



# The Art of Wood-Fired Cooking

By Andrea Mugnaini

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**The Art of Wood-Fired Cooking** By Andrea Mugnaini

**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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- Focaccia with Onions and Thyme
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## The Art of Wood-Fired Cooking By Andrea Mugnaini Bibliography

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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:**

#### **Richard Moyer:**

In this period globalization it is important to someone to find information. The information will make you to definitely understand the condition of the world. The health of the world makes the information better to share. You can find a lot of sources to get information example: internet, classifieds, book, and soon. You can observe that now, a lot of publisher in which print many kinds of book. The actual book that recommended for your requirements is The Art of Wood-Fired Cooking this guide consist a lot of the information of the condition of this world now. This particular book was represented just how can the world has grown up. The terminology styles that writer require to explain it is easy to understand. The particular writer made some research when he makes this book. Honestly, that is why this book acceptable all of you.

#### **Paige Robinson:**

This The Art of Wood-Fired Cooking is completely new way for you who has interest to look for some information because it relief your hunger associated with. Getting deeper you in it getting knowledge more you know or else you who still having bit of digest in reading this The Art of Wood-Fired Cooking can be the light food to suit your needs because the information inside this specific book is easy to get simply by anyone. These books build itself in the form that is certainly reachable by anyone, sure I mean in the e-book contact form. People who think that in book form make them feel tired even dizzy this publication is the answer. So you cannot find any in reading a publication especially this one. You can find actually looking for. It should be here for an individual. So , don't miss that! Just read this e-book variety for your better life as well as knowledge.

#### **Marina Tucker:**

In this particular era which is the greater individual or who has ability to do something more are more special than other. Do you want to become one of it? It is just simple method to have that. What you need to do is just spending your time almost no but quite enough to enjoy a look at some books. One of several books in the top checklist in your reading list is actually The Art of Wood-Fired Cooking. This book and that is qualified as The Hungry Hillside can get you closer in turning into precious person. By looking upwards and review this reserve you can get many advantages.

**Christopher Parker:**

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