

USE BY



Make
PIZZA

LIMITED EDITION
NEW YORK-STYLE
DOUGH BALLS

With its thin crisp crust and crunchy, foldable base, it's easy to see why this metropolitan twist on traditional Neapolitan pizza is so beloved by the New Yorkers that give it its name.

MAKE IT ANYWHERE; NEW YORK-STYLE PIZZA

STORAGE INSTRUCTIONS

If your dough has begun to defrost on arrival, this will not impact the quality. You can safely refreeze it or continue to thaw it out. Once defrosted, use the dough within 3 days. For best results, use dough before best before date.

OUR METHOD

STEP 1

To defrost, remove dough balls from freezer and take them out their bags. Space out in a large tray or proofing containers & cover with a damp towel. For best results, place the defrosting dough in the fridge for 12 hours. If short on time, defrost at room temperature (about 20° Celsius) for a minimum of 4 hours.

STEP 2

Once defrosted, remove the dough balls from their bags or container, sprinkle with a small amount of semolina flour and gently shape into smooth balls. Return the shaped dough to a dry tray or container, smooth side up and spaced out. Cover with an air-tight lid or a clean, damp towel.

STEP 3

Let the dough balls proof at room temperature for at least 1-2 hours before cooking. For best results, leave for a maximum of 6 hours.

STEP 4

Fire up your Ooni pizza oven or home oven. For an Ooni oven, wait until the centre of the stone reaches 370 °C, then turn down the gas or stop adding fuel (but keep the door closed) to allow the oven temperature to drop slightly. For home ovens, set your temperature to 220°C.

STEP 5

We recommend hand stretching the dough. Check out our YouTube channel for helpful hints & tips. The base should be around 12" in diameter once stretched. If smaller, the pizza will be thick and doughy. Dust your peel with flour or semolina before laying the stretched base over it.

STEP 6

Top your pizza and launch into the oven, turning it every 45-60 seconds to ensure an even bake. Cooking a New York-style pizza should take around 3-5 minutes in an Ooni (or 8-10 mins in a home oven). Then, serve and enjoy!



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Make
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| TYPICAL VALUES | PER 100g | PER DOUGH BALL 250g |
|------------------------|----------|---------------------|
| Energy [kJ] | 925 | 2313 |
| Energy [kcal] | 219 | 548 |
| Fat [g] | 2 | 5 |
| of which Saturates [g] | 1 | 3 |
| Total Carbohydrate [g] | 41 | 103 |
| of which Sugars [g] | 0 | 1 |
| Salt [g] | 1 | 2 |
| Protein [g] | 10 | 25 |

DIETARY INFORMATION

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

CONTAINS
25 x 250g
dough balls

PA-A001AA

INGREDIENTS

Wheat Flour, Fortified Flour [Calcium carbonate, Iron, Niacin, Thiamine], purified water, fresh yeast, salt. May contain **Soya, Mustard.**

ALLERGENS

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

OONI INFORMATION

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