



Your Brick Oven: Building it and Baking in it

By Russell Jeavons

Download now

Read Online ➔

Your Brick Oven: Building it and Baking in it By Russell Jeavons

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 with invaluable tips for brick oven cooks and includes recipes for sour dough bread, pizza, dukkah, traditional English roasts and some of Russell's famous desserts. Not every household can accommodate a brick oven in their garden but its something many keen home cooks aspire to. Buy this book and dream or buy this book and build one.

 [Download Your Brick Oven: Building it and Baking in it ...pdf](#)

 [Read Online Your Brick Oven: Building it and Baking in it ...pdf](#)

Your Brick Oven: Building it and Baking in it

By Russell Jeavons

Your Brick Oven: Building it and Baking in it By Russell Jeavons

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 with invaluable tips for brick oven cooks and includes recipes for sour dough bread, pizza, dukkah, traditional English roasts and some of Russell's famous desserts. Not every household can accommodate a brick oven in their garden but its something many keen home cooks aspire to. Buy this book and dream or buy this book and build one.

Your Brick Oven: Building it and Baking in it By Russell Jeavons Bibliography

- Sales Rank: #827326 in Books
- Published on: 2005-07-31
- Original language: English
- Number of items: 1
- Dimensions: 9.06" h x .39" w x 6.65" l, .54 pounds
- Binding: Paperback
- 96 pages

 [Download Your Brick Oven: Building it and Baking in it ...pdf](#)

 [Read Online Your Brick Oven: Building it and Baking in it ...pdf](#)

Editorial Review

About the Author

Russell Jeavons owns and operates an eccentric pizza restaurant in Willunga on the Fleurieu Peninsula, South Australia, a region famous for its almonds, olive oil, and McLaren Vale wine. Known simply as "Russell's Pizza," the restaurant—which opens only on Friday nights—has gained a cult following for its brick-oven fired food.

Jeffrey Alford and Naomi Duguid, contributors of the foreword, are the award-winning authors of *Hot, Sour, Salty, Sweet*; *HomeBaking*; and *Flatbreads and Flavors*; among others. They live in Toronto, Canada.

Users Review

From reader reviews:

Mamie Esters:

Book is to be different per grade. Book for children right up until adult are different content. As it is known to us that book is very important for people. The book *Your Brick Oven: Building it and Baking in it* ended up being making you to know about other know-how and of course you can take more information. It is rather advantages for you. The guide *Your Brick Oven: Building it and Baking in it* is not only giving you more new information but also to become your friend when you experience bored. You can spend your own spend time to read your reserve. Try to make relationship with the book *Your Brick Oven: Building it and Baking in it*. You never feel lose out for everything in the event you read some books.

Lavonne Yates:

A lot of people always spent all their free time to vacation or even go to the outside with them loved ones or their friend. Were you aware? Many a lot of people spent many people free time just watching TV, as well as playing video games all day long. If you need to try to find a new activity that's look different you can read a new book. It is really fun for you personally. If you enjoy the book that you simply read you can spent all day every day to reading a reserve. The book *Your Brick Oven: Building it and Baking in it* it is rather good to read. There are a lot of folks that recommended this book. These people were enjoying reading this book. In the event you did not have enough space to deliver this book you can buy the e-book. You can m0ore easily to read this book from the smart phone. The price is not to cover but this book features high quality.

Christopher Palmer:

You may spend your free time you just read this book this publication. This *Your Brick Oven: Building it and Baking in it* is simple to bring you can read it in the park your car, in the beach, train and soon. If you did not possess much space to bring typically the printed book, you can buy the actual e-book. It is make you quicker to read it. You can save often the book in your smart phone. Consequently there are a lot of benefits that you will get when one buys this book.

Charles Krueger:

What is your hobby? Have you heard this question when you got scholars? We believe that that query was given by teacher for their students. Many kinds of hobby, Everybody has different hobby. And you also know that little person just like reading or as reading through become their hobby. You have to know that reading is very important along with book as to be the issue. Book is important thing to provide you knowledge, except your own personal teacher or lecturer. You find good news or update with regards to something by book. A substantial number of sorts of books that can you choose to use be your object. One of them are these claims Your Brick Oven: Building it and Baking in it.

Download and Read Online Your Brick Oven: Building it and Baking in it By Russell Jeavons #CXOIQ7NGJ4R

Read Your Brick Oven: Building it and Baking in it By Russell Jeavons for online ebook

Your Brick Oven: Building it and Baking in it By Russell Jeavons Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Your Brick Oven: Building it and Baking in it By Russell Jeavons books to read online.

Online Your Brick Oven: Building it and Baking in it By Russell Jeavons ebook PDF download

Your Brick Oven: Building it and Baking in it By Russell Jeavons Doc

Your Brick Oven: Building it and Baking in it By Russell Jeavons Mobipocket

Your Brick Oven: Building it and Baking in it By Russell Jeavons EPub

CXOIQ7NGJ4R: Your Brick Oven: Building it and Baking in it By Russell Jeavons