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Your Brick Oven: Building it and Baking in it

By Russell Jeavons, Maggie Beer

Grub Street. Paperback. Book Condition: new. BRAND NEW, Your Brick Oven: Building it and Baking in it, Russell Jeavons, Maggie Beer, Since 1992 Russell Jeavons has owned and cooked at a unique restaurant in an old cottage in one of South Australia's prized wine districts. It is famous for the fact that it only opens on one night of the week, on a Friday night but is famous most of all for its fresh, simple food cooked entirely in Russell's wood-fired brick ovens. His pizzas are renowned throughout Australia and their toppings drip with fine regional ingredients which are combined on classic, thin, wood-oven cooked bases. Huge trestle tables in the outdoor shed comfortably house large groups, while the cosy cottage caters to smaller parties. It's the kind of place where friends and family gather to eat within site of the visible kitchen; where the garden is equipped with warming braziers and outdoor fire pits for chatting and munching around. The first part of the book is a step-by-step guide that takes you through the stages of building an oven, from choosing the site to firing up for your first bake. Part 2 explains how to cook in the oven...

Reviews

This sort of book is almost everything and helped me looking in advance and much more. Yes, it can be enjoy, nevertheless an amazing and interesting literature. Its been written in an extremely simple way which is simply right after i finished reading this publication through which in fact altered me, alter the way i really believe.

-- **Lizeth Witting**

This book will be worth purchasing. This is for anyone who statte that there had not been a worthy of looking at. Your daily life span will likely be convert when you total looking over this ebook.

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