



### Artisan Wood Fired Pizza

Fired Flour is a mobile wood fired oven that specializes in catering artisan foods such as pizza, polenta and tapas. With premium ingredients from local growers, a simple but flexible menu, we provide a tasty gourmet product at an affordable price point that is one of a kind and sure to make your event memorable.

We specialize in gourmet traditional and non-traditional pizza. Our wood oven cooks with three kinds of heat: radiant, convection and indirect heat at 900 degrees that can not be duplicated in a conventional commercial oven. Pizza cooks in 90 seconds. We cook over 100 pizza per hour at events such as farmers markets, wine tastings, festivals and fundraisers.

Fired Flour uses seasonally available and locally grown ingredients. We are committed to supporting and promoting our community of local growers.



The outdoor oven creates an informal atmosphere to provide the customer the story behind the local ingredients used to prepare their food. Customers learn about the family farms, sustainable agriculture and where their food originates. The oven opens the door for direct teachable conversation between a customer, cook and farmer to discuss everything from the unique taste of the artisan cheese to the heirloom tomatoes.



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# FIRED FLOUR

## WOOD FIRED PIZZA



Fired eggplant with spinach and goat cheese

### SAMPLE MENU

- Eco Farms Spicy Italian sausage with shiitake mushrooms, heirloom tomato sauce and Celebrity Dairy Goat Cheese.
- White Cheese pizza with zucchini flowers and balsamic onion marmalade.
- Double T Farms heirloom cherry tomato tart with jalapeno goat cheese.
- Polenta with spinach and Chapel Hill Creamery artisan cheese.

