Mauro & Bari from Trattoria All'Angelo presents:



Course for self-construction of a raw earth oven

Build a real wood-fired oven to cook pizzas, focaccias, bread, etc. using the soil from your garden! It is possible and guite simple. The Celts and Etruscans did it and they still do it today in South America, Asia and Africa. We will learn the steps necessary to create natural, robust and long-lasting ovens:

- 1. Know your soil: each soil contains a variable part of clay, sand and silt; with a few simple tests you can understand the composition and correct it to make it suitable for construction.
- **2. Build the cooking surface** in terracotta or refractory bricks.
- 3. Learn two or three techniques to make the dome using your hands and feet to mix the clay.

4. Furthermore, the earth lends itself very well to being finished with soft or classic shapes, playing with natural earth colours.



Weekly baking will be illustrated. With just 1 load of wood, depending on the temperature and its slow decrease, you will bake pizza, focaccia, cakes, biscuits, bread (for a total of 20-30 lbs) you can even dry fruit.

Date: Monday 19 - Tuesday 20 May 2025 from 9:30am to around 6pm.

Where: Trattoria All'Angelo; Via dell'Angelo, 105 Piovene R. VI

Cost: 130 € per participant

Registration: Mauro WhatsApp: 348 654 3273 - tel: 0445 651181 - info@trattoria-allangelo.it

Per technical information, no registration, www.passileggerisullaterra.it

Bring Clothes and shoes to get dirty, a bucket, a trowel and a hammer.

For lunches: those who want can bring a specialty from their area (a cake, a focaccia etc.) something will be offered by the "house". For Sunday you can also bring raw dough, ingredients or dishes that we will cook in the oven for a snack. **Accommodation**: Pinch your tent for Free. 2 Rooms available for a total of 8 beds, shared bathroom, at the discounted cost of 10 euros per person. Camper Van: one pitch, free.

How to arrive: https://maps.app.goo.gl/a9cFWiBzkzVvgoum6

