



**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  
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"At Chez Panisse, wood fired cooking is central to what we do and is part of our constant pursuit for authenticity. A wood fired oven brings out the best in flavor and texture and is a warming focal point in any kitchen. In *The Art of Wood fired Cooking*, Andrea Mugnaini skillfully guides the reader beyond the initial intimidation and onto mastering the glorious opportunities of this cooking style."

—**Alice Waters, Chez Panisse**

"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 & Twomey Cellars**

THE ART OF WOOD FIRED COOKING

MUGNAINI



# THE ART OF WOOD FIRED COOKING

ANDREA MUGNAINI

\$19.99 U.S.

# THE ART OF WOOD FIRED COOKING

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In what can only be called a complete compendium, *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!





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# Lasagna with Tomato Sauce and Sheep's Milk Ricotta

In our Healdsburg Cooking School, we are lucky to have access to artisan cheese products from the local Bellwether Farms. One of these is their farm fresh sheep's milk ricotta. Never mushy or grainy, its sweet creaminess makes this simply flavored lasagna light and delicate. The sauce can be cooked while the oven is in pizza oven environment and then the lasagna can be baked once the oven temperature drops to the roasting oven environment.

## PIZZA OVEN ENVIRONMENT AND ROASTING OVEN ENVIRONMENT

**1 pound fresh sheep's milk ricotta**  
**8 ounces fresh mozzarella, diced**  
**1/2 cup freshly grated Parmigiano cheese, divided**  
**2 tablespoons unsalted butter**  
**1/2 teaspoon kosher salt**  
**Freshly grated black pepper**  
**Freshly grated nutmeg**  
**Tomato Sauce (see below)**  
**1 pound fresh lasagna, boiled al dente, drained and set aside**  
**1 cup fresh basil leaves, torn**

### **TOMATO SAUCE**

**1/4 cup extra virgin olive oil**  
**2 cloves garlic, thinly sliced**  
**2 (14-ounce) cans San Marzano or other good-quality tomatoes, juice drained**  
**2 teaspoons kosher salt**  
**Pinch of cinnamon**

Combine the ricotta, mozzarella, 1/4 cup Parmigiano, butter, salt, pepper, and nutmeg in a mixing bowl and stir lightly to combine. Prepare the Tomato Sauce.

To assemble, oil a 9 x 12-inch ceramic baking dish. Line bottom of baking dish with pasta sheets and top with one-third of the Tomato Sauce and half of the basil leaves. Top with another layer of pasta and cover with half of the cheese mixture. Top cheese with another layer of pasta and repeat with another layer each of sauce with basil and cheese mixture. Finish top layer of pasta with sauce and sprinkle with remaining Parmigiano. Bake for about 30 minutes, or until heated through and bubbling.

### **Tomato Sauce**

Place a large sauté pan with olive oil in the oven and heat. Add garlic and cook for 1–2 minutes, or until fragrant. Add the tomatoes, salt, and cinnamon. Cook for 20 minutes, or until tomatoes break easily with the back of a spoon and the sauce is slightly thickened.

**SERVES 10–12**





# Limoncello Bread Pudding with Fresh Blackberries

This fun recipe combines the famous Italian liqueur Limoncello with an all-American bread pudding.



## BAKE OVEN ENVIRONMENT

**1 (16-ounce) loaf brioche, crust removed and cut into 1-inch cubes**

**1 tablespoon butter**

**3 cups half-and-half**

**1¼ cups sugar, divided**

**1 tablespoon lemon zest**

**¼ teaspoon salt**

**6 large eggs**

**1 teaspoon vanilla extract**

**½ cup Limoncello**

**2 tablespoons lemon juice**

**10 ounces frozen blackberries, or fresh if in season (about 2 cups)**

**2 teaspoons cornstarch**

**Limoncello Topping (see below)**

## LIMONCELLO TOPPING

**½ cup heavy cream**

**½ cup crème fraîche**

**1 tablespoon Limoncello**

**1 tablespoon plus 1 teaspoon sugar**

**1 teaspoon lemon juice**

Divide the bread between two sheet pans. Toast in the oven until dry and lightly browned. Set aside to cool and then put in a large bowl.

Butter a 10 x 10-inch ceramic baking pan. Place the half-and-half, 1 cup sugar, lemon zest, and salt in a medium saucepan and heat just until the sugar is dissolved.

Crack the eggs into a large bowl. Slowly whisk the warm half-and-half mixture into eggs. Whisk until fully incorporated and then add the vanilla, Limoncello, and lemon juice; stir to combine.

Pour the custard mixture over the bread cubes and gently press bread to submerge into custard; let soak for 30–60 minutes.

Place the berries in a medium bowl. Toss with the remaining sugar and cornstarch and pour into mixing bowl with the bread cubes. Gently stir the berries into the mixture, being careful not to break up the bread. Pour entire contents of mixing bowl into buttered baking dish.

Place in the oven and bake for 25–30 minutes, or until browned, puffed, and set in the middle. Serve with Limoncello Topping.

## Limoncello Topping

Place all of the ingredients in a medium bowl and whip until stiff peaks form. Refrigerate or serve immediately with warm bread pudding.

**SERVES 8**