



Pizza Oven Instructions

Start a small fire with a firelighters and kindling in the metal tray
Add small pieces of wood, a few at a time
Push it to the left hand side of the oven
Replace the oven door but leave a small gap on the left side
Keep adding more wood until the temperature reaches 400°C



enquiries@wildwithnature.co.uk

01953 525325

www.wildwithnature.co.uk

Manor Farm, Rocklands Road, Shropham, Norfolk, NR17 1DX



To cook the pizza, pull or roll your dough out to desired size. Put a good sprinkling of semolina on the pizza peel before you put the dough onto the peel.

Add toppings. Slide pizza off peel into oven

If oven is up to temperature pizzas should only take 2-3 minutes to cook.

Keep door closed as much as possible but turn pizza once or twice during cooking

Brush out any burnt semolina into ash bucket before cooking the next pizza



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