

ChowBella

Fire Up The Flavour

Slow Roasts, Breads, Pizzas, Steaks, Chicken ...
you name it!



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Thank you....

Dear Valued Customer,

We are beyond thrilled to have you as a part of our ChowBella family! Your recent purchase of one of our exceptional pizza ovens warms our hearts and fuels our passion for crafting the finest culinary experiences.

At ChowBella, we don't just sell pizza ovens, we create moments of joy, togetherness, and delectable flavours that transcend the ordinary. Your choice to support local not only empowers us but also strengthens the very fabric of our community. With each oven we deliver, we're delivering a piece of our dedication to quality and your love for good food. As you embark on your culinary journey with our pizza oven, we want you to know that we're here for you every step of the way. Whether you're a seasoned chef or a cooking enthusiast, our ovens are designed to make your cooking experience exceptional. We believe that every meal prepared with our ovens is an opportunity to create lasting memories, savouring the flavours and sharing moments that matter most.

Thank you for entrusting ChowBella with a place in your home and your heart. We are committed to exceeding your expectations and delivering a level of service that matches the excellence of our products. May your kitchen be filled with laughter, the aroma of delicious pizzas, and the warmth of shared meals. Here's to countless gatherings, celebrations, and slices enjoyed with friends and family.

Warmest Regards,

David





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How to setup your *ChowBella* Pizza Oven....

Your pizza oven will arrive crated and secured to the base of the crate to ensure it gets to you without any damage. Remove the top lid and then 4 side panels to gain access to the pizza oven. Remove chimney, cowl and any accessories that came with the oven. Make sure to look inside the oven as some items are placed here during transport. Next up you can loosen and slide out the 4 anchoring rods that keep the oven secured to the base of the crate. A star screw driver will do the job. In the oven you would have found 4 black poles – 50cm in length. Slide each of these poles into the 4 holes on the base of the oven with about 20cm sticking out for your hand to grab. Then lift the oven with either 2 or 4 people to carry and place on the surface where your oven is going to be positioned.

If you are needing to get your oven through a narrow doorway you can turn it on its side to make it fit through. We suggest contacting David directly for a few additional tips if you are needing to go this route as the oven needs to be handled correctly to avoid any damage.

Time to FIRE up *the Flavour*....



ChowBella ovens are made with the highest quality insulation material, along with our great design, this results in very little thermal loss. This means your new oven will heat up extremely quickly and require very little wood to get to operating temperature compared to other pizza ovens on the market.

We suggest using 4 medium sized pieces of wood, plus a few fire starter pieces of wood to get your fire going. If you build to big a fire you will see flames pulling towards the front of the oven and pulling up the smoke chamber. This is not good as it will result in heat loss up the chimney and could result in some minor hairline cracks along the top neck of the oven due to the expansion of the metal chimney. We suggest lighting your fire at the 3 o'clock or 9 o'clock position. This will allow the flames to roll over the top of the oven and result in maximum heat absorption for the oven dome and floor.

We always say 'The best wood for your oven is dry wood'. We like using blue gum ourselves but Namibian Hardwood is also great, especially for slow roasts. When cooking pizza's we suggest a floor temperature of 300 degrees Celsius and an inside temperature of 450 degrees Celsius. This will allow your pizza's to cook quickly and get a nice crispy crust. The use of small fire starters is a great idea whilst cooking pizza's as this creates nice flames inside the dome which adds to the magic of melting the cheese just right.



How you can get the best from your *ChewBella Pizza Oven*....

Keeping your oven floor clean is important to ensure no bad flavours get transferred to your pizza bases. The good news is, keeping the floor clean is super easy. After you are done cooking always spread the coals over and dirty or fatty areas of the brick floor. The heat from the coals will self-clean the oven floor and leave it clean and ready for the next time you use the oven, simply clean the ash away once it has cooled down and the floor will be clean. During pizza making excess flour can blacken on the floor of the oven and result in a bitter flavour transfer, to prevent this just apply a wet rag to the end of a coal scrapper and wipe away the blackened burnt flour before cooking more pizzas.

Food is better --- from the Oven.....



My wife Megan is a serious foodie and I love cooking any type of food if fire is involved.

We use our pizza oven weekly for family meals and also every social event with friends and family now involves something delicious being made in the pizza oven.

Cooking around a fire of any sort just creates a perfect social setting and kids love the thrill of getting to make their own pizzas.

Over the years we have made countless dishes in our oven, here are our top 5 favourites, that we suggest you try.



Flat Bread

Ingredients:

- Bread dough (Store bought – because it's easier :P)
- Plain flour (For sprinkling on countertop)
- Olive Oil
- Garlic
- Feta
- Herbs of your choice

A bowl of hummus with olive oil and herbs, and a flatbread topped with herbs and olive oil, resting on a wooden board.

Our Flat Bread Recipe

Instructions:

- Fire-up your ChowBella pizza oven
- Sprinkle some flour onto your workspace/countertop
- Roll out about a fist size of bread dough – the rolled out piece should be oval and easily fit onto your pizza peel.
- Drizzle with olive oil
- Rub on some garlic – as much or as little as your heart desires
- Add a couple cubes of feta
- Slide your bread onto your pizza peel and bake your bread in your oven until it puffs up
- *Keep an eye on it – it will be quick





The most delicious **Potatoes**

Ingredients:

- 1 kg baby potatoes
- ½ kg peeled baby onions or regular onions peeled & chopped in half
- 1 bulb garlic
- ½ cup Olive oil
- Couple knobs of butter
- Salt and pepper to taste



Potatoes Recipe

Instructions:

- Fire up your ChowBella pizza oven
- Par cook your potatoes, onions and garlic in a big pot of water until potatoes just start to soften but are still firm.
- Strain mixture and place in Oven proof dish (we recommend metal baking dishes as they handle the heat of the pizza oven well)
- Drizzle the olive oil over the mixture
- Place the knobs of butter around.
- Sprinkle with salt and pepper.
- Put into the ChowBella pizza oven when there are still flames as this will caramelise the onions and add a delicious Smokey flavour to the dish.
- Mix the potatoes every now and then to ensure the tops don't burn.
- After about 15 minutes, cover the dish and leave on the side near the entrance of the pizza oven until ready to serve.





Chicken wings worth the mess!

These chicken wings take a little time to prep, but it's worth the effort and will have you, and your guests, licking their fingers and plates.

Ingredients:

- 2 cups tomato sauce
- 2 cups chutney
- 1 cup honey
- ¼ cup Worcestershire sauce
- 2 cups barbeque sauce (any brand)
- 48 chicken wings



Chicken wings Recipe

Instructions:

- *Preferably the day before or at least 12 hours before you want to eat your chicken wings
- Pre-cook your wings by boiling them in a pot of water for about 20 minutes.
- While the wings are cooking mix together all 'wet' ingredients for the marinade
- Drain the chicken wings and immediately pour marinade over.
- Let cool and place in fridge until you are ready to FIRE UP your ChowBella Pizza oven.
- When your ChowBella Pizza Oven has been fired up and the coals are ready...
- Place the chicken wings into oven dish *we recommend a metal dish
- Place into ChowBella pizza oven and keep turning regularly
- *Because the chicken is already cooked you are just wanting to crisp up the skin and get a char on the marinade – it should take about 5-10 minutes – depending on the heat of the oven





Apple Pie Pizza

Ingredients:

- Pizza Dough/Pizza Base
- 1 tin Apple Pie Slices
- 1 cup Brown Sugar
- 1 teaspoon cinnamon
- 250ml fresh cream
- ¼ teaspoon vanilla essence



Apple Pie Pizza Recipe

Instructions:

- Fire up your ChowBella pizza Oven
- Roll out your dough (if that's what you using) to a medium size pizza
- Whip the cream and add the vanilla essence (Keep this for later)
- Place apple slices in a circular pattern starting on the inside out – because it looks pretty – or do it however you want to :P
- Mix the cinnamon and brown sugar together and sprinkle the over the top of the apple slices
- Slide the pizza onto the pizza peel and place in the pizza oven for about 60 – 90 seconds.
- Serve with the vanilla whipped cream





Ridiculously Sweet Dessert Pizza

Ingredients:

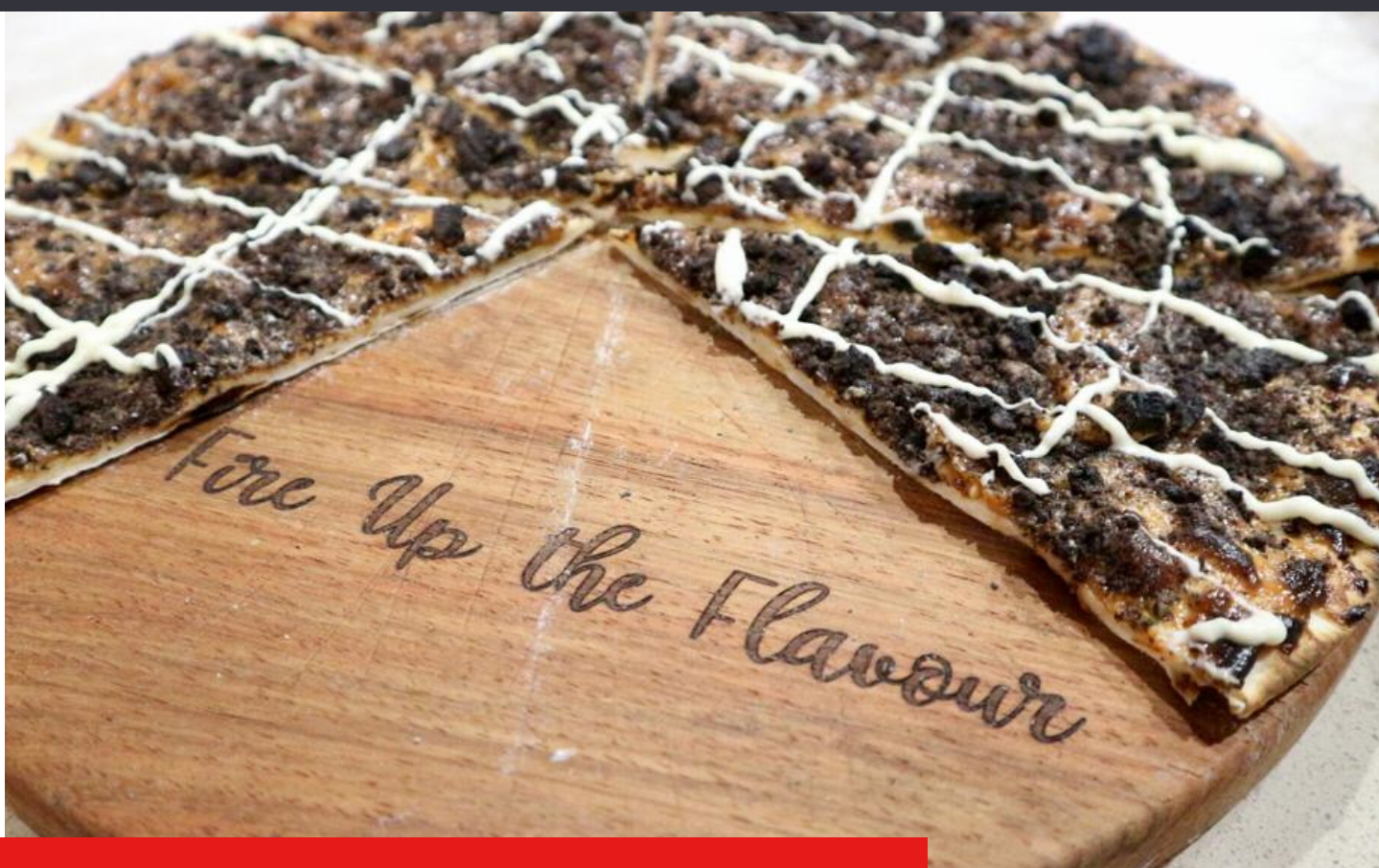
- 1 tin caramel
- 1 packet oreos – Smashed up
- 250ml fresh cream
- Pizza dough/ Pizza base



Our Dessert Pizza Recipe

Instructions:

- Fire up your ChowBella pizza Oven
- Roll out your dough (if that's what you using) to a medium size pizza
- Spread the caramel over the base – as much or as little as you would desire
- Sprinkle the crushed Oreo over the top
- Whip the cream (Keep this for later)
- Slide the pizza onto the pizza peel and place in the pizza oven for about 60 – 90 seconds.
- Serve with the whipped cream





Thank you....

socials



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