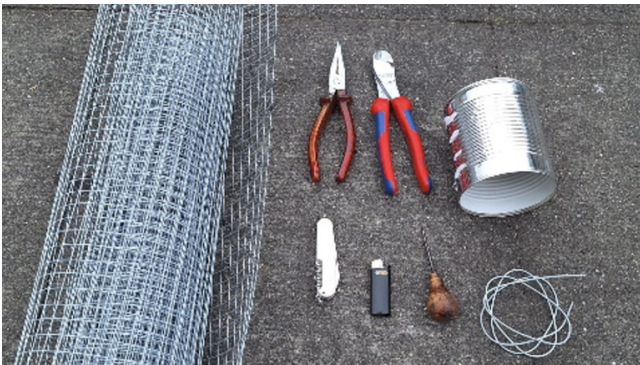


Tinned pizza oven



You take an uncoated, empty tin, bend a small grill rack, make two holes in the tin to hang a wire loop, place a mini pizza on the rack, push the rack into the tin and place the tin in the fire. And the pizza is ready to bake.



Material

- Fireplace
- Wood
- Tins
- Fine fence mesh
- Wire
- Awl (e.g. from a sack knife)
- Side cutter
- Stick
- Pizza ingredients: Dough, tomato sauce, cheese, etc...



Building the oven:

1. Poke two holes in the can with the awl.
2. Cut off a piece of wire approx. 12 cm long with the side cutter.
3. Thread the two ends of the wire into the holes and bend them over so that there is a loop on the tin that you can use to take it out of the fire with a stick.
4. Cut out a suitable piece of grid with the side cutter to use as a baking grid. You should be able to put it in and take it out easily.



Preparing the pizza

- Place the pizza dough on the baking tray with the desired ingredients.
- Place the grid in the tin and place the tin in the embers or in the fire.
- Wait 2-5 minutes depending on the heat and thickness of the pizza. (thin pizzas will be better)
- Remove the tin with the stick, remove the grid and enjoy the pizza.

Sources

All image sources: Photo, 12.02.24, Uebeschi, Sven Portner