



Make
PIZZA

PIZZA DOUGH BALLS

HANDLE WITH CARE
THIS BOX CONTAINS DRY ICE

Dry ice is extremely cold and can burn if handled incorrectly.
Please do not touch with bare hands.

If there's no dry ice left in the packs, dispose of them immediately.
If solid dry ice remains, place the packs in a well-ventilated area so it
can evaporate before disposing.

Always keep away from children.

EVERY PIZZA ADVENTURE BEGINS AT THE BASE.

When you're hungry for pizza *pronto*, Ooni dough balls are the answer. Our recipe begins with world-famous Caputo flour: Its super-fine tipo "00" grind helps develop a silky smooth pizza dough. That dough cooks into a deeply flavorful base with a crisp crust, yielding "I-can't-believe-you-made-that" results every time.

Get to the fun a little faster: Make pizza with Ooni dough balls.



AUTHENTIC HOMEMADE PIZZA STARTS HERE.

OUR METHOD

STEP 1

Remove dough balls from the freezer and, keeping them in their bags, space out 1" apart on a large tray or proofing container. Place the tray in the fridge and defrost there for 12 hours. [If you're short on time, leave the tray out at room temperature for at least 4 hours.]

STEP 2

Once defrosted, carefully remove the dough balls from their bags and sprinkle with a small amount of flour or semolina. Place the dough back onto the tray and cover with a damp towel, cling wrap or lid.

STEP 3

Proof at room temperature for an hour or more before cooking. [For best results, proof for up to 4 hours.] Your dough should ideally reach a temperature of 60-65 °F.

STEP 4

Before shaping the dough, fire up your oven. An Ooni oven will be ready once the center of the baking stone reaches 800 °F. For conventional ovens, set temperature to 500 °F.

STEP 5

Hand stretch your dough to form a 12" base, then place onto a pizza peel lightly dusted with flour. [This keeps your pizza from sticking.]

STEP 6

Add your toppings and launch into the oven, rotating the pizza every 20-30 seconds as it cooks to ensure an even bake. Remove your pizza from the oven, slice and enjoy!

HEAD TO THE OONI YOUTUBE PAGE FOR EXPERT TIPS, RECIPES AND VIDEOS ON CREATING THE PERFECT PIZZA AT HOME!

Scan this QR code!



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Nutrition Facts

72 servings per container
Serving size 3 oz. (85.05g)

Amount per serving
Calories 120

% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 330mg	14%
Total Carbohydrate 25g	9%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	8%
Vitamin D 0mg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for a general nutrition advice.

CONTAINS

24x 9oz dough balls

INGREDIENTS

Caputo **WHEAT** flour, water, salt, yellow prussiate of soda, baker's yeast.

ALLERGENS

Contains **WHEAT**. May contain **EGG** or **SOY**.

CARDBOARD BOX & PET LINERS ARE 100% CURBSIDE RECYCLABLE.



OONI INFORMATION

Manufactured for Ooni Inc. 979 Springdale Rd. Suite 110, Austin, TX 78702 USA.

STORAGE

Store in the freezer at 0 °F. Keep frozen and do not refreeze after thawing.

FIND US AT OONI.COM OR @OONIHQ ON SOCIAL

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