

Spice Brick Oven Kitchen: Why Brick Oven Pizza Is the Best

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Pizza is loved all over the world. Some buy it frozen. Some have it delivered hot to their front door, and others go out to their traditional pizza place and enjoy having it made for them.

But for those who want a pizza experience like no other, they will have to leave the ordinary behind and try the best brick oven pizza.

“The ‘primitive’ ambience of fire, food and warmth, coupled with the ‘theater’ of a wood-fired oven, cannot be duplicated by gas or electric ovens. People will always have a special affection for a [true wood-fired oven](#) experience,” says Floyd McCalmont of Pig Iron Pizza Ovens.

Wood-Stone-Brick Pizza Oven

Stone hearth ovens have been around for a thousand years. They have been made of different materials and have had different names, but they all have some commonalities:

- Dome or “beehive” top
- Heat retention
- Open cooking flame

Wood-burning ovens are becoming more popular in our modern world. They are bringing back some natural simplicity, and they fit in with the green technology trend. Wood is economical; it is the cheapest form of combustible energy.

Cooking Time

Because of the design and the intense heat of the brick oven, the pizzas cook very quickly. It takes approximately two to three minutes for the pizza to cook, which is great for hungry customers. Once the oven has been fired up and heated through, the hot bricks hold the temperature well. This enables many pizzas to be cooked, just adding more wood as necessary.

Perfect Crust

The temperature for baking the crust could be anywhere between 570 and 660 degrees Fahrenheit. The handcrafted crust of the pizza is crisped on the outside, preventing any moisture that could make the crust soggy. The brick oven pizza crust is soft and chewy, with an extra flavor dimension due to the wood used. With the crispness on the outside and the softness on the inside, you can just pick up a slice and eat — no plate needed.

The Toppings

The intense heat of the brick oven immediately captures the natural flavors, locking in the freshness. The vegetable toppings are crispier due to the heated air flow that seals in the flavors. The even heat distribution and rapid cooking time retains the nutritional value in the vegetables, making them tastier and healthier at the same time.

The brilliance of the open flame radiates the stored heat and creates a cooking chamber that caramelizes the natural sugars in the food. These unique flavors cannot be obtained by slow cooking in a gas or electric oven.

Customer Appeal

The enticing aroma from the open hearth stirs the anticipation of the first bite. Customers today are picking foods with that homemade touch and a “true wood-fired oven experience.”

What makes brick oven pizza the best? Everything about it.