

APOLLO NZ GLOBAL PRESENTS

THE OUTDOOR PIZZA OVEN COOKBOOK

Fire, dough, pizza, roasting and retained-heat cooking for EMBR wood-fired ovens.



HOW TO USE THIS BOOK

Cook the fire, not just the recipe.

A wood-fired oven changes minute by minute. The strongest results come from understanding flame, floor heat and stored heat first, then using recipes as a guide rather than a fixed script.

SAFETY FIRST

Install and operate the oven only to the instructions supplied with the exact model. Keep clearances, flue routing, fire restrictions, children, pets and combustible materials under control. Never use liquid accelerants and never shock-cool hot refractory material with water.

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Build a clean, controllable fire.

Start small, warm the flue, then add split dry wood gradually. A bright active flame and a clear ember bed give you control; an overloaded fire gives you smoke and uneven heat.

01 KINDLING

Dry kindling + solid fire starter. Keep the air path open.

02 BUILD

Add small split logs gradually. Do not smother the flame.

03 MOVE

Once established, move the fire to the side or rear to open a cooking zone.

04 MAINTAIN

Feed one small log at a time to hold flame without burying the ember bed.

ONE FIRING, MULTIPLE COOKING WINDOWS

PIZZA	ROAST	BAKE	SLOW
300-350 C	220-300 C	180-230 C	120-170 C

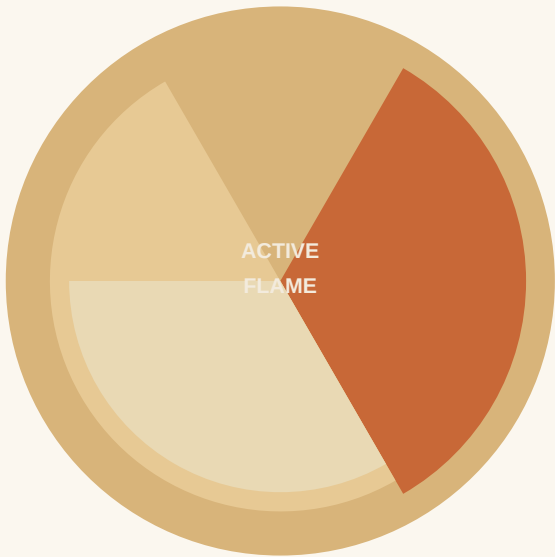
KEY IDEA

Use the hottest phase for pizza, then let the same firing move into roasting, baking and slower retained-heat cooking.

TEMPERATURE MAP

Read chamber heat and floor heat separately.

The built-in thermometer tells you general chamber conditions. An infrared thermometer tells you what the pizza floor is doing. The floor can lag behind the dome on heat-up, then cool after repeated pizzas.



HOT SIDE

Closest to the fire. Use for rapid colour and final blistering, but rotate food frequently.

WORK ZONE

Clear floor for launching and turning pizzas. Sweep loose ash away before cooking.

FALLING HEAT

After pizza service, close the cooking session with roasts, bread, vegetables or cast-iron dishes.

WORKING TEMPERATURES

300-350 C	Pizza, flatbread	Live flame + hot floor
220-300 C	Quick roasting, fish, vegetables	Reduced live fire
160-220 C	Chicken, lamb, trays	Small fire / embers
180-230 C	Bread, focaccia	Falling heat
120-170 C	Slow cooking, dessert	Retained heat

FOUNDATION RECIPE

Master pizza dough.

A flexible same-day dough for four 250 g balls. For deeper flavour, use less yeast and cold-ferment 24-48 hours.

BAKER'S FORMULA

Flour	600 g	100%
Water	390 g	65%
Fine salt	15 g	2.5%
Instant yeast	2 g	0.33%

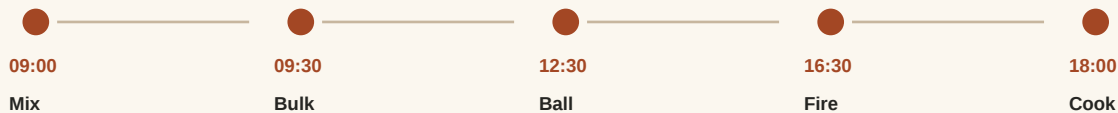
METHOD

- 01** Mix flour and most of the water until no dry flour remains. Rest 15 minutes.
- 02** Add yeast and remaining water. Mix, then add salt. Knead until smooth and elastic.
- 03** Bulk-ferment covered until visibly aerated and roughly 50-75% larger.
- 04** Divide into four 250 g balls. Tighten gently, cover and proof until relaxed and extensible.
- 05** Open by hand. Keep a thicker rim and avoid rolling pins, which squeeze out the gas.

DOUGH CONTROL

If the dough snaps back, it needs more rest. If it spreads and tears, it may be over-proofed or too warm. Flour, room temperature and fermentation time all change the result.

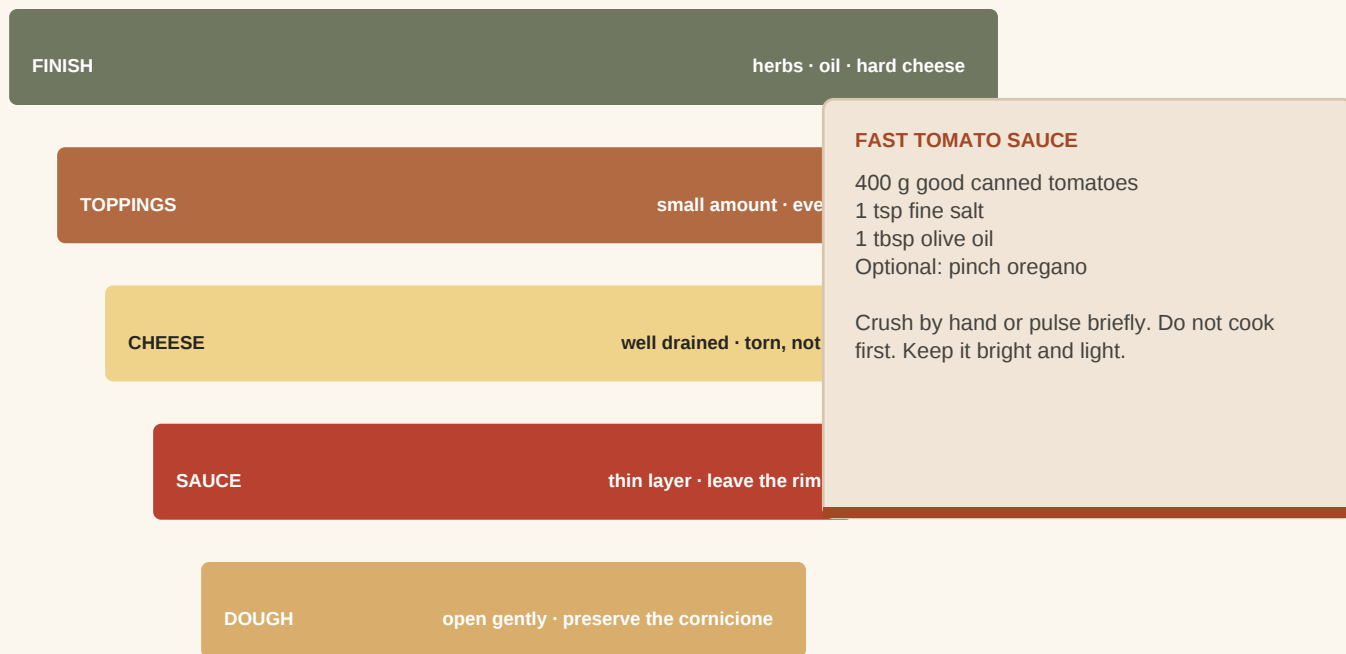
QUICK SCHEDULE



BUILD THE PIZZA

Less topping. Better pizza.

High heat rewards restraint. A thin base, modest sauce and well-drained toppings cook faster and stay crisp. Wet, overloaded pizzas cool the floor and become difficult to launch.



LAUNCH CHECK

- ☐ Peel is dry and lightly dusted.
- ☐ Pizza still slides before topping.
- ☐ Toppings are drained and cool.
- ☐ No sauce on the outer rim.
- ☐ Launch within 60-90 seconds of topping.

CLASSIC

Margherita



OVEN

330-350 C

COOK

60-120 sec

STYLE

MARGHERITA

INGREDIENTS

- 1 dough ball
- 60-70 g tomato sauce
- 80 g fresh mozzarella, well drained
- 6-8 basil leaves
- Extra-virgin olive oil
- Fine salt

METHOD

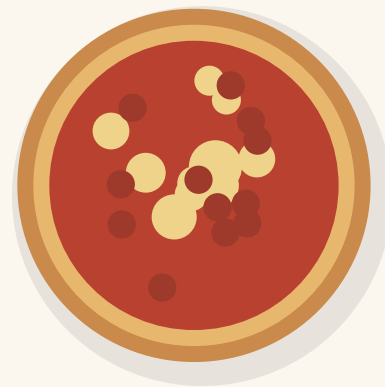
- 01** Open the dough to a thin centre with a raised rim.
- 02** Spread sauce lightly, leaving a clean border. Add torn mozzarella.
- 03** Launch onto a hot floor. Turn frequently until the rim is blistered and the base is set.
- 04** Finish with basil, olive oil and a small pinch of salt.

EMBR NOTE

If the mozzarella releases water, drain it longer or tear it earlier and hold it on absorbent paper.

BOLD CLASSIC

Pepperoni + Hot Honey



OVEN

330-350 C

COOK

60-120 sec

STYLE

PEPPERONI

INGREDIENTS

- 1 dough ball
- 60 g tomato sauce
- 80 g low-moisture mozzarella
- 35-45 g pepperoni
- 1-2 tsp hot honey
- Optional chilli flakes

METHOD

- 01** Open and sauce the dough. Add cheese, then space pepperoni so the centre is not overloaded.
- 02** Cook with an active flame, rotating often.
- 03** Let the pepperoni cup and crisp at the edges.
- 04** Finish after the oven with hot honey and chilli flakes if wanted.

EMBR NOTE

Add honey after cooking. Sugar scorches quickly in a live-fire oven.

Mushroom, Garlic + Thyme

**OVEN**

330-350 C

COOK

60-120 sec

STYLE

MUSHROOM

INGREDIENTS

- 1 dough ball
- 50 g tomato sauce or white base
- 90 g mozzarella
- 80 g mushrooms, thinly sliced
- 1 small garlic clove, finely grated
- Fresh thyme
- Olive oil

METHOD

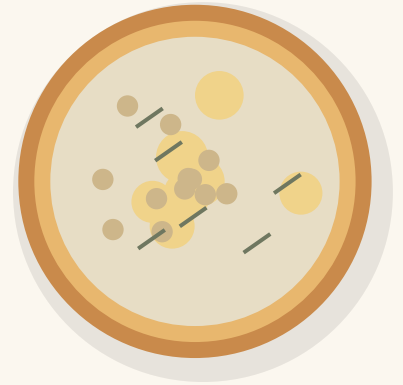
- 01** Toss mushrooms lightly with oil and a pinch of salt.
- 02** Open the dough and add a light base, cheese, mushrooms, garlic and thyme.
- 03** Cook until the rim is blistered and mushrooms are browned at the edges.
- 04** Finish with olive oil and cracked black pepper.

EMBR NOTE

Thin slices cook through quickly. Thick raw mushrooms can release water before they brown.

SWEET + SALTY

Prosciutto, Pear + Blue Cheese



OVEN

330-350 C

COOK

60-120 sec

STYLE

WHITE

INGREDIENTS

- 1 dough ball
- 70 g mozzarella
- 1/2 firm pear, very thin slices
- 25 g blue cheese
- 35 g prosciutto
- Rocket or baby leaves
- Olive oil

METHOD

- 01** Open the dough and add mozzarella, pear and small pieces of blue cheese.
- 02** Cook until the pear edges colour and the rim is blistered.
- 03** Add prosciutto only after the pizza leaves the oven.
- 04** Finish with rocket, olive oil and black pepper.

EMBR NOTE

Keep the pear slices almost translucent so they soften before the crust overcooks.

Lamb, Feta + Mint

**OVEN**

330-350 C

COOK

60-120 sec

STYLE

MEAT

INGREDIENTS

- 1 dough ball
- 50 g tomato sauce
- 90 g cooked lamb, crumbled or thinly sliced
- 50 g mozzarella
- 35 g feta
- Red onion, very thinly sliced
- Mint leaves
- Lemon zest

METHOD

- 01** Use fully cooked lamb. Open the dough and add sauce, mozzarella, lamb, feta and a little onion.
- 02** Cook until the base is crisp and the rim has good colour.
- 03** Finish with mint, lemon zest and a light drizzle of olive oil.
- 04** Serve immediately while the lamb is hot and the mint is fresh.

EMBR NOTE

Pre-cooked meat keeps the pizza safe and prevents excess fat or moisture from slowing the bake.

Prawn, Chilli + Lemon

**OVEN**

330-350 C

COOK

60-120 sec

STYLE

PRAWN

INGREDIENTS

- 1 dough ball
- 50 g tomato sauce
- 70 g mozzarella
- 8-10 small raw prawns, peeled and dried
- Fresh chilli, thinly sliced
- Lemon zest
- Parsley
- Olive oil

METHOD

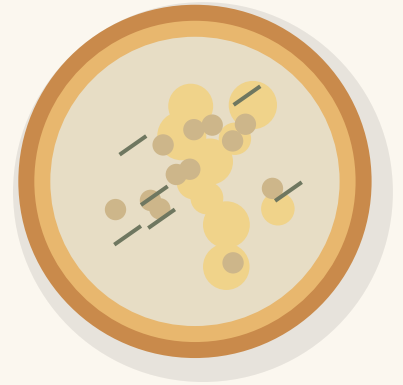
- 01** Pat prawns very dry and split larger prawns lengthwise.
- 02** Open the dough; add sauce, cheese, prawns and chilli in one even layer.
- 03** Cook until the prawns are opaque and the rim is blistered.
- 04** Finish with lemon zest, parsley and olive oil.

EMBR NOTE

Small, dry prawns cook fast enough for a pizza. Avoid large wet prawns that need longer than the crust.

WHITE PIZZA

Potato + Rosemary Bianca



OVEN

300-330 C

COOK

90-150 sec

STYLE

WHITE

INGREDIENTS

- 1 dough ball
- 70 g mozzarella
- 1 small waxy potato, paper-thin slices
- 1 tbsp grated parmesan
- Rosemary
- Olive oil
- Sea salt

METHOD

- 01** Slice the potato extremely thin and toss with a little oil and salt.
- 02** Open the dough and add mozzarella, potato slices in a single layer, parmesan and rosemary.
- 03** Cook slightly lower than peak pizza heat if needed so the potato can soften.
- 04** Finish with olive oil and a pinch of sea salt.

EMBR NOTE

A mandoline gives the most reliable potato thickness. Never stack raw slices thickly.

SEASONAL

Roast Vegetable + Goat Cheese



OVEN

330-350 C

COOK

60-120 sec

STYLE

VEG

INGREDIENTS

- 1 dough ball
- 55 g tomato sauce
- 80 g pre-roasted seasonal vegetables
- 50 g mozzarella
- 35 g goat cheese
- Basil or parsley
- Olive oil

METHOD

- 01** Roast vegetables ahead until just tender and dry on the surface.
- 02** Open and sauce the dough; add mozzarella, vegetables and small pieces of goat cheese.
- 03** Cook until the rim is blistered and the vegetables pick up colour.
- 04** Finish with herbs and olive oil.

EMBR NOTE

Pre-roasting removes water and lets you use vegetables without making the centre soggy.

Breakfast Pizza

**OVEN**

300-330 C

COOK

2-3 min total

STYLE

MEAT

INGREDIENTS

- 1 dough ball
- 60 g mozzarella
- 60 g cooked bacon or sausage
- 1 small egg
- Cherry tomatoes, halved and drained
- Chives
- Black pepper

METHOD

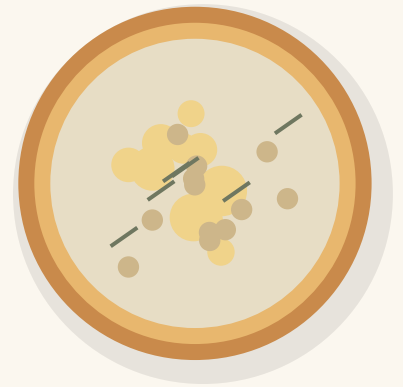
- 01** Open the dough and add mozzarella, cooked meat and tomatoes, leaving a small open centre.
- 02** Launch and cook for roughly half the normal bake.
- 03** Crack the egg into the centre and return to the oven, rotating until the white is set.
- 04** Finish with chives and pepper.

EMBR NOTE

Use only pre-cooked meat. Egg timing varies with oven heat; set the white fully before serving.

SIDE

Garlic + Herb Flatbread



OVEN

300-350 C

COOK

45-90 sec

STYLE

WHITE

INGREDIENTS

- 1 dough ball, divided in two
- 2 tbsp olive oil
- 1 small garlic clove, grated
- Parsley or rosemary
- Flaky salt
- Optional parmesan

METHOD

- 01** Open the dough thinner than a pizza and dock lightly with fingertips.
- 02** Mix oil and garlic; brush sparingly over the surface.
- 03** Cook close to pizza heat, turning frequently until blistered.
- 04** Finish with herbs, flaky salt and parmesan if using.

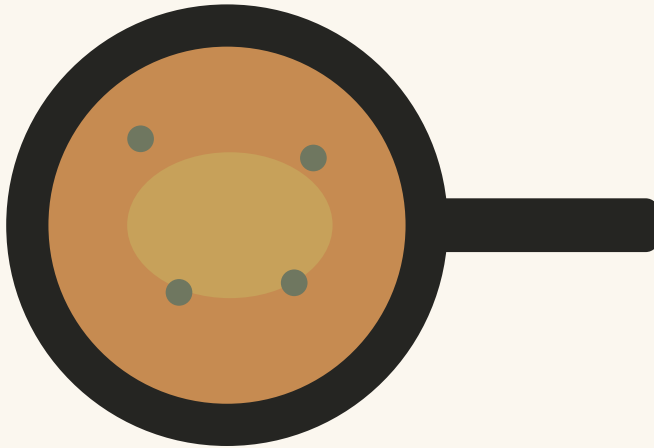
EMBR NOTE

Serve while guests wait for the first pizza. It also helps you judge floor heat before a full service.

BEYOND PIZZA

Cast-iron lemon roast chicken.

Use the falling heat after pizza service. A cast-iron pan protects the refractory floor from fat and makes the retained heat work for you.



INGREDIENTS

- 1 whole chicken, 1.4-1.8 kg
- 1 lemon, halved
- 4 garlic cloves
- Rosemary or thyme
- 2 tbsp olive oil
- Salt + black pepper

METHOD

- 01** Bring the oven down to roughly 180-220 C with a small fire or embers.
- 02** Dry the chicken, season well, rub with oil and place in a cast-iron pan with lemon, garlic and herbs.
- 03** Roast, rotating the pan for even heat. Cook until the thickest part reaches a safe internal temperature for poultry.
- 04** Rest 10-15 minutes before carving. Use the pan juices over roast vegetables or bread.

FOOD SAFETY

Use a clean probe thermometer. Do not rely on colour alone when cooking poultry in changing oven conditions.

RETAINED HEAT

Ember vegetables.

A tray of vegetables is one of the best ways to use the 200-260 C window after pizza. The heat is still strong enough to char edges without needing a full live flame.

Capsicum

halved · 15-25 min

Courgette

thick slices · 10-18 min

Pumpkin

20 mm wedges · 20-35 min

Onion

quarters · 20-30 min

Broccoli

large florets · 10-18 min

Tomatoes

whole/cherry · 8-15 min

DRESS AFTER, NOT BEFORE

Finish roast vegetables with acid, herbs and good olive oil after cooking. Lemon, vinegar or yoghurt stay brighter when they are not exposed to the hottest part of the oven.

FAST FINISHES

Lemon + parsley · balsamic + basil · tahini + sesame · yoghurt + mint · parmesan + black pepper

BAKING WINDOW

Focaccia in falling heat.

Once the flame has settled and the oven is around 190-230 C, the retained heat becomes ideal for bread. A metal pan makes the bake forgiving and gives you a crisp oil-fried base.

INGREDIENTS

- 500 g strong flour
- 400 g water
- 10 g fine salt
- 3 g instant yeast
- 35 g olive oil + more for pan
- Rosemary + flaky salt

METHOD

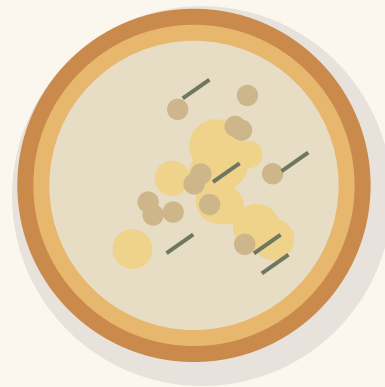
- 01** Mix flour, water, yeast and salt into a very soft dough. Fold several times during the first hour.
- 02** Oil a metal pan generously. Transfer dough, rest and stretch gently to fill.
- 03** Dimple deeply with oiled fingertips. Add rosemary, flaky salt and more olive oil.
- 04** Bake in the falling-heat oven until deeply golden on top and crisp underneath. Rotate the pan if one side colours faster.

SERVE

Warm with olive oil, as a side to roast chicken, or split for sandwiches the next day.

DESSERT

Apple, Cinnamon + Mascarpone



OVEN

220-280 C

COOK

3-6 min

STYLE

WHITE

INGREDIENTS

- 1 dough ball
- 1 small apple, very thin slices
- 1 tbsp raw sugar
- 1/2 tsp cinnamon
- 2 tbsp mascarpone
- 1 tbsp chopped walnuts
- Honey or maple syrup

METHOD

- 01** Open the dough slightly thicker than a standard pizza.
- 02** Add apple, sugar and cinnamon. Keep mascarpone off until after cooking.
- 03** Bake in a cooler falling oven until the apple softens and the rim is golden.
- 04** Add mascarpone, walnuts and a small drizzle of honey or maple syrup.

EMBR NOTE

Dessert pizzas contain sugar, so use lower heat than savoury pizza and watch the base closely.

A calm pizza-night timeline.

The easiest service is won before guests arrive. Ball the dough, drain wet toppings, portion ingredients and light the oven early enough that you are not rushing the heat-up.

●	T-4 HRS	Ball dough	Cover and keep at a stable room temperature.
●	T-90 MIN	Prep toppings	Slice, drain, portion and refrigerate as needed.
●	T-75 MIN	Light oven	Build heat gradually. Do not overload the fire.
●	T-30 MIN	Check floor	Sweep the work zone and verify floor heat.
●	T-10 MIN	Flatbread test	Judge launch, flame and floor recovery.
●	SERVICE	One pizza at a time	Top quickly, launch, rotate, slice and reset.
●	AFTER	Use falling heat	Roast, bake or dessert while the oven cools.

Protect the oven between fires.

PIZZA STICKS TO PEEL

Too much time after topping, wet toppings or insufficient flour. Build on a dry peel and launch sooner.

PALE BASE

Floor is too cool. Give the oven time to recover between pizzas and verify floor temperature.

BURNT BASE

Floor is too hot or pizza is parked in one spot. Move the launch zone farther from the fire and rotate earlier.

SMOKY FIRE

Wood may be damp, oversized or starved of air. Use smaller dry splits and keep airflow open.

DAMP OVEN

Moisture after weather or long storage needs gentle drying. Start with a weak fire and increase slowly.

ASH + SOOT

Let everything cool completely. Remove cold ash with metal tools; avoid water inside refractory surfaces.

NEVER SHOCK-COOL

Do not throw water onto a hot refractory floor, dome or ember bed. Let the oven cool naturally.

Choose around the way you cook.

The right oven is not simply the biggest one. Think about pizza volume, retained-heat cooking, installation weight, access, fixed versus repositionable use and the size of the outdoor room.

MODEL	FORMAT	COOKING	WEIGHT	BEST FIT	PLAN
Royal	Fixed	65 cm	140 kg	Compact homes	Simple
Royal MAX	Fixed	85 cm	290 kg	Entertaining	High volume
Royal Mobile	Mobile*	65 cm	170 kg	Flexible patios	Cold move only
Premier	Fixed	85 cm	350 kg	Outdoor kitchens	Traditional
Supreme	Fixed	70 cm	200 kg	Versatile	Mid-size
Bellissimo	Fixed	85 cm	500 kg	Statement spaces	Heavy
Firefox	Fixed	85 cm	450 kg	Thermal mass	Heavy

PROJECT CHECK

Before ordering, reconfirm the current model dimensions, weight, support, delivery path, mechanical lifting, flue/clearances, covered-installation conditions and local fire/building requirements. Product details may change; the current Apollo quotation controls.

*** MOBILE**

Reposition only when fully cold, on a suitable hard and level surface. Treat the oven as a heavy appliance, not a portable barbecue.

QUICK REFERENCE

One fire. Four cooking windows.

300-350 C**PIZZA + FLATBREAD**

Active flame · rapid turning

220-300 C**FAST ROASTING**

Reduced flame · trays + pans

180-230 C**BAKING**

Falling heat · bread + focaccia

120-170 C**SLOW COOKING**

Retained heat · casseroles + desserts

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Live-fire cooking systems for homes, hospitality, resorts and destination projects.

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