

ooni

Ooni Pro

ESSENTIALS GUIDE

How to set up, use and look after
Ooni Pro, plus handy tips and recipes



Important



Your safety is paramount. Please read the Ooni Pro safety manual carefully.



Ooni Pro is designed for outdoor use only.



Ooni Pro has been designed to run at up to 932°F (500°C). If Ooni Pro exceeds these temperatures, remove fuel hatch to let out heat



Keep Ooni Pro company while preheating and cooking. It must not be left unattended while lit.



Ensure children and pets are kept at a safe distance and supervised at all times around Ooni Pro.



Ooni Pro will get hot. Do not touch the outer shell while in use.



Ooni Pro can be left to cool naturally with the door off. If you leave the door on when cooling from these extreme temperatures, it may become damaged.



Important: The glass door with thermometer **must** be removed during the cooling process.



Ooni Pro may overheat if too much fuel has been added in one go. It is best to gradually build heat, adding fuel little and often. If Ooni Pro exceeds normal cooking temperatures, it is easy to lower by:

- Removing the fuel hatch to let out heat
- Stopping adding fuel
- Resting a cast iron pan on the stones to absorb heat



Caution: Do not expose the glass door to water or moisture while hot! This may cause the glass to crack or break.

Say hello to Ooni Pro!

Ooni Pro is the world's most versatile outdoor oven and is capable of running on wood, charcoal, wood pellets or gas*. With Pro you can create delicious food with your family and friends and adapt to the style of cooking that best suits the particular dish you're making. Ooni Pro is a game-changer and we are very excited to see what you make with yours. The options are limited only by your imagination: 16" pizzas, slow-roasted joints of meat, loaves of bread, roasted vegetables and more can all be cooked in your Ooni Pro.

We put this guide together to help you get the most out of using your new Ooni Pro. We will take you from unboxing and setting up to Ooni care and beyond. We know that you will love it.

Thank you and welcome to the Ooni Community,



Kristian and the Ooni Team



**Pellet Burner and Gas Burner accessories available separately and depending on region.
See [ooni.com](https://www.ooni.com) for more details.*



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Important notes before you cook

Before you light up and start cooking with your new Ooni Pro, here are some important things to note.

Caution:

Ooni Pro is designed for outdoor use only.

Read Ooni Pro's safety instructions

Ooni Pro is super-fun but your safety is paramount. Please take the time to review the safety guide in your manual before you begin.

Ooni Pro is designed for outdoor use only. Like all fire-based products, children and animals should not be left unattended while Ooni Pro is lit.

Ooni Pro remains hot even after visible flames have died down. Allow at least two hours after using Ooni Pro for it to cool down before attempting to move, clean or remove parts.

Season your Ooni Pro

We know that you are excited to get cooking, but it's best for the long term if you run your Ooni Pro once before your first cook. We advise that you run your Pro at top temperatures for 30 minutes, allow it to cool and wipe down the inside with dry paper towels.

Choose your fuel

Using the right fuel is your first step towards delicious food. See page 12 for further information.

If you want to switch fuel burners, please allow your Ooni Pro to cool first.

Use your Ooni Gloves

Always wear your Ooni Gloves when using your Ooni Pro.

The glass door with thermometer must be removed during the cooling process.

Prep your food

We have a lot of recipes on our website which are tried, tested and delicious. Your Ooni Pro will cook almost anything and everything and experimentation is all part of the fun.

See page 32 for some classic Ooni recipes to get you started.



Caution: Do not run Pro at temperatures higher than 1022°F (550°C)! This may cause stress to the oven, which could result in damage.

How and where to set up your Ooni Pro

It's time to find a space for your Ooni Pro. Some important things to consider are:

Assembly

Follow our online video guides on our YouTube channel or use the step-by-step guide in your manual.

The table that you choose needs to be able to hold the weight of your Ooni Pro and, of course, anything you wish to cook. We recommend a sturdy table that is capable of holding weights upwards of 30kg (66lbs).

The table material should be something that can handle the radiant heat from Ooni Pro. Wood, metal and stone are recommended. Glass and plastic are not suitable.

Place your Ooni Pro away from structures and buildings. Pro performs best when set up in a space sheltered from wind. If you are cooking on a breezy day, position your Ooni Pro so that the air enters through the back to encourage airflow.

Do not use Ooni Pro on the ground.

To extinguish your Ooni Pro when you're done cooking, allow it to cool down naturally.

Never expose Ooni Pro to water while it's hot.

Protect your Ooni Pro from adverse weather conditions, especially rain, when not in use. Once your Ooni Pro has cooled, use your Ooni Pro cover to keep it free from garden debris. Store your Pro indoors during extended periods without use and during rainy spells.

Always store your stone baking boards in a warm, dry environment when your Ooni Pro is not in use.

See page 26 for further care instructions.



Caution: Wind can cause flames to escape from the rear of your Ooni Pro. Exercise caution when your Pro is lit and do not leave it unattended.

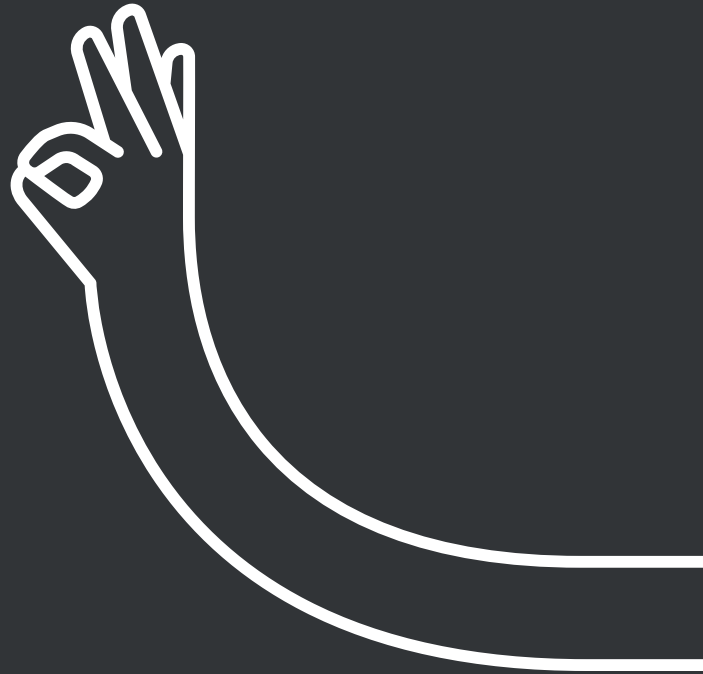


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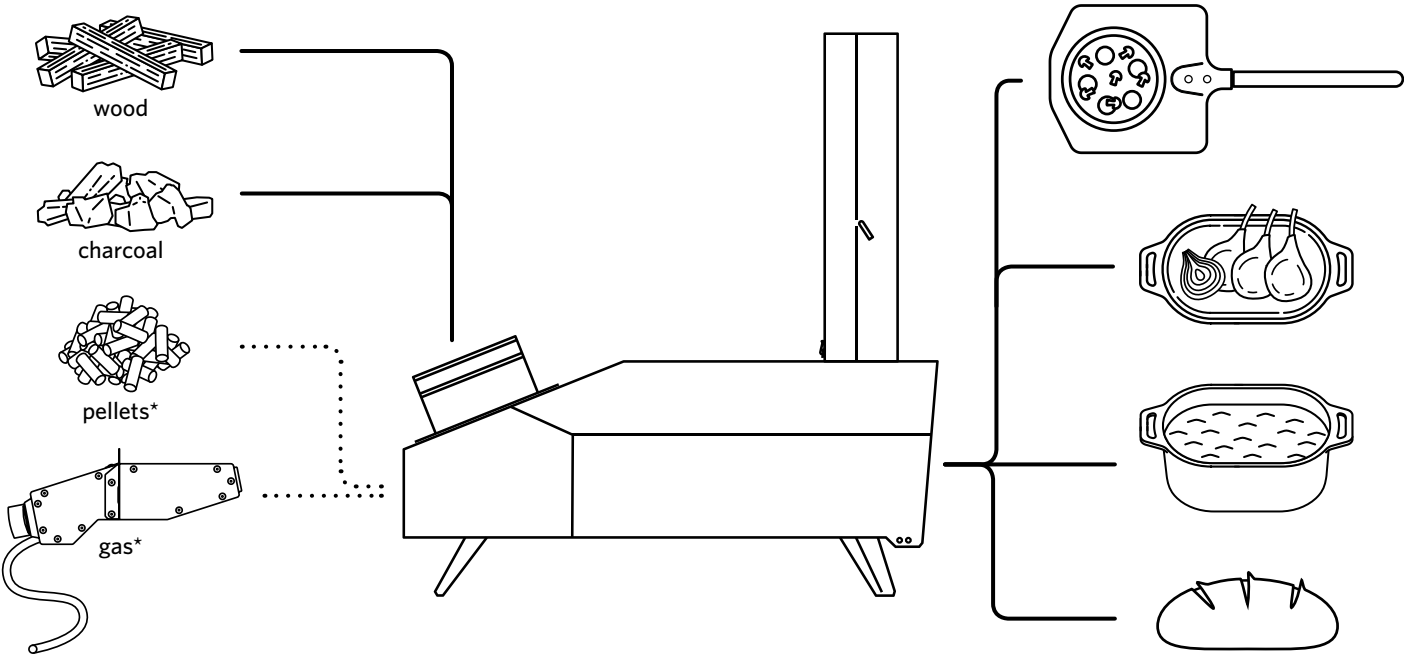
How to get the best results from Ooni Pro

Ooni Pro Essentials is a great place to start! This will be your guide to the features of Ooni Pro and what makes it the world's best outdoor oven. You can also find information online: We have a lot of awesome online resources at **ooni.com** and video guides on our YouTube channel.

If you have any questions, queries or comments then you can reach us at **support@ooni.com**. We love hearing from the Ooni Community!

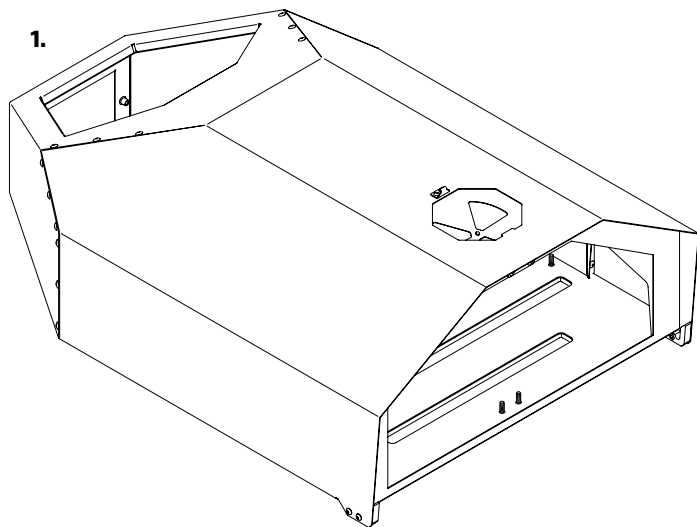


Fuel goes in the back, food goes in the front

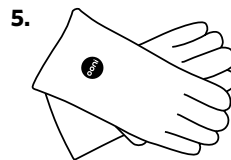
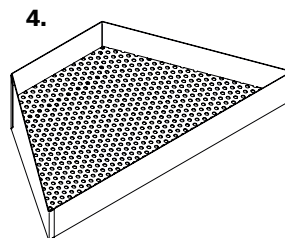
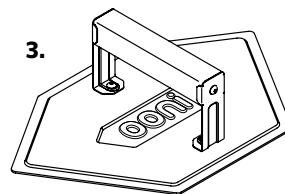
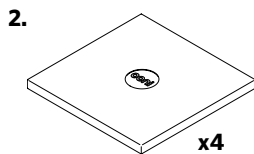


*Pellet Burner and Gas Burner accessories available separately and depending on region. See ooni.com for more details.

What's in the box?



- 1. Main Body:** Insulated all around with ceramic fibre to hold in heat. Tripod-style legs keep Ooni Pro sturdy and safe. Includes adjustable ceiling vent.



2. Stone Baking Boards:

Custom-made from durable cordierite stone, they retain heat to cook from below while the flames cook from above.

3. Hatch:

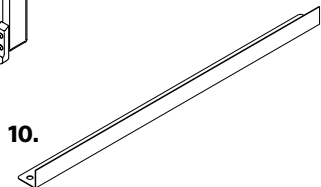
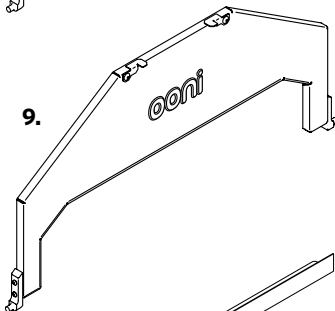
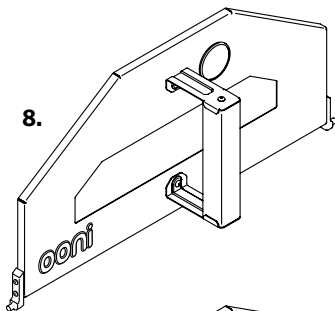
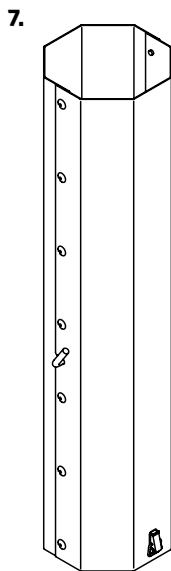
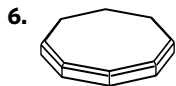
Insulated with ceramic fibre to hold in heat. Remove when fuelling the fire with wood and charcoal.

4. Charcoal/Wood Burner:

Carefully designed to help Ooni Pro reach optimum temperatures when cooking with charcoal and wood. The holes in the grate serve a dual purpose: To increase airflow and to allow excess ash to drop out of the burning area.

5. Ooni Gloves:

To be worn at all times when using Ooni Pro.



6. Chimney Cap: To keep rain and garden debris out of Ooni Pro when it is not in use. Remember to remove this before lighting Pro.

7. Chimney: Draws heat through Ooni Pro from the fuel source and features a simple clip to help secure and pack away Ooni Pro with ease.

8. Door with Thermometer: Can be used for wood, charcoal and pellet-fired cooks. ***This must not be used when running Pro on gas.***

9. Pizza Door: Suitable for all fuel types, the pizza door is locked on to Pro using its tabs. You can add and remove food easily throughout your cook. ***Do not remove the pizza door while hot.***

10. Stone Guard: Protects the stone baking boards.



Caution: Do not expose any parts of Ooni Pro to water while hot as this may damage Ooni Pro.



Before you begin assembly, please read your manual or watch how it's done on our YouTube channel.

Which fuel should you use?

The choice is yours!

Ooni Pro has been designed with versatility in mind and we use different fuels for different reasons. While cooking with fire is as much an art as it is a science, the following table will give you some idea of what results to expect from each fuel.

What to do if Pro heats past 1022°F (550°C)?

Pro may overheat if too much fuel is added in one go. To lower the temperature, stop adding fuel and remove the hatch to let heat out.

Fuel	Preheat Time	Temperature	Benefits
Charcoal & Wood	20-30 Minutes	Up to 932°F (500°C)	Our favourite fuel source for Ooni Pro. Keep a steady base temperature with charcoal and add wood for a burst of heat and wood-fired flavour.
Wood	20-30 Minutes	Up to 932°F (500°C)	Perfect for creating that stone-baked, wood-fired flavour for authentic Neapolitan style pizzas. Wood is ideal for anything that enjoys a fast cooking time, such as steaks, fish and vegetables.
Charcoal	20-30 Minutes	Up to 932°F (500°C)	Charcoal gives you the option to run Ooni Pro at a lower and consistent heat which is ideal for larger pieces of meat or bread.
Pellets	20-30 Minutes	Up to 932°F (500°C)	We love cooking at around 300°C - 350°C (572°F - 662°F) using pellets for a delicious calzone, or even two at a time! Use your door with thermometer for best results.
Gas	20-30 Minutes	From 482°F - 932°F (250°C - 500°C)	Awesome for everything! Lower temperatures for bread, higher temperatures for pizza.

*Please note that the above figures are estimates and are dependent on weather and ambient temperatures.



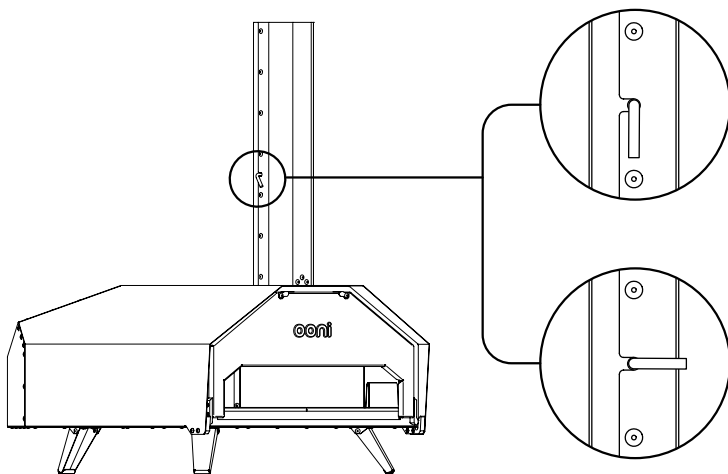
Top tip:
Check out [ooni.com](https://www.ooni.com) for some inspiration.

Chimney and ceiling vent positioning explained

The majority of temperature control can be made through fuel management. The versatility of Pro also comes from the ability to control airflow and the distribution of heat in the oven by adjusting the chimney and ceiling vents.

The default position for solid fuels in Pro is both vents open. This encourages maximum airflow through the oven, increasing flames from your fuel source. This is perfect for pizza and other foods that enjoy a fast cooking time.

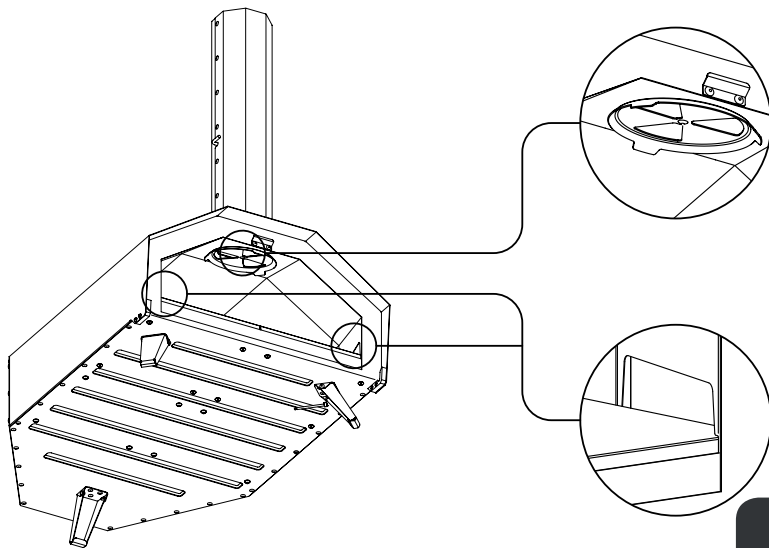
The chimney vent controls the total airflow through the body and can be adjusted while wearing your Ooni Gloves.



Open (vertical position): Maximum airflow encourages a hot burn for wood, charcoal and pellets.

Closed (horizontal position): This dampens flame and pulls less air through the flames and will reduce the output and temperature.

The ceiling vent changes how heat behaves inside the oven. If it's open, heat escapes straight up the chimney. Close the ceiling vent for a low, slow cook and for a smokier taste to your food. When the ceiling vent is closed, smoke will gather for longer in the oven body before escaping from the side air channels.



Ceiling vent: When this is closed, it will reduce air flow and allows hot air to gather inside the oven for longer.

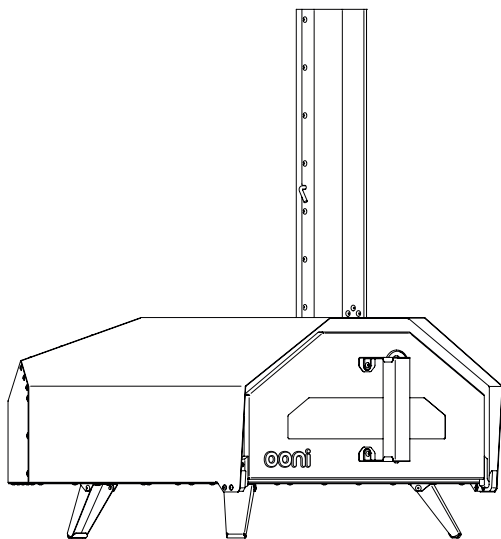
Side air channels: These allow hot air to escape when the chimney vent is open and ceiling vent is closed.



Caution:
Do not adjust the ceiling vent while Pro is hot.

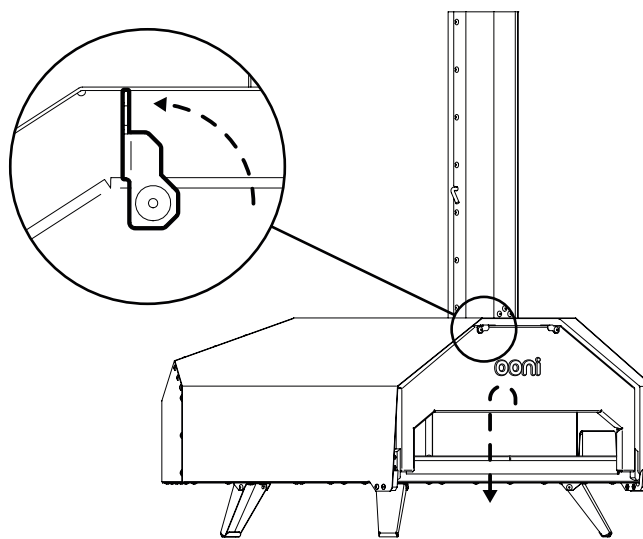
The doors

Ooni Pro's doors have both been specially designed for optimum performance. Familiarise yourself with taking the door with thermometer off and on before you light up. **Remember, the pizza door stays on throughout your cook and can be removed when Ooni Pro has cooled.**



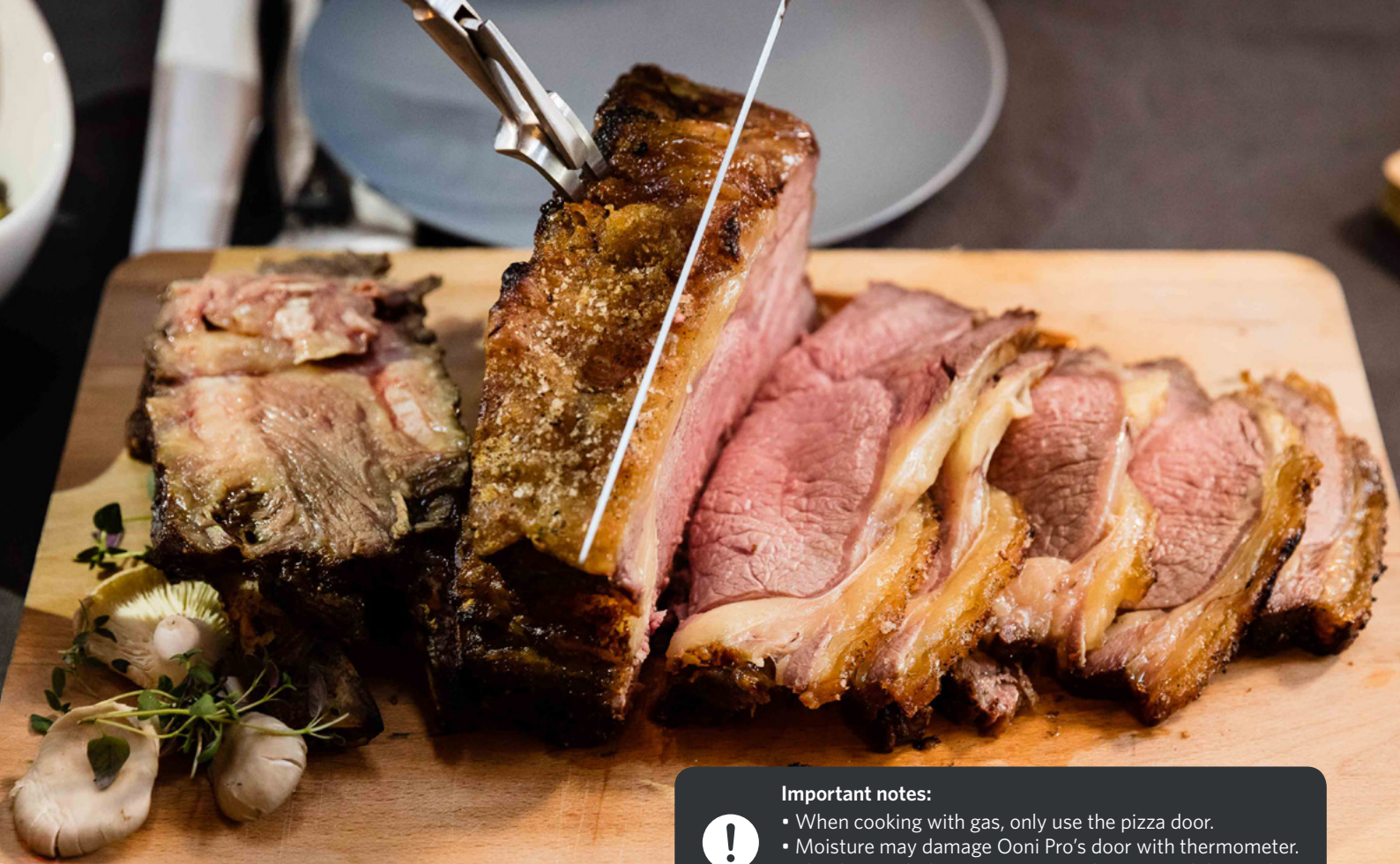
To close the **Door with Thermometer**

Align the bottom edge hinges, raise the door until almost closed then lift and release on to the latch.



Pizza Door

The pizza door is locked in place when cooking with gas, wood, charcoal or pellets. Raise the door's tabs to secure the door in place.



Important notes:

- When cooking with gas, only use the pizza door.
- Moisture may damage Ooni Pro's door with thermometer.
- The door with thermometer must be removed during the cooling process.



Cooking with wood

There is something special about wood-fired food and we love it at Ooni HQ. The sights, sounds and smells are hard to beat. Wood gives Ooni-cooked dishes extra flavour and is perfect for an authentic Neapolitan stone-baked pizza.

Types of wood

We recommend the use of high-quality, dry hardwood from deciduous trees such as oak or beech. We recommend wood pieces of up to 25cm (10") long and around 4cm (1.5") in diameter as these will fit comfortably in your charcoal/wood burner.

Do not use treated or painted wood. Wood with high resin content, such as pine or spruce, might add unwanted flavours to your cooking.

Lighting method

To light the wood, add no more than 4 pieces on the charcoal/wood burner and light using either a blow torch or firestarters. Do not use petroleum based firestarters as these may impart unwanted flavours to your food. Once your wood is fully lit (5-10 minutes) begin adding more wood through the hatch.

Always wear your Ooni Gloves when using Ooni Pro.

Maintaining temperature

Wood will give a wide range of temperatures based on the amount burning. Add little and often to keep Ooni Pro running at a consistent temperature.

As with all wood-fired cooking, it is best to maintain your fire gradually. Refuel when the wood has mainly burnt to embers but before all visible flames have disappeared.

Do not overload the grate as too much wood may damage your Ooni Pro and cause excess smoke or soot.



Cooking with charcoal

Charcoal makes it easy to control the temperature of your Ooni Pro from very low temperatures to as high as 450°C (840°F).

Types of charcoal

We recommend using regular high quality charcoal.

It is best to avoid instant lighting charcoal and charcoal briquettes. Instant lighting charcoal can add unwanted flavours and briquettes may block airflow through the grate during a long cooking session.

Lighting method

Place a couple of handfuls of charcoal on the charcoal/wood burner and use either a firestarter or a blow torch to light. Once the charcoal is lit, gradually add more to build a good charcoal fire. Keep the hatch and door with thermometer closed for optimum performance.

Always wear your Ooni Gloves when using Ooni Pro.

Maintaining temperature

Top up your charcoal as required throughout your cook. To maintain an even, steady temperature, it is better to add gradually than to add a lot in one go.

Do not overload your charcoal/wood burner with charcoal as this may damage your Ooni Pro and cause excess smoke or soot.



Important note:

Do not use petroleum based or other firestarters and charcoal that may impart unwanted flavour to your food.

Cooking with pellets

Hardwood pellets are an **extremely energy dense heat source. They are easy to light and give an authentic wood-fired flavour.**

Type of pellets

Only use hardwood pellets that are meant for cooking and grilling.

Avoid using softwood pellets as these won't burn as efficiently.

Do not use pellets meant for animal bedding or heating.

These can contain additives and potentially harmful chemicals.

Lighting method

To light your pellets with a blow torch, place two handfuls of pellets in the grate and slide the tray inside. Point the blow torch flame through the side hole (circled in pink in the adjacent diagram) on to the pellets for around 30-45 seconds. Once the pellets have caught fire, gradually add more pellets via the hopper. You can find a video guide on cooking with pellets on our YouTube channel. **Do not add too many pellets in one go as this might extinguish the flames.**

You can also light the pellets using a natural firestarter. Follow the above steps but instead of using a blow torch, place a lit firestarter in front the pellets and slide the tray back in.

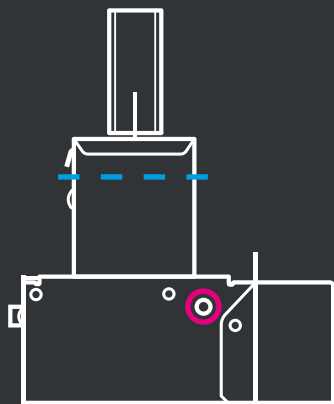
Maintaining temperature

To get the most consistent burn, top up your pellets little and often. Ooni Pro will run best when pellets are topped up to approximately 3 cm (1") from the top of the hopper as shown in the adjacent diagram.

Never add a full load of pellets while lighting or topping up. Instead, add small amounts of pellets gradually and allow these to light fully before topping up.



Caution: Wind can cause flames to escape from the rear of your Ooni Pro so, as always, exercise caution when your Ooni is lit and do not leave it unattended.



— optimum pellet level

○ side hole for torch flame



Top tip:

Moisture can effect the way the pellets burn. Always store your pellets in an airtight container in a dry enviroment.

Cooking with gas

Nothing beats gas for ease of use and temperature control. You can be ready to go at the flick of a switch and using gas gives you the ability to cook anything from loaves of bread, to pizza and steak.

Type of gas

Please refer to your Ooni Pro gas burner manual for more information on which type of gas to use. Gas types can vary from country to country.

Lighting method

Close the ceiling and chimney vent and add the pizza door. The hatch must be removed before lighting.

Push in and slowly turn the gas control knob anti-clockwise. This should take 5 seconds.

Continue to push the control knob for 5 seconds after ignition.

Place the hatch back on.

You can find a video on how to light your gas burner on our YouTube channel.

If the gas does not light please refer to your gas burner manual.

Maintaining temperature

Use the gas burner control to change the heat output of your Ooni Pro gas burner.



Important note: If the flames go out, turn off the gas and wait five minutes before reigniting. Refer to your gas burner manual for further safety instructions.



Important note:

Only use the pizza door when cooking with gas.

Care instructions

Where should I store my Ooni Pro?

It is important that your Ooni Pro is protected from adverse weather conditions, including high winds and rain. We recommend that you store Ooni Pro indoors during extended periods of time and that you keep your stone baking boards in a warm, dry environment when your Ooni is not in use. Use your Ooni Pro Cover to protect your Pro from garden debris. Ensure your Ooni Pro is completely dry and cool before storing.

How do I clean my Ooni Pro?

There's no need for elbow grease as a run through at top temperatures will do most of the work for you. If you like, you can wipe down the inside with dry paper towels and use stainless steel cleaner on the outer shell. Avoid abrasive cleaning products.

How do I care for my stone baking boards?

You should only cook pizza and dry, bread-based dishes directly on the stone baking boards. If you are cooking meat, vegetables or other dishes then we would recommend using your Ooni Sizzler Pan.

Your stone baking boards can be cleaned by running your Ooni Pro at top temperatures. If you would like to hand wash your stone baking boards, use warm water and dry them in a conventional oven for a minimum of 2 hours at 140°F (60°C). The stone baking boards are not dishwasher safe.



Top tip:

Once they have completely cooled, you can flip the stone baking boards for the next time you use your Ooni Pro: The top temperatures inside Pro will naturally clean the underside.

**How do I extinguish my
Ooni Pro?**

Gas: Switch off, detach the gas regulator from the bottle and leave to cool.

Charcoal/wood/pellets: Leave your Ooni Pro to burn through any remaining fuel and allow it to cool naturally.

Caution: *Do not apply water directly to your Ooni Pro to extinguish or cool it down as this can cause damage and personal injury.*

**How do I clean the glass on
the door?**

Allow your Ooni Pro to completely cool before wiping down the glass with a paper towel.

Caution: *Do not expose the glass to water while still warm or hot as this may cause damage to your Ooni Pro.*

Troubleshooting

It's safe to say that on any given day at least one member of our team is out using their Ooni – whether trying out recipes or, well, just because we love the food Ooni cooks. Between us, we've racked up thousands of hours of cooking and we think we know how to get the best from Ooni Pro. We're always happy to give advice and tips: Remember to check out our online resources and to contact us at support@ooni.com if you have any questions.

I can't light my Ooni Pro

Refer to the steps on page 18 onwards. The easiest way to light wood, charcoal and pellets is using a blow torch. Remember to remove the chimney cap and to open the vents as necessary.

If you are having difficulty lighting your gas burner, please refer to the Ooni Pro gas burner manual.

My gas burner does not ignite

Refer to the steps in your gas burner manual and ensure that you are using the pizza door.

Caution: Never use your Ooni Pro in high winds.

I am seeing smoke or soot

When any wood or charcoal starts to burn, there will be smoke produced until it reaches optimum temperatures. Add fuel gradually and make sure it is burning cleanly before cooking. If you continue to see dark smoke, it may be that your fuel is not completely dry or that too much has been added at once.

My window is sooty

There will always be a light layer of soot when cooking with wood or charcoal. If this happens during your cook, wait for your Ooni Pro to completely cool before gently wiping the glass with a paper towel.

Caution: Do not expose the glass to water while still warm or hot as this may cause damage to your Ooni Pro.

My Ooni Pro is too hot

If your Pro is running too hot, stop adding fuel and remove the hatch to release some heat. You can also reduce the draw from the chimney by adjusting the chimney vent.

My Ooni Pro is not hot enough

Your door with thermometer measures the ambient temperature inside Ooni Pro. However, this may differ from the temperature of the stones. We recommend an infrared thermometer for reading the temperature on the stone baking boards. If your Pro is not reaching top temperatures, here are a few things to consider:

- Your stone baking boards should be dry before you cook (you can dry them in a conventional oven at 140°F (60°C) for 2 hours).
- If your Ooni Pro has been exposed to adverse weather conditions, including rain, it will take longer to preheat.
- Make sure the chimney cap is removed before you light and while you cook.
- Check that your ceiling and chimney vents are in the correct position. Refer to page 14 in this guide for tips.
- Make sure the fuel that you are using is dry and suitable for Ooni Pro.
- The grate in your charcoal/wood burner may need to be brushed while cool to free up the air holes before lighting.



Top tip: If your stone baking boards are too hot, try resting an Ooni Sizzler Pan on them for 30 seconds or so to absorb some of the heat.

**My stone baking boards
look dirty**

Your stone baking boards may change colour during your cook but this will not affect performance. If you want, you can scrape away any excess food with your peel. Once they have completely cooled, you can flip the stone baking boards up-side-down for the next time you use your Ooni Pro: the top temperatures inside Pro will naturally clean them.

If you would prefer to handwash your stone baking boards, allow them to completely cool before washing them with warm water. They should then be dried in a conventional oven for 2 hours at 140°F (60°C)

My pizza is stuck to the peel

It's happened to the best of us, but try these tips and you'll never suffer the heartbreak of losing a pizza again:

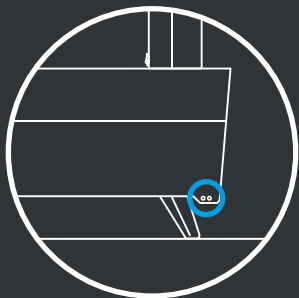
- Your peel, dough and sauce should be at room temperature.
- The dough that you are using may be too wet: Add a generous sprinkling of flour to the dough and peel before beginning your stretch. Remember to use the Ooni Classic Pizza Dough recipe (*page 32*) for the best results.
- Take care to ensure that there are no holes in the dough as sauce can create a 'glue' effect between the dough and peel.
- Before you add toppings, give the peel a shake to ensure that your dough is moving freely.
- Keep your toppings light.
- Do not leave your dough on the peel for a long time before cooking.
- If your dough has become stuck, lift it at one side and give a gentle blow of air underneath: This will create a 'hovercraft' effect and your pizza should glide more easily from your peel to the stone.

My Ooni Pro has changed colour

The appearance of stainless steel can be affected when exposed to temperatures of 1000°F (537°C) and parts of your Pro will regularly reach this temperature and above. This will not affect the performance of your Ooni Pro.

We recommend storing your Ooni Pro using your Ooni Pro Cover and keeping it in a dry environment. Some imperfections can be removed using a stainless steel cleaner.

My door is tricky to remove



If you find that your Ooni Pro door is sticking, this may indicate that your Pro is running too hot: Reduce the amount of fuel added in one go and try to maintain temperatures of no more than 932°F (500°C).

There is also the option to loosen off the door hinges. Use the supplied allen key to loosen the hinges on the sides of Ooni Pro as shown in adjacent diagram. Once loose, you can slide the door hinges forward slightly before securing them again: This gives the door more room for expansion and will make it easier to add and remove from Pro.

Always use your Ooni Gloves when the Ooni Pro is hot.



Cant find the answer you're looking for? Check out our online resources, FAQ or contact us at support@ooni.com. We'll be happy to help!

Recipes

Ooni Classic Pizza Dough

Ingredient	Weight	Qty / Vol
Type '00' flour (or strong white)	1000g	8 cups
Water	600g	2½ cups
Olive oil	40g	3 tbsp
Salt	20g	4 tsp
Dried yeast*	follow packet instructions	
Fresh yeast (alternative)*	15g	½ oz

**for a three day cold prove use half the amount of yeast*



Method

Makes 6x 275g dough balls for approximately 6x 14" pizzas

Start with a high quality '00' flour for the best results.

Bring ⅓ of the water to the boil and mix with the rest of the cold water. This brings the water to the correct temperature.

Whisk in the yeast and olive oil.

Meanwhile prepare the flour by sifting it into a bowl along with the salt.

Pour the water on top of the flour and begin mixing with a wooden spoon. Once the dough has started to form begin mixing with your hands.

Turn the dough onto a lightly floured surface and knead using both hands. Continue to knead for around 10 minutes until the dough is firm and stretchy. Cover the dough and leave in a warm place to prove for 1-2 hours.

Once the dough is proved, divide into dough balls and let them rise for a further 20 minutes before stretching.



Check out our videos on making dough and stretching the perfect pizza on our YouTube channel.

Diablo III Pizza

The dough

We've used the Classic Ooni Dough Recipe and have stretched it to 14" diameter.

The sauce

Make up a New York style sauce using the recipe on this page. Always use good quality chopped tomatoes.

The toppings

As the name suggests, you will need to use 3 different types of (preferably spicy) meat. The choice is yours.

- 3 types of meat – We've used spicy meatballs, pepperoni and Parma ham
- Mozzarella – light sprinkle
- ½ red chilli finely sliced to garnish



The Sauce (enough for 6x 14" pizzas)

Ingredient	Weight	Qty / Vol
Chopped tomatoes	2x 400g	2 tins/cans
Onion	150g	1
Olive oil	40g	3 tbsp
Basil	20g	2 sprigs
Salt	10g	2 tsp
Sugar	10g	1 tsp
Garlic clove (crushed)	5g	1
Black pepper	1g	1-2 pinches

Method

Put the olive oil and garlic into a saucepan. Turn to medium heat.

Add the tomatoes when the oil and garlic start to sizzle.

Add the quartered onion and basil. Season to taste with the sugar, salt and black pepper.

Simmer for 20 minutes to thicken.

Remove the onion and basil and allow the sauce to cool to room temperature before use.



We love a wood-fired flavour but the choice of fuel is yours. Aim for 750°F (400°C) and above on the stone.

Seafood Stew

Ingredient	Weight	Qty / Vol
Seafood selection*	500g	1.1 lbs
Chopped tomatoes	400g	1 tin/can
White wine	150g	2/3 cup
Olive oil	40g	3 tbsp
Chilli (crushed)	20g	2/3 oz
Garlic clove	10g	2 cloves
Tarragon	10g	2 sprigs
Parsley	10g	2 sprigs

**Your choice of cooked mussels, fish chunks, king prawns or squid - we chose to use all!*



Method

Pre-heat your Ooni Pro oven for 10-15 minutes or until 662°F (350°C).

Add olive oil to the Ooni Pro Casserole Dish and pre-heat in Ooni for 1-2 minutes.

Add in the garlic, chilli and tarragon and fry until soft.

Add the squid, fish, tomatoes and wine and cook with the lid on for 15-20 minutes.

Once the squid is tender and the sauce has thickened, add the mussels and prawns and cook for another 10-15 minutes or until all seafood has cooked through.

Sprinkle a little parsley on top and serve with fresh wood-fired bread.



We recommend using charcoal. Cooking temperature approximately 662°F (350°C)

Reverse Seared Prime Rib

Ingredient	Weight	Qty / Vol
Prime rib*	Up to 2.5kg	Up to 5½ lbs
Coarse sea salt		
Black pepper		

Extra equipment

Meat thermometer
Roasting tray
Tin (aluminium) foil

**rib of beef in the UK*



Method

The rib is cooked using Kenji López-Alt's reverse sear technique. This technique is great as it gives an even and thorough cook at low temperatures before being finished in a way that only Ooni Pro can.

Prep begins at least one day before you cook: Rub the beef with salt and pepper, patting it so that as much of the seasoning stays on the meat as possible. Now leave the meat uncovered in the coldest part of your fridge to season for a couple of days.

Pre-heat your Ooni Pro using only charcoal to 248°F (120°C). It is important that the temperature doesn't go much above this. Maintain the temperature by adding small amounts of charcoal when required.

Place the meat in the roasting tin on a large sheet of tin foil. Leave the meat uncovered but fold the tin foil in a way that protects the meat from the direct heat of the charcoal.

For medium rare, cook the until the middle reads 129°F (54°C) on your meat thermometer. This took approximately 2 hours for the rib pictured.

Remove and allow to rest for 30 minutes while covered by tin foil and kitchen towels. In the meantime, load up the charcoal burner with plenty of charcoal and bring the oven to 662°F (350°C) or above.

Once at temperature, place the meat back in the oven for a final searing, turning it around a few times to achieve an even char. This shouldn't take more than 5-10 minutes: At this stage, you are only finishing the meat, not cooking it.

Serve and enjoy!



Ooni and the World

1% of Ooni's global turnover is actively managed for charitable causes and positive social and environmental change through the Ooni Impact Fund. So far we have planted tens of thousands of trees through our partnership with National Forest Foundation.

Keep in touch

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