



“HAVE NOTHING IN YOUR HOUSE  
THAT YOU DO NOT KNOW TO BE USEFUL,  
OR BELIEVE TO BE BEAUTIFUL”

WILLIAM MORRIS

## INTRODUCTION

Memories are part of what makes life special. Spending time with family and friends. Lazy summer afternoons. The hedonistic aroma of wood-fired cooking making us all feel a little tipsy. These are all memories we'll treasure in the years to come.

Our passion is to revive the spirit of the 19th century Arts & Crafts movement, by bringing hand-crafted traditions back and taking them outside. As well as building beautiful homes, we build stunning garden kitchens & outdoor living spaces.

From providing a small, hand-built pizza oven to designing and building a full garden kitchen with all soft furnishings and lighting, we can accommodate all your outdoor needs. Choose from pizza ovens in either brick, render or tiled finishes, Argentinian Parrilla grills and Asado crosses - all offering wood-fired cooking at its very best. In addition, we manufacture unique cabinets, worktops, furniture, fire-pits and accessories. Our products are totally bespoke, hand-built. Using natural and locally-sourced materials wherever possible, we are able to create a style to suit each client. From rustic Mediterranean through to high finish, modern designs.

Our mission is to deliver the highest possible levels of service. We're here to ensure you have an experience that is second to none.











## GARDEN KITCHENS & OUTDOOR SPACES

In modern day living the kitchen is the hub of the house, where everyone wants to be. Imagine being able to enjoy that atmosphere in your garden with your own outdoor kitchen and living space. Picture your family and friends, sipping a glass of wine, relaxing on a beautiful corner bench, keeping warm next to the fire-pit, whilst watching you cook amazing food in your pizza oven. Or possibly around a more formal, hand-made elm dinner table with a roof covering to shade you from the sun. Why not add a Parrilla grill to cook the best tasting steaks in the world and a show stopping Asado cross to cook a full lamb when entertaining 20 or more guests. Add full landscaping, moodul walling, lighting, planters and soft furnishings for the full ultimate outdoor living space.

We are the only outdoor kitchen company in the UK that offers a totally bespoke, custom-made service from initial design through to full installation.











## PIZZA OVENS THAT TOP ALL EXPECTATIONS

There are no gimmicks with our range of pizza ovens. They are simply hand-built and hand-cut to your specification. You have the choice of brick, render or mosaic-style tiling and we can match the style to your own setting – whether domestic or commercial.

We visit you to discuss all options available, including whether you want the oven to be static or mobile, and offer advice and consultation as part of the package. It's our way of taking the stress out of choosing the design of your outdoor kitchen.

Because we build off-site, there's minimal disruption. And once your oven is installed, we're committed to the highest levels of support and service. We'll give you a full demonstration of how to use your kitchen and even come and cook with you. We'll also show you how to manage and maintain your new oven. Check out our recipes in the back of this brochure to inspire your first cook-out.











## ARGENTINIAN PARRILLA GRILL

Our handmade, bespoke Argentine **Parrillas** are for serious barbecuing – taking the art of outdoor cooking to a whole new level. The **Parrilla** is built for cooking perfection with total heat control but in the traditional manner. Wood-fired cooking for the best smokey flavour.

This is by far the best way to cook serious steaks, as well as all kinds of fish and vegetables too.











## ASADO CROSS

To continue the authentic gaucho theme, we've created a refined, robust version of the traditional Asado cross used by cowboys in the plains of Patagonia. A great focal point for cooking with family and friends, while maybe sharing a bottle (or two) of Malbec!











## KITCHEN UNITS, TABLES & SEATING

Our outdoor furniture is bespoke. You can choose the modular units that best suit your venue, garden or outdoor space, with a choice of finishes that include natural wood, charred wood or white ash.

## WORKTOPS & CHILLERS

Worktops are available in a range of materials: wood, polished concrete and granite. Why not add a drinks chiller set in polished concrete? Ideal to serve ice cold drinks straight from your outdoor kitchen.











## ROOF COVERINGS

Weather isn't always predictable. When the day is hotter than you expected or a heavy shower comes along, it's good to know that you and your guests are protected with one of our roof coverings. Working from a timber-frame structure, we can supply any of the following options:

- Warm rum-shack style finish
- Traditional barn-tiled roof
- Pergola with willow roof
- Modern shade sail











## ACCESSORIES

- paddles
- pizza peels
- butcher's blocks
- shelving
- chopping boards
- fire gloves
- logs
- knives
- pottery







## FIRE-PITS

Our handmade outdoor steel wood burning/charcoal fire-pits are the ideal addition to your garden and outdoor living space. Made from quality steel in a sturdy construction guarantees their longevity. Suitable for your garden, patio gatherings, giving you functional and attractive outdoor heating.

### FEATURES:

- Durable fire-pits in either masonry or steel construction with an optional Corten rusted finish
- Can be designed to your specifications making each one a unique creation
- Creates a warm and soothing environment
- Poker tools can be used for stoking fire logs
- Versatile use and ideal for any event no matter how big or intimate







## PLANTERS

Our bespoke planters can be crafted in any material, size, design and finish to enhance your outdoor space. Whether you choose to plant with edible plants, herbs, grasses or flowers, they create a natural boundary between your kitchen space and the rest of the garden.

PLANTERS ARE AVAILABLE IN:

- Corten rusted steel
- Modul walling
- Stacked slate
- Stone

We can supply all these with edible plants.







## WHAT OUR CLIENTS SAY ABOUT US

"The ambiance the Asado and Parrilla create is something very special. A relaxed atmosphere with the gentle aroma of dinner cooking slowly is unique. And being able to offer midnight pizzas just tops off an evening. I have some very inventive chefs, happy clients and guests. Working with James and his team has been a pleasure." Martin Sherry - Lains Barn

"I was so pleased I asked James and the team to build me a pizza oven. It has transformed my garden to an extension of my home. I can now easily feed more people and my neighbours love the pizzas they are often handed over the wall." Rebecca

"We are thrilled with our outdoor kitchen and pizza ovens built by James and the team. The weather here in Ibiza is so wonderful, it made so much sense to make great use of the outdoor space. It was the best decision we could have made." Tim & Emma

"Being able to offer our customers something extra special has positively impacted on my business turnover. News travels very fast when you have something as special as we do. Customers travel from far and wide. Nothing was out of the question during the entire process." Sam Plant - The Blowing Stone

"We are very pleased with our new outdoor kitchen and pizza ovens. Pilkington Ovens did a great job from start to finish backed by a great team led and managed by James. I highly recommend their services." Ade & Claire























# PIZZA OVEN RECIPES

## CLASSIC PIZZA DOUGH

This fail-safe homemade pizza dough recipe is the only one you will ever need. We think it is best made by hand but you could use a stand mixer.

MAKES - 8 PIZZA BASES

### YOU WILL NEED

- 400g strong white flour - Caputo is best
- 200g polenta
- 1 tsp. salt
- 1/2 tsp. garlic granules
- 1 pint of lukewarm water
- A good pinch white caster sugar
- 7g sachet of fast-action dry yeast

### PIZZA OVEN PREP/NOTES

Light the pizza oven 2 hours before use and build the heat to 350 degrees

### METHOD

In a mixing bowl combine the flour, polenta (save some for dusting a work surface to knead the dough), salt and garlic granules, working on a clean surface pour out the dry ingredients and make a well in the centre.

In a jug combine the water, caster sugar and yeast and leave to sit for 10 minutes. Once bubbles start to appear in the water/yeast mixture, slowly add the mixture into the flour well and mix thoroughly to produce a loose dough.

Once the dough is mixed evenly, dust a clean surface with polenta and knead the dough for 10 minutes. Invest as much kneading as possible to get the best result.

Transfer into a clean, oiled mixing bowl, cover with cling-film and leave overnight in a cool dry place.

One hour before you are ready to prepare your pizzas, knead the dough for another 10 minutes, cut into 8 equal size portions, dust with polenta and leave aside until ready to use.

The best method for creating the pizza base is to stretch it out by hand in circles to achieve a nice, thin airy base approximately 9" in diameter.

If you fancy stepping it up a notch, add a sour dough twist. Replace the yeast with a good aged sour-dough starter (yeast alternative).





## PIZZA OVEN RECIPES CONT...

### CLASSIC MARGARITA

MAKES - ENOUGH FOR 8 PIZZAS

#### FOR TOMATO SAUCE

##### YOU WILL NEED

2 tins of plum tomatoes (Mutti San Marzano)

Pinch of salt and pepper

1 tbsp. of olive oil

#### METHOD

In a medium bowl add the plum tomatoes, dried oregano, dried basil, salt and olive oil then crush with your hands to combine.

#### FOR MARGARITA TOPPING

##### YOU WILL NEED

Mozzarella

Fresh basil leaves

Olive oil to drizzle

#### METHOD

Tear mozzarella over the tomato sauce, add some basil leaves and drizzle with olive oil.





## PIZZA OVEN RECIPES CONT...

### PRAWN/GAMBAS PIL PIL

#### YOU WILL NEED

Raw tiger prawns (30 approximately)  
Beech, oak or apple log and a bucket of water (pre-soak for 24 hours)

#### FOR THE MARINADE

5 cloves of garlic  
Fresh parsley  
1 onion finely chopped  
2 un-waxed lemons, zested & chopped in half  
1 fresh chilli - finely chopped  
Pimentón (smoked paprika) to taste  
Whole bottle of quality white wine  
Glug of extra virgin olive oil  
Salt and freshly ground black pepper  
1 tsp. white caster sugar  
1 large crusty loaf - for dipping

SERVES - 6-8 PEOPLE

#### PIZZA OVEN PREP/NOTES

Establish a fire and heat the pizza oven to at least 350 degrees.

#### METHOD

For the marinade, chop and combine the ingredients into a pot or dish including the zested lemon halves. Add the prawns and marinate in the fridge for 24 hours. Preheat a roasting tray in the pizza oven for 15 minutes until smoking hot.

Now put the soaked log into the pizza oven embers to generate extra heat and humidity but most importantly, smoke to infuse the most aromatic intense wood-fired flavour.

Pour prawns and all the marinade into the hot roasting tray for fast intense cooking. Cook for 7 to 10 minutes rotating the tray 180 degrees halfway through. Cook until the prawns are pink and the alcohol has burnt off.

Serve with the crusty loaf to soak up the aromatic juices.





## PIZZA OVEN RECIPES CONT...

### PIGS CHEEKS

#### YOU WILL NEED

8 pigs cheeks

#### FOR THE MARINADE

Glug of extra virgin olive oil

1 tbsp. red wine vinegar

Dried Pimentón smoked paprika

1 onion finely chopped

5 cloves of garlic, chopped

Good glug of Manzanilla or Tio Pepe Sherry

Pinch of dried oregano or thyme

Salt and freshly ground black pepper

Handful of black olives and flaked almonds

SERVES - 6-8 PEOPLE

#### PIZZA OVEN PREP/NOTES

This dish is best cooked slowly overnight after your oven has been used for its main cooking.

#### METHOD

For the marinade, chop and combine ingredients into a pot or dish add pigs cheeks and marinate in the fridge for 3 hours.

After the main pizza course once the fire has died down with not too much flame, place the pigs cheeks in a traditional Spanish terracotta pot or roasting tray with all the marinade, shut the door and go to bed ready to wake up to the perfect lunch the next day.





# PARRILLA RECIPES

## STEAK WITH CHIMICHURRI

SERVES - 6-8 PEOPLE

### YOU WILL NEED

#### FOR THE STEAK

Salt and black pepper, enough to rub and cover entire steak

3 tbsp. of Dijon mustard

Glug of extra virgin olive oil

Cap of rump - Source a high quality butcher and make friends because most butchers do not like to cut the cap off the rump. The cap is categorically the most tender cut of meat and is a very closely guarded secret that not many know about. This cut of meat should only be cooked medium rare, as it is not suitable as well-done meat.

#### FOR THE CHIMICHURRI SALSA

2 bunches of fresh parsley (use leaves only)

2 sprigs of fresh thyme (use leaves only)

1 large onion roughly chopped

4 freshly garlic cloves

1 medium hot fresh chilli - finely chopped

1 tbsp. red wine vinegar

Juice of 1 fresh lemon

200ml of extra virgin olive oil

Salt and freshly ground black pepper

### PARRILLA GRILL PREPARATION

Establish a roaring fire then lower empty grill directly onto the fire for 15 minutes. The grill needs to be red hot prior to putting any meat on it to ensure a quick charring of the outside of the meat.

### METHOD FOR THE STEAK

Remove from the fridge 2 hours prior to cooking. Combine salt, pepper, Dijon mustard & olive oil & generously coat and rub the meat and leave for at least 30 minutes before cooking.

Once your Parrilla is prepped, the cap needs heavy charring on all sides which will take about 20 minutes. Then raise the grill height to 12" above the embers to allow the meat to cook for a further 30 minutes, turning halfway through. Remove the meat from the Parrilla, and leave to rest for about 40 minutes to an hour.

Tastes great with Chimichurri salsa, homemade béarnaise or marrowbone red wine reduction (see our sauce recipes).

### METHOD FOR THE CHIMICHURRI SALSA

Combine all of the ingredients in a pestle and mortar ahead of time to infuse flavours.





## PARRILLA RECIPES CONT...

### LAMB WITH FETA DRESSING - PARRILLA

#### YOU WILL NEED

#### FOR THE LAMB

Butterfly leg, shoulder or leg with bone in - A local butcher should be able to provide you with a decent cut of lamb for this. We prefer a butterfly leg, shoulder or leg with the bone in.

#### FOR THE FETA DRESSING

200g full fat Greek yogurt  
200g quality full-fat feta cheese  
150g shelled pistachios - roughly chopped  
Generous glug of extra virgin olive oil

SERVES - 6-8 PEOPLE

#### PARRILLA GRILL PREPARATION

Establish a roaring fire then lower the empty grill directly onto the fire for 15 minutes. The grill needs to be red hot prior to putting any meat on it to ensure a quick charring of the outside of the meat.

#### METHOD FOR THE LAMB

Gently place the lamb onto the grill and char both sides for approximately 5 minutes per side. Raise the grill 10" to 12" away from the embers for a slow gentle cooking heat. This style of cooking allows the lamb to rest during cooking resulting in very tender, full-flavoured perfectly cooked lamb. Remove the lamb from the Parrilla and leave to rest for 10 minutes. Slice to serve and drizzle with feta dressing.

#### METHOD FOR FETA DRESSING

Combine equal measures of Greek yogurt and crumbled feta cheese, sprinkle over chopped pistachios and drizzle with olive oil.





## SIDE DISHES RECIPES

### IBIZA POTATOES

#### YOU WILL NEED

1 kg new potatoes  
1 large onion finely chopped  
2 cloves of garlic - crushed  
Salt and freshly ground black pepper  
Sweet dried paprika  
Chopped fresh parsley to garnish  
Glug of extra virgin olive oil

#### PIZZA OVEN PREP/NOTES

Establish a fire and heat the pizza oven to about 250 degrees.

#### METHOD

Par boil new potatoes  
Finely slice the onion and rinse under water in a sieve so they do not overpower the dish.  
Place the onions in oven tray with the rest of the ingredients and place in the pizza oven until golden and cooked through.  
Give it a good mix and sprinkle over the chopped parsley to serve.

### SPANISH TOMATO SALAD

#### YOU WILL NEED

6 x beef tomatoes work perfectly  
Glug of extra virgin olive oil  
1 tbsp. red wine vinegar  
2 cloves of garlic - roughly chopped  
1 tsp. dried oregano  
Pinch of white caster sugar

#### METHOD

Finely slice the tomatoes, gently mix them in with the rest of the ingredients and serve.



# SAUCE RECIPES

## HOMEMADE BÉARNAISE

### YOU WILL NEED

125g of salted butter  
4 tbsp. red wine vinegar  
1 large onion finely chopped  
3 tbsp. chopped fresh tarragon, reserve some for garnish  
Pinch of salt  
Pinch of freshly ground black pepper  
4 free-range egg yolks  
1 tsp. fresh lemon juice

### METHOD

Clarify the butter by melting it in a small, heavy-based saucepan over a low heat. When the butter is foaming, remove the pan from the heat and leave it to stand for a few minutes so that the white solids sink to the bottom of the pan. Sieve the butter through a fine sieve and discard the solids.

Pour the vinegar into a clean saucepan. Add the shallots, chopped fresh tarragon and salt, to taste. Heat gently over a medium heat until the volume of liquid has reduced by more than half. Strain and set aside until completely cooled.

Lightly beat egg yolks. Stir the egg yolk mixture into the cooled vinegar, then add the lemon juice.

Pour the mixture into a bowl suspended over a pan of simmering water (do not allow base of the bowl to touch the water). Whisk constantly until the sauce has thickened enough to coat the back of a spoon and has increased in volume.

Remove the bowl from over the heat and slowly pour in the clarified butter in a steady stream, whisking continuously, until the mixture is thick and smooth. Season to taste, with salt and freshly ground black pepper and add a sprinkling of finely chopped fresh tarragon.

## RED WINE AND MARROWBONE REDUCTION

### YOU WILL NEED

Ask a local butcher for discarded beef bones with meat and fat. Shin or oxtail are perfect.

3 glasses of good quality red wine  
Beef stock  
Bay leaf  
Salt and freshly ground black pepper  
1 onion roughly chopped  
2 sticks of celery roughly chopped  
1 carrot roughly chopped  
8 cloves of garlic  
1 large knob of butter

### METHOD

Place 2 glasses of red wine, the bones and all other ingredients in a stew pot with a tight-fitting lid. Place in a warm pizza oven overnight. Strain liquid and discard bones and all other ingredients. Add the remaining wine to the liquid over a medium heat, reduce by half and finish by adding a large knob of butter and season with salt and pepper to taste.







