

*Backyard Pizza UK*



Mouthwatering recipes to cook in your wood-fired  
oven

# WOOD-FIRED COOKBOOK

A COLLABORATION BY BACKYARD  
PIZZA UK

Thank you to all those in our Facebook group Backyard Pizza UK who chose to contribute and create this book

- All of us at Skillcraft/Inferno Wood-fired Products UK

48 Hour Cold-Proof Dough

Contributed by Mark Lunn

Makes 6 balls for 6 12" pizzas

**Ingredients**

- 597g water
- 995g flour (stronger flour such as Caputo red)
- 27g fine sea salt
- 1g dried yeast

4 balls (398g water, 663g flour, 18g salt, 0.5g yeast)

2 balls (199g water, 332g flour, 9g salt, 0.5g yeast)

Add water straight from the tap to the mixer with yeast and mix up. If making this recipe where room temp is  $>20^{\circ}\text{C}$  then pre-chilling the water in the fridge to bring it under  $15^{\circ}\text{C}$  is recommended.

Weigh out flour and add to the mixer and mix for 8 minutes on low speed.

Add salt and mix for a further 4 minutes.

Rest the dough in the mixer for 10 minutes.

Give it a final spin round then remove dough to the proofing box for 1 hour.

Place dough in the fridge.

On the day of use, ball up into 270g balls and leave at room temp for at least 6 hours (less on a warm day, in summer dough balls can go back in the fridge for some of that time to stop them over proofing).

These will keep for an additional 3 days in the fridge

### Sourdough Base for 6 Pizzas

Contributed by Jonathan Tee

#### **Ingredients**



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- 750g Blu Caputo flour
- 20g salt
- 100g sourdough starter, 100% hydration
- 500g water

Mix and autolyse 1 hour room temp. Knead until good before resting 30 mins at room temperature. Ball and bulk ferment in the fridge for 24 hours. Ball into 6 then prove in the fridge for 24 hours. Remove from the fridge and finish the prove at room temperature a few hours before cooking.

Sauce is uncooked before use as follows: tinned whole tomatoes (san marzano, or good plum tomatoes if you can't get hold of them), pinch of salt, drizzle of olive oil and a few basil leaves. Hand crushed into a sauce (no blenders allowed).

Stretch and add enough but not too much sauce. Toppings and pop any overly large crust bubbles or they'll burn. Cook in a wood fired oven for 60 seconds or so.

### Poolish Dough

Contributed by Morgan Davies

## **Ingredients**

- 1kg water
- 5g dry yeast
- 1.6kg flour
- 5g honey



Mix 300g of the water, 300g of the flour, the yeast and the honey together and wrap in

clingfilm. Rest for 2hr at room temperature, 22hr in a controlled temperature (i.e. in the fridge).

Add the poolish to the remaining 700g water and mix until diluted. Then add the remaining 1.3kg of flour, mix and rest for 40 minutes. Knead and rest for a further 2hrs.

Then, divide the dough into 9 270g balls. These will make 12” pizzas.

Tray up then rest for a final 2 hours.

Wood-fired Naan: Plain, Garlic and Peshwari  
Contributed By Sam Everitt

Makes 6 standard, divide into 8 or 12 for a smaller naan

### **Ingredients**

- 600g plain or 00 flour (plus extra for rolling out dough)
- 2 tsp baking powder
- ½ tsp bicarbonate of soda
- 1 tbsp castor sugar (2 if you prefer your breads sweet)
- 3 tsp salt
- 1tsp nigella seeds (onion seeds) optional
- 1 medium egg
- 300ml milk
- 2 tbsp sunflower oil (or other neutral oil)
- 25g melted ghee / butter or garlic butter for brushing on top



Whisk the egg, milk and oil together. Then place the remaining dry ingredients into a food processor and give it a quick pulse to combine the ingredients. With the motor running on slow, gradually add the whisked wet ingredients until the dough comes together into a rough ball, this will be reasonably sticky. You can mix the dough by hand in the same way by adding the wet ingredients slowly to the dry ingredients in a bowl.

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Turn the ingredients out onto a well-floured surface, divide into your chosen portion size, then roll into balls. (If making Peshwari naan breads move on to making the Peshwari naan mix)

Taking 1 ball at a time, roll these out to about 4mm thick (usually a teardrop shape but shape as you feel fit)

Place on / between greaseproof paper until ready to cook in the wood oven.

Once ready or as you roll them out place the naan bread in the wood fired oven (I like the stone temp to be about 300°C or higher) the naan bread should puff up as it cooks in the high heat and

be lightly browned, you can put the door on to help the naan bread puff up if needed.



Once cooked, brush with the melted butter, ghee or garlic butter, then place in a stack wrapped in tin foil until all are cooked and ready to eat.

### **For the Peshwari Naan Mix**



### **Ingredients**

- 50g desiccated coconut
- 5 tbsp+ full fat (60% or above) coconut milk / cream
- 100g ground almonds
- 50g flaked almonds
- 50g sultanas (alternatively raisins)
- 1 – 3 tbsp golden caster sugar (use less sugar if you don't want it that sweet)

Place the dry ingredients into a food processor, pulse to combine and lightly chop the sultanas then slowly add the coconut milk until all the ingredients come together as a moist clumpy mixture.





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(You could alternatively bring the ingredients together in a bowl leaving the sultanas whole)

Turn out and divide equally.

Using the naan bread mixture previously made, roll out 1 ball at

a time to about 8mm thick then add part of the divided Peshwari mixture to one half of the naan bread, fold the other half over and enclose, then roll out to about 5mm thick ensuring the edges are sealed.

Place on / between greaseproof paper until ready to cook in the wood oven.

Once ready or as you roll them out place the naan bread in the wood fired oven (I like the stone temp to be about 300°C or higher) the naan bread should puff up and be lightly browned, you can put the door on to help the naan bread puff up quicker.



Once cooked, brush with the melted butter, ghee. place in a stack wrapped in tin foil until all are cooked and ready to eat.

### Beer Dough

Contributed by Scott Mitchell

#### **Ingredients**

- 1242g Tipo '00' flour
- 330g beer (a nice IPA works best)
- 490g cold water
- 37g salt
- 6g dry yeast

This makes a 66% hydration (approximately) dough with a 5 hour prove at room temperature (around 19C)

Download the PizzApp from the app store if you want to change the temp or duration of the prove, and adjust yeast amount accordingly.

Put the beer and water into a mixing bowl.

Add the salt and about  $\frac{1}{4}$  of your flour (doesn't have to be precise - this acts as a buffer to protect your yeast from the salt).

Add the yeast and mix.

Add the remaining flour and keep mixing it (it will get sticky and hard to work with - just keep going). There's no need to knead at this stage.

Once it's all mixed together, put the bowl aside and cover with a clean, damp towel and leave for 10 minutes. This is the autolyse period and helps the flour naturally absorb the water and beer.

After the 10 minutes, lightly oil your work surface or dust with a little flour.

Empty the mixed dough onto your surface and give it a quick knead for 60-90 seconds (it'll be sticky, but that's okay just try not to over-handle it)

Once kneaded, cup your hands around the dough and start shaping it into a ball.

Once shaped, put your dough ball back into a clean, lightly oiled bowl and cover with cling film or a damp towel.

Let it rise for 3 hours. After the 3 hours, lightly flour/oil your work surface again and empty your dough ball onto it.

Cut into 6 equal sized pieces (best to weigh them to make sure they're equal)

Shape each piece into a ball, then place the 6 dough balls onto a lightly floured tray, cover with cling film and allow to rise for a final 2 hours.

16\*100g Garlic Dough Balls

Contributed by Paul Dennis

24 hour RT

**Ingredients**

- Flour: 889 g (95%)
- Semolina flour: 47 g (5%)
- Water: 618 g (66%)
- Salt: 28 g (3%)
- Olive oil: 19 g (2%)
- IDY: 0.62 g
- Grated mozzarella
- Mozzarella cut into 2cm cubes
- 3 bulbs garlic
- Olive oil
- Butter
- Italian seasoning



Make the dough balls as you would for normal pizza dough. Bulk prove for 18 hours. Ball up and then leave for another 4 hours.

Meanwhile, peel the cloves from 3 bulbs of garlic, wrap in foil with a little olive oil and a pinch of salt. Roast in the oven on 180°C for 30 minutes

Once roasted, take 16 of the biggest cloves and put them aside. Blitz the rest up with some butter and Italian seasoning.



Next take a mozzarella cube along with one of the cloves of roasted garlic, crush the garlic on the cheese and insert into the bottom of a dough ball. Seal the dough around the bottom. Do the same for all balls and leave to prove for another 2 hours.

Get your oven up to around 300°C.

Take your cast iron pan and place 4-5 of the balls in the pan making sure they have a bit of space between each other (they will touch once cooked but you need the heat to get to the sides so they fully cook). Brush with the blitzed roasted garlic and herb butter and sprinkle some grated mozz on top. Bake for around 6 minutes and add more garlic butter before serving.



Philly Cheesesteak Pizza

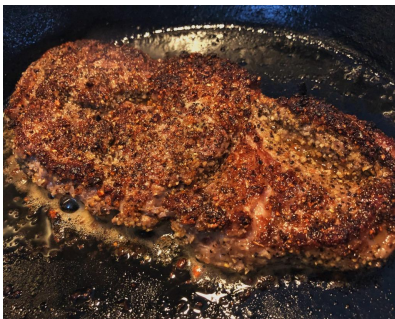
Contributed by Scott Mitchell

**Ingredients**

- 1 seasoned ribeye (Angus and Oink ‘Texas torque’) seared in cast iron and sliced when cool
- 2 bell peppers sliced
- 2 onions thinly sliced
- 1 tsp Worcestershire sauce
- 1 cup mozzarella
- 1 cup cheddar



I also used a pre-made mushroom sauce as base (whizzed up) and leftover frozen dough from a previous cook.



Season steak with salt and pepper or rub of your

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choice, at least 2 hrs before cooking

Sear steak in a screaming pan (1 min each side) and allow to cool

Cook onions in steak juice till translucent

Add in the peppers and cook till softened

Add a splash of Worcestershire sauce

I grated some Granda padano (cheap Parmesan) in the mixture here too

Take the mixture and allow to cool in a bowl

Preheat oven to 250°C

Roll out dough and spread mushroom sauce on base



Sprinkle with cheese mixture

Add in the cooled onions and peppers mixture

Top with slices of steak

Finish with cheddar/mozzarella mix or provolone.

### Lobster Pizza

Contributed by Albin Roussel

Preheat your oven, simply follow the instructions provided in your delivery – those are bang on, you want over 400°C.

For the dough, follow your favourite method. I personally like using the pizza app (or ooni app) for my batches. My “go to” is 70% hydration using Caputo blue. You can usually make this in the morning to enjoy later on the same day.



For the sauce, use ricotta, spinach, salt and garlic powder. Use a hand blender to combine until smooth and, most importantly, has a uniform green

color.



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Split your lobster in half and put into a heavy cast iron pan on the hob and heat up with seasoning of your choice. Then move into the oven when it is getting to temp, close to the fire adding flame flavour to your meat. Take off the fire once pink and shred the lobster, set aside but make sure you keep some legs for fun.

Take your dough and shape up a nice plate size dough but make sure you don't compress the ring, add your sauce and lobster any other toppings but remember...



less is more and don't forget those legs!

Bake for about 1 and a half to 2 minutes, make sure you rotate.



Meatball Pizza or “stuff you’ll find in your fridge” pizza

Contributed by Albin Roussel

Instagram: @pizzzninja

Preheat your oven, simply follow the instructions provided in your delivery (for an Inferno - otherwise follow your oven’s guide) – those are bang on, you want over 400°C.

For the dough, follow your favourite method. I personally like using the pizza app (or ooni app) for my batches. My “go to” is 70% hydration using Caputo blue. You can usually make this in the morning to enjoy later on the same day.



Use good quality sausages, with natural casing, the meat out and discard the casing. Ball up into 1cm balls. Place those into a bowl and season with herbs of your choice,



you can be creative there. Feel free to go wild with honey. Precook and set aside, make sure the meatballs are drained.

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For the sauce, peeled plum tomatoes (the 250g can you probably have in your cupboard). Pour into a saucepan. Add a spoonful (the kind you eat soup with!) of sugar, some garlic powder and anything that takes your fancy. Heat up and start to reduce on low. Once the tomatoes have softened, blend the sauce with a hand blender until you reach the texture of your choice, I like mine unctuous. Carry on heating until the sauce thickens.



Take your dough and shape up a nice plate size dough but make sure you don't compress the ring, add your sauce and meatballs plus any other toppings but remember... less is more.

Bake for about 1 and a half to 2 minutes, make sure you rotate.

Khachapuri - flat bread

Contributed by Sarah Hatcliff

**Ingredients**

- 1 290g pizza dough ball
- A good handful of each: cheddar cheese, mozzarella & feta cheese or any other cheese you like
- 1 small egg
- A few slices of red onion (optional)



Oven temperature should be between 250-275°C.

Take a dough ball and push it out as if you were going to make a pizza but go right to the edge as you will roll the dough to make the crust.

Once your dough is pushed out, take a section of the edge and pinch it together, do the same directly opposite so you create an eye shape, twist the ends to make them hold.

For the sides, roll the edges to build up the walls.

Then fill with cheese of your choice, we use cheddar, mozzarella & feta, and a bit of red onion, place into the oven and cook until the crust has risen and the cheese has started to melt (about 5mins). When you can move the bread, bring it back out of the oven and use a spoon to push the melted cheese from the center. Crack your egg into the space then carefully place back into the oven to finish cooking for a further 5 minutes.

The crust should be golden brown, the cheese fully melted and the egg still runny.

### Fresh Tomato Sauce

Contributed by Morgan Davies

#### **Ingredients**

- 400g Italian peeled plum tomatoes (San Marzano are best but any will do)
- 1 tsp salt
- 10 fresh basil leaves or 1 heaped tsp of dried
- 1 tsp oregano, finely chopped or dried (optional)
- 1 clove of diced garlic (optional)

Crush tomatoes to create a paste to your desired consistency. Advise against using a blender as that can make it watery.

Stir in the salt and basil, and any tasty extras.

### Garlic and Herb Dip

Contributed by Morgan Davies

#### **Ingredients**

- 3 cloves of garlic
- 1 pinch of salt
- 1 cup of mayonnaise
- 2 ½ tsp lemon juice
- ¼ cup finely minced fresh herbs (tarragon, basil, parsley or coriander)

Chop then crush the garlic to a paste. Add it to a bowl with the salt and mix. Then add the lemon juice, leave to infuse for 15 minutes before adding the mayo, mixing, adding the herbs and mixing again.

### Garlic Bread Sauce

Contributed by Morgan Davies

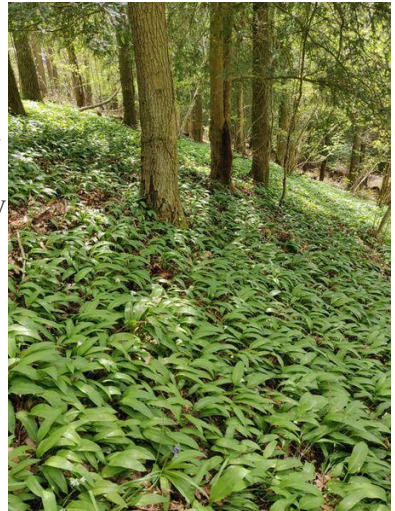
#### **Ingredients**

- 1 whole bulb of garlic
- 100g salted butter
- 100g olive oil
- 1 heaped tsp of dried parsley
- ½ tsp dried oregano

Peel and finely chop the garlic, then add the ingredients and mix. If the butter is too cold or hard, warm it up in the microwave for 30 seconds.

Wild Garlic Butter  
Contributed by Sam Everitt

Wild garlic, Ramsons or allium ursinum to use the Latin name is a native perennial herb commonly found in large clumps in woodland as it needs a moist loamy soil with a damp shady environment to grow (between May and June, ideally just before flowers appear)



It is important not to uproot or strip large areas when foraging for this, but taking just a few leaves from each plant, its leaves and flour heads that you want, the leaves smell strongly of garlic and should not be confused with **lily of the valley (Convallaria majalis)**, a

poisonous plant which contains substances that act on the muscles of the heart. If you're not 100% sure, don't pick it.

### **Ingredients**

- 50-80g wild garlic leaves
- 250g block of salted butter
- Dash of lemon
- ¼ tsp Black pepper or to taste

For the garlic butter many recipes only call for 50g however I like my garlic so I used a little more to a 250g block of salted butter. This may vary depending on the strength of what you pick.

Roughly chop the garlic and cube the butter before adding to a food processor though you could finely chop by hand and mash into the butter with a fork, I also added a small squeeze of some black pepper to season as well as letting the butter soften a little before, you could add a little oil to help with the blending if you have any issues.



Once all mixed, I put the butter into a greaseproof paper lined container, froze then later removed from the





container, cut to blocks and rewrap to keep stored in the freezer.

I use this directly from the freezer, cutting off just what I need and adding to items like garlic pizza bread, naan, and frying mushrooms with it.



Stuffed  
Contributed  
Katie-Mae

Tomatoes  
by  
Gilbert

**Ingredients**

- 4  
(approx 250g each)
- 1 tsp butter
- 2 tbsp vegetable oil
- 1 finely onion
- 100g chopped mixed nuts
- 100g breadcrumbs
- 2 tbsp parsley
- 1 tsp thyme
- Black pepper to taste

Large  
tomatoes

Preheat the oven to 200°C and grease an ovenproof dish with the butter.

Slice the tops of the tomatoes and put to one side for lids. Carefully scoop out the seeds.

Sprinkle the inside of the tomatoes with salt and place upside down in a colander to drain.

Brown the onions and in a pan and mix with the breadcrumbs, nuts and herbs. Season with salt and pepper to taste.

Put the tomatoes in the dish and spoon in the filling, pack it in as you go. Put the tomato top 'lids' and roast in the oven for 20-30 mins until the tomatoes are tender.

### Slow cooked WFO Osso Bucco

Contributed by Mark Lunn

#### **Ingredients**

- 4 whole pieces stewing steak/ braising steak or shin of beef (250g piece per person)
- 150g flour
- Olive oil
- 2 tablespoons butter
- 1 small onion, finely diced
- 2 carrots, finely diced
- 1 stick celery, finely diced
- 3 cloves garlic, finely chopped
- 3 tablespoons tomato paste
- 500ml beef stock
- 1 bottle dark ale or porter beer

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- 2 tablespoons soy sauce
- 3 thyme sprigs
- 1 tablespoon chopped parsley
- Salt and fresh ground black pepper

Serves 4

This is a great recipe to make for the evening after a lunch of pizza in your wood-fired oven, using the residual heat or keeping a nice ~200°C temp for 3 hours.

If using shin of beef then use twine to tie them up so they do not separate.

Season the beef with salt & pepper, then dust well with plain flour

Heat a couple tablespoons of oil in a large cast iron or ovenproof pan with a lid. Brown the beef 3-4 minutes each side until beautifully browned and set aside.

Add a little more oil, then put in the onion, carrot and celery - cook 5 minutes or until softened and browned slightly

Add garlic, cook for 30 seconds, then add tomato paste, stirring well to incorporate

Finally add the stock, beer & soy add thyme – mix well, bring to a boil, add the beef, then cover and place in the oven for approximately 3 hours, or until super tender.

Stir in chopped parsley and serve with mustard, roasted garlic or horseradish mashed potatoes with a James Martin amount of butter.

### Spanish Chicken

Contributed by Mandy Tarm

#### **Ingredients**

- 2 chicken breasts - cut into mini strips
- Carton of passata
- 1 onion, sliced
- 1 pepper, deseeded and sliced
- 2 cloves garlic - crushed
- 1/2 teaspoon of smoked paprika
- 1/2 teaspoon of chilli powder
- Pinch of thyme
- Pinch salt and pepper
- Green ( or black) pitted olives



Add all the ingredients together into a cast iron pot. Cover with tinfoil and cook in the oven with a temp of 200°C for approx. 45



minutes. Remove the foil in the last 5-10 minutes to char the chicken.

## Lamb with Roasted Root Vegetables

Contributed by Mandy Tarm

### **Ingredients**

- 2 potatoes ( medium size )
- 2 medium carrots,
- Half turnip
- 1 large parsnip
- 1 tablespoon of oil seasoned with salt and pepper
- 2 lamb chops, and one thick lamb steak
- Sprig of rosemary for the lamb (optional)



Peel and chop the vegetables into small chunks, then pour the oil over and mix through and put it in the oven. Spritz lamb with oil, salt and pepper, and rosemary if you have any.



Maintain the temperature around 200/210 - veggies take approx 40 mins, lamb takes about 15 mins, turn often.

### Wood-fired Baba Ganoush

Contributed by Andy Phillimore

Baba Ganoush is a smoky middle eastern pate made from aubergines and tahini. This classic dish gets its smoky flavour from burning the skin. This is normally done by burning the aubergine on a gas hob. The wood fired oven really increases the intensity of the smoky flavour and is the best way to make this dish. I serve the pate with toast, crackers or with falafel in pitta with some humus.

I usually cook my aubergines after I have finished making pizza, whilst waiting for the oven to reduce in temperature to cook my bread.

### **Ingredients**

- 1 large aubergine
- 1 large clove garlic
- 2 tablespoons tahini (sesame seed paste)
- ¼ cup olive oil
- ½ cup water
- 1 medium lemon

Wash and then pierce the aubergine thoroughly with a fork.

You can place the aubergine on a Tuscan grill, but I usually place them directly on the hot ashes/charcoal and

turn them every few minutes to ensure as much skin is burnt as possible. To ensure the smoky flavour penetrates the flesh, always pierce the aubergine with a fork a couple of times on all sides, before putting them in the oven. Turn every few minutes to ensure the skin is burnt. The skin should be thoroughly burnt.

Once cooked, remove from the oven with tongs and leave to cool.

When cool, remove the skin which should flake away. Add the aubergine with the remainder of the ingredients to a food processor and blitz until smooth. Chill in the fridge and serve as required. The Baba Ganoush will normally keep in the fridge for a few days. Paprika and chilli can be added as required, but I prefer to leave the smoky flavour as the dominant taste.

### Potato and Leek Bake With Pork Chops

Contributed by Spencer Cox

#### **Ingredients**

- 125g leeks
- 500g potatoes
- ½ clove garlic, sliced
- 200ml double cream



- 20g breadcrumbs
- 25g anchovy fillets in oil
- ½ tbsp olive oil

For the pork chops:

- 2 thick pork chops
- Olive oil
- 2 tbsp chopped rosemary

Heat oven to 180°C

Peel and cut the potatoes and leeks into 2cm sized pieces. Parboil the potatoes for around 8 minutes and the leeks for 5 minutes. Drain and put them into a mixing bowl.

In a saucepan, fry the garlic and anchovies in olive oil. Take care not to burn the garlic and add cream. Cook gently for about 5 minutes and stir every now and then.

Add the cream mixture to the potatoes and leeks. Mix with care to not break the potatoes, then season with salt and pepper.

Put the mixture into a baking dish, cover with foil and put in the oven for about 30 minutes.

Take some embers from the fire and warm up the Tuscan grill.





Mix the oil, rosemary, salt and pepper together and then rub all over the pork chops.

Remove the foil from the potatoes, cover the top with breadcrumbs and put back in the oven for another 10 minutes.

Put the chops on the grill and cook for about 4 minutes each side, making sure the internal temp is between 65-68C.

Serve with sprouting broccoli or other veg.

Pork Loin Roast Dinner  
Contributed by Spencer Cox

**Ingredients**

- 1kg pork loin
- 500g potatoes
- 2 carrots
- 2 sticks of celery
- 5-6 cloves of garlic
- 1 brown onion
- Fresh herbs such as sprigs of rosemary and thyme
- Olive oil

For the Yorkshire puddings  
(makes 4):

- 66g plain flour



- 1 egg
- 100ml milk

To make the Yorkshire pudding batter, first add flour to a mixing bowl and season with salt and pepper. Then add the egg and mix. Gradually whisk milk into the mixture until combined and smooth. Pour the mix into a jug and store in the fridge until needed.

Light the oven and get an average temperature of 280-300°C, no more. Bring the pork to room temperature whilst the oven settles to a temp of around 220-230°C, with a small flame. Add ½ a log to keep the temperature steady but not enough to have a rolling flame.

Next, roughly chop the onion, celery, and carrots. Spread them evenly in the bottom of your roasting tin. Add 2-3 cloves of the garlic (no need to peel) and your chosen herbs. Drizzle with olive oil and place the pork on top. Rub a little olive oil and salt and pepper to taste into the meat and skin.

Place in the middle of the oven (not too close to the flames) and put the door on, leaving a slight gap. The skin should be crispy, but cover in tin foil if it starts to burn. When the internal temperature of the meat reaches between 65-68C (this can take from 60-90 minutes), take the pork out to rest.



While the pork is cooking, chop and par-boil your

potatoes for 10 minutes, drain and leave them to steam dry. Heat a little olive oil in a roasting tray and add the rest of the garlic and the leaves from one sprig of rosemary. Then add the potatoes, season and mix gently before adding to the oven. Carrots can be added to this. Cook for approx. 45 minutes-1 hour.

When the potatoes have been cooking for 15-30 minutes, check the internal temperature of the oven again. It should be around 200°C. Prepare a muffin tin by putting a small amount of vegetable oil in each section. Put it in the oven to heat. When it's piping hot, quickly pour the Yorkshire pudding batter in and move it away from the flame. Place the door on, again with a small gap. They should take around 25 minutes to cook through.

Carve the pork and plate it up with the veggies - any residual heat can be used to cook jacket potatoes or Mediterranean-style vegetables.

### Tuna Steak

Contributed by Cal Rule

#### **Ingredients**

- 4 Tuna steaks
- 3 tbsp light soy sauce
- 1 tbsp Worcestershire sauce
- 1 tsp wholegrain mustard
- 1 tsp caster sugar
- 1 tbsp sunflower oil

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- Handful of flat-leaved parsley sprigs
- 2 lemons, sliced into wedges
- Salad to serve

First, mix the soy sauce, Worcestershire sauce, mustard, sugar and oil together in a small bowl. Arrange the tuna steaks in a shallow dish and pour over the marinade. Use a pastry brush to coat both sides of the tuna well, then cover and leave to marinate in the fridge for 30 minutes - 2 hours.

Heat up the oven. You want it to be about 220°C, cook the steaks on a Tuscan grill or in an ovenproof pan until the internal temperature reaches 48°C, regularly basting with the leftover marinade.

Rest for 5 minutes then garnish with the flat-leaved parsley and lemon wedges and serve immediately with a green salad.

### Chicken and Mushroom Potato Pie

Contributed by Spencer Cox

#### **Ingredients**

- 2 potatoes, peeled and sliced into 1cm rounds
- 2 brown onions, halved and thinly sliced



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- 300g button mushrooms, thinly sliced
- 2 carrots, chopped into 1cm chunks
- 4 crushed garlic cloves
- 50g breadcrumbs
- 4 tbsp olive oil
- 550g chicken breast, cut into bite-sized pieces
- 180g bacon lardons
- 250ml chicken stock
- 300g creme fraiche

Heat the oven to 220°C

Begin with par-boiling the potatoes until just soft, about 10 minutes. Drain and steam dry.

Mix the breadcrumbs together with the olive oil and some salt and pepper.

In a cast iron pan, add a little olive oil and, using the heat from the oven floor near the door, cook the chicken until brown. You may need to do this in batches. When all of the chicken is cooked, transfer it to a bowl.

Using the same area of the oven floor, add more oil to the pan and cook the carrots and onions. Stir for 4-5 minutes, then add the mushrooms (and a little more oil if needed). Cook for another 5 minutes until the mushrooms are brown, then add



the garlic. Stir and cook for one minute.

Add the chicken stock and creme fraiche, then simmer until reduced by a third. Throw the chicken back to the pan and top with the potato slices. Sprinkle over the breadcrumbs and season with some black pepper before putting the tray in the middle of the oven and leaving to cook for 10-12 minutes.



Roast  
Cod  
and

Potatoes

Contributed by Spencer Cox

**Ingredients**

- 25g unsalted butter
- 1 large onion, finely chopped
- 2 cloves garlic, finely chopped
- 600g potatoes, skin on, cut into 2cm slices
- 6 plum tomatoes, roughly chopped

- 200ml dry white wine
- 200ml fish stock
- 100g black pitted olives
- 1kg cod loin
- A handful of fresh, flat-leaf parsley, roughly chopped

Heat the oven to 160-180°C.

Put the butter in a large pan and melt over a hob. Cook the onion for a few minutes until it begins to soften, then add the garlic, potatoes, and tomatoes. Mix well.

Add the wine and bubble rapidly until reduced by half. Pour in the fish stock and the olives and stir.

Transfer the mixture to a large roasting tin and put it in the oven for 15 minutes or until the potatoes are tender.

Then add the cod. Spoon over the cooking juices and season. Put it back in the oven for a further 5-7 minutes, until the fish is cooked through. Sprinkle over parsley and serve with green veg such as sprouting broccoli or fine green beans.

### Chicken Amatriciana Traybake

Contributed by Spencer Cox

### **Ingredients**

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- 1 long red chilli
- 3 tbsp olive oil
- 3 tbsp tomato paste
- 3 cloves garlic
- 6 skinless, boneless chicken thighs
- 100g cubed chorizo
- 6 sprigs of thyme
- 250g small new potatoes
- 200g vine cherry tomatoes

Heat the oven to 200°C

Split the chilli lengthways and remove the stalk, Then place in a blender with the olive oil, tomato paste and garlic. Blend into a paste.

Coat the chicken with the paste and put it in a baking tray with the potatoes and thyme. Mix it together and put the tray in the oven for 20 minutes.

Add the chorizo and cook for another 15 minutes, then add the tomatoes for another 15 minutes (or until chicken is cooked through).

Serve with green vegetables and bread to mop up the sauce.

### Scallops with White Port and Garlic Butter

Contributed by Gavin Athanasiou

### **Ingredients**





## *Backyard Pizza UK*

- 3 scallops for a starter, 6 for a main
- A scallop shell for each scallop
- 100g softened butter
- 3 cloves of garlic
- A big handful of parsley
- Sea salt
- Olive oil
- White port
- Handful of Panko breadcrumbs

To make the garlic butter, in a blender add the garlic, parsley, a bit of salt and oil and blitz. Then add the butter and blitz until combined.

In each shell, add one scallop, a splash of port and a dollop of the garlic butter. Sprinkle a few breadcrumbs on top, just enough to catch a little when cooking.

Drizzle a little oil over the top.

In a roasting tray, add the scallops and put into the oven at around 240°C with a bit of a flame still.

Roast for 3-4 minutes with the door closed. Serve with lemon and thinly toasted bread.

### Bombay Chicken & Potatoes

Contributed by Simon @1Pizza2Many



**Prep Time:** 15 minutes

**Cook Time:** 1hr 30 minutes

**Feeds:** 2-4 people

### **Ingredients**

- 1 Large Chicken (about 2kg)
- 4 White Potatoes
- 1 400g Tin Chopped Tomatoes
- 4 Tbsp Olive Oil
- 1 Tsp Ground Turmeric
- 2 Tsp Garam Masala
- 2 Tsp Cumin Seeds
- 2 Tsp Ground Cumin
- 2 Tsp Ground Coriander
- 1 Tsp Sea Salt
- 1 Tsp Cracked Black Pepper
- 

**To Serve**

- 1 Bloomer loaf
- Mango Chutney
- Fresh Coriander
- Crispy Fried Onions

Measure the spices and mix in bowl

Peel potatoes and cut into 3-5cm chunks, then par boil for 5-10 minutes in salted water and drain.

Toss the potatoes in 2 tbsp of olive oil and add half of the spice mix and mix well, being gentle not to break the potatoes up too much. Set aside to cook later.

Trim off the knuckles, excess skin and fat from the chicken.

You can leave the bird whole, but I prefer to spatchcock the bird. To do this remove the spine using kitchen scissors or a large knife. Then turn the chicken back over and press firmly on the breastbone to flatten.

Drizzle over 2 tbsp of olive oil and the remaining spice mixture, ensuring to coat both sides of the chicken.

Place the chicken upside down into a large dish and place into the wood fired oven at 180°C and place the door back on if you have one. You could also utilise a Bluetooth temperature probe at this point to monitor the cooking temperature throughout.

After 30 minutes, remove the tray from the oven and turn the chicken breast side up, add the potatoes to the dish around the chicken. Cook for a further 30 minutes.

Move the potatoes about in the dish and cover with the tinned chopped tomatoes and cook for another 20 minutes.

Remove the chicken tray from the oven and check the core temperature with a probe, ensure it is above 75oC in the thickest part. If you don't have a probe, ensure the juices run clear.

Place onto a serving platter along with the potatoes, garnish with mango chutney, fresh coriander, sprinkle with crispy fried onions and serve with plenty of bloomer or naan bread.

**ENJOY ☺**

### Potato Bake

Contributed by Nicola Gilbert

#### **Ingredients**

- 750g potatoes, halved
- Salt
- 2 tbsp vegetable oil
- 50g butter
- 100g button mushrooms

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- 1 tsp dried mixed herbs
- Black pepper
- 2 sliced tomatoes

Heat the oven to around 220°C.

Parboil the potatoes and leave to drain. While they're draining, fry the mushrooms in 10g butter over medium heat.

Slice the potatoes thinly (no more than 2mm) and arrange half in an ovenproof dish. Cover with the mushrooms and half of the herbs. Season well with salt and pepper.

Layer the rest of the potatoes and herbs on top then add the sliced tomatoes. Sprinkle with the remaining herbs and spread the remaining butter over to melt.

Bake for 40-45 minutes and serve with fresh salad or crusty bread and beans.

### Baked Pineapple

Contributed by Sam Miller

#### **Ingredients**

- 1 Large pineapple
- 6 tbsps Brown sugar
- 2 tbsps Cinnamon

Peel the pineapple and slice lengthways into fingers.

Mix the brown sugar and cinnamon into a bowl, then rub the mixture into the pineapple slices.

Wrap in tinfoil and bake at 250°C for approx. 40 minutes,

Lovely using the residual heat after a pizza, and great served with a scoop of vanilla ice cream!

### Creme Egg Brownie

Contributed by Kylie Carter

#### **Ingredients**

- 125g butter
- 240g dark chocolate
- 4 eggs
- 240g caster sugar
- 40g plain flour
- 40g cocoa powder
- 2g instant coffee powder
- 4 creme eggs or caramel eggs



1. Build oven temperature up to 150°C
2. Grease and line 20°Cm square tin or use silicone bakeware
3. Put the butter, broken up chocolate and coffee in an ovenproof bowl and melt in the oven for 5 minutes or melt over a simmering pan of water on the hob.
4. Stir the melted mixture but not too hard as it might crystallize. Allow to cool.
5. In a large bowl, use an electric mixer to whisk the eggs and sugar until thick and creamy
6. Pour the butter and chocolate mix into the beaten egg and sugar mix. Then add the cocoa powder and flour. Gently mix all the ingredients with a metal spoon until fully combined.
7. Pour mixture into your baking tin and put on a baking tray. Then transfer to the oven.



Then transfer to the oven.

8. Cook for 10 minutes rotating tin half way through cooking time.

9. Insert halved cream eggs into the soft brownie mix, cut side up
10. Cook for

30 minutes in total, rotating tin for an even cook. Cover the brownie with tin foil so the top doesn't burn.

11. The brownie is cooked when a crust has formed on the top and the middle is still gooey. The middle will appear undercooked but when it cools it will set.

12. Tip if your oven is warmer reduce your cooking time and remember to cover the pan with tin foil else it will burn

Cookies



Contributed by Albin Roussel

**Ingredients:**

- 125g butter, softened
- 100g light brown soft or darmera sugar
- 125g caster sugar
- 1 egg, lightly beaten
- 1 tsp vanilla extract
- 1 tsp of hazelnut extract
- 225g self-raising flour
- ½ tsp salt





- 200g chocolate chips

**Step 1 - Preparing the oven**

Follow the instructions provided by Skillcraft/Inferno or your oven manufacturer to start preheating the oven, be careful though, you don't want it to be blazing hot. Take a reading of the stone temperature after 20 or so minutes of lighting up the fire and this should be around 180 to 200°C degrees. Break the fire and set the amber to one side of the oven. Feed with kindling for the remainder of the time. Ideally you want to keep a small live fire.

**Step 2**

Cream butter and sugars, once creamed, combine in the egg, hazelnut and vanilla.

**Step 3**

Add the flour gently with the salt, then the chocolate chips.

**Step 4**

Roll into a ball of about 3cm in diameter.

**Step 5**

Place on baking paper. For the softer experience, bake for about 7 or so minutes or until they just start to set - the cookies will be really doughy and delicious. Otherwise cook for 10 minutes until just golden round the edges.

**Step 6**



Take out of the oven and leave to harden for a minute before transferring to a wire cooling rack. These are great warm, and they also store well, if they don't all get eaten straight away!

Final note: you may need to keep an eye on the cookies all the time and keep feeding the fire, make sure you notice the changes in colors. This recipe will make a lot of cookies!

### Apple Crumble

Contributed by Simon Jelf

#### **Ingredients**

- 6 ounces (170 grams) Plain or Self Raising Flour
- 3 ounces (85 grams) Stork Margarine
- 3 ounces (85 grams) Caster Sugar
- 14 ounces (383 grams) Tin Sliced Apples
- 8 inch (20cm) Shallow ovenproof Pyrex type dish



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Rub the flour and Stork margarine together until the mixture resembles coarse breadcrumbs.

Stir in caster sugar.

Layer the apples in the dish and sprinkle the crumble mix on the top, not pressing down.

Bake in the oven ( 190-200°C , 375-400°F) for 25-30 minutes till golden, turn to prevent burning on the side closest to the fire.



*Backyard Pizza UK*