



recipe booklet

getting started with your Wood Stone Home oven





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*indicates recipes which have instructional videos that can be found online at:
woodstonehome.com/resources/cooking-with-wood-stone/video-recipe-library

Stone hearth ovens have been used for centuries by bakers to produce delicious artisan breads of all kinds.

Recipe Examples: Pizza Margherita, Red Grape Focaccia, Skillet Rolls

bake

With a Wood Stone Home oven you have the delicious opportunity to use the residual heat held in the stone, even after the oven is turned off, to slowly braise meats to tender perfection.

Recipe Examples: Braised Lamb Stew with Autumn Vegetables

braise

The surrounding high heat of a Wood Stone Home oven results in beautifully caramelized foods with crispy exteriors and minimal moisture loss.

Recipe Examples: Tarragon Roasted Chicken, Oven Roasted Ratatouille

roast

Quicker cooking times translate into food that is thoroughly cooked and caramelized, yet retains a fresh crispness.

Recipe Examples: Sautéed Carrots, Oven Roasted Asparagus

sauté

Unlike a grill or griddle, with a Wood Stone Home oven the searing happens from top and bottom at the same time. The same top heat that bubbles the cheese on the top of your pizza also sears the top of your steak.

Recipe Examples: Seared Steak Flambé, Bacon Wrapped Pork Tenderloin

sear

Use a casserole with a tight fitting lid or a Spanish cataplana to quickly steam fish and vegetables in the Wood Stone Home oven.

Recipe Example: Clams Cataplana

steam

Slow poaching in wine, broth or oil produces moist and delicious results with fish and poultry in the Wood Stone Home oven.

Recipe Example: Salade Niçoise with Oven Poached Tuna

poach

The Wood Stone Home oven makes quick work of turning butter and sugar into caramel for your favorite desserts.

Recipe Example: Apple Tarte Tatin

caramelize

Igniting dishes from entrées to desserts with a little liquor is easily and safely accomplished in a Wood Stone Home oven.

Recipe Examples: Seared Steak Flambé, Bananas Foster Flambé

flambé

When you prepare certain egg dishes in a Wood Stone Home oven it's like viewing time-lapse photography... they rise in mere minutes before your eyes!

Recipe Examples: Zucchini and Herb Frittata, Dutch Baby

soufflé

welcome to the world of wood stone home

Chances are it was the lure of the perfect pizza that led you to Wood Stone Home in the first place, but that is just the tip of the iceberg as far as the fantastic menu items you'll soon be preparing. This booklet contains recipes which highlight the various cooking techniques you can employ while cooking in a stone hearth oven. As you will soon discover, stone hearth cooking is an amazing and incredibly versatile way to prepare food!



wood stone home cooking basics

HEAT-UP TIMES

- It takes time to create the “deep-heat sink” that produces the incredible food that comes out of a Wood Stone Home oven. The stone hearth and dome absorb the heat from whatever fuel source you choose.
- To bring an oven from stone-cold to pizza-cooking temperature (550-580° F) will take between 2-4 hours depending on the oven model. If you’ve used your oven recently, the heat-up time will be much quicker.
- Bistro Home ovens are equipped with ignition timers to allow homeowners to have a preheated oven awaiting when they arrive.

FLAME HEIGHTS

- Gas-fired Wood Stone Home ovens offer flexibility and control for the cook. Our recipes will indicate flame height levels as they change for different cooking tasks. These flame heights are represented by the number on the dial around the Flame Height Control Knob.
- Turn the Flame Height Control Knob all the way up to 5 when heating the oven. A flame height setting of 3 will maintain a desired oven temperature.

COOKING ZONES

- Wood Stone Home ovens will be hotter closer to the fuel source and cooler toward the doorway. In our recipes we will indicate three different cooking zones by the bolded phrases:
 1. Inside the **doorway**
 2. In the **center** of the oven
 3. In **front of the flame**
- Some recipes will call for you to sear food in **front of the flame** and finish it inside the **doorway**. Others might begin with a sauté in the **center** of the oven, yet finish in **front of the flame** as you might broil a dish at the end in a conventional oven.
- You’ll learn to take advantage of these zones for cooking multiple dishes simultaneously at different temperatures. For example, when your oven is heated to pizza-cooking temperature (550-580° F*), the temperature in **front of the flame** will be around 650-700° F, the **center** around 500° F and the **doorway** will be 375-400° F. You could sear a steak in the back (in **front of the flame**), roast vegetables in the **center** and bake some cookies for dessert in the **doorway**, all at the same time.

* The temperature readout on your control panel is connected to a thermocouple located one inch below the surface of the hearth in the **center** of the oven and represents the temperature of the stone at that point. An IR thermometer may be used to measure the floor temperature in different areas of the oven.



DIRECTIONAL COOKING

- When cooking in stone hearth ovens it's important to understand the concept of directional cooking as it relates to the fuel source. Most recipes will call for you to rotate the pizza or cooking vessel 180° F at least once. Think of it as you would when roasting a marshmallow...when the side closest to the flame begins to brown, it's time to rotate and cook the other side. Aluminum foil "tents" may be helpful if your food is becoming too brown before cooking through.

COOKING WITH RESIDUAL HEAT

- The specially engineered ceramic stone found in the hearth and dome of a Wood Stone Home oven absorbs and holds an incredible amount of heat. The thermal mass held in the thick floor and dome means that the oven temperature will fall very slowly even after it has been turned off. Many of our recipes take advantage of this stored-heat energy to bake breads or slow-roast meats for hours after turning the oven off. For larger roasts we recommend fully saturating the oven with heat by keeping the temperature at 500° F or so for at least an hour before putting the meat in.



wood stone dough

Makes 6 ea. 7-oz. dough balls

INGREDIENTS

½ tsp. dry instant yeast	1 cup semolina flour (Bob's Red Mill is great)
1 tsp. sugar	4 ½ -5 cups all-purpose flour (We prefer King Arthur for this dough)
2 tsp. salt	Olive oil
2 cups water, 65 degrees	

PREPARATION

1. In a 5 qt. mixer, fitted with the dough hook, dissolve the first 3 ingredients in the water, mixing over low speed for 3 minutes.
2. Add the flours and mix at low speed for 2 minutes; check the consistency of the dough. It should be releasing from the sides of the bowl. If the dough is too sticky, add a bit more flour. If it is too dry and climbing up the dough hook, add a bit more water. Mix for 7 more minutes. Remove the dough from the bowl and turn out onto a work surface. Cover with a damp cloth or plastic wrap and allow to rest for 10 minutes.
3. Shape it into a thick log; then cut it into 6 pieces (about 7-oz. each). Roll the dough on the work surface in a circular motion with your hands, forming a smooth ball and place the balls on a lightly oiled baking sheet or plastic dough box with a secure top.
4. Cover the surface of each ball with a bit of olive oil to prevent the dough from forming a skin. Cover the dough with plastic wrap or with an air-tight cover and refrigerate for a minimum of 8 hours or for up to 48 hours in the refrigerator.
5. Before using the dough, remove it from the refrigerator and let it rest at room temperature for a minimum of 1 hour. You can keep the dough at room temperature for up to 3 hours or longer. The dough will continue to get soft as it rests and becomes easier to stretch and more delicate at the same time. The dough is over-proofed when it becomes too soft to work with and bubbles form on the surface.

OPENING THE DOUGH:

1. Flour both sides of the dough ball and, using the thumb and pointer finger of both hands, about a ¼-½-in. from the edge of the ball, begin pulling the dough apart, pinching and stretching as you turn the dough like a wheel in your hand. Gravity will help as the dough opens and stretches.
2. You can continue to stretch the dough in your hands, forming a round pizza skin as thick or as thin as you want. Don't get discouraged if you don't have a perfect round or get holes in it at first; it's all about practice!
3. Put the skin on a work surface dusted with semolina and top with your ingredients. Slip the large pizza peel (with a little semolina on it) under the dough and gently lift the dough with thumb and pointer finger. The motion is: push with the peel and pull with your fingers.
4. If you want to freeze the dough balls for later use, let them rest in the refrigerator for 8-24 hours and then put them individually into airtight freezer bags. To thaw frozen dough, transfer to the refrigerator for 5-6 hours or up to 12. Bring them to room temperature about an hour before you want to use them.



Our classic pizza sauce has a rustic texture and is easily made from simple, high-quality ingredients.

wood stone pizza sauce

Makes 3 ½ cups

INGREDIENTS

1/4 cup olive oil
5 cloves garlic, minced
1 tsp. dried basil
1 ea. 28 oz. can plum tomatoes in juice, crushed
1 tsp. sugar
1/2 tsp. salt
1/2 tsp. red pepper flakes
4 ea. anchovies, minced (optional)

PREPARATION

1. Heat the oil in a small saucepan on low heat and add the garlic and basil. Stir for 1 minute. Add the remaining ingredients and simmer for 10 minutes over medium heat.
2. At this point you may purée the sauce or leave it a little chunky, depending on your tastes.
3. Sauce should be spread to ¾ of an inch from the edge of the crust. It should just lightly coat the dough so you can still see through it.



pizza margherita

Makes 2 ea. 10-12 in. pizzas

INGREDIENTS

2 ea. 7 oz. Wood Stone Dough balls
4 oz. pizza sauce
4 oz. fresh mozzarella, torn into quarter sized pieces
1/2 oz. fresh basil leaves, torn into pieces
2 Tbsp. extra virgin olive oil

PREPARATION

Oven Temperature:

550-580° F

1. To assemble pizza, place 2-oz. of the sauce in the center of each pizza and use a circular motion to spread it to about 3/4-in. from the edge.
2. Distribute cheese evenly and scatter with basil.
3. Drizzle each pie with about 1 Tbsp. of olive oil.
4. Transfer the pizza onto a **large peel** and land it just inside the **doorway**. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 minutes), rotate the pizza using the **utility peel**, 180 degrees and move it **closer to the flame**. Once the side closest to the flame colors, and the top and bottom of the pizza is balanced (30 seconds to 1 minute), remove the pizza from the oven using the **utility peel**. Transfer the pizza to a cooling screen for about 1 minute to prevent steaming and then move it to a cutting board to slice.



A little sweet, a little savory...this focaccia is a delicious breakfast choice. It's also lovely served with a cheese course.

red grape focaccia

Makes 1 ea. 8x12-in. bread

INGREDIENTS

1 ea. 18-oz. Wood Stone Dough ball
1-2 Tbsp. extra virgin olive oil
1/4 lb. red flame grapes
1 Tbsp. fleur de sel or coarse sea salt
1 tsp. fresh rosemary, chopped (optional)

PREPARATION

Oven Temperature:

500-525° F

1. On a floured or semolina-covered work surface, stretch the dough to form a 3/4-in. thick rectangle.
2. Brush the dough with olive oil.
3. Dimple the dough by pressing individual grapes all over the surface.
4. Sprinkle with salt (and rosemary, if using).

Flame Height: 2.8

5. Bake in the **center** of the oven until it is evenly browned on top and bottom, rotating once for even baking.



Here is comfort food at its finest. Our skillet rolls are baked to soft, buttery perfection in an oven that is completely turned off. They make a perfect Thanksgiving side dish to bake after the turkey comes out of the oven.

skillet rolls

Makes 14-16 rolls

INGREDIENTS

2 1/4 tsp. yeast	1 tsp. salt
1/4 cup warm water	1/4 tsp. baking soda
1 cup buttermilk	1 large egg
3/4 cup butter	4 cups all-purpose flour
1/4 cup sugar	1 Tbsp. cornmeal

PREPARATION

Oven Temperature:

500-530° F

1. In a standing mixer with the paddle attachment, add the yeast and the water. Mix over low speed for 3 minutes to dissolve the yeast.
2. Warm the buttermilk in a small saucepan just inside the **doorway** of the oven during the heat up process and add 1/4 cup of the butter, stirring just until melted. It's ok if the buttermilk curdles and the mixture should be warm, not hot.
3. Add the sugar, salt, baking soda, egg and buttermilk mixture to the mixer and blend well.
4. Add the flour and beat until a soft dough forms. Change to the dough hook and knead the dough for 7 minutes until it is soft and elastic.
5. Cover the bowl with a damp towel and let the dough rise for 1-1 1/2 hours. In the meantime, prepare a 9" cast iron skillet by rubbing it with a 1 Tbsp. of the butter and sprinkle with the cornmeal.
6. Punch down the dough, remove from the bowl and knead by hand for 5 minutes. Divide the dough into 14-16 pieces and form them into balls. Nestle the dough balls in the skillet starting from the edges and progressing into the middle so they are evenly distributed. Cover with a damp towel. Let rise for 40-60 minutes.
7. Brush with the remaining 3 Tbsp. melted butter and bake just inside the **doorway**, rotating the pan 90 degrees every 5 minutes for 18-22 minutes. Remove from the oven and let them rest in the pan for 5 minutes before removing to a wire rack to cool. They should come out easily with a metal spatula.

Turn Oven: OFF



A frittata is a natural for the Wood Stone Home oven. The combination of a hot skillet, a hot stone hearth and radiant heat from above makes for a delicate, puffy and delicious dish which is finished in minutes.

zucchini and herb frittata

Serves 6

INGREDIENTS

1 medium zucchini, sliced in 1/4-in. half moons
2 Tbsp. olive oil
Kosher salt
Black pepper
2 Tbsp. mint or basil chopped
1/2 medium onion, thinly sliced
1½ Tbsp. butter
8 large eggs
1½ Tbsp. milk

PREPARATION

Oven Temperature:

450-525° F

Flame Height: 4-5

1. In a 12-in. nonstick skillet toss the zucchini with ½ Tbsp. olive oil, salt, pepper and 1 Tbsp. of the mint.

2. Place the skillet in **front of the flame** and roast, stirring twice, 1-3 minutes. You want the zucchini just lightly browned. Remove to a small bowl.

3. In the same skillet toss the onion with the rest of the olive oil, salt and pepper.

Flame Height: 3.4

4. Roast the onions in the **center** of the oven, stirring occasionally to brown evenly and soften; 7-10 minutes. Add the zucchini back to the pan and add the butter.

Flame Height: 2.4

5. Put the skillet back into the oven just inside the **doorway** to heat up as the butter melts.

6. Whisk the eggs with the milk, the rest of the mint and a little salt. Pour this over the onion and zucchini mixture and sprinkle with cheese.

Flame Height: 3.4

7. Return the pan to the **center** of the oven and cook for 2 minutes. Rotate the pan 180 degrees and cook for about 2 more minutes or until lightly brown, puffy and firm to the touch.



The plank helps the fish retain moisture while infusing it with the smoky flavor of the wood. Drizzle with a flavored oil or an herb butter when it comes out of the oven.

cedar planked salmon

Serves 4

INGREDIENTS

1 ea. untreated cedar shingle, shake or plank
1 Tbsp. olive oil
Kosher salt and freshly ground pepper
1 ½ lb. center cut salmon fillet, skin off and pin bones removed
1 ea. lemon wedge

PREPARATION

Oven Temperature:

525-575° F

Flame Height: 4

1. Rinse and soak the shingle in water for 15 minutes.
2. Rub the salmon with a little oil and sprinkle with salt. Drizzle a little oil on the cedar shingle as well, to ensure that the salmon won't stick. Slice partially through salmon just to the skin for easy portioning after it is cooked. Place the thickest part of the salmon on the thinnest part of the shingle.
3. Place the shingle in the **center** of the oven with the thick part of the salmon closest to the flame and roast for 5 minutes, then rotate 180 degrees.
4. Return the shingle to the **center** and cook for another 2 or 3 minutes.

Serve on the shingle with a lemon wedge.

Note: Every now and again the plank may go up in flames! Not to worry...remember the best place to have a fire is in your oven. Have your lemon wedges handy and squeeze them over the flame to extinguish it.



A simple roasted chicken is pure magic as far as we're concerned. The intense heat coming from the top, bottom and sides of the oven produces a bird with extra crispy skin and amazingly moist flesh. Variations are endless with the use of different spice rubs, herbs and aromatics.

tarragon roasted chicken

Serves 4-6

INGREDIENTS

1 ea. small roasting chicken, about 3½-4 lb.
2 Tbsp. kosher salt
1 Tbsp. dried tarragon
½ medium onion, peeled
6 cloves garlic, peeled
5 ea. parsley sprigs
3 Tbsp. olive oil
2 Tbsp. lemon juice

PREPARATION

Oven Temperature:

500-550° F

1. Rinse and dry the chicken well, inside and out. Season inside cavity with about ¼ of the salt and ¼ of the tarragon. Stuff chicken with the onion, garlic, and parsley. Liberally salt the chicken on all sides with remaining salt. Sprinkle with remaining tarragon.
2. Truss the bird, cover with plastic wrap and refrigerate for 24 hours or up to 36 hours.
3. Mix the olive oil and lemon together. Pat the chicken dry with paper towels and place in a shallow roasting pan. Pour lemon mixture over the chicken.
4. Tent chicken with foil and roast in the **center** of the oven for 20 minutes. Rotate the pan 180 degrees and roast another 20 minutes.
5. Remove the foil, rotate 180 degrees and roast for 10 minutes this time and then rotate 180 degrees and roast 10 minutes. At this point the chicken should be well-browned on all sides and register an internal temperature of 165° F between the thigh and breast. Continue to cook and rotate as necessary to achieve desired temperature and color.
6. Let sit 10 minutes before removing string and carving.

Flame Height:

Oven OFF



This may be the best fried chicken you've ever eaten! And with the least amount of mess...no splattering oil on your stovetop. The heat of the stone hearth keeps the oil up to temperature while the top heat from the dome begins to cook the top side of the chicken as well, sealing in moisture.

oven fried chicken

Serves 4-6

INGREDIENTS

1 ea. breast (cut into 2 pieces), leg, thigh, wing of 1 chicken	4 cups flour, for dredging
1 ea. yellow onion, sliced thin	5 each large eggs, beaten together
6 cups buttermilk	4-5 cups panko (Japanese-style bread crumbs)
2 Tbsp. kosher salt	Canola oil, for frying
½ tsp. cayenne pepper	

PREPARATION

Place the chicken in a large shallow bowl. Add the onion, buttermilk, 4 tsp. of the salt and the cayenne. Stir well, cover and refrigerate overnight.

Oven Temperature:

490-520° F

1. Put the flour and remaining 2 tsp. salt into a large shallow bowl and mix together. Put the egg mixture into a second bowl of the same size and use a third bowl for the panko.
2. Working in batches, dredge the chicken pieces in the flour to coat completely and shake off any excess flour. Then put them in the egg mixture, turning to coat completely. Let excess egg drip back into the bowl and dredge in the panko. Put each piece of battered chicken on a parchment-lined tray or cooling rack to set up while you batter the rest. Let chicken rest for up to 1 hour before cooking.
3. In a large cast-iron skillet, heat ½ -in. of canola oil in the **center** of the oven for about 10 minutes to 345 degrees. Use a candy or oil thermometer to measure this.
4. Remove the pan to the mantle and carefully put as many pieces of chicken as will fit easily, skin side down in the pan. Cook just inside the **doorway**. After 5 minutes, rotate the pan 180 degrees and cook 5 minutes more. Remove the pan to the mantle again and carefully turn the chicken skin side up. Slide pan back to the **center** for 10 more minutes, rotating 180 degrees during this time.
5. Remove chicken to cooling rack lined with paper towels below. Slide skillet back into the **center** of the oven, reheating the oil to 345 degrees. Then add the next batch of chicken and follow the same steps until all the chicken is cooked.
6. If the oven is dropping in temperature below 450° F, remove the pan from the oven, raise the **flame height to 5** and bring oven back to 490° F before putting pan back into the oven to reheat oil at the previous **2.6 flame height**.
7. Once the cooked chicken has drained of oil, you can keep it warm in a 200 degree oven while the rest of the chicken is cooking.



bacon wrapped pork tenderloin with fresh herbs

Serves 4-6

INGREDIENTS

2 ea. pork tenderloins, about 2 lb. total, trimmed of silverskin
2 cloves garlic, minced
1 Tbsp. Italian parsley leaves, chopped
2 Tbsp. sage leaves, chopped
1 Tbsp. thyme leaves
1 Tbsp. kosher salt
1 Tbsp. olive oil
1 tsp. freshly ground pepper
8-12 strips bacon, regular thickness
2 Tbsp. balsamic vinegar

PREPARATION

Oven Temperature:

575-600° F

1. Cut the tenderloins in half, as the thicker end will take longer to cook.
2. Make a paste with the garlic, herbs, salt, olive oil, and pepper. Spread paste evenly over the pork. Wrap in plastic and refrigerate for 6-12 hours.
3. Wrap each piece of pork in a spiral fashion with 2-3 slices of bacon. You may secure it with kitchen string.
4. Place 2 pieces of pork in each of the 2 shallow pans or sizzle skillets. Roast in **front of the flame** for 3-4 minutes. Turn meat over and roast for 3-4 more minutes or until the internal temperature in the thickest part of the meat registers 145-150° F. Cooking time will vary a few minutes for the different thicknesses of meat. Pour vinegar over the meat and let sit 5-8 minutes before slicing.

Flame Height: 3.4



Searing a steak is by far one of our favorite ways to showcase the magic of cooking with Wood Stone. The intense heat coming from all sides (as opposed to a grill where the meat is searing on one side at a time) creates a perfectly caramelized exterior with the juiciest medium rare center.

seared steak flambé with brandied shallot sauce

Serves 2-4

INGREDIENTS

1½ tsp. kosher salt
2 ea. 10-oz. rib eye steaks, about 1-in. thick
Black pepper, freshly ground
Olive oil
1 Tbsp. unsalted butter
1½ Tbsp. shallots, minced
⅛ cup brandy
Kosher salt
1 oz. blue cheese, such as Gorgonzola (optional)
1 Tbsp. chopped chives, fresh chopped thyme or fresh chopped rosemary

PREPARATION

Salt and pepper the steaks, wrap in plastic and refrigerate overnight, or for at least an hour. Bring steaks to room temperature before cooking.

Oven Temperature:

560-590° F

Flame Height: 5

1. Heat a flat cast-iron skillet or sizzle pan, large enough to hold both steaks without crowding (or use 2 smaller pans), in **front of the flame** for 5 minutes.
2. Uncover the steaks, pat them dry with a paper towel and drizzle both sides with olive oil.
3. Bring skillet(s) to the mantle of the oven and add the steaks. Cook in **front of the flame** for 2-3 minutes. Turn and finish in **front of the flame** for 2 more minutes for medium rare.
4. Bring the skillet(s) to the **doorway** of the oven. Add the butter and shallots to the skillet(s) and stir until the shallots are translucent, about 30 seconds.
5. Add the brandy and slide the skillet(s) carefully but quickly to the **center** of the oven. It will take a moment to flame up. Stand away from the door* and leave the pan in the oven until the flames subside.
6. Remove the skillet(s) to the mantle and add half the cheese to the top of each steak. Sprinkle with your choice of herbs.

*Flame inside the oven is safe and dramatic. Be careful however not to add too much liquor as it ignites quickly and flames come forward and into the **doorway**.



Take advantage of the residual heat after you turn your oven off for the night and braise this lamb stew overnight. You'll be rewarded with an aromatic, delicious, and amazingly tender dish.

braised lamb stew with autumn vegetables

Serves 8-10

INGREDIENTS

4 lbs. lamb shoulder, cut in 2 1/2-in. pieces	2 ea. carrots, peeled, cut in 2-in. pieces
1 Tbsp. pimentón ahumado (Spanish smoked paprika)	2 ea. parsnips, peeled, cut in 2-in. pieces
1 Tbsp. dried oregano	2 ea. turnips, peeled, cut in 2-in. pieces
1 Tbsp kosher salt	1 cup white wine
Olive oil	1 cup beef stock
2 ea. leeks, cut in 1/2-in. pieces	2 ea. bay leaves
1 ea. onion, peeled and chopped	1 ea. cinnamon stick
4 cloves garlic, finely chopped	2 ea. orange zest strips, 2-in. long pieces

PREPARATION

Oven Temperature:

**540-570° F
and then OFF**

Flame Height: 5

1. Trim meat of any excess fat or silverskin.
2. Mix paprika, oregano and salt and sprinkle over meat to coat all sides. Let the meat sit for at least 30 minutes or cover and refrigerate overnight.
3. Drizzle a little oil in a large roasting pan and heat in the **center** of the oven for 5 minutes.
4. Add lamb to pan, in batches if necessary, so that the pieces do not touch.
5. Roast in **front of the flame**, browning the meat on all sides for about 4-5 minutes, rotating pan and turning meat over as necessary.
6. Remove meat from pan and set aside. Add leeks, onion and garlic and return to **doorway** of oven for 5 minutes to soften.
7. Place meat and softened vegetables along with remaining ingredients into a cazuela or casserole dish, stirring to combine.
8. Place a sheet of parchment paper directly over the stew and then cover tightly with foil. Return to **doorway** of the oven.
9. This can cook for 8-12 hours in the turned off oven.

Pimentón ahumado may be purchased through The Spanish Table: <http://spanishtable.com>



The tuna for this salad is “poached” in spiced olive oil in a low oven producing an incredibly moist and flavorful product. This is one of those great dishes to make while your oven is heating up or after you’ve turned it off.

salade niçoise with oven poached tuna

Serves 8-10

INGREDIENTS

1 ½ lbs. small yellow potatoes, cut in half	2 ea. bay leaves
1 cup olive oil	2 ea. 2-in. strips lemon zest
2 Tbsp. kosher salt	1 head butter lettuce, separated into leaves, washed and spun dry
1 tsp. fennel seed	8 ea. large eggs, hard-boiled
1 tsp. cumin seed	1 ½ lbs. green beans, trimmed and blanched until just done
2 lbs. albacore tuna, cut into 1-in. thick pieces	1 pt. cherry tomatoes
1 medium white onion, sliced	½ pt. Niçoise olives
1 tsp. peppercorns, cracked	2 cups Caper Aioli (visit woodstonehome.com for recipe)
1 tsp. coriander seeds, cracked	

PREPARATION

Oven Temperature:

500-550° F

Flame Height: 3.4

Oven Temperature: OFF*

1. Toss potatoes with 2 Tbsp. of the olive oil, 1 Tbsp. of the salt, fennel and cumin and spread out on a sheet pan. Place in **center** of the oven and roast for about 8-10 minutes or until browned and cooked through. Rotate the pan 180 degrees after 5 minutes. Remove potatoes and set aside.
2. Place tuna pieces in a shallow baking dish large enough to fit the fish in one layer. Add the onion, remaining tablespoon salt, peppercorns, coriander seeds, bay leaves, lemon zest and remaining olive oil. The fish should be completely covered with oil, so add more if necessary.
3. Cover the dish with foil and place inside the **doorway** of the oven. Cook for 45 minutes, rotating 180 degrees halfway through. Let fish cool in the pan. Remove tuna from the oil and break into chunks. Arrange lettuce leaves on a large platter and pile the tuna in the center. Arrange the remaining ingredients around the fish and serve with Caper Aioli on the side. If you want to poach the fish ahead of time it will keep in the refrigerator, covered with oil, for a week.

* If not roasting potatoes, you may poach tuna at 300-350° F with a Flame Height of 2.6



These crispy and aromatic potatoes are the perfect accompaniment to roasted meats and poultry. They would be delicious with a brunch frittata as well!

roasted red potatoes with rosemary

Serves 6-8

INGREDIENTS

1 ½ lbs. red potatoes, unpeeled and cut into 1-in. dice
3 Tbsp. olive oil
2 ea. shallots, peeled and minced
1 Tbsp. rosemary, chopped
1½ tsp. kosher salt
¼ tsp. black pepper, freshly ground

PREPARATION

Oven Temperature:

525-575° F

1. Soak the potatoes in water for 1 hour or overnight. This step helps the potatoes to brown more readily while they are roasting and they won't stick together as much.
2. Drain the potatoes and dry them well. Toss them with remaining ingredients except shallots.
3. Preheat a heavy shallow skillet (preferably cast-iron) in **front of the flame** for 2 minutes. Add the potatoes and toss.
4. Place the pan in the **center** of the oven.
5. Roast for 12-15 minutes, stirring occasionally, until the potatoes are tender and well-browned. Let the potatoes begin to brown before stirring as this will help keep them from falling apart. Add the shallots during the last 4 or 5 minutes of cooking.



This recipe was first introduced at a trade show in Barcelona. The dish brought many of the Spanish vendors back daily for another taste! Feel free to mix it up here by adding or substituting whatever seafood looks best at the market.

valencia paella

Serves 4-6

INGREDIENTS

3 ea. boneless chicken thighs, cut into 1-in. pieces	1 ½ cups medium grain rice, preferably Spanish (Italian Arborio rice is a fine substitute)
8 oz. halibut fillet, skinned and cut into 6-8 pieces	1 cup dry white wine
10 ea. large shrimp, peeled and deveined with tails left on	6 ea. canned artichoke hearts, cut into quarters
10 ea. Manila clams, washed and scrubbed	¼ cup roasted red peppers, sliced into thin strips (Spanish piquillo peppers are delicious here)
10 ea. mussels, washed and scrubbed	3 ea. Roma tomatoes, cut into ½-in. pieces
¼ cup + 2 Tbsp. olive oil	½ tsp. saffron threads
2 Tbsp. kosher salt	3-4 cups chicken broth
2 tsp. pimentón ahumado (Spanish smoked paprika)	¼ cup Italian parsley, roughly chopped
1 medium onion, roughly chopped	
3 ea. bay leaves	
2 ea. Spanish chorizo, cut into 1-in. pieces (about 8 oz.)	

PREPARATION

Oven Temperature:

540-570° F

Flame Height: 3

1. Place the chicken, halibut, shrimp, clams and mussels in 4 separate bowls. Season all but the clams and mussels with olive oil, salt and paprika. Use approximately ¼ cup of the oil and half of each of the salt and paprika. Cover and refrigerate for at least 30 minutes or up to 6 hours.
2. Pour the remaining olive oil in a 17-in. paella pan. Heat the pan in the **center** of the oven for 1 minute. Add the onion, remaining paprika and a little salt and move the pan in **front of the flame** for 2 minutes or until the onions begin to brown.
3. Remove pan and add the bay leaves, chicken and chorizo and return to the same spot in **front of the flame** for about 5 minutes to brown the chicken.
4. Transfer the pan to the **doorway** of the oven, stir in the rice and let it toast, stirring frequently for 2-4 minutes.
5. Add the wine and reduce by half, stirring the whole time. This will only take 1-2 minutes.
6. Add the artichokes, peppers, tomatoes, saffron and about 1 Tbsp. of salt. Stir in enough chicken stock just to cover the food. Adjust seasoning at this point.
7. Place the paella in the **center** of the oven and cook without stirring for 10-12 minutes or until the rice begins to show at the top of the stock. Rotate the pan 180 degrees once during this time.
8. Remove the pan and carefully press in the halibut, shrimp, clams, and mussels, making sure the clams and mussels are hinge side up. At this point, add more chicken stock if necessary to finish the cooking. Continue to cook in the **center** of the oven for 5-6 more minutes or until the fish is just cooked and the rice is brown around the edges. You will need to rotate the pan during this time to ensure even cooking of the dish.
9. Serve in the pan sprinkled with parsley.

Flame Height: 3.2



oven roasted asparagus

Serves 2-4

INGREDIENTS

1 bunch medium to fat asparagus spears, ends snapped off at the natural break
1 Tbsp. olive oil
Kosher salt and freshly ground black pepper

PREPARATION

Oven Temperature:

570-600° F

Flame Height: 5

1. Toss the asparagus with olive oil, salt and pepper.

2. Arrange asparagus on a thin aluminum pan and roast in the **center** of the oven for about 45 seconds -2 minutes, rotating the pan 180 degrees about halfway through. The asparagus should be just tender, yet still crisp.



We love the beauty and simplicity of this dish. Once again, the Wood Stone Home oven works its magic by quickly caramelizing food without loss of moisture. You can think of this as a master recipe for sautéing vegetables, keeping in mind slight variations in timing. Zucchini will cook in a heartbeat, asparagus in under a minute, while meaty wild mushrooms might take a couple of minutes longer.

sautéed carrots

Serves 2-4

INGREDIENTS

2 bunches thin carrots, multi-colored if possible, peeled with all but 1/2 -in. of tops removed

Extra virgin olive oil

Kosher salt and freshly ground black pepper

PREPARATION

Oven Temperature:

530-560° F*

Flame Height: 5

1. Toss carrots in a bowl with a little olive oil and salt and pepper to taste.
2. Arrange carrots in a sauté pan and place in the **center** of the oven. Sauté, tossing the carrots once or twice, for 3-4 minutes.
3. Carrots should have good color without being shriveled. They will continue to cook as they cool, so remove from the oven just before they become tender.

*you can sauté at any temperature over 490° F, depending on what else you are cooking in the oven at the same time.



The beauty of roasting peppers in the Wood Stone Home oven is that they become charred and blistered quickly due to the high heat, without losing too much moisture and collapsing as they often do with other roasting methods. You'll use these thick, delicious, peeled peppers on pizza, with pasta sauces and in sandwiches. They are also, of course, the perfect centerpiece for a beautiful antipasto platter.

roasted peppers

Yield 2 ea. roasted peppers

INGREDIENTS

2 ea. red bell peppers, or use yellow, orange or green

Extra virgin olive oil

PREPARATION

Oven Temperature:

560-590° F

Flame Height: 5

1. Put the peppers on a small pan (a pizza pan or cazuela works well). Rub them lightly with olive oil.
2. Roast the peppers in **front of the flame** for 4 minutes or until the side of the peppers closest to the flame begins to blacken and blister. Rotate the peppers to blacken them on all sides, another 8-10 minutes.
3. Remove from the oven and cover them with a bowl or place in a plastic bag to steam.
4. When cool enough to handle, pull the tops off the peppers, tipping any juices into the bowl. Peel the blackened skin off the peppers*, remove the seeds and return the peppers to the bowl.
5. Then cut the peppers into quarters, strips, or dice depending on how they will be used. Save them in their own juices until ready to use. Roasted peppers can be stored in a glass jar in the refrigerator for up to 1 week.
6. Alternately, add olive oil and a little vinegar to cover the peppers and then you can store them for 2-3 weeks in the refrigerator.**

*Do not rinse the peppers as the roasted flavor will be washed away.

** whole garlic cloves and fresh herbs or spices may also be added to the peppers to create a more interesting condiment.



The beautiful summer vegetables in this classic dish are roasted separately and then combined before a final warming to meld the flavors together.

oven roasted ratatouille

Serves 8-10

INGREDIENTS

1 ea. globe eggplant, unpeeled and cut into 1-in. cubes
1/2 cup olive oil, as needed
Kosher salt and freshly ground pepper
4 ea. bell peppers, cut into 1-in. chunks
2 medium onions, peeled and sliced
6 medium zucchini, cut into 1-in. chunks
4 large tomatoes, peeled and chopped
4 cloves garlic, minced
1/2 cup basil leaves, cut into chiffonade (thin ribbons)

PREPARATION

Oven Temperature:

570-600° F

Flame Height: 4

1. Toss the eggplant with a couple of tablespoons of oil and season generously with salt and pepper. Repeat with peppers, onions and zucchini separately. Place each vegetable in a shallow baking dish or sheet pan.
2. Roast the vegetables in **front of the flame** for about 5-6 minutes, stirring and rotating the pans 2 or 3 times. The vegetables should be well-browned and blistered in spots.
3. Place the tomatoes and garlic in a shallow baking dish, drizzle with olive oil and season with salt and pepper. Place dish just inside the **doorway** and roast for about 8-10 minutes until the tomatoes are well broken down.
4. Mix all vegetables in a gratin dish or casserole and place in the **center** of the oven for about 10 minutes, rotating 2 or 3 times, to heat through and meld all of the flavors together.
5. Garnish generously with basil.



clams cataplana*

Serves 4-6 as an appetizer in one large or 2 medium cataplanas

INGREDIENTS

3 Tbsp. olive oil
1 medium onion, thinly sliced
1 ea. bell pepper, thinly sliced
1 ea. bay leaf
3 oz. jamón, diced (Spanish dry-cured ham)
3 oz. Spanish chorizo, diced
1 ea. Roma tomato, chopped
½ tsp. pimentón ahumado (Spanish smoked paprika)
¼ tsp. red pepper flakes
¼ cup white wine
3 lbs. clams, scrubbed
2 Tbsp. parsley, minced

PREPARATION

Oven Temperature:

550-580° F

Flame Height: 3.4

1. Open the cataplana and pour oil in the bottom half. Add the onion, bell pepper and bay leaf and place in the **center** of the oven (the lid will be resting in the **doorway**) for 6-8 minutes stirring once or twice, until the onions are translucent.
2. Add the remaining ingredients, top with the lid and clamp the cataplana shut. Cook in **front of the flame** for about 8-10 minutes, (rotating halfway through with the bubble hook) at which time the clams will all have opened.
3. Open the cataplana and serve with a chewy, crusty bread for dipping and a glass of chilled Vinho Verde.

* Adapted from The Spanish Table cookbook by Steve Winston



apple tarte tatin

Serves 6-8

INGREDIENTS

2 ea. lemons, cut in half
4-5 ea. apples, Golden Delicious or Granny Smith
4 Tbsp. unsalted butter
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ tsp. cinnamon
1 sheet puff pastry, frozen or chilled, rolled to 13x13-in. square; then cut to a circle

PREPARATION

Oven Temperature:

460-470° F

Flame Height: 3

1. Squeeze the 2 lemons into a large bowl. Peel, core and cut the apples into 6 wedges, dropping them in the bowl with the lemon juice to keep them from turning brown.
2. In a 12" cast-iron skillet, melt the butter in the **center** of the oven until it begins to bubble. Add the sugar and return to the **center**, stirring occasionally until the sugar begins to caramelize. Remove the pan from the oven when sugar is still a light, golden caramel color as it will continue to cook and darken further.
3. Line the pan with apples, starting from the outside, rounded side down and the narrow tips toward the center. Add the second ring in the center of the pan, the apples should be snug. Sprinkle with cinnamon.
4. Score the pastry in a crosshatch pattern about 2 inches apart. Lay the pastry over the top and let it sit for a few minutes to soften. Fold the edges of the dough around the apples inside the rim of the pan.
5. Cover the pan lightly with foil and cook in the **center** of the oven for 10 minutes. Rotate 180 degrees and cook for another 5 minutes. Turn flame height down to 1.
6. Remove the foil and bake just inside the **doorway**, rotating one more time, until the pastry is golden brown and apples are bubbling, about 10-15 more minutes.
7. Transfer from the oven to a cooling rack and let rest for 5-10 minutes or up to 1 hour. Run a knife along the edge of the pan, between the pastry and the edge. Put a flat plate upside down on the pan and using oven mitts, hold tightly and invert the tart onto the plate. If a few apples stick to the pan, remove them and add them back to the top.
8. Serve slightly warm with whipped cream or vanilla ice cream.



We realize that preparing a flaming dessert in our oven seems a bit redundant but this is not only a very tasty treat but also quite a crowd pleaser! The cayenne and ginger give it an extra kick.

bananas foster flambé

Serves 6-8

INGREDIENTS

4 Tbsp. butter
1 cup brown sugar
2 tsp. ginger, ground
1 tsp. salt
1/4 tsp. cayenne (optional)
3 large bananas, peeled, cut into 1-in. pieces
1/3 cup dark rum, pour into a heat resistant container
1 pint vanilla bean ice cream

PREPARATION

Oven Temperature:

580-620° F

Flame Height: 4.4

1. To a large nonstick skillet add the butter, sugar and spices.
2. Place in **front of flame** for 2 minutes or until it starts to bubble.
3. Add the bananas, stir, and return to oven in **front of flame** for another minute or two until everything is bubbling rapidly.
4. Carefully add the rum, place the pan again in **front of flame** and watch it catch fire!
5. If the bananas get too dark before the flame goes out, remove the pan from the oven and put a lid on it.
6. Serve the bananas in shallow bowls topped with ice cream.



This breakfast (or any meal) dish always earns cheers and praise from our Test Kitchen visitors and children of all ages. The pancake rises dramatically up the sides of the pan right before your eyes

dutch baby

*Makes 2 pancakes in 9-inch cast-iron skillets or
8 individual servings in 6-oz. ramekins*

INGREDIENTS

1 cup all-purpose flour
2 tsp. sugar
½ tsp. salt
4 large eggs
1 cup whole milk
½ cup clarified butter
Powdered sugar
Lemon wedges

PREPARATION

Oven Temperature:

500-580° F

Flame Height: 2.6

1. Combine flour, sugar, salt and eggs in a mixing bowl and whisk together to form a paste.
2. Slowly add milk in several additions, stirring well after each.
3. Heat skillets or ramekins in **doorway** for 5 minutes. Move to mantle and add clarified butter (¼ cup for each skillet or 1 Tbsp. each for ramekins).
4. Return to **doorway** for 5 more minutes.
5. Add half the batter to each skillet or fill ramekins ½ of the way up.
6. Bake in **doorway** for 6-8 minutes, rotating once, or until the Dutch Baby forms a tall, golden-brown crown.
7. Remove from the oven and, if you wish, finish with powdered sugar and a squeeze of lemon. It is also great with fresh fruit, cinnamon-sugar — or, without the sugar in the batter, it can be finished as a savory item with cheese and bacon.



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