



RECIPES / TECHNIQUES / FIRE / GOOD FOOD

THE OUTDOOR PIZZA OVEN COOKBOOK

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

SIMPLE
FOOD
BIGGER
FLAVOUR





RECIPES / TECHNIQUES / FIRE / GOOD FOOD

SIMPLE FOOD
BIGGER
FLAVOUR

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, chimney care and combustible-material rules under control. Never use liquid accelerants and never shock-cool hot refractory material with water.

GOOD
FIRE
BETTER
FOOD

CONTENTS

- 03 Fire + heat
- 04 Temperature map
- 05 Master dough
- 06 Sauce + topping balance
- 07-15 Pizza recipes
- 16-20 Beyond pizza
- 21 Entertaining timeline
- 22 Care + troubleshooting
- 23 Choosing your EMBR oven
- 24 Quick reference

THE ESSENTIALS

Fire + heat.

A wood-fired oven cooks with more than flame alone. The best results come from reading how live flame, floor heat, dome heat and stored heat work together.

THE FOUR COOKING FORCES



GOOD
FIRE
BETTER
FOOD

*Four forces.
Extraordinary
food.*

WORKING TEMPERATURE BANDS



330–350°C

Pizza + flatbread

High heat for fast cooking and a light, airy crust.



220–300°C

Roasting

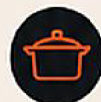
Ideal for meats, vegetables and richer dishes.



180–230°C

Baking

Great for bread, desserts and golden, even results.



120–170°C

Slow cooking

Gentle, steady heat for longer cooks and deep flavour.

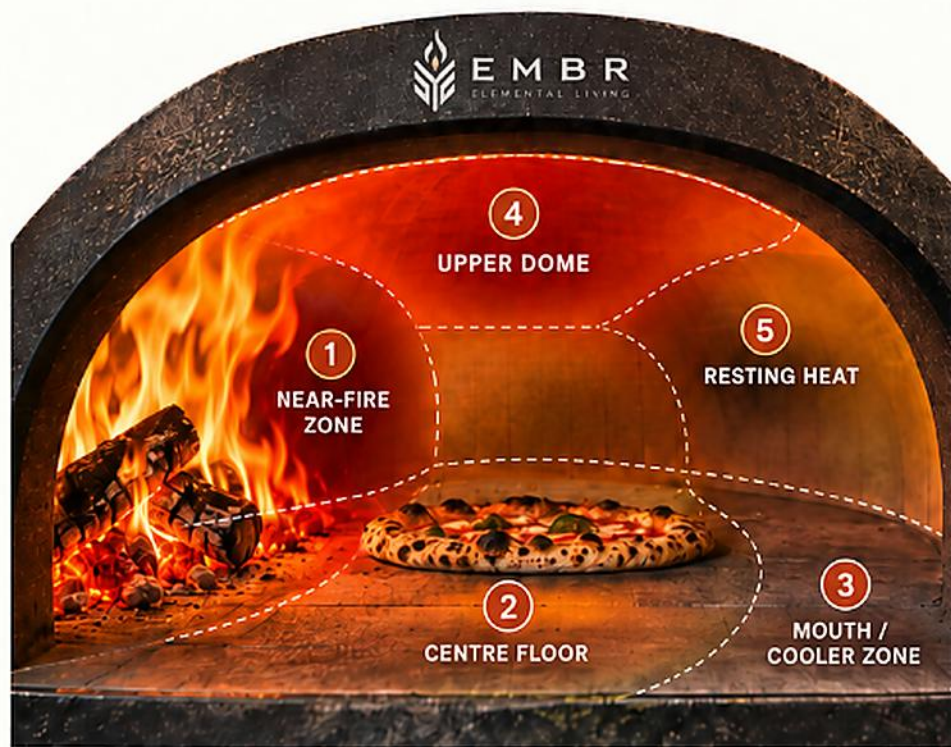


EMBR TIP

If the floor is too hot, the base burns before the top finishes.
If the dome is too cool, the pizza stays pale even when the base is ready.

Temperature map.

An oven is not one even temperature. Knowing where the hottest and coolest zones sit helps you rotate, finish and hold food with more control.



HOW TO USE THE ZONES



Turn pizza often during live-fire cooking.



Move toward the mouth if the base is racing.



Use retained heat for trays, breads and desserts.



Reload fuel early rather than late.

QUICK READ



Too fast underneath = floor too hot.



Pale top = not enough dome heat.



Patchy colour = poor turning rhythm.



Heavy smoke = fire not yet clean.

1

Near-fire zone

Hottest and most aggressive heat. Best for fast cooking, leopard spotting and intense flame contact.

2

Centre floor

Balanced base heat. Ideal for consistent baking once the base is set.

3

Mouth / cooler zone

Slower finishing and holding. Useful for delicate foods, thicker bases or when you need more time.

4

Upper dome

Strong radiant browning. Cooks toppings, melts cheese and gives colour.

5

Resting heat

Retained heat after live flame. Gentler, more even heat for trays, breads and desserts.

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

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

SIMPLE FOOD
BIGGER FLAVOUR
LIVE-FIRE COOKING

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

●
09:00

●
09:30

●
12:30
Ball

●
16:30
Fire

●
18:00
Cook

BUILD BETTER PIZZA

Sauce + topping balance

Strong pizza is about restraint. Good sauce, balanced moisture and a light hand with toppings give the oven room to do its job.



Sauce

Keep it bright, lightly seasoned and not too wet.



Cheese

Use low-moisture mozzarella or drain fresh mozzarella well.



Toppings

Too much weight traps steam and dulls the crust.



Finishing

Honey, herbs, oils and hard cheese often work best after the bake.



Balance rules

- 01 | Less sauce than you think
- 02 | Leave space between toppings
- 03 | Salted meats add their own seasoning
- 04 | Watery vegetables need managing
- 05 | Finish boldly, top lightly



EMBR
ELEMENTAL LIVING

If a pizza feels heavy, reduce moisture before you reduce flavour.

Margherita

Tomato, mozzarella, basil and olive oil.
The cleanest way to judge dough, sauce and fire.



OVEN
330–350°C



COOK
60–90 sec



STYLE
CLASSIC

INGREDIENTS

- 1 dough ball
- 60–70 g tomato sauce
- 80 g mozzarella
- Fresh basil leaves
- Extra-virgin olive oil
- Optional hard cheese

METHOD

- 01** | Open and sauce the dough.
Add cheese with space for melt and blistering.
- 02** | Bake in a lively flame, turning often for even colour.
- 03** | Add basil toward the end or immediately after the bake.
- 04** | Finish with olive oil and optional hard cheese.

EMBR NOTE

A margherita should feel light, clean and direct. If it seems flat, improve the sauce before adding more toppings.



EMBR
BOLD CLASSIC

MS

SIMPLE FOOD
BIGGER
FLAVOUR

Pepperoni + Hot Honey

Classic pepperoni, molten cheese and a drizzle of hot honey. Simple. Unbeatable.



OVEN
330–350°C



COOK
60–120 sec



STYLE
PEPPERONI

INGREDIENTS

- 1 dough ball
- 60–70 g tomato sauce
- 80 g 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 over the top.
- 02 Cook in 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.



WOODLAND

Mushroom, Garlic + Thyme

OVEN

330-350 C

COOK

60-120 sec

INGREDIENTS

- 1 dough ball
- 50 g tomato sauce or white base
- 90 g mozzarella
- 80 g mushrooms, thinly sliced
- 1 small garlic clove
- 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 brown at the edges.
- 04 Finish with olive oil and cracked black pepper.

EMBR NOTE

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





SALTY · FRESH

Prosciutto + Rocket

OVEN
330-350 C

COOK
60-120 sec

INGREDIENTS

- 1 dough ball
- 60 g tomato sauce
- 80 g mozzarella
- 45 g prosciutto
- Rocket / arugula
- Parmesan shavings
- Olive oil

METHOD

- 01 Open and sauce the dough, then add mozzarella.
- 02 Bake until the rim is blistered and the base is set.
- 03 Add prosciutto only after the pizza leaves the oven.
- 04 Finish with rocket, Parmesan and olive oil.

EMBR NOTE

Keep delicate cured meat and fresh leaves away from the fiercest oven heat.





BOLD · SAVOURY

Spicy Sausage + Fennel

OVEN

330-350 C

COOK

60-120 sec

INGREDIENTS

- 1 dough ball
- 60 g tomato sauce
- 80 g mozzarella
- 70 g cooked sausage
- Very thin fennel
- Fresh chilli
- Black pepper

METHOD

- 01 Open and sauce the dough.
- 02 Add mozzarella, cooked sausage and a light scattering of fennel.
- 03 Bake with active flame, rotating often.
- 04 Finish with chilli and black pepper.

EMBR NOTE

Use cooked sausage or very small pre-cooked pieces so the topping and crust finish together.





WHITE PIZZA

Potato + Rosemary Bianca

OVEN

300-330 C

COOK

90-150 sec

INGREDIENTS

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

METHOD

- 01 Slice potato extremely thin and toss with oil and salt.
- 02 Open the dough and add mozzarella, potato, Parmesan and rosemary.
- 03 Cook slightly below peak pizza heat so the potato can soften.
- 04 Finish with olive oil and flaky salt.

EMBR NOTE

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



SEAFOOD

Prawn, Chilli + Lemon

OVEN

330-350 C

COOK

60-120 sec

INGREDIENTS

- 1 dough ball
- 50 g tomato sauce
- 70 g mozzarella
- 8-10 small prawns, dried well
- Fresh chilli
- Lemon zest
- Parsley

METHOD

- 01** Pat prawns very dry and split larger prawns lengthwise.
- 02** 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 quickly enough for pizza.
Avoid wet seafood that cools the floor.



RICH + BALANCED

Four Cheese + Onion

OVEN
330-350 C

COOK
60-120 sec

INGREDIENTS

- 1 dough ball
- 60 g mozzarella
- 25 g blue cheese
- 25 g Parmesan
- 35 g fontina or provolone
- Very thin red onion
- Black pepper

METHOD

- 01 | Open the dough and keep the centre thin.
- 02 | Distribute cheeses lightly rather than piling them.
- 03 | Add only a few onion slices.
- 04 | Bake until bubbling and deeply coloured, finish with pepper.

EMBR NOTE

Rich pizzas benefit from restraint. Too much cheese can swamp the crust and trap steam.



NATURAL
INGREDIENTS
EXTRAORDINARY
PIZZA





Seasonal Vegetable

OVEN
330-350 C

COOK
60-120 sec

INGREDIENTS

- 1 dough ball
- 50 g tomato sauce
- 70 g mozzarella
- Pre-roasted seasonal vegetables
- Fresh herbs
- Olive oil
- Hard cheese

METHOD

- 01 Pre-roast watery vegetables and cool before topping.
- 02 Open and sauce the dough. Add cheese and a light layer of vegetables.
- 03 Bake until the vegetables pick up colour and the crust is blistered.
- 04 Finish with herbs, oil and hard cheese.

EMBR NOTE

Pre-cooking drives off moisture and lets the vegetables caramelize instead of steaming the pizza.



SIDE

Garlic + Herb Flatbread

OVEN

330-350 C

COOK

45-90 sec

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 each dough thinner than a pizza and dock lightly.
- 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 service.



CLASSIC MARGHERITA

TIMELESS. PERFECT.

INGREDIENTS

Pizza dough
Fresh tomatoes
Fresh mozzarella
Basil
Extra virgin olive oil
Sea salt

METHOD

1. Preheat your oven to 400–450°C.
2. Stretch the dough.
3. Add tomato, mozzarella and basil.
4. Cook for 60–90 seconds.
5. Finish with olive oil and a pinch of sea salt.

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

Whole chicken • lemon • garlic • rosemary or thyme • olive oil • salt • black pepper.

OVEN WINDOW

Bring the oven down to roughly 180-220 C with a small fire or embers.

METHOD

Season well, roast in cast iron, rotate the pan for even heat and verify doneness with a clean probe thermometer.

REST

Rest 10-15 minutes before carving. Use the pan juices over roast vegetables or bread.

RETAINED HEAT

Charred vegetables.

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



VEGETABLES



ROOTS



BRASSICAS



ALL TOGETHER

BEST VEGETABLES

Capsicum • courgette • pumpkin • onion • broccoli • tomatoes.

PREP

Cut to similar thickness, oil lightly and keep watery ingredients from crowding the tray.

FINISH

Add lemon, herbs, balsamic, tahini, yoghurt or Parmesan after the oven.

CONTROL

Move the tray toward the mouth if one side colours too quickly.

BAKING WINDOW

Focaccia in falling heat.

Once the flame settles and the oven sits around 190-230 C, stored heat becomes ideal for bread. A metal pan makes the bake forgiving and gives a crisp oil-fried base.



BASIC DOUGH

500 g strong flour · 400 g water · 10 g salt · 3 g yeast · 35 g olive oil.

PAN

Oil generously, rest the dough in the pan, then dimple deeply with oiled fingertips.

TOP

Rosemary, flaky salt and more olive oil.

BAKE

Rotate if one side colours faster. Aim for a deeply golden top and crisp underside.

DESSERT

Baked pears + mascarpone.

Dessert uses the calmer end of the firing. Pears soften beautifully in retained heat, while mascarpone and honey stay fresh when added after the oven.

A FIRE BRINGS PEOPLE TOGETHER

Fire has a unique way of slowing us down.
It draws people in, sparks conversation,
and makes food taste better.

At EMBR, we believe in the simple things —
real fire, great food, time outdoors and the people
who make life richer.

MORE THAN OVENS.
A WAY OF LIFE.

PREP

Halve firm pears and remove the cores. Add a little butter, cinnamon and raw sugar.

BAKE

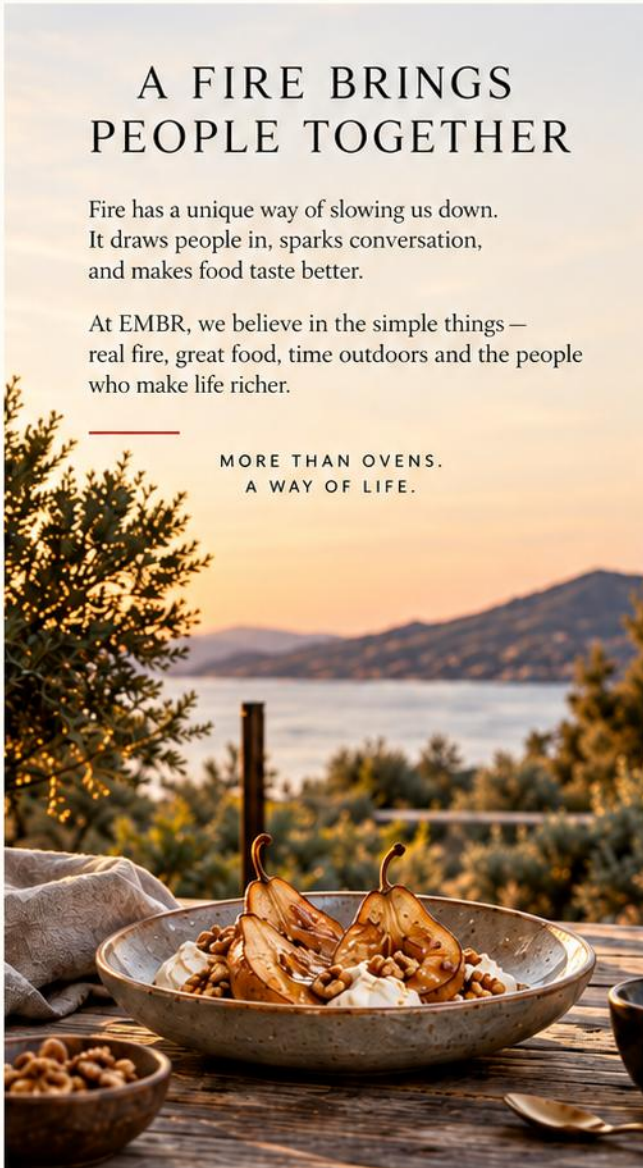
Cook in a small tray at roughly 170-210 C until tender and caramelised.

FINISH

Add mascarpone, toasted walnuts and honey after baking.

SERVE

Warm rather than scorching hot - this is a slow, relaxed finish to the fire.



HOSTING

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.

CARE + TROUBLESHOOTING

Protect the oven between fires.

PIZZA STICKS TO PEEL

Too much time after topping, wet toppings or too little dusting. Build on a dry peel and launch sooner.

PALE BASE

The floor is too cool. Give the oven time to recover and verify floor temperature.

BURNT BASE

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

After weather or long storage, begin with a weak drying fire and increase slowly.

ASH + SOOT

Remove cold ash only after everything is fully cool. 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.

EMBR OVEN SELECTION

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
ALDER 65	Fixed	65 cm	140 kg	Compact homes
ALDER 85	Fixed	85 cm	290 kg	Entertaining
ROVER 65	Mobile*	65 cm	170 kg	Flexible patios
HEARTH 85	Fixed	85 cm	350 kg	Outdoor kitchens
FORGE 70	Fixed	70 cm	200 kg	Versatile
MASON 85	Fixed	85 cm	500 kg	Statement spaces
KILN 85	Fixed	85 cm	450 kg	Thermal mass

PROJECT CHECK

Before ordering, reconfirm the current model dimensions, weight, support, delivery path, mechanical lifting, flue and clearance requirements, covered-installation conditions and local fire/building requirements. The current Apollo quotation controls.

* **MOBILE** Reposition only when fully cold, on a suitable hard and level surface.



NATURE FOOD PEOPLE A SIMPLER WAY

Fire brings people together.
It turns simple ingredients
into extraordinary food.

EMBR is about more than cooking.
It's about time outdoors, better food,
and a closer connection to nature.

This guide is designed to help you get
the most from your EMBR oven —
with practical advice, timeless recipes
and inspiration for a simpler way of living.

Good food. A brighter life.

Fire, food and the outdoors remind us what really matters:
cook well, gather often and live a little more elementally.

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SUPPLY-ONLY · PROJECT-SPECIFIC QUOTATION