

SUBMITTED BY
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★ ★ ★ ★ ★
Keine Stimmen

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

Weitere Informationen

Categories
Technology and outdoor activities

Tags
Baking
DIY
Fire
Instructions
Recipe

Age
13–16 years
from the age of 16

Number of participants
1–20

Bible
This information is missing.

Duration
No data available.

Terrain / surroundings
Not specified

Material
Almost effortless

File download
No file downloads

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