

# Sandra B. Pizza Oven Guide

#Northandbeyond #SandraBpizza



## What to Bring

- Matches or a lighter
- Firelighters (many)
- Firewood
- An Axe or something to cut wood
- Pizza dough from supermarkets
- Pizza toppings
- Spatula to remove the pizza from the tray
- Oil for the tray
- Knife to cut the pizza
- Herbs and spices
- Beer

(There is a pizza tray there at the oven to use as well as a pizza tray scoop. Please leave these at the oven weighted down with a rock when you are finished. )

## Getting started

This is the **location** for the North and beyond Sandra B pizza Oven:

<https://goo.gl/maps/HTQMeEp69jGWcmUD8>

GPS coordinates are: **69.618873, 18.245559.**

It's on on the Island just outside Tromso called "Kvaløya"

You need to arrive prepared as up here in the north, fallen wood for burning is more often than not too wet to burn properly or hot enough. You can buy bags of firewood from

-CircleK petrol station in Tromso here: <https://goo.gl/maps/9KykqVYXhBvFvaEu5>

Or from

-Best Petrol station on Kvaloya (its enroute and I think the wood here is better) here:

<https://goo.gl/maps/DQtje4qXQJBFC7Um8>

### **Starting the oven**

- Once you arrive at the location, We suggest you start with heating the oven, Build a very hot fire under the oven and let it heat right up for about 30 minutes or so. You will need to have enough heat to heat the oven bricks and the stones on the outside, maybe top up the fire with wood a few times if necessary. There is a door you can place in front of the fire to create a nice draft and make the wood burn more efficiently and also to control the heat a little.
- After this first fire has died down and you are left with just a pile of hot embers you can check the temperature of the oven part with your hand (feeling the air inside NOT the stone haha).
- While the initial fire is burning prepare your pizza and topping. Or cakes or bread. Be creative!
- When you put the pizza in the oven you may want to add a single log to the hot coals to keep the heat in while cooking but not build more heat.
- Add the pizza to the oven a little toward the front or the back will burn before the front of the pizza is cooked. Check the pizza often and rotate it each time. It should take about 15 to 20 mins to cook the pizza.
- The bottom of the pizza should be golden and crispy.... Enjoy... Oh I'm getting hungry for pizza just writing this.

### **Consider others and site ethics**

**Please leave the site cleaner than you found it. Take all rubbish with you.**

Leave the pizza tray and tools clean for the next people.

Make sure that the fire door and pizza shovel are weighted down with the large stone so they dont blow away.

Make sure that the fire is completely extinguished before leaving the site.

If you have extra wood you don't want to take with you you can leave it piled next to the oven for the next people.

We hope that you enjoy the campsite and manage to cook yourselves some incredible pizzas, breads, pies and cakes. You can share your pictures and recipes with others using the hashtags and we hope you will do so.

**#northandbeyond**

**#SandraBpizza**

**#SandraB**

**#shipwreckpizzaoven**

Happy travels, Vanlife and camping.

North and Beyond Team,

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