

Owner's Manual

GOZNEY®

Domme

Your New Sous Chef.

GOZNEY°



Meet the Dome

The world's most versatile outdoor oven.

**“I'm a
huge
fan.”**

Enjoy your professional grade outdoor oven. Engineered to work effortlessly for beginners and exceptionally for chefs. Unrivalled performance. Unlimited possibilities. Made simple.

Roast, smoke, steam or bake. Super fast or low and slow. A wood-fired adventure, every time.

Mike Krieger, Founder of Instagram

Key Features

Digital Thermometer

Rely on precise temperature reading throughout, including two built in meat probes so that you know when your steak is ready to go.

Unbeatable Heat Retention

30mm stone floor and dense cavity insulation means it can reach higher temperatures, faster - and retain that heat for longer.

Controlled Air Ventilation

Regulate the airflow travelling under your wood-fire to control the heat output from start to finish.



Integrated Steam Injector

Create more moisture in the oven when baking bread. That means longer rising dough and even crispier crusts.

GozneyShield™

Use outdoors all year round thanks to our ceramic bonded outer coating - extra durable, water resistant and UV stable.

Quick-Connect Accessory Port

From a cold smoking attachment to an automated pellet burner, easily insert a range of pioneering accessories into the dock.

Getting Started

Welcome to the world's most versatile outdoor oven. An oven engineered to make wood-fired cooking as simple as possible, giving you the power to produce restaurant quality food in your own backyard.

Fire up the Future.

Whether you want tips on unboxing and maintenance or just a spot of culinary inspiration, this manual covers everything you need to take your cooking to the next level.



The Kitchen



Make the

Wood-fired cooking is best. For performance. For experience. For taste. The Dome has been built to allow you to do anything. Hot smoke. Cold smoke. Slow roast. Blast cook. From the super simple to the wildly experimental.

outdoors

So we'll be continuing to add starter recipes to get you going - and others that allow you to push the Dome that much further. Here's where it's at - gozney.com.

yours.

Visit gozney.com/kitchen or scan this QR code to see what's cooking.





From the Kitchen

From the Kitchen

:

Neapolitan Pizza



1

Using commercial grade materials, the Dome is built to the exact ratios of a restaurant pizza oven. It means you can become a Neapolitan pro in no time at all.

From mastering the leopard spotting on your crusts to achieving that perfect, crisp base, the Dome allows you to make the pizza of your dreams, every time you cook.

Quick & Easy Neapolitan Pizza

Fire up your Dome. Create this simple pizza dough, ready in just a few hours.

WHAT TO KNOW

Bake at:
950°F (500°C)

Difficulty:
Easy

Cooks in:
60-90sec per pizza
(4-5 hours prep)

Quantity:
6 Pizzas

INGREDIENTS

For the Dough:

1Kg 00 Pizza Flour
or Strong White
Bread Flour

620ml Water,
luke warm

30g Salt

7g Dry Yeast

For the tomato Sauce:

1x 14oz (400g)
Peeled Plum Tomatoes
(best you can find)

$\frac{1}{4}$ Tsp Flaky Sea Salt

For the Pizza:

8oz (225g) Fior Di
Latte Mozzarella

Basil Leaves

TO MAKE THE DOUGH

Pour the water into a bowl, add the yeast and mix until dissolved. Place the salt and flour in a separate bowl and begin to add the flour mix to the liquid, mixing continuously with your hand as you do.

Once all the flour is mixed knead the dough for 5-6 minutes. Shape the dough into a ball, cover with a clean bowl and leave to rest for 20 minutes.

Knead the dough again for a final minute or 2 before shaping into a ball, placing into a container, covering and leaving to proof at room temperature for 2 hours.

When the time is up pop the dough onto a clean, unfloured surface and divide into six 9 1/2 oz (270g) pieces and shape into dough balls. Place the dough balls on a tray, cover and leave to rest somewhere warm for 1.5-2 hours.

TO MAKE THE TOMATO SAUCE

Empty the canned tomatoes into a bowl and add the salt. Either crush by hand or pulse briefly with a blender. It's important not to over mix them - and refrigerate until required.

TO MAKE THE PIZZA

Fire up the Gozney Dome until you reach 925°F (495°C).

Toss the room temperature dough ball into a tub of flour, shake off the excess, and open into a pizza base.

Top with around 2oz of tomato sauce and a quarter of the cheese and slide onto a placement peel before launching into the oven.

Bake for 60 to 90 seconds, rotating regularly until baked to perfection.

From the Kitchen

:

Live Fire

Achieve unparalleled results with the powerful rolling wood-fired flame, cooking at temperatures up to 950°F (500°C) with an open door. Perfect for seared steak, crispy fish or charred vegetables.

Simply open the air vent to allow full airflow to your fire, continue to add wood and enjoy incredible flavor from simple ingredients, only possible with a wood-fired oven.



2

Texan Dalmatian Rubbed Steak

A classic Texan Dalmatian rub is made up of simply salt and black pepper (hence the name) and is normally used with brisket. We've paired it with this thick bone in rib eye and cooked it with a wood fire for a steak that has a stunning charred bark and beautiful pink centre.

WHAT TO KNOW

Cook at:
875°F (470°C)

Difficulty:
Easy

Prep time:
7 hrs

Cooks in:
15 mins

Serves:
1-2 Persons

INGREDIENTS

1 Tbsp Black
Peppercorns

$\frac{1}{2}$ Tbsp Flaky
Sea Salt

1 3" Bone In Rib
Of Beef

FOR COOKING

Grind the black peppercorns in a pestle and mortar before sifting through a fine sieve. Dispose of the outer husks but keep the finer pepper that falls through the sieve and mix it well with the salt.

Pat the steak dry before rubbing lightly with a little oil and sprinkling over the Dalmatian rub. Make sure the meat is evenly coated with the rub and lay the steak on a resting rack with a plate underneath and leave in the fridge, uncovered, for 4-6 hours, removing 45 minutes before you want to cook.

Using hardwood, fire up the Dome until you reach 900°F (480°C) with a strong fire and rolling flame. Slide in a cast iron griddle pan and allow to heat up for a couple of minutes.

Drizzle half a tbsp of oil over the steak before placing it in the hot pan and returning to the oven. Cook the steak, turning regularly for around 9-12 minutes. Use a probe to check the temperature and remove the steak once it reaches an internal temperature of 130°F (55°C) loosely covered with foil on a plate and leave to rest for 20 minutes.

Carve and serve.

Live fire, an open door with a less intense flame can achieve totally different results.

Fire up the oven to maximum temperatures and then allow it to drop below 550°F (290°C), with the air vent at 50% and adding wood less frequently.

This creates a slower roasting environment while retaining a unique dry heat. Ideal for cooking larger cuts of meat or fish. Charred on the outside and moist inside. Or baking different types of bread such as focaccia with fire kissed results every time.



3

From the Kitchen

:

Roast

Cedar Plank Cooked Side of Salmon

WHAT TO KNOW

Bake at:
715°F (380°C)

Difficulty:
Easy

Prep time:
8 hrs

Cooks in:
15 mins

Serves:
6-8 Persons

INGREDIENTS

1 Side of Salmon
(skin on, pin bones
removed)

1 Cedar Plank,
soaked for 6-8 hours

Salt

Caster Sugar

This incredible plank cooked salmon is packed full of wood-fired flavour and absolutely delicious. It's also incredibly simple to make! What's not to love?

FOR THE SALMON

Firstly, ensure your salmon side is a suitable size for the plank by trimming off near the tail and belly. These bits can be saved for another meal. Weigh the side of fish and write down the weight.

Weigh out 8% of the fish weight in salt, and 4% in sugar.

Pat dry the trimmed fish and pop into a suitably sized dish. Sprinkle over the salt and sugar mix, cover and refrigerate for 8 hours.

TO COOK

Fire up the Dome to 700°F (350°C) with your choice of fuel and ensure you have a medium/med-high flame present.

Remove the plank from its soaking water and lay the fish skin side down on the wood. Slide the plank into the centre of the Dome.

Use a pizza peel and/or tongs to turn and rotate the plank during cooking for around 10-15 minutes. Cook the salmon until you reach an internal temperature of 125°F (51°C) for medium, and a bit longer if you like it cooked more.

From the Kitchen

:

Slow roast & smoke

From slow roast pork butt with hickory smoke, to a shoulder of lamb with roasted vegetables. The possibilities are endless.

The Dome's thick stone, dense insulation and rope sealed door combine to create the perfect cooking environment for slow roasting over long periods. While the air vent allows you to control the internal temperature of the oven when cooking with wood or coal.

And if you're in the mood for something a little different, add in apple, maple or whisky oak smoking chips to the fire for extra flavor.



4

Hickory Smoked 'Pulled' Pork Butt

WHAT TO KNOW

Bake at:
265°F (130°C)

Difficulty:
Easy

Prep time:
10 hrs

Cooks in:
6-8 hrs

Serves:
8-10 Persons

INGREDIENTS

For The Dry Rub:

1 Tbsp Soft Brown
Sugar

1 Tbsp Smoked
Paprika

1 Tsp Garlic powder

1 Tsp Blackened
Seasoning

1 Tbsp Salt

1 Tbsp Pepper

For the pork butt:

2.8kg Pork Butt,
trimmed of skin
& excess fat

2-3 Tbsp American
Mustard

2 Handfuls of
soaked hickory
chips

Using the air vents to control the temperature is a great way to cook low and slow in the Gozney Dome. Here, we've used charcoal and hickory chips to bring an awesome smokey hit to this simple and easy pulled pork - just add your BBQ sauce of choice.

FOR THE PORK

Trim the pork of any excess fat and pat dry. Mix the dry rub ingredients together well and set to one side.

Working on one side of the pork at a time, rub over a little American mustard and sprinkle over the rub. Repeat until the butt is completely covered in rub.

Cover and leave to refrigerate overnight.

THE NEXT DAY

Use hardwood to heat up the Dome to around 660°F (350°C) and as the fire begins to die down to embers top with charcoal briquettes and allow to heat up until the coals are turning white.

Place the door onto the Dome and close the air control vent so it's a quarter open. Open the door vents slightly to achieve a steady temperature of 230-270°F (110-130°C).

Place a resting rack in a suitable tray and pour in 3 Cups (700ml) of water. Place the Pork on top, fat side up, insert the Dome meat probe and slide into the oven. Throw the soaked hickory chips over the briquettes and pop on the door.

Use the door and air control vents throughout the cooking process to control the heat, topping up with charcoal as required until the pork reaches an internal temperature of 143°F (62°C) -around 4 hours.

Remove the pork from the tray and lay on two sheets of aluminum foil. Use a spray bottle with apple juice or water to generously spritz the meat before wrapping up tightly in the foil and popping back on the tray.

Re-insert the Dome probe and continue to cook for a further 3-5 hours or until an internal temperature of 205°F (96°C) is achieved.

Wrap the foiled pork in two thick tea towels and allow to rest for at least one hour. Shred and mix with your favourite BBQ sauce.

Close the rope sealed door to turn your Dome into a bread baking oven. Using a bed of embers or adding a piece of charcoal if you choose, the Dome's unrivalled heat retention creates the ideal environment for baking bread, with enough floor space for multiple loaves.

Make your sourdough loaf even lighter and crunchier, using the Dome's Steam Injector accessory. Our steam injector creates a moist environment in the oven, preventing the bread forming an outer crust before having the chance to fully rise. The result? A light and airy loaf that's risen for longer and formed a crispier crust.



5

From the Kitchen

:

Bake & steam

No Knead Sourdough Loaf

WHAT TO KNOW

Bake at:
570°F (300°C)

Difficulty:
Medium

Prep time:
12 hrs

Cooks in:
30 mins

Quantity:
1 Loaf

INGREDIENTS

375g Strong White
Bread Flour

245g Water

125g Active
Sourdough Starter

12g Salt

FOR THE DOUGH

Mix the flour and salt in a bowl and dissolve the starter in the water in a separate bowl with your hand.

Gradually add the flour and salt mix to the water continuously mixing together with your hand until a rough shaggy dough is formed and there are no dry bits on the side of the bowl. Remember, you're not kneading the dough, just bringing together.

Cover with a plastic bag and leave at room temperature for 2 hours.

Gently turn the dough out onto an unfloured, clean surface and carefully pull into a rough rectangle.

Pull the four sides into the middle and flip the dough over so you have a rough loaf shape and use the sides of your hands to apply pressure so the dough is tight on top.

Pop the dough into a bowl, cover with a plastic bag and leave to bulk ferment for 5-6 hours.

A simple, same day, no knead sourdough loaf is made even better with the steam injector on the Gozney Dome that helps achieve the most incredible crust, with a touch of wood flavour.

FOR BAKING

Ensure the Dome is heated up to 750°F (400°C) with a good bed of embers and place the door onto the oven with the vents closed.

Let the temp drop to around 610°F (320°C) and slide the loaf directly onto the oven floor on the opposite side to the fire.

Place the door back on the oven (vents closed) and use the water hopper beaker to add ½ Cup (110ml) of water to the steam injector and cover with the cork lid.

Bake for 20-30 minutes.

Gently turn the dough onto a clean, unfloured surface and carefully shape into a rough rectangle again. Repeat the process of pulling the four sides into the middle and flipping the dough over so you have a rough loaf shape and use the sides of your hands to apply pressure so the dough is tight on top. Leave to rest on the side whilst you prep your dough basket.

Dust a baneton or bowl with a tea towel generously with rice flour before shaking out the excess.

Carefully flip the dough into the basket (so the top becomes the bottom) and dust with rice flour again. Cover with the plastic bag and leave at room temperature for 2-3 hours.

Our Community

Scan this QR code to join our community.



You're in good company.

Our wood-fired community continues to grow. So thank you for joining our world of adventurous home cooks and seasoned pro chefs changing the way the world cooks outdoors.

We'd love to hear how you get on. So here are a couple places to share tips, recipes, ideas. Anything that helps you get the best from your Gozney.

Find us on Facebook and Instagram
[@gozney](#) [#teamgozney](#)



Accessories



Up

Take your food to a whole new level, by transforming your Dome into something new. Something more. A bread oven. A slow roaster. A smoker. An artisan sour-dough bread baker.

We've created a range of accessories that help take your Gozney further.

Level

Visit gozney.com/kitchen or scan this QR code to explore our accessories.



Welcome to the family.

G°