



Build Your Own Earth Oven: A Low-Cost Wood-Fired Mud Oven, Simple Sourdough Bread, Perfect Loaves, 3rd Edition

Kiko Denzer, Hannah Field

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Earth ovens combine the utility of a wood-fired, retained-heat oven with the ease and timeless beauty of earthen construction. Building one will appeal to bakers, builders, and beginners of all kinds, from:

- the serious or aspiring baker who wants the best low-cost bread oven, to
- gardeners who want a centerpiece for a beautiful outdoor kitchen, to
- outdoor chefs, to
- creative people interested in low-cost materials and simple technology, to
- teachers who want a multi-faceted, experiential project for students of all ages (the book has been successful with everyone from third-graders to adults).

Build Your Own Earth Oven is fully illustrated with step-by-step directions, including how to tend the fire, and how to make perfect sourdough hearth loaves in the artisan tradition. The average do-it-yourselfer with a few tools and a scrap pile can build an oven for free, or close to it. Otherwise, \$30 should cover all your materials--less than the price of a fancy "baking stone." Good building soil is often right in your back yard, under your feet. Build the simplest oven in a day! With a bit more time and imagination, you can make a permanent foundation and a fire-breathing dragon-oven or any other shape you can dream up.

Earth ovens are familiar to many that have seen a southwestern "horno" or a European "bee-hive" oven. The idea, pioneered by Egyptian bakers in the second millennium BCE, is simplicity itself: fill the oven with wood, light a fire, and let it burn down to ashes. The dense, 3- to 12-inch-thick earthen walls hold and store the heat of the fire, the baker sweeps the floor clean, and the hot oven walls radiate steady, intense heat for hours.

Home bakers who can't afford a fancy, steam-injected bread oven will be delighted to find that a simple earth oven can produce loaves to equal the fanciest "artisan" bakery. It also makes delicious roast meats, cakes, pies, pizzas, and other creations. Pizza cooks to perfection in three minutes or less. Vegetables, herbs, and potatoes drizzled with olive oil roast up in minutes for a simple, elegant, and delicious meal. Efficient cooks will find the residual heat useful for slow-baked dishes, and even for drying surplus produce, or incubating homemade yogurt.

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Janet Huynh:

A lot of people always spent their own free time to vacation or go to the outside with them household or their friend. Are you aware? Many a lot of people spent that they free time just watching TV, as well as playing video games all day long. If you want to try to find a new activity that is look different you can read a book. It is really fun to suit your needs. If you enjoy the book that you simply read you can spent 24 hours a day to reading a publication. The book Build Your Own Earth Oven: A Low-Cost Wood-Fired Mud Oven, Simple Sourdough Bread, Perfect Loaves, 3rd Edition it is extremely good to read. There are a lot of individuals who recommended this book. We were holding enjoying reading this book. If you did not have enough space to develop this book you can buy the actual e-book. You can m0ore very easily to read this book from the smart phone. The price is not to fund but this book has high quality.

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