

PIZZA OVEN INSTRUCTIONS

This booklet tells you everything you need to know for a successful Self-led Pizza Oven session.

This includes details of what's included with the hire of the equipment, and what you need to bring with you.

All you need to do is decide which toppings to bring, and enjoy your delicious pizzas!



FERNY CROFTS
Scout Activity Centre

EQUIPMENT PROVIDED

Included with the hire of the Pizza Oven, Ferny Crofts will provide:

- Pizza Oven and use of the Quiet Area Pavillion, Tables and Benches
- Gazebo
- Firewood
- Pizza Paddle
- Fire Poker
- Fire Brush
- Pizza Cutter

- Utensils and Chopping Boards

WHAT YOU NEED TO BRING

You will need to bring all of the ingredients for your pizzas, and a few other recommended items, including:

- Pizza Dough - enough for the group
- Bag of ground Polenta (or flour)
- Toppings including tomato sauce and cheese
- Plates, napkins etc
- Bin Bags

Please wash off the equipment after use before returning it to Reception.

CAUTION - HOT



Please be aware that all surfaces of the Pizza Oven will be very hot when the fire is alight.

Cooked food removed from the oven will also be extremely hot.

Please ensure you take appropriate precautions to avoid burns and scalds.

Heat-proof gloves are provided to reduce the risk of burns when using the oven.



Please remember to wash your hands before handling food.

PREPARING THE OVEN TO COOK

NOTE: We suggest lighting the fire around 1.5 hours before you want to eat.

1



When lighting the pizza oven it is advised to keep the oven doors and chimney vent open to allow maximum oxygen draw to the fire. (The vent should stay open for the duration of the session).

2



Build a small tepee shape in the centre of the oven using the small split down pallet wood. Be careful not to use too much otherwise it will prevent the fire from lighting.

3



Light the fire and allow this to burn for roughly 15 minutes adding small pieces of wood as required until a bed of embers forms.

Add larger pieces of wood and allow to burn until you have a large pile of embers (roughly the size of a dinner plate).

4



Once the fire has been burning for roughly 1 hour the inside of the oven should turn from a black carbon colour to a white ash type colour. Once this has happened it is now ready to start cooking.

5



Using the tools provided (Fire Poker and Wire Brush), push the embers and burning wood to the back of the oven and stoke with wood until you have a constant flame.

Whilst cooking it is important to ensure you continue to keep a constant flame by adding wood towards the back of the oven.

6



When cooking the pizza it is advised to keep the oven door open to allow easy access to the pizza. When waiting close it so it's slightly ajar, this will stop the wood from burning too fast and keeps the heat within the oven for longer.

The heat-proof gloves provided should be worn at all times when placing anything in the oven once it is lit.

HOW TO COOK YOUR PIZZA



Roll out the dough on a flour/polenta-dusted board until it is roughly 5mm thick all the way through, ensuring there is plenty of polenta/flour on the underside. Any thinner than this and it will be hard to pick up from the board and put in to the oven.



Start by spreading a thin layer of tomato sauce across the pizza leaving a small gap around the edge.

Sprinkle on some cheese to make a base for the toppings to stick to.



Continue to add the rest of your toppings, ensuring they are well spread out to ensure that the pizza is not too heavy in the middle.

Add another thin layer of cheese over the top.



Lift the pizza off of the chopping board using the paddle provided, then carry the pizza to the oven and slide it off the paddle into the oven.

Leave the pizza to cook for roughly 45-60 seconds and then turn it using the tools provided to ensure an even bake all over.



Once the pizza is cooked to your taste, remove it from the oven using the pizza paddle and tools provided and place on to the stone slab built in to the table. Using the pizza cutter provided, slice your pizza into the desired amount of slices.



Enjoy your pizza! But please be aware that it will be very hot when removed from the oven.