



USE BY

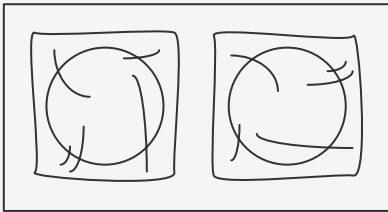
Ooni Sourdough Dough Balls

We have created delicious restaurant-grade dough balls for you to enjoy at home.

Our ingredients include pizzeria flour, water, mother yeast boosted with yeast and salt, all of which combine to create exceptionally tasty dough balls.

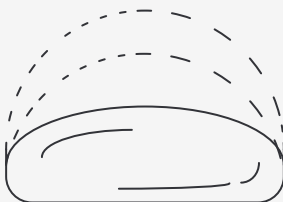
How to use your dough

Step 1



1. Remove dough balls from the freezer and, without removing them from their bags, space them 3 centimeters apart on a large tray.
 - ⌚ For best results, place the tray in the fridge and allow 12 hours to defrost overnight.
 - ⌚ If you are short on time, leave the tray out at room temperature for a minimum of 4 hours.

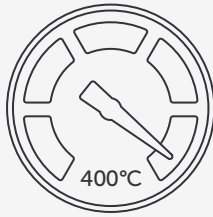
Step 2



1. Once defrosted, carefully remove the dough balls from their bags, sprinkle them with a small amount of flour and gently roll the dough back into a smooth ball. Keep the dough in a ball shape with the smooth side facing up and the 'seam' side down.

Place the dough back onto the tray (Check first to make sure it's dry.), spaced at least 3 centimeters apart. Cover the dough with a clean, damp towel to prevent it from drying out.

2. It is essential the dough balls are at room temperature before you stretch them. Leave the dough balls to prove at room temperature (approx. 20°C) for a minimum of 1 hour before cooking. For best results, leave at room temperature for **up to 4 hours**.

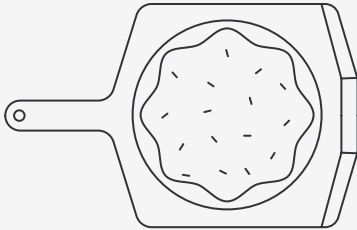


1. Before stretching your dough, fire up your Ooni pizza oven or home oven. If you're using an Ooni oven, once the center of the stone reaches 400°C, you're ready to cook.



Scan the QR code to watch the video

2. We recommend that you hand stretch the dough. Check out our YouTube channel to see some top tips on how to stretch, shape, and toss your base to form a picture-perfect pizza. The base should be around 12 inches in diameter once stretched. If it's smaller, the pizza will be thick and doughy, so try and stretch it out fully.



1. Top your pizza and launch into your oven, turning a couple of times as it cooks to ensure an evenly baked crust.
2. Enjoy restaurant-grade pizza at home!

Ingredients

Wheat flour, water, mother yeast, yeast*, salt.

Allergy Advice

For allergens, including cereals containing gluten, see ingredients in **bold**.

Dietary Information

Reference intake of an average adult (8400 kJ / 2000 kcal)

Storage Instructions

If your dough is slightly defrosted on arrival, this will not impact the quality. You can refreeze or continue to thaw. Once defrosted use dough within 3 days.

Use frozen dough before use by date.

* Yeast added in seasonally variable proportions to boost mother yeast, ensuring the same great quality in every cook.

Typical values	Per 100g	Per dough ball (250g)
Energy (kJ)	961	2402.5
Energy (kcal)	227	567.5
Fat (g)	1.8	4.5
of which Saturates (g)	1.4	3.5
Total Carbohydrate (g)	45.5	113.75
of which Sugars (g)	0.3	0.75
Salt (g)	0.68	1.7
Protein (g)	7.8	19.5