



BAKING EMPORIUM

WEST CORK

- WOOD FIRED BREAD -

What is Wood Fired Bread?

From at least the Neolithic period to the nineteenth-century, loaf breads were baked in wood fired ovens.

The walls of the oven store heat from a fire built within the oven chamber. After the fire has sufficiently heated the walls of the oven all embers and ash are swept out of the oven. The air within the oven is thus heated by the heat given off by the oven walls as they cool. This means that bread is baked in an oven that is always getting cooler. This is called baking in a “falling oven.”

The loaves are hand formed, risen slowly to the peak of their flavour, slid from the wooden peels into the hearth and baked to perfection.

Oven Steam

The unique quality of bread baked in a wood fired oven comes from the steam that builds up in the oven from the water held by full load of bread. By having the bread baked in a highly humid atmosphere a deep and wonderful crust can be formed, which is one of the foremost features of wood-oven baked bread. This incredible crust also helps retain all those delicious flavours inside the bread

These breads don't just look artisan, they are artisan and each recipe is created specifically and authentically for use in the WFO. It is the Baking Emporium's goal to reintroduce the pure, fresh, complex tastes, and tantalizing aroma of heritage recipes and only a wood-fired oven is capable of giving those characteristics.

Where can I get your bread?

All our breads are available at our Framers' Markets in Co. Cork. For full listings, times and locations please see the website for more details. <http://www.bakingemporiumltd.com/farmersmarkets.html>