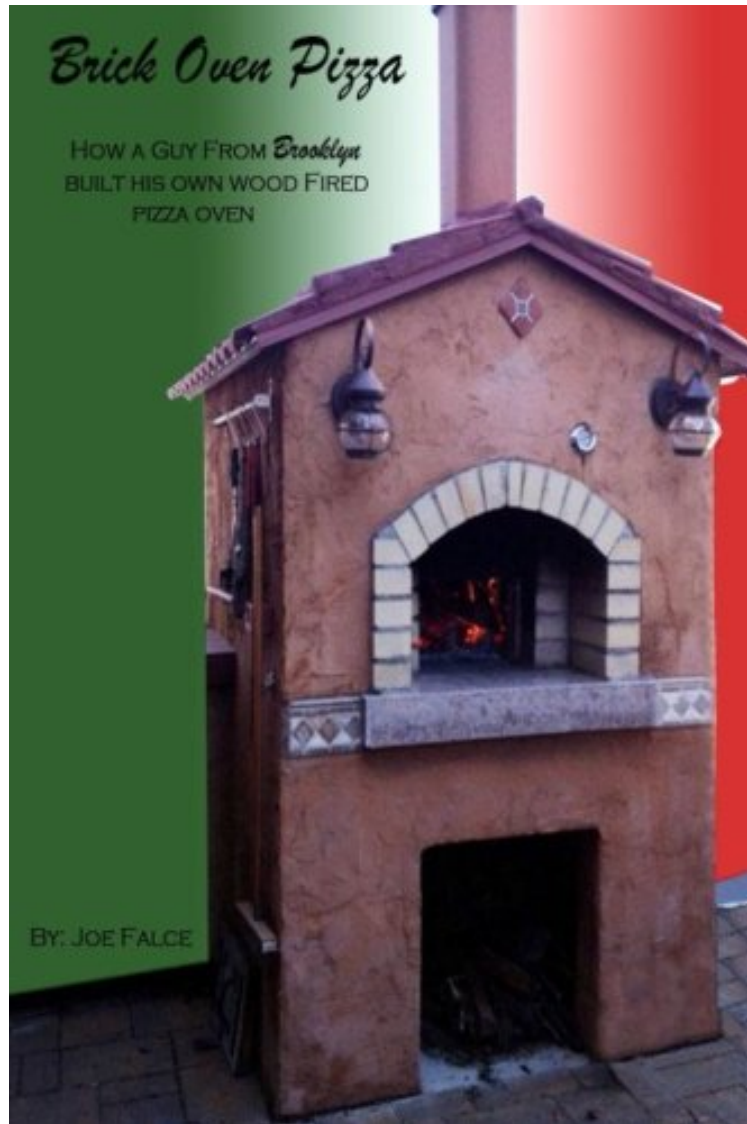


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Brick Oven Pizza How a Guy From Brooklyn Built His Own Wood Fired Pizza Oven

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America and the recipes are spot on ! and I found the Caputo 00 flour he recommends thanks to . I am going to get started on the oven as soon as I finish my pizza . Great2 of 2 people found the following review helpful. I like it, Not for a novice.By JoeyWhat can I say? Its fairly informitive. It is not a book for someone without any building skills, as it does make you use your own skills.It is not a book for an novice, as you need to know how to use tool and mix mortar and lay bricks, etc.4 of 4 people found the following review helpful. Brick oven breads and pizza - here i come!By debRatesI have an interest in baking breads and making pizzas in my own, handmade outdoor oven. Wow - no need to avoid making bread in the summer anymore! Joe's oven tops the cost scale of the ones I have read about, but great ideas and more to consider when I make my own less expensive version.

Step by step instructions on how to build a wood fired pizza oven. Includes photos.