

"Hot Gastronomy": Stone Ovens and Baking Traditions in Cyclades, a look in architecture, recipes and art

Building an authentic culture & tourism connection requires a sincere appreciation of the past and an interest in its preservation. From this perspective, we examine stone ovens as exquisite examples of vernacular rural architecture in the Cyclades islands. Having been an indispensable part of every country house, their use, related tools, and processes were used in songs, proverbs and music. After decades of neglect, we rediscover the wealth of local recipes for pies, bread, rusks, meat etc, along with the necessary pottery craft. Can Cycladic stone ovens provide an inspiration for locals and tourists alike for new gastronomical delights, architectural trends and entrepreneurial ventures or are they just a nostalgic relic of the past?