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The Art of Wood-Fired Cooking

By Andrea Mugnaini

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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 more than 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.

Fire up the oven and enjoy:

- Butterflied Shrimp
- Zucchini Gratin with Tomatoes and Gruyere
- Tuscan-Style Pot Roast with Herbs and Chianti
- Focaccia with Onions and Thyme
- Limoncello Bread Pudding with Fresh Blackberries



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Editorial Review

Review

Mugnaini (founder, Mugnaini Wood-Fired Cooking School) opens her first cookbook with essentials for starting and working a pizza oven fire, oven temperatures, and cookware. The pizza section features instructions and illustrations for making the dough and baking. Writing for beginners, Mugnaini includes a wide variety of recipes: e.g., Braised Lamb Shanks al Forno and Wood-Roasted Corn-on-the-Cob. For readers with a wood-burning oven, these recipes are perfect for all occasions. (*Library Journal* 2010-06-15)

From the Inside Flap

The Art of Wood Fired Cooking is filled with instructional information on how to properly fire a pizza oven so anyone can create and enjoy mouthwatering wood fired dishes at home.

Andrea Mugnaini shares the method of wood fired cooking she has perfected over the last twenty years for her cooking school, as well as many delightful recipes for pizzas, breads, fish, poultry, meats, vegetables, pastas, and desserts—all of which are absolutely delicious. Now you can fire up the oven and enjoy Wood-Roasted Butterflied Shrimp, Zucchini Gratin with Tomatoes and Fresh Savory, Tuscan Style Pot Roast with Herbs and Chianti, Focaccia with Onions and Thyme, and Limoncello Bread Pudding with Fresh Blackberries. When cooking with fire at home, the possibilities are endless!

Andrea Mugnaini 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, Andrea founded the first school dedicated to wood fired cooking. When she is not teaching or in the office, Andrea entertains crowds in the Sonoma Wine Country with her interactive cooking events.

Jacket designed by Debra McQuiston

Cover photos © 2009 Joyce Oudkerk Pool

From the Back Cover

Having cooked professionally in a wood fired oven for years, and taught student culinarians on the art of the wood fired oven, I found that Andrea captured the art and science of this craft perfectly. The recipes are exciting, the photographs realistic and delicious looking; they make you want to start cooking right away. The Art of Wood Fired Cooking is destined to be a timeless classic.

Ron De Santis, Certified Master Chef and Director, The Culinary Institute of America

This beautiful cookbook perfectly captures the excitement, the versatility, and the fun that come from using a wood burning oven. Andrea Mugnaini is a gifted teacher, and this book is an example of her clear, step-by-step approach that has convinced thousands of home cooks about the ease of using a wood burning oven.

Plainly put, the food from a wood burning oven is vastly superior to the same dish cooked in a gas or an electric oven. It's why we return night after night to cook in our wood burning oven, and have done so for ten years. Hugh Carpenter, Camp Napa Culinary

Andrea Mugnaini teaches with such grace and clarity that it makes a subject as potentially daunting as wood

fired cooking seem as approachable as flipping pancakes but a lot more exciting. Not only is she an inspiring teacher, she's a fabulous cook, and her wood fired recipes will bring Italy right into your backyard. (P.S. If you don't yet have a pizza oven, don't worry; you can make these dishes in your regular oven too.) Margo True, Food Editor, *Sunset* magazine

Mugnaini emphasizes that you can bake more than just pizza in the wood oven. She does a great job explaining how to regulate the wood oven for many different cooking methods. All of the recipes sound so good and those pictures of the food make me so hungry! Dominic Orsini, Winery Chef, Silver Oak amp; &Cellars

Users Review

From reader reviews:

Edward Avelar:

Hey guys, do you wants to finds a new book to see? May be the book with the subject The Art of Wood-Fired Cooking suitable to you? The actual book was written by well known writer in this era. Typically the book untitled The Art of Wood-Fired Cookingis the main one of several books this everyone read now. This kind of book was inspired a number of people in the world. When you read this guide you will enter the new dimensions that you ever know just before. The author explained their concept in the simple way, and so all of people can easily to comprehend the core of this guide. This book will give you a great deal of information about this world now. To help you to see the represented of the world in this particular book.

Larry Devries:

Spent a free the perfect time to be fun activity to accomplish! A lot of people spent their down time with their family, or their very own friends. Usually they accomplishing activity like watching television, gonna beach, or picnic inside park. They actually doing same task every week. Do you feel it? Will you something different to fill your current free time/ holiday? Could possibly be reading a book can be option to fill your cost-free time/ holiday. The first thing that you will ask may be what kinds of e-book that you should read. If you want to attempt look for book, may be the e-book untitled The Art of Wood-Fired Cooking can be fine book to read. May be it could be best activity to you.

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