

BEST BEFORE



SHARE
THE **SPARK**

CLASSIC DOUGH BALLS

Upgrade your pizza night
Made with Ooni "00" Flour

EVERY PIZZA STORY BEGINS WITH A BASE

STORAGE INSTRUCTIONS

If your dough is slightly defrosted on arrival, this will not impact the quality. You can safely refreeze it or continue to thaw it out.

Once defrosted use dough within 3 days.

For best results use dough before best before date.

OUR METHOD

STEP 1 Remove dough balls from the freezer and take them out their bags. Space out in a tray, cover with a damp towel or in proving containers with a lid.

DEFROSTING OPTIONS:

Optimal: place the dough in the fridge for 12-36 hours for a cold prove.

Short on time: Defrost at room temperature (18-22° C) for a minimum of 5-6 hours.

In a hurry: Place dough in a warming drawer on medium heat (50° C) or place the dough container over warm water (not boiling!) for 2-3 hours.

Top tip: mid defrost, massage a little water into the top of the dough to stop it drying out.

STEP 2 Once defrosted, sprinkle with a small amount of flour or semolina and gently shape into smooth balls. Return the shaped dough to the tray or container, smooth side up and spaced out.

STEP 3 Cover with an air-tight lid or a clean, damp towel. Let the dough balls prove at room temperature (18-22° C) for 2-4 hours before cooking.
Top tip: the warmer the room the faster the prove so allow for extra time on those colder days!

STEP 4 Before stretching your dough, fire up your oven. An Ooni will be ready when the centre of the stone reaches 400°C. For home ovens, set to 220°C.

STEP 5 We recommend hand stretching the dough. Check out our YouTube channel from the QR code above for helpful hints & tips. The base should be around 12" in diameter once stretched.

STEP 6 Dust your pizza peel with flour or semolina before laying the stretched base on top. Add your toppings. **Pizza oven:** launch pizza, turn every 20-30 seconds as it cooks. **Home oven:** cook for 10-15 minutes, rotating half way, until you have an even bake.

HEAD TO THE OONI YOUTUBE CHANNEL FOR EXPERT TIPS, DELICIOUS RECIPES AND HOW-TO VIDEOS!



Scan this QR code!

TYPICAL VALUES	PER 100g	PER DOUGH BALL 250g
Energy (kJ)	909	2273
Energy (kcal)	214	535
Fat (g)	1.2	3
of which Saturates (g)	0.5	1.25
Carbohydrate (g)	43.3	108
of which Sugars (g)	1.9	4.75
Salt (g)	1.15	2.88
Protein (g)	8.4	21

Dietary Information

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

CONTAINS

250g dough balls

This product is raw and must be cooked

V-06 03.25

INGREDIENTS

Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Wheat Gluten, Water, Salt, Yeast. May contain Soya.

ALLERGENS

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

OONI INFORMATION

Ooni Limited, Ooni Park, 189 West Main St, Broxburn, Scotland, EH52 5LH, United Kingdom

FIND US AT UK.OONI.COM, @OONI.UK ON INSTAGRAM OR @OONIHQ ON OTHER SOCIALS.

© 2025 Ooni. Ooni is a registered trademark of Ooni Ltd. All rights reserved.

