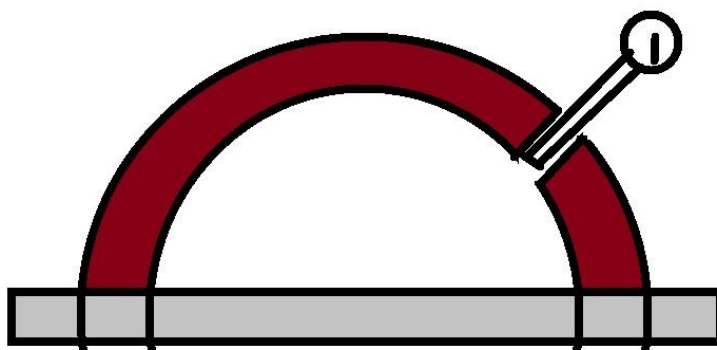




Thermometer

The Thermometer is inserted into the oven but its stem should not protrude from the inner surface of the oven, it should go all the way to the inner surface of the brick to measure the temperature in the oven brick. If it is further inside it will not measure the temperature of the oven correctly.



Warm-up first fire

The first fire is made, with a few small pieces of wood in the centre of the oven, so that the flame rises to the top and as soon as it comes out of the mouth, the fire does not come out like a whirlwind from the mouth. We watch the thermometer for the temperature we want to reach, specifically 300C, and it takes 1-2 hours the first time. As soon as it reaches 300C, spread the coals all over the plate and let it cool on its own. Oven door is always open.

Maintenance

If during the firing it cracks in the upper part of the mouth, we will have to do the maintenance. When we have fired the oven, it must be hot for the cracks to be open, mix the white powder with water and put it in the cracks with a brush until they tilt. Only in the white part of the oven. If the red mouth cracks, don't put it in, it will be closed by the smoke.



Clay Pot

The first time you use it, wash it only with water and leave it for 5-10 minutes to dry. Then grease only the inside with olive oil or butter, put our food and put it in the oven. Before putting it in, it is good to leave it in the mouth of the oven for 1-2 minutes, turn it over, another 1-2 minutes, so that it warms up gently. Inside the oven, not near coals or fire. After the first use, it is washed normally, it is left in the sun to dry and you store it with the mouth half open to ventilate the oven with the door half open as well. Our clay pots can be placed on top of each other.

Oven Fire

For the fire we follow the same procedure, with a few small pieces of wood in the centre of the oven, the maximum the flame rises to the cloud and as soon as it comes out of the mouth, we watch the thermometer for the temperature we want to reach.

Clay door

During the firing, the door is open, we do not put it when there is a flame in the oven, nor the whole part of it closes the mouth of the oven. It is also good to cover the inside with 2-3 layers of aluminium foil and let it come out, this way you won't need to seal it with mud. When it closes the bottom first and then the top, and when I open it first the top and then the bottom.

General Instructions

If the oven has not been used for a long time, it is good to do the Preheating first firing again before use.

It is good to be covered during the winter months.

It is good to use “aromatic woods”, e.g. lemon, teratsia, quaking, olive,... . We avoid fig.

During firing and baking, cracks may form on the oven plate as well as detachment of rubber and small pieces of firebrick, this is normal due to the high temperatures, and does not affect the operation of the oven.

During firing and baking, water vapor may be observed on the periphery of the oven and on the door. This is normal and expected due to the water present in the food and in the oven.



Use of Oven for Food

Kleftiko

For the kleftiko, fire as we say above and check the thermometer for the temperature we want to reach. The temperature of the oven at 300°C-350°C for approximately 3-4 hours. Remove the coals and put the pots. If you want to leave them on the perimeter they don't play a role because when you close the door they will turn off. The time will be 3-4 hours at least, 6-8 hours at best and maximum up to 12 hours, from the evening.

Baked in the oven (chicken, pork with potatoes,....)

All the food you make in the electric oven, the coals stay inside the perimeter of the oven, and we put the pots inside. The oven door is left 2-3 cm open at the base to take in oxygen.

Baking time is the same as the electric one and firing temperature the same 200-250°C. We can so we want to check it out and see it.

BREAD AND FLAUNAS

For breads and Flaunes, heat the oven until it reaches 160°C, stop adding wood and spread the coals on the plate and let it go to 180⁰-220°C. Next, clean the plate with the trowel (mop - clean) and put the breads or the Flaunas. (Duration depending on the size, check) about 45-60 minutes to finish.

Pizzas

Fire at 300°C and leave the coals in, on the right or left side of the oven. If there is no flame, put a piece of wood on the coals so that we have a flame. We clean the rest of the oven and put the pizza. We can have baking paper or directly on the oven plate. We turn the pizza in 1.5 minutes and it is ready in 3 minutes. The oven door is always open.



BREAD AND FLAUNAS

For breads and Flaunas, heat the oven until it reaches 160°C, stop adding wood and spread

the coals on the plate(base) and let it go to 180°C. Next, clean the plate (base) with a mob (mop -little water – clean the fire ash from the plate) and put the breads or Flaunas.

(Duration depending on size)



STAMNATO



2 kilos of beef or sheep cut into pieces
4 tomatoes
4 onions
4 cloves of garlic
¼ kefalotiri

1 wine glass (red wine)
1 wine glass of olive oil
1 glass of water if there is no fresh tomato
3 hours at 200°C

STUFFED CHICKEN

1 Chicken (fill it with the livers – a little kefalotyri cut in small pieces – spices, wrap it with lamb's skin)

On the bottom, small round potatoes, no water.

3 hours at 200°C



STEW

2 kg of beef or rabbit
1/5 kilo of dry onions
5 cloves of garlic
1 wine glass (red wine)
2 spoons of vinegar
2 spoons tomato paste
1 glass of olive oil
Salt, pepper, ground nutmeg
1 stick of cinnamon
2 bay leaves
No water at all
3 hours at 200°C



KLEFTIKO

3 kg lamb cut in pieces
Bay leaf and salt
Add potatoes
3 hours at 200°C



MARINATED PORK IN THE CERAMIC POT WITH POTATOES

2 kg pork leg (cut into portions)
5 pcs. garlic
10 large potatoes cut into wedges
200 gr. yellow pumpkin (cut into large squares)
2 oranges (juice)
2 lemons (juice)
1/2 fl. olive oil
1/3 fl. vinegar
1 tbsp oregano
1 strand. fresh or dry rosemary
Salt
Freshly ground pepper
2.45 hours at 200°C

YIOUVETSI

1/5 Kilo of lamb or beef
1 large onion
2 cloves of garlic
1 wine glass of tomato juice
1 wine glass of olive oil
Salt Pepper
After baking, add 5 glasses of hot water and 1 package of orzo pasta
3 hours at 200°C



TAS KABAB

3 kilos of beef or lamb/rib
4 ripe diced tomatoes
1 Large Onion
4 Peppers Chopped
2 Cloves Garlic Chopped
Pepper, Nutmeg
2 bay leaves
1 Glass of Olive Oil
2 Spoons of Chopped Parsley
No water at all
3 Hours At 200°C

