



EXTERNAL AFFAIRS  
with Tim Goom

# Pizza El Fresco!

The weather has been a little unpredictable throughout the country so far this summer but February is often the most settled of the summer months, providing plenty more opportunities for outdoor entertaining. Just last night we had a spontaneous gathering with friends, where a huge number of pizzas were cooked to perfection using a wood-fired Maximus Prime and it reminded me what a wonderful focal point pizza ovens are for entertaining.

Pizza ovens have skyrocketed in popularity in recent years and provide a unique addition to the outdoor dining experience. Wood-fired ovens have been present since the dawn of civilisation, and the perfectly preserved ovens from the ruins of Pompeii are not so differently designed from the brick pizza ovens popping up in many backyards across Canterbury.

## Versatile

Pizza ovens are fantastic at churning out perfectly crispy pizzas in mere minutes, making it an ideal way to efficiently cater for large numbers. It also becomes a very socially interactive way of food preparation, with minimal dishes to wash afterwards. Everyone from old to young, can be involved in building their perfect pizza, side by side. Another huge advantage of a pizza oven is its versatility, in addition to pizza, bread can be baked, vegetables roasted and large cuts of meat slow-cooked as embers die down, all infused with a lovely smoky flavour. Pretty much anything you can do in a conventional indoor oven, you can do in a pizza oven. Guests with specific dietary requirements can be catered for with greater ease than with the traditional 'meat on the BBQ' gathering. Your vegetarian and vegan friends won't be relegated to the salad and bread-only option nearly so swiftly! A pizza cooked in a wood-fired pizza oven also retains more nutrients and antioxidants due to the faster cooking time as well as enhanced flavour- the delicious smokiness is impossible to replicate.



## Year-round

The warmth emanating from a wood-fired pizza oven extends the use of your outdoor area throughout the chilly months by providing a wonderful heat source. The ambience created by a 'real fire' will draw guests in and create a cosy convivial atmosphere.

## Aesthetics

Many ovens are stand-alone, meaning they can be easily incorporated into an existing established outdoor space. However, there are also options which can be included in an outdoor kitchen design to create a seamless visual impact. There is a vast array of designs to suit every style, budget and landscape. From the old-world feel of a brick-domed traditional pizza oven to a bespoke modern concrete shuttered oven or an easily movable sleek steel oven (such as the locally made Flaxton Fire a firm favourite of our team), the options are endless.

## A focal point

A pizza oven creates a focal point in your outdoor space but its benefits are not limited to your own home. At your bach or holiday home, the ritual of lighting the fire in the oven and prepping the pizza toppings will help you hit 'relax mode'. For those who rent out their bach on a site such as Book-a-bach, a pizza oven is a feature which can distinguish their property from others. In a commercial setting, a pizza oven in the workplace provides a great alternative to after works drinks inside the office.

**Wood-fired pizza ovens offer so much more than creating perfect pizzas for your family and friends. Call the team at Goom Landscapes today to discuss the best pizza oven for your needs and property. Phone 0800 466 657**

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