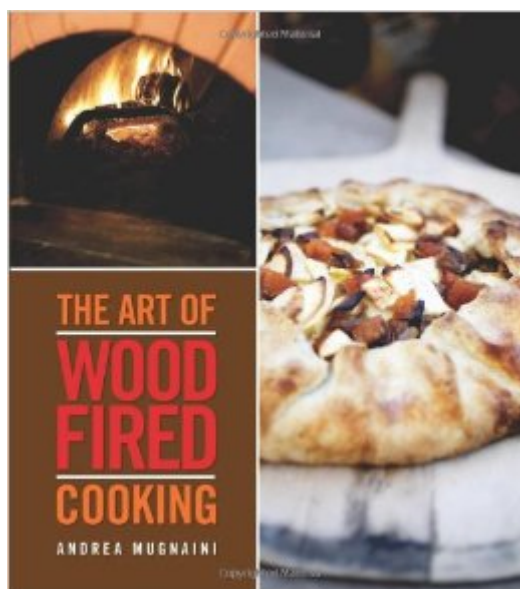


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The Art Of Wood-Fired Cooking



Synopsis

The Art of Wood-Fired Cooking begins with detailed instructional information on the ins and outs of the wood-burning oven. With Cook, teacher, and entrepreneur Andrea Mugnaini's reassuring advice and careful instruction, it's easy to create and cook mouthwatering wood-fired dishes. Mugnaini has spent over 20 years perfecting the craft of wood-fired cooking. She started Mugnaini Imports in 1989 to bring the Italian style of cooking and living to America through wood-fired, pizza-oven sales. A pioneer of the industry, she founded the first cooking school dedicated to wood-fired cooking. When she is not teaching or in the office, Mugnaini entertains crowds in the Sonoma Wine Country with her live, interactive cooking events. Now she shares the methods she has been teaching through her classes, sharing delicious recipes for pizzas, breads, fish, poultry, meats, vegetables, pastas, and desserts.

Book Information

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Best Sellers Rank: #89,006 in Books (See Top 100 in Books) #118 in [Books > Cookbooks, Food & Wine > Outdoor Cooking](#) #837 in [Books > Cookbooks, Food & Wine > Cooking Methods](#) #10007 in [Books > Teens](#)

Customer Reviews

I finished building my wood fired oven this summer and have been exploring the limited books written on using them. I've bought or borrowed every book I can find on the topic and this one's the best. From starting a fire, heating the oven, to the excellent recipes, this book explains how to use the oven in careful and easy to follow instructions. Explains the various levels of fire/ heat and their uses. Best explanation of how to pull a pizza dough of any of the multiple WFO and pizza books I've read. Great variety of recipes to get you started. If you've invested in a wood fired oven, you're obviously going to want a few books on how to use it. Be sure to include this one.

This is the best woodfired oven cookbook we have found! We have tried 5 recipes besides pizza so far and everyone has been a total success. The instructions are clear and easy to follow and turn out perfectly each time. The overview of how the oven works and how to build and maintain different types of fires is terrific. I would highly recommend it to anyone. The Lemoncello bread pudding is over the top good!

This is a wonderful book! The pictures are enticing. The general information about using a wood burning oven are detailed and easy to follow and SUCCESSFUL-a practical and artful approach. The recipes are consistently exceptional yet never too difficult to deter us from making the effort. I highly recommend this book. We have had it just a short time, yet continue to make our way through this delightful collection of recipes. Ms. Mugaini is the Alice Waters of Wood Fired Cooking! Looking forward to book 2.

I'm an amateur griller and smoker with a love of cooking for friends and family. We purchased a wood fired oven from Andrea Mugnaini and this added a whole new dimension to this passion. I've personally tried almost all of the recipes in the book and can't say enough about the quality of direction provided. It is the complete guide to operating the oven and cooking each recipe to perfection. One recipe that is a repeated tradition in our family is the preparation of the entire Thanksgiving dinner utilizing the oven. If you own an oven or are considering purchasing one, then this is the must have book for the shelf. Last, Andrea Mugnaini is a terrific teacher and narrator allowing amateurs like myself to prepare gourmet delicious meals. J. Noblin, Larkspur/Healdsburg, CA.

This is an outstanding book for anyone who owns or considering purchasing or building their own woodfired pizza oven. If you're just a simple guy who is hungry to learn about woodfired ovens and cooking in them, this is a great book. Outstanding pictures and easy to follow food recipes. "Bring on", The Art of Wood-fired Cooking 2. Claudio Traralgon Vic.

A gifted chef and visionary entrepreneur, Andrea Mugnaini has provided an exceptional resource for those of us lucky enough to have discovered the joys of wood fired cooking. I have watched her in her culinary school and her love for these magnificent ovens is clearly evident as she elevates something as primal as wood and fire and food to a delectable art form. You will benefit from the years of wisdom compressed into this beautiful book and, if you don't already own a Mugnaini Oven,

will be tantalized to the point where investing in one for yourself is the only sensible choice. It happened to me and my family and I love our oven and the memories we share around it!

I got this book as i own a wood fired oven. Its nice and fun to see the pictures, but the advice given can easily be found all over the website. I was sorta expecting more out of it to be honest. But for the price its nice to have.

Any reader who would learn how to cook with a pizza oven will find Andrea Magnaini's The Art of Wood Fired Cooking a key acquisition. It offers detailed information on the wood burning oven, keys to perfect firing and food, recipes, and color photos throughout to bring it all together. The author's spent 20 years as a cook and teacher, perfecting these dishes: it shows, each is appealing, clearly explained, and easy for wood stove owners to reproduce, making this a pick for any culinary collection.

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