



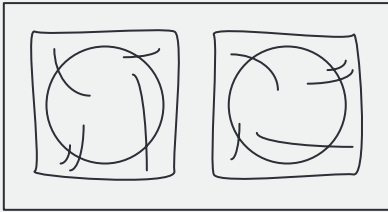
USE BY

## Ooni Gluten-Free Dough Balls

Enjoy consistently great pizza with these restaurant grade gluten free dough balls. Handling gluten free dough takes practice, so follow these instructions for best results.

### How to use your dough

#### Step 1



1. Remove the dough balls from the freezer and (without removing their packaging) place them on a large tray.
  - AT ROOM TEMPERATURE: Allow the dough to thaw at room temperature for 6 hours.
  - IN THE FRIDGE: Leave dough in the fridge for 12-14 hours at 0-4°C, then remove from the fridge and leave at room temperature for 2-3 hours. Ensure the dough is fully defrosted to room temperature before moving to the next step.

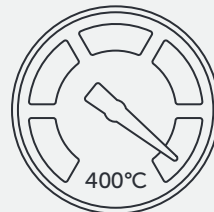
Your dough balls will rise a little during this process.

#### Step 2



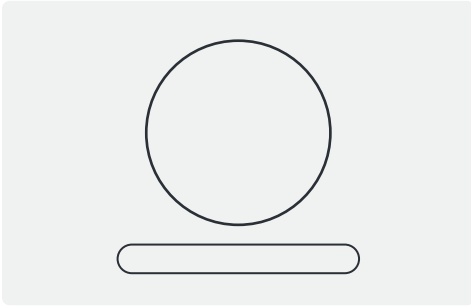
2. Once the dough has defrosted, carefully remove the dough balls from their bags. Place them onto a tray lightly dusted with gluten-free flour.

#### Step 3



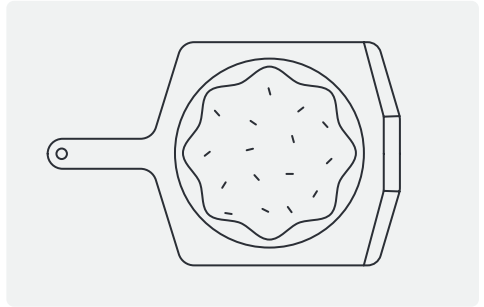
3. Before stretching your dough, fire up your Ooni pizza oven or home oven. If you're using an Ooni oven, once the centre of the stone reaches 400°C, you're ready to cook.

#### Step 4



4. Gluten- free dough is a little trickier to work with, so we recommend using a rolling pin to stretch your pizza base. Roll dough from one side to the other, turning the dough with each roll to ensure your base stays circular. Keep rolling until you reach a base around 12" in diameter.

#### Step 5



5. Top your pizza with your favourite pizza ingredients, then launch it into your oven. Turn it a couple of times as it cooks to ensure an evenly baked crust. Enjoy stand out gluten- free pizza, – made from the comfort of home!

#### Ingredients

Rice starch, corn starch, water, sea water, potato starch, rice flour, sunflower oil, extra virgin olive oil, legume flour (peas), vegetable fiber (potato, rice, psyllium, flax, lemon, pea), sugar, millet flour, linseed oil cake flour, salt, fresh brewer's yeast, natural flavours, thickener: hydroxypropyl methylcellulose. Raising agents: glucono delta-lactone, sodium acid carbonate.

Typical values	Per 100g	Per dough ball (250g)
Energy (kj)	1232.2	3080.5
Energy (kcal)	292	730
Fat (g)	6.5	16.25
of which Saturates (g)	1.2	3
Total Carbohydrate (g)	59.1	147.75
of which Sugars (g)	0.9	2.25
Fibre	2.5	6.25
Protein (g)	2.6	6.5
Salt (g)	1.5	3.75

#### Allergy Advice

Does not contain any allergens.

#### Dietary Information

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

#### Storage Instructions

Store dough in the freezer and see best before date.

*Made in Italy*

#### Get in touch

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