

# Wildcat

Wood Fired Pizza Ovens

## 2011 Recipe Collection



Try our new  
Roast Beetroot  
recipe !

# How to Use your Wildcat Oven

## *Cooking in your Wildcat Pizza Oven*

Following these few simple steps & see how easy it is to cook in your Wildcat Pizza Oven.

Light the fire with newspaper & a few pieces of dry kindling keep the firebox door open at this stage to allow plenty of air in to the fire.

Once the fire is well lit add some more small pieces of firewood. This wood should be well seasoned, dry hardwood, such as Redgum. Now close the firebox door to allow the oven to reach your cooking temperature.

If you are cooking Pizzas, this would be 270oC – 300oC, with all cooking the temperatures can vary slightly and still get a great result.

Bread 220oC or a roast 250oC, once again these are just a guide and some variation will not spoil your food, the cooking times may just have to be adjusted.

The insulation properties of the Wildcat oven will keep the oven hot for a long period of time & keeping the fire at a 'hot coal' level by adding small amounts of wood you can keep cooking over this time very economically.

The Wildcat oven has 2 levels which allows for cooking multiple dishes at once. If you're cooking a roast, you could also be cooking the vegetables in a tray on the shelf. Two pizzas can cook at the same time, just rotate bottom to top for a crisp base in the last few minutes of cooking.

Catering for a crowd the Wildcat oven gives you an extra cooking appliance for anything you're cooking.

Use the shelf upside down as a trivet on the base of the oven or place your Pizza stone directly onto the bricks.

Who wants to be in the kitchen while their guests are out in the entertaining area?

Have everyone make a pizza, experiment, use your imagination.

Food is a great way to bring people together, so use the Wildcat oven as a conversation piece, you'll have everyone wanting to join in the fun of cooking in it.





# How to Use your Wildcat Oven

## *Cooking in your Wildcat Pizza Oven*

Adding Smoke to food.

The Wildcat oven gives you the choice of adding smoke to your cooking or cooking without it, making it a very versatile appliance.

Simply open the adjustable, spring loaded vents on both sides of the oven to add smoke. Use this cooking method for Roasts, Breads, Pizzas, Vegetables or Fish.

If you want to add flavoured woodchips/sawdust to your firebox you also add another element to your cooking. Soak the chips/sawdust & place to the side of the coals for a delicious aroma.

Close the vents for cooking Scones, Buns, Cakes & Desserts. This method ensures the food flavor is not tainted by the smoke. If you want to cook a dessert straight after you have smoked food, close the smoking vents and open the baffle for a few minutes to clear the smoke smell first.

Adjusting the Baffle Plate.

The Wildcat oven has an adjustable Baffle plate inside the ceiling of the oven. This allows for manual temperature & smoke control. The plate easily slides back to open & forward to close.

If the temperature in your oven is too high for the food you are cooking simply open the baffle plate to release some of the hot air. When you have reduced the temperature close the baffle again.

How to use the Airwash.

Fitted to the front of the Wildcat oven is an Airwash. This is used to control the amount of air getting into the firebox. A fire requires air & fuel (wood) to burn. The amount of air regulates how fast the fire will burn.

The Airwash when open allows preheated air to enter the firebox via vents attached to a channel in between the firebox & the front of the oven. This feeds the fire & makes it burn faster. This is good for getting the fire started & when adding more wood to the fire.

Closing the Airwash reduces the amount of available air therefore reducing the speed at which the fire burns. This is best when your temperature has been reached & you have good hot coals burning.



# 2011 Recipe Collection

## *Simple Pizza Dough*

### Simple Pizza Dough

- 1½ kg Plain Flour sifted
- 2 tablespoons sea salt
- 3 tablespoons Honey
- 500 ml Water
- 30 g Fresh Yeast
- 50 ml Extra Virgin Olive Oil

### Method

1. Mix the salt with the flour.
2. Mix the honey and water together and warm to around 37c. (No more)
3. Add the yeast, crumbling it with your fingers.
4. Do not overheat the water or the yeast will die.
5. Put the flour and salt into a bowl and make a well in the centre. When the yeast is foaming, after approx 10 minutes, add the water and honey and olive oil to the flour.
6. When it forms a mass, turn it out onto the bench and knead.
7. Continue kneading for 8 minutes, until the dough is strong and elastic.
8. Place the dough back in the bowl and allow it to prove in a warm place until the dough doubles in size, about 1 hour.
9. Now you can ball the dough for use or refrigerate until required. (Allow to reach room temp before using)



# 2011 Recipe Collection

## *Roasted Beetroot Pizza*

Roasted Beetroot Pizza

Caramelized Onion, Roasted Beetroot & Goats cheese Pizza.

Roast Beetroot

4 Baby Beetroot, Peeled and cut in half. Place in baking dish, drizzle with Olive Oil and roast in your Wildcat Wood-fired Pizza oven for 20 – 25 minutes at approx. 200oC. Remove from Oven and cool in pan. Cut into small cubes.

Caramelized Onion

Thinly slice a large Red Onion. Heat 30g butter in a frying pan and cook onion for 20 – 25 minutes, stir occasionally until the onion is cooked, soft and brown. Add 1.5 Teaspoons of Brown sugar, 1.5 Teaspoons of Balsamic Vinegar and ½ Teaspoon of chopped Thyme, stir well for a further 5 minutes. Take off heat and cool.

Roll out your Pizza dough and brush with Olive oil and garlic, Spread Caramelized Onion over and top with Beetroot. Crumble on the Goats cheese and sprinkle with Thyme. Cook in your Wildcat Wood-fired Pizza oven for 8 – 10 minutes.

Tip

\*This is equally as good with other roasted vegetables, such as Pumpkin, Sweet Potato, Potato, Zucchini. If you can't decide, cook them all together!

\*If you love Beetroot, Roast Beetroot in your Pizza oven, once cooled, chop into small cubes and make a salad by adding Walnuts, Goats cheese and Rocket. Drizzle with Balsamic Glaze.



# 2011 Recipe Collection

## *Trio of Meat Pizza*

Trio of Meat Pizza

1 Quantity of Pizza Dough\*

3 Tablespoons of Basic Pizza Sauce\*

Shredded Mozzarella, Parmesan and Tasty cheese

200gm Shredded Bacon

3-4 Slices of Sopressa Salami, chopped (Mild/Hot your preference)

Chorizo sausage sliced and spread on top.

Finish with BBQ Sauce and sprinkle with more cheese.

Cook in your Wildcat Wood-fired Pizza oven for 8 – 10 minutes at 220C – 240oC

# 2011 Recipe Collection

## *Margherita*

### Ingredients

- 500 g Plain Flour
- ½ teaspoon dried Oregano optional
- 300 ml warm Water
- 1 teaspoon Salt
- 2 teaspoons Sugar
- 14 g dried Yeast or 30g fresh yeast

### Pizza sauce

- 680 ml tomato passata or Tomato sugo
- 1 tablespoon crushed Garlic
- 100 ml Extra Virgin Olive Oil
- 1 tablespoon flat Salt
- 1 handful roughly chopped basil leaf

### Margherita Pizza

- 100 ml tomato sauce
- 4 Slices x 3mm Mozzarella loaf
- fresh Basil
- Olive Oil

### Method

1. In a bowl mix yeast with 100ml water and sugar.
2. Add this mixture to flour in a large bowl, add salt and remaining water and mix together with a wooden spoon until a ball starts to form, then pop mixture onto a floured bench and knead for approx. 10 minutes until dough is tight and smooth. (If you find the dough a little dry at any stage just add a little more water and visa versa, just add a little more flour).
3. Set the dough aside in a warm place to rise slowly.
4. When doubled in size (about 1hr), the dough is ready to go. Measure out the ball sizes first. 180g usually fills a 10 inch pizza tray.
5. Once you've balled the pizza dough, allow to rest another 10 minutes.
6. Pour the jar of sauce into a bowl, add salt and chopped basil leaves.
7. Heat olive oil and garlic in a post until simmering, pour onto sauce and stir thoroughly.
8. Using a rolling pin, roll out the dough ball on a bench dusted with fine semolina or flour, then pop onto oiled tray and your pizza base is ready to top.
9. Spoon the sauce over base, keeping it away from the edges.
10. Place the mozzarella slices randomly on top of the sauce. Sprinkle some fresh basil leaves and drizzle a little olive oil.
11. Bake in a your Wildcat Oven for around 3-5 minutes



# 2011 Recipe Collection

## *Simple Wood-fired Bread*

Lightly oil & flour a bread tin or loaf tray

3 Cups \*Bread mix

2 Tsp Dry active yeast

300 ml Warm water (not tepid, not hot)

2 Tsp Olive oil



In a mixing bowl, place Bread mix & yeast, combine well.

Add oil & most of the water (hold back a little to make sure you don't over wet) mix to a firm, not wet dough. Only add the remaining water if too dry. A little crumbly is OK.

Tip the dough out onto a floured surface & knead together into a smooth ball. As little as 30 seconds is fine as any kneading will improve the rising & texture of the bread.

Return the dough to the bowl. Cover the dough with plastic wrap or a freezer bag. Place in a draught free spot & allow to rise at least twice its size. (This may take between ½ - 1 hour depending on the temperature of the room)

Tip dough out onto a floured surface & knead gently into a smooth ball.

Shape into bread tin, spray lightly with water & allow to rise again until double in size. (Another ½ to 1 hour)

Light your Wildcat oven & heat to 220oC – 240oC. Place shelf in the centre of the oven.

Bake in your oven for about 25 minutes, until golden brown. To test if bread is cooked, turn out of the tin & knock on it. It should sound hollow.

I love the smell of freshly baked bread!

Allow to cool on a wire rack if you can resist the temptation to eat it straight away.

\*Bread Mix – Look for a mix that does not require a lot of kneading.

Bread making suppliers are located all around Australia.



# 2011 Recipe Collection

## *Pizza Dough*

2 Tsp dry active yeast  
2 Cups White bread Mix  
1 Cup Fine Semolina  
280 ml warm water  
1 Tsp olive oil



Measure the dry ingredients into a mixing bowl  
Add most of the water & the oil mix thoroughly. Use the remaining water if the dough is too dry, but try not to make it too sticky.  
Turn out onto a floured work area & knead for 30 seconds.  
Return the dough to the bowl & cover with a freezer bag & clean cloth  
Place in a draught free spot for 1 – 1 ½ hours, until it doubles in size.

\*While the dough is rising prepare your toppings & light your Wildcat Oven.  
Heat the oven to 220oC -250oC.

Tip the dough out onto a floured work area & roll into a ball. The dough is now ready to use.  
This is enough dough to make two 30cm pizza bases.

You can use whole meal flour if you prefer.

\*To give the dough more flavour add ½ a cup of Grated Parmesan &/or 2 Tsp Garlic, Chili or Dried Herbs.

## *Basic Pizza Sauce*

440g Can Italian diced tomatoes  
1 Cup fresh Basil or Oregano leaves

Place both ingredients into a food processor, season to taste & blend until smooth.  
This sauce can be stored in the fridge for up to 5 days or frozen for up to 3 months.

\*For a richer flavoured sauce, blend together Semi dried Tomatoes in olive oil with Basil/Oregano & Garlic.



# 2011 Recipe Collection

## *Easy Pizza Dough*

- \* 1 kg bread flour
- \* 20 g salt
- \* 20 g sugar
- \* 100 ml olive oil
- \* 50 g fresh yeast
- \* 500 - 600 ml water



## *Method*

- \* Dissolve the yeast in 100ml water.
- \* Mix all ingredients to make a soft dough.
- \* Knead well until smooth and very elastic.
- \* Shape into balls and leave to rise in a warm place until doubled in size.
- \* Stretch dough out into a thin round shape and place on baking tray.
- \* Put on toppings and bake.

Suggested toppings:

Homemade tomato sauce, coriander, chilli, prawns (or salami), cheese, finish with a drizzle of olive oil.



*Enjoy!*

# 2011 Recipe Collection

## *Banana Split Pizza*

This recipe makes two 30cm pizzas, enough to share with the whole family.

### Caramel Sauce

50g Caster sugar  
1 tbsp lemon juice  
25g butter  
1 teaspoon cream

Combine lemon and sugar in a frying pan over low heat, stirring until a light caramel, add butter and cream stirring mixture then remove from stove.

### Topping

2 Bananas, sliced  
Ice-Cream – Your favorite flavour.  
Maple syrup

### Sweet Dough

2 tsp each of dried active yeast  
280 ml warm water  
1 tbsp olive oil  
2 ½ Cups bread flour  
½ Cup Semolina  
2 tsp soft brown sugar



Place flour & yeast in a bowl & mix well, add water & olive oil and thoroughly mix together. Scrape dough out onto a floured work area. Knead until the dough is smooth & elastic. Put back in the bowl & cover the dough with a clean cloth, place in a draught free spot for 1 – 1 ½ hours, until it doubles in size.

Light your Wildcat oven & heat to 250oC while your dough is proving.

Lightly dust your work area with semolina, knock back the dough to expel trapped air, add the soft brown sugar to the dough & knead briefly.

Roll out the dough into two 30cm rounds & place on pizza stones.

Place the banana slices over the prepared bases & bake in the pizza oven for 5 – 7 minutes or until the bases are golden & crisp.

Remove from pizza oven & top with ice-cream, drizzle over the caramel sauce & maple syrup.

*Delicious!*

# 2011 Recipe Collection

## *Ratatouille*

This is a versatile dish you can serve as a side, with Pasta sauce or as a topping on fresh baguette for brunch.

The recipe will make enough for 6 - 8 people when served with pasta as a main meal.

Light your Wildcat oven & heat to 220oC – 250oC. Place the shelf in the centre of the oven. Open the smoking vents, the Baffle plate should be slightly open while oven is heating, then close while cooking.

2 Medium Eggplants  
2 Zucchinis  
2 Capsicums – Use different colours  
2 x 440g Cans of diced Tomatoes or 6 Fresh Tomatoes (Peeled & diced)  
1 large Brown Onion  
3 Cloves Garlic  
3 – 5 Tbsp Extra Virgin Olive Oil  
2 Tbsp fresh Basil, shredded, extra for garnish  
1 Tbsp fresh Thyme, finely chopped  
Salt & Pepper to taste

Chop up the Eggplants & Zucchinis into 1cm cubes

Deseed the Capsicums & slice the flesh into 1cm wide slices lengthways

Finely chop the Onion & Garlic

In an oven-proof dish pour in 2 Tbsp Olive oil, onions & garlic. (Do not cover dish.)

Place in the oven for 3 – 5 minutes, until translucent.

Add the Eggplant & Capsicum with the remaining Olive oil & cook for a further 5 – 7 minutes. The tips of the Capsicum will be brown.

Now add the Tomatoes, Zucchini & herbs, stir well, cover with a lid or foil & cook for 10 - 15 minutes.

Season to taste.

Garnish with shredded Basil leaves.

*Bon Appetit!*



# 2011 Recipe Collection

## *Puttanesca Pizza*

Light you Wildcat oven & heat to approx. 250oC

- ½ Quantity of pizza dough
- ¼ Quantity of Basic pizza sauce
- 180g Cherry Tomatoes, cut into halves
- 1 Tbsp capers
- 3 Tbsp pitted black or green olives
- 4 Anchovy fillets chopped
- 1 Tbsp Italian flat leaf parsley
- 1 Tbsp garlic minced or finely chopped
- ½ Cup grated Mozzarella cheese

Lightly dust your pizza stone or tray with semolina or flour.

Dust your work area & roll out the pizza dough into a 30cm round.

Place on pizza stone/tray; prick all over with a fork.

Spread the base with pizza sauce then scatter with remaining ingredients.

Season to taste & bake on centre shelf for 5 – 8 minutes, or until the base is golden.

Cooking variation – Pre heat the pizza stone in the Wildcat oven – prepare pizza on the stone - cook for 5 minutes on centre shelf then take the pizz Marinara Pizza

Light your Wildcat oven & heat to 220oC – 250oC.

- ½ Qty Pizza dough
- ¼ Qty basic Pizza sauce
- 200g Marinara Seaford mix (Safeway/Coles delicatessen)
- 1 Cup Mozzarella cheese
- Freshly ground black pepper
- Roughly torn Basil leaves for garnish

Roll out your Pizza dough to a 30cm round & place on a lightly oiled tray.

Spread the base with the Pizza sauce.

Place the Marinara mix evenly over the top & sprinkle with the cheese.

Season & place on the shelf in the oven for 8 -10 minutes.

Remove the pizza from the tray & place on the bottom of the oven for a further 3 minutes to crisp up the base & make sure the Seafood is cooked through.

Garnish with the Basil leaves & serve. a off the stone & place on the bricks in the base of the oven for a further 3 minutes for a super crisp base.

# 2011 Recipe Collection

## *Marinara Pizza*

Light your Wildcat oven & heat to 220oC – 250oC.

½ Qty Pizza dough

¼ Qty basic Pizza sauce

200g Marinara Seafood mix (Safeway/Coles delicatessen)

1 Cup Mozzarella cheese

Freshly ground black pepper

Roughly torn Basil leaves for garnish

Roll out your Pizza dough to a 30cm round & place on a lightly oiled tray.

Spread the base with the Pizza sauce.

Place the Marinara mix evenly over the top & sprinkle with the cheese.

Season & place on the shelf in the oven for 8 -10 minutes.

Remove the pizza from the tray & place on the bottom of the oven for a further 3 minutes to crisp up the base & make sure the Seafood is cooked through.

Garnish with the Basil leaves & serve.



# 2011 Recipe Collection

## *Tuna steaks in Asian style sauce.*

Heat your Wildcat oven to 230oC.  
Cook on the shelf in the centre of the oven.  
Makes 4 serves.

4 Tuna Steaks ( My Fish Monger calls them fillets)

1 Tbsp Peanut oil

Sauce

1 Tsp Olive oil

2 Cloves Garlic, sliced

1 Root of Coriander finely sliced.

1 Small red chili, deseeded & chopped finely

2 Tsp Sesame oil

2 Tsp Kecap Manis

1 Tsp Rice Wine Vinegar

1 Tbsp Fish sauce

½ cm piece of Ginger finely sliced

1 Cup Coconut Milk

Garnish

½ Red Capsicum, deseeded & cut lengthways into narrow strips

3 Spring Onions, Cut lengthways, similar size as above.

Coriander leaves, chopped.



Line a baking dish with Aluminium foil then baking paper allowing enough to cover over top.

Brush both sides of the Tuna steaks with Peanut oil & place in baking dish.

In a small saucepan, Heat the Olive oil & gently fry Garlic, Coriander root & Chili for 1 – 2 minutes until fragrant. Remove from heat.

Add all remaining sauce ingredients & stir well.

Pour the sauce over the Tuna & sprinkle with ½ the garnish.

Fold the Aluminium foil & Baking paper to enclose then bake for 20 Minutes.

Serve on a bed of creamy mashed potato & sprinkle with the remaining garnish.

*A Favorite!*

# 2011 Recipe Collection

## *Chilli Prawns*

Roast and serve this dish in individual terracotta dishes. This recipe will make 4 serves. Heat your Wildcat oven to 220oC – 250oC, Open the smoking vents & close the Baffle plate. Cook these on the upturned trivet on the bottom of the oven to get a great sizzle.

### Ingredients

½ cup good quality olive oil  
4 garlic cloves very thinly sliced  
1 small fresh red chili seeded and chopped  
500g of green Prawns, peeled  
Sea salt  
2 Tbs of chopped continental flat leaf parsley  
Lemon wedges  
Pita bread roughly torn to serve

### Instructions

Heat the olive oil in the individual terracotta dishes.  
Add garlic and chili and cook for 1 to 2 minutes making sure that they do not burn.  
Add the prawns, sprinkle with salt, and cook for a further 2 to 3 minutes.  
Stir in the parsley.  
Serve quickly so that the prawns are still sizzling in the cooking juices.  
Serve with bread and lemon wedges.  
Coconut rice is great with this dish also.





# 2011 Recipe Collection

## *Rustic sausage Rolls*

Heat your Wildcat Oven to 200oC – 220oC. Your shelf should be in the centre of the oven. This recipe makes 18 - 36 Sausage Rolls, depending on desired size.

3 Sheets Puff pastry  
1 Carrot, coarsely grated  
1 Zucchini, coarsely grated  
100g Tasty cheese, grated  
2 Tbsp parsley (Curly or Flat leaf), roughly chopped  
1 Small onion, finely diced  
1 Tbsp Tomato sauce (Tomato chutney works well also)  
1 Tbsp Barbeque sauce\*  
Salt & Freshly cracked Pepper  
2 Eggs  
500g Sausage meat  
½ Cup Breadcrumbs

Lightly grease a baking tray or line with baking paper.

Cut each pastry sheet in half, length ways.

In a large bowl mix all ingredients, except 1 egg, together.

Whisk one egg in a small bowl & brush along one side (2 cm) of each half of the pastry.

Divide the mixture. Place along the other side of the pastry in a sausage shape.

(You can use a piping bag for this, but remember, they are rustic)

Now roll the pastry over the mixture & into the sausage roll shape.

Cut into desired size & place on the baking tray. Brush the tops with the remaining egg & prick with a fork.

Bake for 15 – 25 minutes, until golden & cooked through.

Turn the tray around if necessary for even cooking.

\*Sweet chili sauce is a spicy alternative.

# 2011 Recipe Collection

## *Scones*

Heat your Wildcat Oven to 200oC – 220oC. Your shelf should be in the centre of the oven. Close the smoking vents & Baffle plate. This recipe makes 12 scones.

3 Cups Self Raising flour sifted  
80 Grams Butter  
1 Cup Milk with 1 tsp Vinegar added

Place flour in a bowl & cut the butter into small chunks.

Using your fingertips, rub the butter into the flour until it resembles breadcrumbs.

Make a well in the centre & pour in the milk.

Using a wooden spoon mix into a thick dough.

Turn out onto a floured work area & knead gently until the dough is smooth.

Roll out to 2cm thick & cut out with a Scone cutter.

Place onto a floured tray, brush over with a little milk & cook for 5 minutes.

You may need to turn the tray around at this time to evenly brown the Scones, cook for a further 3 minutes.

Enjoy with Jam & Cream or your favorite topping.

