

# Lamorinda OUR HOMES

Lamorinda Weekly Volume 03 Issue 25 Wednesday, February 17, 2010

## Extreme Pizza Party

By Susie Iventosch



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Maggie and Jack Keough have fun preparing pizza

Photos Doug Kohler

It's not every day you see a traditional wood-burning pizza oven in the suburban family kitchen. And, though it did not top the list of bells and whistles Katy and Mike Keough of Moraga expected to install in their newly remodeled kitchen, they're sure glad they did!

"It's been really fun," said Katy. "Everybody gets involved in the process and the kids have fun making their own pizzas."

Mike and Katy, who both enjoy cooking, have discovered that not only

can they cook pizza in the oven, but as the fire cools, the residual heat provides the perfect environment for slow-cooking beef brisket, short ribs or pot roast.

The pizza oven, heated by hard wood such as oak, heats up to 800°F in about 1.5 hours, and can cook a pizza in as little as 2-3 minutes, depending upon the thickness of the crust. The Keoughs have served pizza to a gathering as large as 40 people since getting their new pizza oven.

"We still have a lot of learning to do," Katy pointed out. "We're just get-

ting our feet wet, but would love to learn how to make breads and croissants in this oven."

According to Mike, the house had a massive, two-sided brick fireplace between the family and living rooms that didn't really serve much purpose.

"The few times we lit it, it did not throw off any heat," Mike said.

They were in a quandary, reluctant to dismantle the chimney only to leave a big hole in the roof and added costs in its wake, until Katy's cousin, a builder and draftsman, said, "You guys

should just fill that thing with fire bricks and cook pizzas in it!"

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