

USE BY



Make
PIZZA

GLUTEN-FREE DOUGH BALLS

EVERY PIZZA STORY BEGINS WITH A BASE

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.

TRADITIONAL PIZZA - AT HOME

STORAGE INSTRUCTIONS

Store in freezer on delivery or defrost using method below. Once defrosted use within 3 days. For best results use dough before best before date.

Note: This product may arrive slightly defrosted. That's okay. Put back in freezer or continue defrosting for immediate use.

OUR METHOD

STEP 1

Take the dough balls out of the freezer, remove from their bags and space out in a large tray or in proving containers. Cover with a lid or damp towel. Place the tray in the fridge for 12 hours. Take out of the fridge and leave at room temperature (around 20°C) for a minimum of 2-3 hours.

Fast defrost, thaw for 6 hours at room temperature while covered. Your dough balls will rise a little during this process.

STEP 2

Once defrosted, shape into a ball, place onto a tray lightly dusted with gluten-free flour and cover with a clean, damp towel.

STEP 3

Before shaping your dough, fire up your Ooni pizza oven or home oven. If you're using an Ooni oven, you're ready to cook once the centre of the stone reaches 350°C. For home ovens, set your heat to 220°C.

STEP 4

We recommend shaping your base on a pizza peel lightly dusted with gluten-free flour. Use your fingertips to gently press the dough from centre to the edges in all directions. Try to maintain a uniform thickness of base throughout, stopping 1 cm from the edge to form a crust. Keep pressing until you create a base around 12" in diameter. Make sure to flour your pizza peel to keep the dough from sticking.

STEP 5

Top your pizza and launch into the oven, turning it every 20-30 seconds as it cooks to ensure an even bake. Then all that's left is to serve and enjoy!



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

Scan this
QR code!



Make
PIZZA

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

Dietary Information

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

CONTAINS

8 x 250g
dough balls

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.

OONI INFORMATION

Ooni Limited, Unit 5, Bishopsgate Business Park, 189 West Main Street, Broxburn, Scotland, EH52 5LH, United Kingdom.

Made in Italy.

FIND US AT [UK.OONI.COM](https://www.uk.ooni.com), [@OONI.UK ON INSTAGRAM](https://www.instagram.com/ooniuk) OR [@OONIHQ ON OTHER SOCIALS](https://www.instagram.com/oonihq).

© 2023 Ooni. Ooni is a registered trademark of Ooni Ltd. All rights reserved.