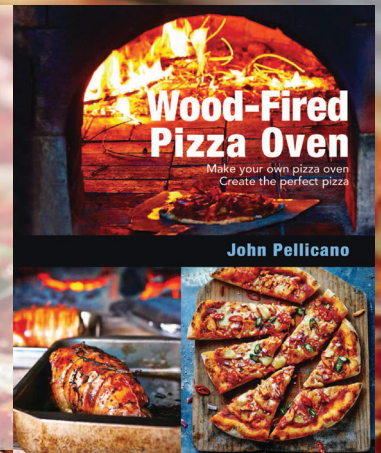


Wood-Fired Pizza Oven

Make your own pizza oven
Create the perfect pizza

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The arrival of the outdoor wood fired pizza oven into suburban backyards has opened up a new world for pizza lovers and those who appreciate well-cooked food.

In **Wood-Fired Pizza Oven**, author and chef John Pellicano takes the reader through the steps of building and maintaining an outdoor pizza oven, and shares 50 of his best pizza recipes.

In addition to helping the reader to master making the dough, the variety of toppings on offer will make a gourmet chef of even the most casual weekend entertainer.

The book features a range of doughs from Basic and Herb and Tomato doughs to Gluten-free, plus sauces from Napolitana to Spicy and Satay. Mouthwatering pizza recipes range from the classics to the more unusual, including Bocconcini, Mediterranean, Calzone, Pork & Fennel, Moroccan Lamb, Pear & Gorgonzola, and Nutella, with non-pizza dishes including Homemade Bread, Buffalo Chicken Drumsticks and Oven-roasted Beef Ribs.



John Pellicano is a chef and lecturer. He has extensive experience in the food industry and has dipped into his Italian heritage and culinary expertise to compile this, his first book.

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