

Focaccia



Ingredients

Dough

500g/18oz Bread Flour

325ml Water

2 tsp Salt

1 Packet of yeast (7g)

3 Tbsp extra virgin olive oil

Toppings

Cherry tomatoes

Pitted Olives

Fresh rosemary

Sea salt flakes

Extra virgin olive oil

Focaccia is a flat bread from Italy that is soft and chewy from liberal amounts of olive oil. Focaccia dough is very similar to pizza dough, so you can use your usual dough here if you like. The toppings can be swapped for other herbs and vegetables, just remember the sea salt flakes.

In the wood fired oven, you can bake this in a cast iron skillet which works well with its tall sides and nice even heat distribution from the thick metal. Build the fire up to a high temperature before letting the oven cool for baking, or use up the left over heat from a pizza session.

Directions

1. Add the flour, water, salt, yeast and oil together in a bowl and mix with a wooden spoon until the dough forms one shaggy piece.
2. Transfer to a lightly floured worktop and knead the dough for 5 minutes until smooth and elastic. Try not to add too much flour otherwise the dough will be tough.
3. Now turn your mixing bowl upside down and cover the dough ball for an hour until it has doubled in size.
4. Oil a baking sheet or skillet and place the dough in the center with some extra oil on top. Now pinch two corners, stretch the dough away from you then fold it into the middle. Take the opposite corners and do the same. If you like a nice airy bread with holes in then you can repeat this stretch and fold process every 30 minutes for 2 hours. Otherwise move on to the next step for a slightly denser bread – still delicious.
5. Now light your wood fired oven as normal. The aim is to get the oven hot but then let it cool down to around 450F/230C for bread baking.
6. Lightly stretch the dough to the corners one last time so it fills the whole pan. Using your finger tips, make dimples in the dough but try not to push all the air out.
7. Cut tomatoes and olives in half, and dry on paper towels. Oil these along with the rosemary then push into the holes made in the dough. Now cover with a damp towel and let the dough rest for 45 minutes to allow it to puff back up in size.
8. Once your oven has cooled to around 450F/230C then it is ready to bake. If you aren't cooking anything else then remove the embers to give an even heat around the oven. If you choose to keep the fire or embers in the oven then this is a direct heat source so you will need to turn the bread to avoid one overly cooked side.
9. Sprinkle with sea salt just before entering the oven. Bake for around 20 minutes, turning if needed.
10. Once golden on top, remove and feed with a few tablespoons of olive oil. Let it rest for 10 minutes before slicing.

Pizza Rolls



Ingredients

Dough

250ml milk
10g instant yeast
1tsp sugar
2 eggs
500g white bread flour
1 1/2tsp salt
130g sundried tomatoes, finely chopped
250g grated mozzarella cheese
A large handful fresh basil
Salt & pepper

Garlic Butter

100g butter
3 garlic cloves, crushed
Squeeze of fresh lemon juice

Everyone loves pizza and our wood fired pizza rolls are no exception. The delicious combination of fresh basil, sundried tomatoes and lashings of homemade garlic butter make these hard to resist! We guarantee you won't be able to just eat one!

Directions

1. You will need to combine the milk, yeast and sugar in a mixer or large bowl.
2. Add in the eggs, flour and salt and leave to mix for about 5 minutes.
3. Once your mixture has a dough-like consistency you can then turn it out onto a floured surface.
4. Knead for 5-10 minutes until it is elastic in texture, then pop it into an oiled bowl and cover with cling film. Leave to rise for 2 hours.
5. Whilst your dough is proving you can pre-line a high heat ovenproof dish with baking paper.
6. Once your dough has risen, roll it out onto a well-floured surface and sprinkle over the tomatoes, cheese and basil. Add some seasoning and roll up lengthwise.
7. With a sharp knife, slice the roll into rolls that are roughly 3cm wide and place them into your high heat dish and leave to rise for another 30 minutes.
8. Whilst you are waiting for the rolls to rise, you can get your oven fired up to its optimum temperature. Remember you will need to allow time for your oven to cool until it reaches around 180°-200°c.
9. Now you can place your rolls into your wood fired oven for 20-25 minutes.
10. While your pizza rolls are cooking, you can get started on the garlic butter.
11. In a pan melt the butter with the garlic and lemon juice. Once the rolls have turned golden brown in colour and have completely cooked through you can take them out and generously brush on your garlic butter.

Serve while still warm for delicious flavours!

Garlic Bread



Ingredients

*Crushed garlic, 2 cloves
Butter, approx 50g
Rosemary, a few sprigs or
a handful of leaves
Extra virgin olive oi*

Directions

1. Spread your classic dough over a well-floured pizza peel.
2. Cover the dough with some melted butter and crushed garlic.
3. Then add some fresh rosemary and slide the dough base into the pizza oven.
4. Allow to cook for 2-3 minutes.
5. Remove from the heat and drizzle with some extra virgin olive oil.
6. Season with salt and black pepper.
7. Enjoy!