



## Pizza Oven

We hope you have lots of fun and enjoy tasty pizzas using our pizza oven. Please see below for information on preparation and use of the oven. This information should be used in conjunction with the Pizza Oven Risk Assessment.

Estimated timings – to top and cook pizzas for 15 people we suggest an hour plus 15 minutes to warm the oven.

### **Box contents** *(provided by Pettypool when you book the pizza oven)*

- Chopping boards
- Rolling pins
- Pizza wheel cutter
- Infrared thermometer
- Oven glove
- Pizza peel/paddle
- Pizza oven brush
- Wood wool firelighters
- Kindling wood

### **Ingredients needed**

You will need to make or buy fresh pizza dough – we have tried and had success using dough balls, ready rolled dough and making our own using a packet mix.

Pizza sauce, toppings and cheese.

Semolina

You will also need matches and washing up gear

### **Locating and lighting the pizza oven**

The pizza oven should be used on Willow site – please use the wooden table under the gazebo. You will also need a table from Greenhouse Shelter to prepare your pizzas.

Ensure the legs of the pizza oven are fully extended in place and the oven is level. Remove the cover as well as the top of the chimney.

To light the oven, place one of the wood wool firelighters in the fuel hatch at the rear of the oven, light it and then add kindling wood. You will then need to keep topping up with the kindling wood throughout the cooking process, one or two pieces at a time.

Pre-heat the oven for at least 15 minutes, check that the baking stone has reached the ideal cooking temperature of 400°C using the infrared thermometer which should be held just outside of the oven pointing towards the baking stone, push the button and it will read display the temperature. The thermometer should not be put inside the oven.

### **Making and cooking the pizzas**

Roll the pizza dough thinly on the chopping boards, use the semolina to dust the board like you would using flour. Before adding toppings, dust the board again with semolina to ensure the pizza slides off the board and onto the peel/paddle easily.

Once the toppings have been added, slide the pizza off the board onto the paddle, remove the front cover of the pizza oven and aim to slide the pizza into the middle of the baking stone, then replace the door. For best results, use the paddle to take the pizza out and turn it every 20-30 seconds. A Neapolitan-Style pizza will be ready in under 2 minutes. Ensure the stone gets back up to 380°C-450°C before cooking further pizzas.

Please cut your pizza on a plate or chopping board (not the paddle).

Please ensure you wash and dry the chopping boards, rolling pins, cutter and paddle following use. Allow the chopping boards to finish air drying before putting away in the box.

Once the oven is cool, please remove any wood or ash and brush the stone.

### **Useful links**

[OONI pizza oven guide](#)

Various YouTube videos