve the flour, xanthan gum and salt into a large bowl. Make a well in the middle. In a separate bowl, combine the egg, 3 tablespoons of olive oil and the remaining milk, then pour it into the well, along with the yeast mixture. Gradually bring the mixture together with a fork until it forms a smooth dough. In a small cup, combine bicarbonate of soda and vinegar, quickly knead it into the mixture. Place the dough into a lightly oiled bowl, cover with a damp tea towel, then leave in a warm place for around 1 hour, or until doubled in size. Make the topping. Pick basil leaves, finely chop stalks and the garlic. Heat a splash of olive oil in a large frying pan over a medium heat, add the basil stalks and garlic. Cook for a few minutes, or until golden. Pour in the tinned tomatoes, break them up with the back of a wooden spoon, cook for 5 to 10 min, or until thickened. Transfer to blender along with half the reserved basil leaves, blitz until smooth, then season to taste. Once doubled in size, divide the dough into four equal-sized pieces on a flour-dusted surface. Roll out until roughly 30cm in diameter and 2mm thick. Place the pizza bases onto the preheated pizza stone or baking tray, spread over the tomato sauce, leaving a 2cm gap around edge. Tear over the mozzarella, then pop in the hot oven for 10 to 12 min, until golden and crisp. Scatter reserved basil leaves, and serve.

GLUTEN-FREE GRILLED PIZZA

Ingredients

- 1 1/2 cups All Purpose Gluten-free Flour Blend
- 1 1/2 teaspoons xanthan gum
- 1 tablespoon dry active yeast
- 1 envelope unflavored gelatin
- 1/2 teaspoon kosher or fine sea salt
- 1/2 teaspoon agave nectar, sugar or honey
- 2 tablespoons extra virgin olive oil
- 2/3 cup hot tap water (around 110 degrees is perfect)
- Cheese (optional – about ½ cup grated cheese per pizza) and toppings of your choice

Preheat the oven to 220°C/425°F/flame 7. Combine all ingredients in a bowl of an electric mixer with whisk attachment. Mix on low until combined. Scrape down bowl once. Turn mixer to high and mix for 3 minutes. The dough may clunk around in the mixer at first then soften up, this is fine. The dough will be soft and sticky. Dust a work surface generously with more gluten free flour. Knead the dough a few times until smooth and no longer sticky. You can use the dough now or save to use later. If using later, wrap tightly in plastic wrap and store in the fridge. Pull off golf ball sized pieces, roll into a ball and roll out with a floured rolling pin, rolling in one direction at a time, turning the disk with each roll. Roll until about 5 or 6 inches in diameter and thin. Dust off any excess flour with a pastry brush. Lightly oil the pan. Place the rolled out pizzas on the pan or grates and cook about 2 -3 minutes per side or until as charred as you like. The dough may puff up while cooking, flatten it down if so. Add toppings and cook for about 5 minutes or until the cheese (if using) is melted and the toppings are hot. If you need to make the pizza crusts ahead you can grill them up to one day before and store, wrapped in plastic at room temperature.

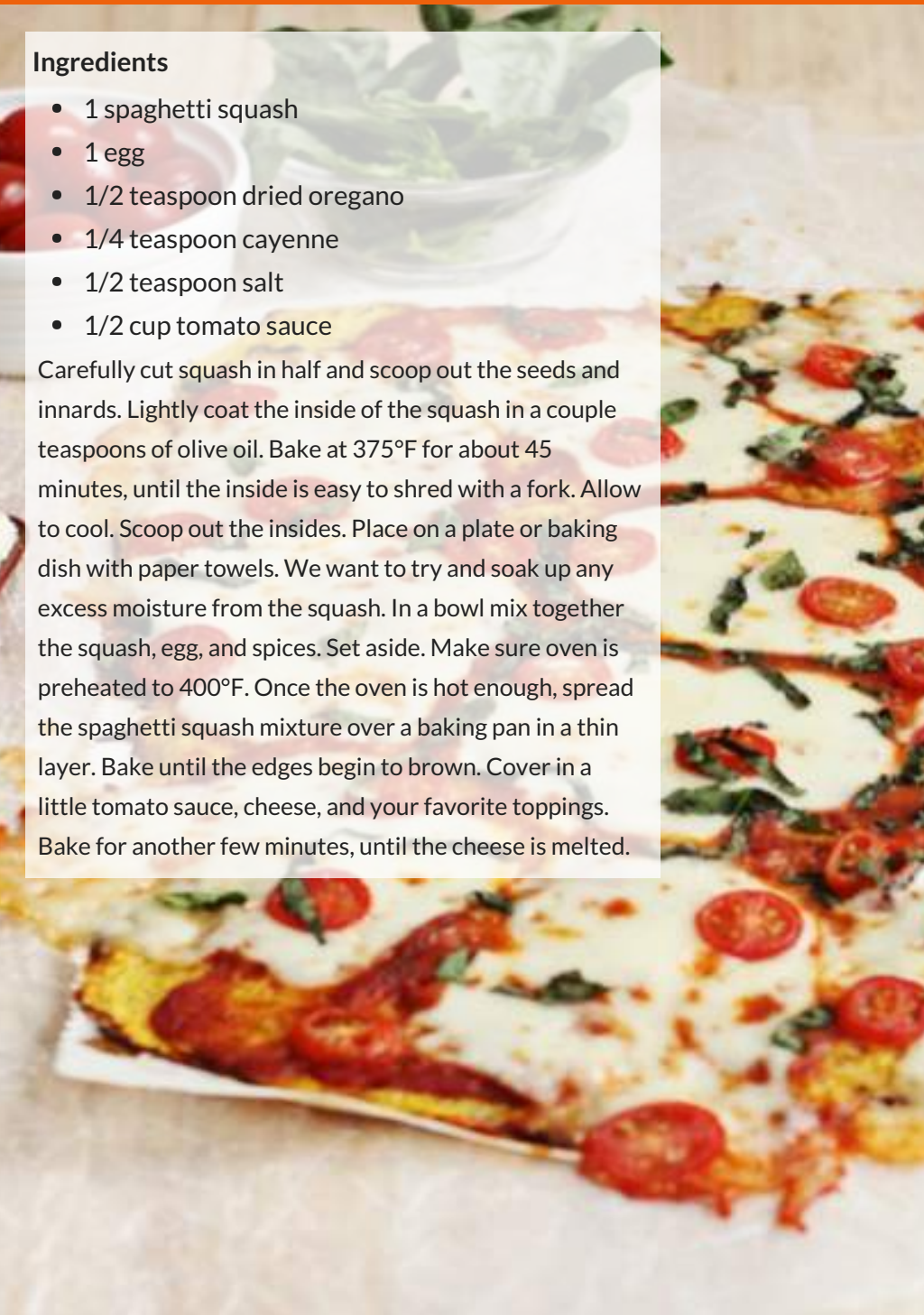


SPAGHETTI SQUASH PIZZA CRUST

Ingredients

- 1 spaghetti squash
- 1 egg
- 1/2 teaspoon dried oregano
- 1/4 teaspoon cayenne
- 1/2 teaspoon salt
- 1/2 cup tomato sauce

Carefully cut squash in half and scoop out the seeds and innards. Lightly coat the inside of the squash in a couple teaspoons of olive oil. Bake at 375°F for about 45 minutes, until the inside is easy to shred with a fork. Allow to cool. Scoop out the insides. Place on a plate or baking dish with paper towels. We want to try and soak up any excess moisture from the squash. In a bowl mix together the squash, egg, and spices. Set aside. Make sure oven is preheated to 400°F. Once the oven is hot enough, spread the spaghetti squash mixture over a baking pan in a thin layer. Bake until the edges begin to brown. Cover in a little tomato sauce, cheese, and your favorite toppings. Bake for another few minutes, until the cheese is melted.



PROSCIUTTO WRAPPED SHRIMP

Ingredients

- 1 lb. large shrimp (21-25 per lb.)
- 1/4 lb. Prosciutto di Parma, very thinly sliced
- 1 Tbsp. olive oil
- Clementine oil
- Italian parsley, chopped

Preheat oven to 525-600 degrees. Pat shrimp dry with paper towels. Cut prosciutto into long, thin strips, about 1/2-inch wide. Wrap the prosciutto around the shrimp several times, covering most of the meat but leaving the tail exposed. Flame Height: 4-5. Heat the oil in a wide and shallow skillet placed in the center of the oven for 5 minutes (a cast iron griddle with handle works great for this). Remove pan and arrange shrimp so they aren't touching each other. Place pan in front of flame for 1-3 minutes, or until prosciutto is lightly crisped and shrimp are cooked through. Transfer to a serving platter, drizzle with Clementine oil and sprinkle with parsley.





BREAD



RUSTIC BREAD

Ingredients

- 2 1/2 Cups Plain Flour
- 2 1/2 Cups Wholemeal Flour
- 1 teaspoon Salt
- 1 tablespoon Yeast
- 1 tablespoon Olive Oil
- 2 Cups of Water

Bring the oven temperature up to 250° C / 480° F and maintain the temperature throughout. Place all dry ingredients in a bowl and mix together. Make a well in the center and pour in the water and oil. Mix ingredients together until dough feels smooth and a little tacky. Oil the inside of a clean bowl and transfer the dough. Cover with a sheet of cling wrap and a wet tea towel. Place bowl somewhere warm and leave it to rise or proof for at least 60 minutes. The dough should double in size. Once your dough has risen, turn it out onto a floured board and shape into a round ball. Place the dough directly into hot cloche and put the lid on. Bake in the oven for 30 min and then remove the lid. Cook for a further 10 min. Monitor the bread and watch it bake – the time will depend on the temperature of the oven and the size of the dough. If cooking your dough directly on the baking stone use spatula to direct the dough into position in the oven. Sprinkling polenta or cornmeal onto the stone surface helps stop the bread from sticking and gives added crunch to the crust. When your bread is cooked take it out of the oven and leave it to cool before cutting. The hot air inside the bread will continue to cook the bread until it cools. This process enhances the flavor and texture of the bread.

CECINA

Ingredients

- 1 cup chickpea flour
- 2 cups water
- 2 teaspoons olive oil
- Dash of salt

Mix the batter (it is very watery) and let set for 2-4 hours. Fire your brick oven so that it is hot and ready to go. This is a good brick oven recipe because it cooks best with top and bottom heat. Pour a liberal amount of oil in a baking sheet. Add enough batter to make a 1/4" - 1/2" thick flatbread, and bake for 10 minutes. It should be brown on top. Cut and drizzle with olive oil, and serve immediately.

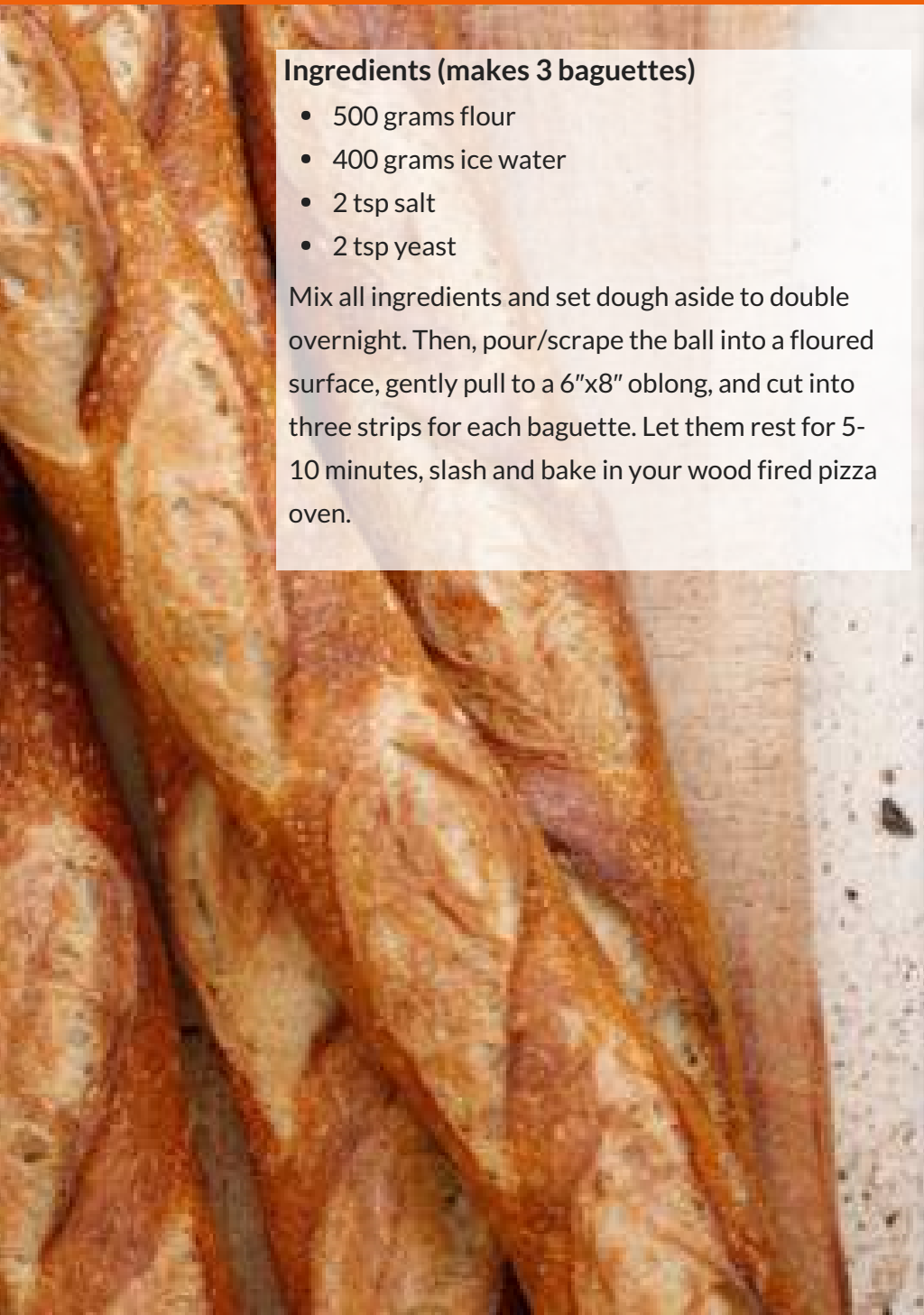


BAGUETTE

Ingredients (makes 3 baguettes)

- 500 grams flour
- 400 grams ice water
- 2 tsp salt
- 2 tsp yeast

Mix all ingredients and set dough aside to double overnight. Then, pour/scrape the ball into a floured surface, gently pull to a 6"x8" oblong, and cut into three strips for each baguette. Let them rest for 5-10 minutes, slash and bake in your wood fired pizza oven.

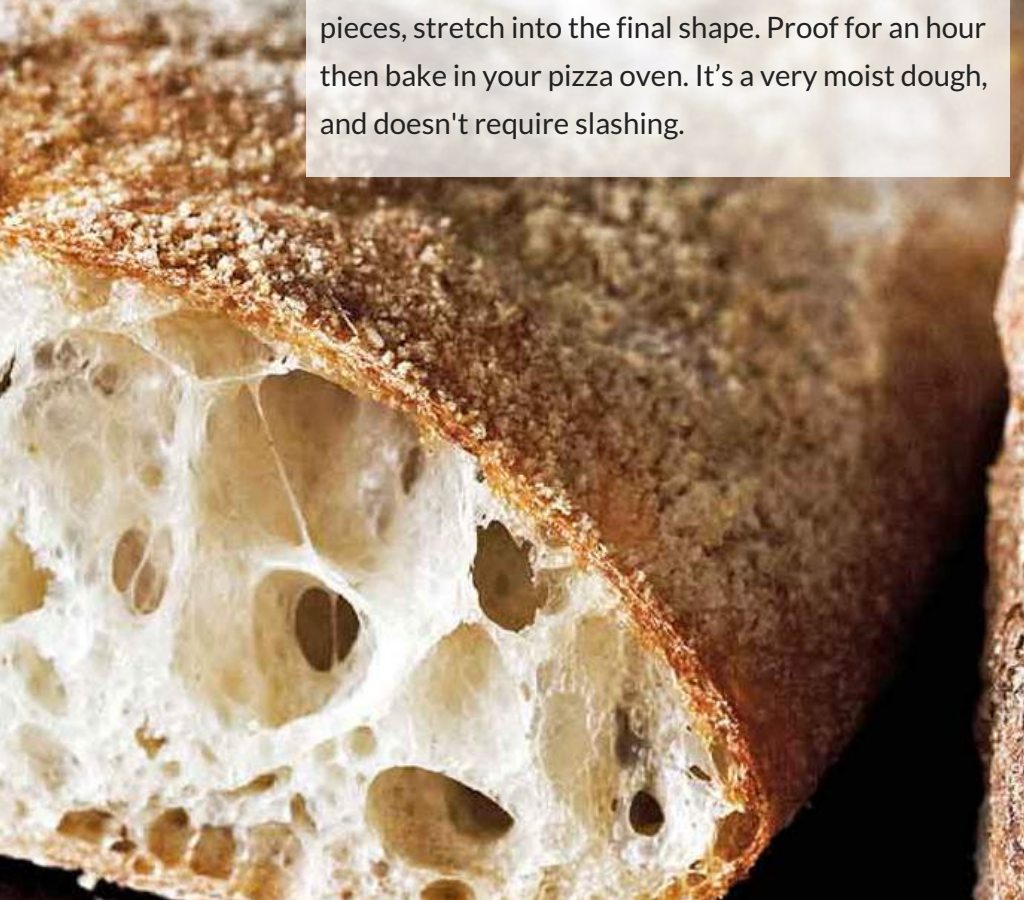


CIABATTA

Ingredients

- 300 gr bread or general purpose flour
- 300 gr room temp water
- 1gr (pinch) yeast

Mix to a pancake batter consistency, cover with plastic wrap and let ferment for 3-4 hours, or overnight. Refrigerate after 3-4 hours. Stretch and fold (like a letter) and let rest covered with plastic for 30 minutes. Stretch and fold again, and let rest for 1 1/2-2 hours covered. Cut the ball into three pieces, stretch into the final shape. Proof for an hour then bake in your pizza oven. It's a very moist dough, and doesn't require slashing.



FLATBREAD

Ingredients

- 1 1/2 cups water
- 4 tablespoons olive oil
- 4 cups bread flour
- 2 teaspoons salt
- 2 teaspoons dry active yeast
- 1/4 cup tomato sauce

Using a bread machine, add the water and olive oil, then cover the liquid with flour. Add the salt (half each in two corners), then make a small well in the middle of the flour and add the yeast. Start the dough cycle, which will last for roughly 90 minutes. Divide your dough into four round balls, and let rest for an hour. Toss as you would a pizza, cover with olive oil, a splash of tomato sauce, a dash of oregano and a little salt. Cook for two minutes.



DESSERTS

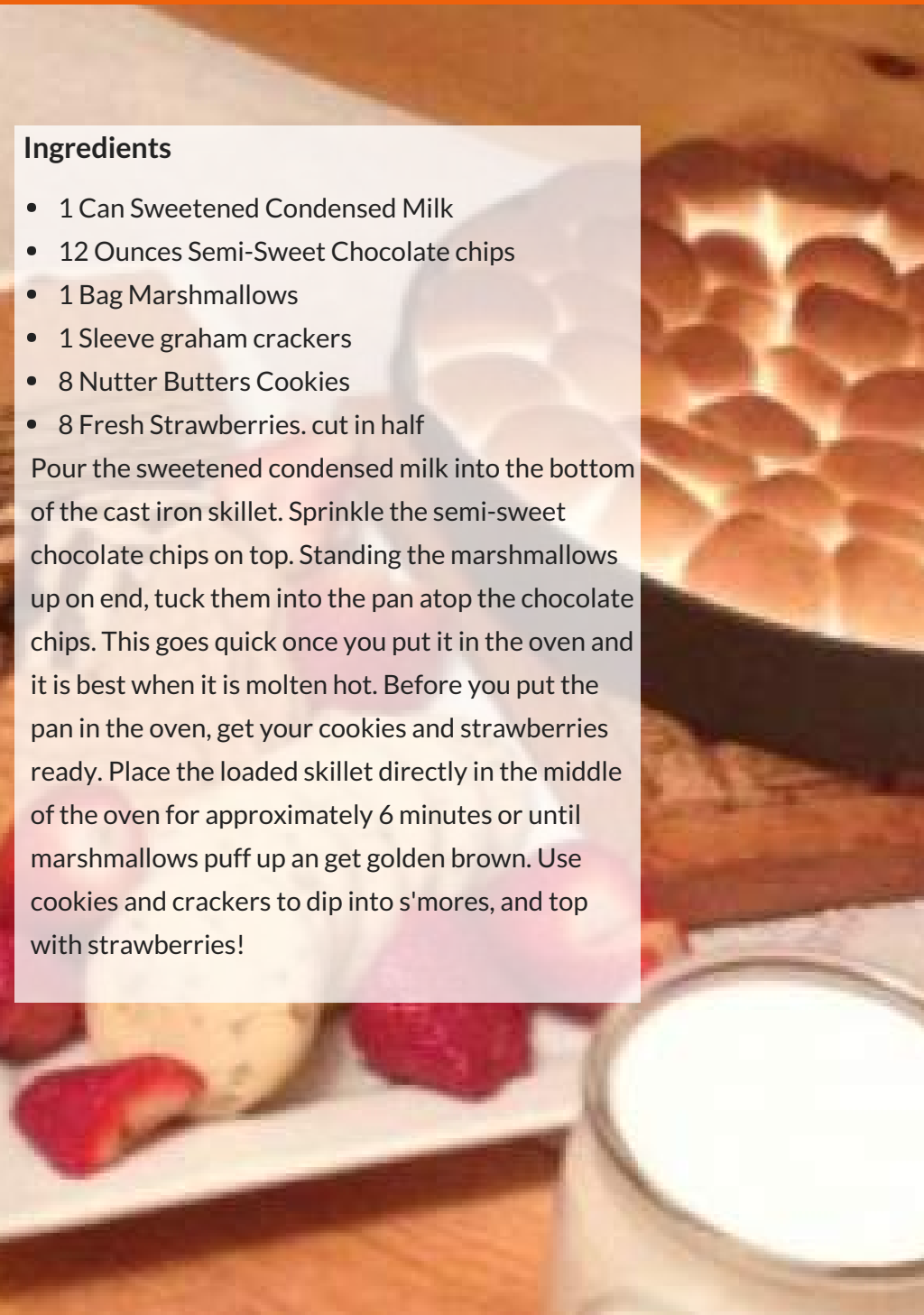


SKILLET S'MORES

Ingredients

- 1 Can Sweetened Condensed Milk
- 12 Ounces Semi-Sweet Chocolate chips
- 1 Bag Marshmallows
- 1 Sleeve graham crackers
- 8 Nutter Butters Cookies
- 8 Fresh Strawberries, cut in half

Pour the sweetened condensed milk into the bottom of the cast iron skillet. Sprinkle the semi-sweet chocolate chips on top. Standing the marshmallows up on end, tuck them into the pan atop the chocolate chips. This goes quick once you put it in the oven and it is best when it is molten hot. Before you put the pan in the oven, get your cookies and strawberries ready. Place the loaded skillet directly in the middle of the oven for approximately 6 minutes or until marshmallows puff up and get golden brown. Use cookies and crackers to dip into s'mores, and top with strawberries!



CARAMEL CORN



Ingredients

- 15 cups popped corn (1/2 cup kernels, unpopped)
- 2 tablespoons molasses
- 1 cup brown sugar, packed
- 1/2 cup salted butter
- 1/4 cup light corn syrup
- 1/2 teaspoon baking soda

Preheat oven to 200°F. Pour the popped corn into a large bowl (at least 6 quarts); remove any unpopped kernels. Set aside. In a large saucepan over medium-high heat cook the molasses, brown sugar, butter, and corn syrup, stirring occasionally, until the sugar dissolves. Stirring occasionally, boil the syrup for 5 minutes. The syrup will darken slightly. Remove the pan from heat and add baking soda. Stir well as the mixture turns foamy. Immediately (and carefully) pour the hot syrup over the popped corn and stir until the corn is well coated. Spread the hot caramel corn into the pan. Bake at 200°F for one hour. Stir the corn every 15 minutes during this time. Remove from the oven.

PROSECCO POACHED PEARS

Ingredients

- 1 bottle Prosecco
- 4 pears, just ripe but still firm
- 4 tablespoons butter
- 1/4 cup sugar
- 1/2 lb. pecan halves
- 1 teaspoon freshly ground pepper
- 1/2 teaspoon kosher salt
- 1/2 lb. Gorgonzola Dolcelatte

Preheat oven to 475-500 degrees. Bring Prosecco to a boil in a medium saucepan on top of the stove. Immediately lower heat to a simmer and reduce the wine by about half. Cut the pears in half lengthwise and remove the core but leave them unpeeled. Flame Height: 3.8. Put 2 tbsp of the butter into a medium sized baking dish and heat inside the doorway for 2 min, or until the butter has melted. Spread out butter evenly in the dish and sprinkle the sugar over evenly. Return baking dish to the center of the oven caramelizing the sugar for about 4 min or until the sugar is beginning to brown. Arrange pears in the dish in a single layer with the cut side down. Roast in the center of the oven for 4-5 min. Rotate once as needed and check to see that the cut sides are beginning to caramelize. Flame Height: 3.2. Pour Prosecco over pears, loosely tent with foil, and roast the pears in the center of the oven for another 10 min or until tender. Remove from the oven and let cool, uncovered while roasting the nuts. In another small skillet, melt the remaining 2 tbsp of butter in the doorway of the oven. Add nuts, pepper and salt and stir to coat the nuts. Roast in the doorway, rotating and stirring as needed for 3-5 min. Serve one pear half on each plate with a one ounce piece of cheese and a sprinkle of pecans.



CHOCOLATE GOURMANDIZE

Ingredients

- 4 oz. quality dark chocolate
- 5 tablespoons unsalted butter
- 3 lg. eggs
- 1/4 cup all-purpose flour, sifted
- 2/3 cup sugar
- Cocoa powder for dusting
- Raspberry sauce
- Ice cream or whipped cream

Heat oven to 550-580 degrees. Flame Height: 2. In small saucepan, melt 4 tbsp of the butter and chocolate just inside the doorway of the oven, being careful not to burn the butter. In a medium bowl, beat the eggs. Mix in the flour and sugar with the eggs. Slowly fold in the melted chocolate and butter into the flour mixture. Stir gently to mix. Prepare four 6-oz. ramekins or other ceramic dishes by rubbing the inside with the remaining tbsp of butter and dusting with cocoa powder. Pour approx 4-oz. into each dish. You may complete the recipe up to this point a day ahead of time and refrigerate overnight. Just be sure to bring to room temp before baking. Bake inside the doorway of the oven. Cook for approx 8 min, rotating 180 degrees after 4 minutes. The mixture will begin to pull away from the container slightly around the edges and just start to crack at the top. If the mixture sets completely, it will be overdone. Remove the containers from the oven and allow the dessert to cool just slightly. Gently run a sharp knife around the edge of the ramekins to loosen the mixture. Turn out onto a serving plate; they should release easily.

RUSTIC APPLE PIE

Ingredients

- 1 3/4 cup all-purpose flour
- 1/2 cup super fine baker's sugar
- 1/4 teaspoon kosher salt
- 4 oz. Unsalted Butter, at room temperature, cut into 8 pieces
- 3 egg yolks
- 2 teaspoons orange zest
- 1-2 tablespoons water
- 2 apples, cored and sliced in 1/2-in. wedges
- 2 pears, cored and sliced in 1/2-in. wedges
- 1/4 cup sugar
- 1/4 cup orange juice
- 2-4 Tbsp. all-purpose flour

Heat oven to 450-500 degrees. In a food processor fitted with the blade attachment, add flour, sugar, and salt and pulse to mix. Add the butter and pulse several times until mixture resembles oatmeal. Add the egg yolks, zest and 1 tbsp of the water. Pulse just until mixture comes together, adding more water if necessary. Remove dough onto a piece of plastic wrap and form a disk. Wrap and refrigerate for 30 minutes. Roll the dough out on a lightly floured surface to a circle 1/4 in. thick. Press dough into a 9-in. pie pan. Cut off the extra dough at the rim and roll into another circle. Refrigerate the pastry shell and circle top if not using right away. In a medium bowl, toss the apples, pears, sugar, and orange juice together. Sprinkle with flour and toss again. Pile the fruit into the crust, mounding it slightly higher in the center. Top with the smaller pastry circle. Turn oven off. Bake just inside the doorway for 15 minutes. Rotate pan and cook for another 15-20 minutes until filling is bubbling and crust is nicely browned. Depending on the temperature of the oven, you may need to lightly tent the pie with foil to keep from over browning; or move the pie further into the oven as the temperature drops.