



MYPIZZAOVEN

RECIPE

C O L L E C T I O N

VOLUME ONE



We update regularly so be sure to visit our website at

www.mypizzaoven.com.au

COOKING IN YOUR WILDCAT OVEN

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

Light the fire with newspaper and a few pieces of dry kindling. Keep the firebox door open at this stage to allow plenty of air into 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 220C–260C. With all cooking, the temperatures can vary slightly and still get a great result. Bread 200C or a roast 220C - once again, these are just a guide and some variation will not spoil your food. The cooking times may just have to be adjusted.

WILDCAT
6000



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

Some Wildcat ovens have two 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 top to bottom 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 your 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 6000 OR 8000

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 woodchips/sawdust and place to the side of the coals for a delicious aroma.

Close the vents for cooking scones, buns, cakes and desserts. This method ensures the food flavour is not tainted by the smoke. If you want to cook a dessert straight after you have smoked the 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 and smoke control. The plate easily slides back to open and 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 and 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 and the front of the oven. This feeds the fire and makes it burn faster. This is good for getting the fire started and 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 and you have good hot coals burning.



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TRIO 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– 0 minutes at 220C–240C



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ROAST BEETROOT PIZZA

- 🔥 4 baby beetroot, peeled and cut in half
- 🔥 Drizzle with olive oil and roast in your Wildcat Wood-fired Pizza oven at 220C
- 🔥 Remove from oven and cool in pan. Cut into small cubes.
- 🔥 Thinly slice a large red onion.
- 🔥 Heat 30g butter in a frying pan and cook onion. Stir occasionally until the onion is cooked, soft and brown.
- 🔥 Add 1½ teaspoons of brown sugar, 1½ teaspoons of balsamic vinegar and ½ teaspoon of chopped thyme. Stir well. 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 goat's cheese and sprinkle with thyme.
- 🔥 Cook in your Wildcat Wood-fired Pizza oven at 220C.

SIMPLE WOOD-FIRED BREAD



Lightly oil and flour a bread tin or loaf tray

3 cups *Bread mix

2 teaspoons dry active yeast

300ml warm water (tepid, not hot)

2 teaspoons olive oil

- 🔥 In a mixing bowl, place Bread mix and 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 and knead together into a smooth ball. As little as 30 seconds is fine as any kneading will improve the rising and 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 and 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 and allow to rise again until double in size. (Another ½ to 1 hour.) Light your Wildcat oven and heat to 220C. Place shelf in the centre of the oven.
- 🔥 Bake in your oven for about 25 minutes until golden brown. To test if the 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.*

PIZZA DOUGH

2 teaspoons dry active yeast
2 cups white bread mix
1 cup fine semolina
280ml warm water 1 teaspoon 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 and knead for 30 seconds.
- 🔥 Return the dough to the bowl and cover with a freezer bag and 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 and light your Wildcat Oven. Heat the oven to 220C.
- 🔥 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 wholemeal flour if you prefer.

**To give the dough more flavour, add ½ cup of grated parmesan and/or 2 teaspoons garlic, chilli 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 and blend until smooth. This sauce can be stored in the fridge for up to five days or frozen for up to three months.

**For a richer flavoured sauce, blend together semi dried tomatoes in olive oil with basil/oregano and garlic.*





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EASY PIZZA



1kg bread flour

100ml olive oil

20g salt

50g fresh yeast

20g sugar

500-600ml water

- 🔥 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.

BANANA SPLIT PIZZA

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



CARAMEL SAUCE

50g caster sugar

1 tablespoon 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.

SWEET DOUGH

2 teaspoons each of dried active yeast

280ml warm water

1 tablespoon olive oil

2 ½ cups bread flour

½ cup semolina

2 teaspoons soft brown sugar

TOPPING

2 bananas, sliced

Ice-Cream

Maple syrup

- 🔥 Place flour and yeast in a bowl and mix well. Add water & olive oil and thoroughly mix together.
- 🔥 Scrape dough out onto a floured work area. Knead until the dough is smooth and 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 250C 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!



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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 and heat to 220C–240C. 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 tablespoons extra virgin olive oil
2 tablespoons fresh basil, shredded,
extra for garnish
1 tablespoon fresh thyme, finely
chopped
Salt & pepper to taste

- 🔥 Chop up the eggplant and zucchini into 1cm cubes
- 🔥 Deseed the capsicum and slice the flesh into 1cm wide slices lengthways
- 🔥 Finely chop the onion and garlic
- 🔥 In an oven-proof dish, pour in 2 tablespoons olive oil, onions & garlic. (Do not cover dish.)
- 🔥 Place in the oven until translucent.
- 🔥 Add the eggplant and 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 and herbs. Stir well. Cover with a lid or foil & cook for 10-15 minutes. Season to taste.
- 🔥 Garnish with shredded basil leaves.



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PUTTANESCA PIZZA

½ quantity of Pizza Dough

¼ quantity of Basic Pizza Sauce

180g cherry tomatoes,
cut into halves

1 tablespoon capers

3 tablespoons pitted black or
green olives

4 anchovy fillets chopped

1 tablespoon Italian flat leaf parsley

1 tablespoon garlic minced or finely
chopped

½ cup grated mozzarella cheese

- 🔥 Light your Wildcat oven & heat to approximately 230C.
- 🔥 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 until the base is golden.



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MARINARA PIZZA

½ quantity Pizza Dough

¼ quantity Basic Pizza Sauce

200g marinara seafood mix (Safeway/Coles delicatessen)

1 cup mozzarella cheese

Freshly ground black pepper

Roughly torn basil leaves for garnish

- 🔥 Light your Wildcat oven & heat to 230C
- 🔥 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.
- 🔥 Remove the pizza from the tray & place on the bottom of the oven to crisp up the base. Make sure the Seafood is cooked through.
- 🔥 Garnish with the basil leaves & serve.



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TUNA STEAKS IN ASIAN STYLE SAUCE

4 tuna steaks (my fish monger calls them fillets)

1 tablespoon peanut oil sauce

1 teaspoon olive oil

2 cloves garlic, sliced

1 root of coriander finely sliced

1 small red chilli, deseeded & chopped finely

2 teaspoon sesame oil

2 teaspoon kecap manis

1 teaspoon rice wine vinegar

1 tablespoon 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.

- 🔥 Heat your Wildcat oven to 230C. Cook on the shelf in the centre of the oven. Makes 4 serves.
- 🔥 Line a baking dish with aluminum foil, then baking paper allowing, enough to cover over the top.
- 🔥 Brush both sides of the Tuna steaks with Peanut oil and place in baking dish. In a small saucepan.
- 🔥 Heat the Olive oil & gently fry Garlic, Coriander root & Chilli for 1–2 minutes until fragrant. Remove from heat. Add all remaining sauce ingredients and stir well. Pour the sauce over the tuna & sprinkle with ½ the garnish.
- 🔥 Fold the aluminum foil and baking paper to enclose then bake for 20 Minutes.
- 🔥 Serve on a bed of creamy mashed potato and sprinkle with the remaining garnish.



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CHILI PRAWNS

Roast and serve this dish in individual terracotta dishes. This recipe will make 4 serves. Heat your Wildcat oven to 220C–250C. 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.

½ cup good quality olive oil
4 garlic cloves, very thinly sliced
1 small fresh red chilli, seeded and chopped
500g of green prawns, peeled
Sea salt

2 tablespoons chopped continental flat leaf parsley
Lemon wedges
Pita bread roughly torn to serve

- 🔥 Heat the olive oil in the individual terracotta dishes.
- 🔥 Add garlic and chilli 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.



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SCONES



80g butter

1 cup milk, with

1 teaspoon vinegar added

3 cups self-raising flour, sifted

- 🔥 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 and pour in the milk. Using a wooden spoon mix into a thick dough.
- 🔥 Turn out onto a floured work area and 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 and 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 favourite topping.