



Make
PIZZA

GLUTEN-FREE 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.

Enjoy consistently great pizza with these restaurant-quality dough balls.

They're crafted from the highest quality gluten-free ingredients using a proprietary blend you won't find anywhere else. This carefully balanced flour mixture creates a lightness and digestibility that makes our dough stand out from the rest.

Handling gluten-free dough takes practice, so follow the instructions below for best results.

AUTHENTIC HOMEMADE PIZZA STARTS HERE.

OUR METHOD

STEP 1

Remove frozen dough balls from their bags and space out on a large tray. Cover and thaw in the fridge for 12 hours. About 2-3 hours before cooking, transfer to the counter and proof at room temperature.

For a faster thaw, skip the fridge and rest the dough at room temperature for 6 hours. (It will rise a bit during this process.)

STEP 2

Sprinkle some gluten-free flour on your hands and the dough. Shape into a ball. Place onto a tray dusted with gluten-free flour and cover with a damp towel.

STEP 3

Before shaping the dough, fire up your oven. If you're using an Ooni pizza oven, you're ready to cook once the center of the baking stone reaches 660 °F. For home ovens, set your temperature to 480 °F.

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 ½" 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 every 20-30 seconds as it cooks to ensure an even bake. Remove your pizza from the oven, slice and enjoy!

STORAGE INSTRUCTIONS

Your dough may arrive slightly defrosted. That's okay! Just place it in the freezer at 0 °F or defrost using the method above. Once thawed, use within 3 days.



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

Scan this QR code!



Nutrition Facts

80 servings per container
Serving size 2 1/4 oz (64g)

Amount per serving
Calories 150

% Daily Value*

Total Fat	1g	1%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	290mg	13%
Total Carbohydrate	32g	12%
Dietary Fiber	1g	5%
Total Sugars	2g	
Includes 1g Added Sugars		2%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	10 mg	0%
Iron	0.5mg	2%
Potassium	30mg	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.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

CONTAINS 20 x 9oz dough balls

INGREDIENTS

Water, White Rice Flour, Tapioca Starch, Millet Flour, Sugar, Salt, Xanthan Gum, Whole Eggs, Canola Oil, Invert Syrup, Yeast [yeast, sorbitan monostearate, ascorbic acid], Red Wine Vinegar

SAY NO TO RAW DOUGH

Flour is a raw ingredient. Bake fully before enjoying.

ALLERGENS

Contains Whole Egg



CARDBOARD BOX & PET LINERS ARE 100% CURBSIDE RECYCLABLE.



OONI INFORMATION

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

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