

# Various Styles of Cooking in Your Wood or Gas Fired Pizza Oven:

Here is a basic guide to just a few ways you can cook in your wood and gas fired oven!  
Remember – creativity and experimentation are part of the fun of cooking.

Type of Cooking	Temperatures	Fire	Food Types	Tools	Tips
Pizza <i>(Vera Pizza Napolitano)</i>	650°F – 800°F	Fully fire your oven and then move it to one side. Brush off the cooking surface and start baking!	Dough with unlimited combinations of toppings. Flatbreads.	Wooden or Metal Pizza Peel (rectangular and round)	See our <a href="#">Pizza Sequence</a> here above for detailed directions on baking Pizza.
Roasting	450°F – 600°F	Medium-sized bed of coals and a small flame of 2"-4" high.	Sear meats, and brown vegetables or casseroles before covering with a lid or liquid to finish cooking completely.	Cast iron pan or a good terracotta pot.	Cooking times can vary dramatically based on the size of the item being roasted. Measure internal temperatures before serving.
Baking	500°F and lower	After fully firing your oven, carefully rake out the hot coals and brush out the cooking floor. Monitor your temperatures and add small pieces of wood as needed.	Breads, desserts, smaller roasts, beans, legumes, and pasta dishes.	Place bread and doughs directly on the cooking floor, and other items in a temperature-safe pan.	See our <a href="#">eBooks</a> for baking recipes and techniques.
Grilling	Hot Coals	Fire the oven, then rake a layer of hot coals across the cooking floor.	Meats and vegetables.	Place a free standing <a href="#">cast iron grill</a> into the oven over the coals. Allow it to heat up before placing food on top.	Your food will cook faster in a brick oven than a traditional grill, leaving it moist and tender. ( <i>It cooks 3 ways – heat of the grill, coals underneath, &amp; hot dome above.</i> ) Be careful not to overcook your food.

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Browning	450°F – 600°F	Small to mid-sized fire with coals.	Meats and vegetables.	Cast iron skillets work well for this style.	The reflected heat off the dome from the fire acts like a broiler for searing and browning.
Sautéing	450°F – 600°F	Small to mid-sized fire with coals.	Onions, garlic, carrots, ground beef.	Metal or cast iron pan.	<p>Preheat the pan for a minute or two, add your olive oil, and return the pan for a few seconds. Add chopped vegetables, or anything else you need to sauté, and return the pan to the oven for a few minutes.</p> <p>You can either slightly sauté vegetables until they are soft and translucent, or leave them in longer to brown the vegetables and build up the browned bits that you can reduce into a sauce with a splash of wine. You can leave your pan in even longer to caramelize your onions.</p>
Combination Cooking	400°F – 600°F	Small to mid-sized fire with coals. Hot to start, cooler temps to finish baking.	Coq au Vin, Chicken Fricassee, and baked vegetable dishes.	Cook in a single oven-safe pan.	<p>Add your ingredients in layers, sautéing and browning them as needed. Add your liquid ingredients at the end, and cover your pan to bake. (This not only keeps you out of the kitchen and reduces the number of pans you have to clean, it also holds all of the flavors of your ingredients in your pan and in your food.)</p>

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Clay Pot in a Brick Oven	400°F – 600°F	Fully fire your oven and let the temperature fall to about 600°F, then add your covered dish. Allow temps to fall as the food cooks.	Tender, Moist Whole Chicken, etc.	Use a covered clay pot such as a <a href="#">Forno Bravo terracotta pot</a> , with seasonings and liquid in the pan, along with the bird.	See the <a href="#">Community Cookbook</a> for recipes for this type of dish.
Warming and Melting	Mouth of the oven	Place dish at the front of the oven away from the direct heat and let warm.	Warm a sauce or stock, melt butter, or make flavored olive oils for dipping.	Small, heat-safe dish, cup, or pan.	Letting fresh herbs seep in the oil or butter as it warms imparts a delicious flavor.

#### Note: Bakeware to Avoid

White porcelain pans tend to crack in wood fired ovens. Be careful with terracotta-looking pans mass-produced in Asia. They might not withstand the temperature of your wood fired oven. High-quality, Spanish terracotta pans that are guaranteed to work well in your oven are available in the Forno Bravo online store.

In general, be careful with any ceramic pan that you would be sad to lose. Better safe than sorry. The combination of high heat, flame, and being moved around with a pizza peel can be rough on any pan.