

How-To Build a Bread Oven

A step by step guide

Make your bread rolls and leave to prove



Dip the bricks into slip to act as mortar



Create a brick base to the oven then build up the sides



Then create a roof with a concrete slab, remember to leave a gap for the chimney



Mix plenty of mud to a workable consistency



Cover the bread oven with mud



Let your creativity go wild when you decorate your oven !



Slowly build up a fire inside the oven, allowing it to dry out as you go

Quickly put your rolls in while the oven is still hot



The bread will bake in the heat of the cooling oven



Once the oven structure is good and hot rake out the ashes of your fire