

# NINJA WOODFIRE™ OUTDOOR OVEN

# HOW TO MAKE A PIZZA

SCAN HERE FOR OUR HOW-TO VIDEO ON  
PREPPING AND COOKING THE PERFECT PIZZA  
FROM START TO FINISH.



For best results, use room temperature dough.  
Take it out of the fridge at least 30 minutes prior to working with it.



- 1 While unit is preheating, flour a clean, flat work surface and using your hands or a rolling pin, stretch the dough out. Add more flour as needed to prevent sticking.



- 2 Form dough into a circle and stretch out areas where it's thicker. Make sure dough is not stuck to the benchtop. Add more flour and move dough to reduce sticking.



- 3 Top pizza as desired, starting with an even layer of sauce.



- 4 For Artisan style pizza, tear fresh mozzarella cheese into pieces and sprinkle across the sauce.

**NOTE:** Avoid overloading your pizza, making it too difficult to cook thoroughly and evenly.



- 5 Add some flour to the Ninja Pizza Peel and gently manoeuvre the pizza onto it.

**TIP:** If you do not have a peel, flour a wooden cutting board and use to slide the pizza onto the Pizza Stone.



**For best results  
USE THE NINJA™ PIZZA PEEL**

Easily get dough in and out of the oven without sticking or tearing.

## DON'T GET STUCK

### How to prevent and manage sticky dough.

- The Pizza Peel, dough and toppings should be at room temperature. Dough is easiest to stretch and slide off the peel when at room temperature.
- If the dough is too wet and sticky, add a generous sprinkling of flour to both the dough and the peel before stretching out the dough.
- Ensure there are no holes in the dough, as the sauce can leak through and cause the pizza to stick to the peel.
- Before adding toppings, give the peel a shake to ensure the dough moves freely. If not, pick up the dough and add more flour to the peel.
- Do not leave the dough on the peel for a long time before cooking.
- If the dough sticks to the peel, use a quick back and forth motion to release it. The pizza's momentum will help it move forward so you can slide it off the peel onto the Pizza Stone.

# IT ALL STARTS WITH THE DOUGH

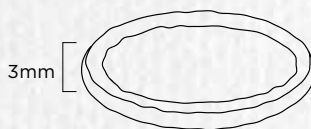
## Thin Crust

**DOUGH WEIGHT:** 226 g | **DIAMETER:** 30cm  
**THICKNESS OF DOUGH BEFORE BAKING:** 2mm  
**TEMPERATURE:** 290°C | **TIME:** 5 MINUTES



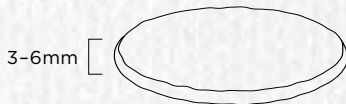
## New York Style

**DOUGH WEIGHT:** 226 g | **DIAMETER:** 30-35cm  
**THICKNESS OF DOUGH BEFORE BAKING:** 3mm  
**TEMPERATURE:** 245°C | **TIME:** 8-10 MINUTES



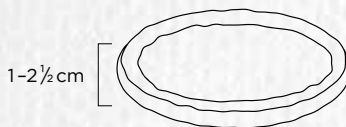
## Artisan Style

**DOUGH WEIGHT:** 226 g | **DIAMETER:** 25cm  
**THICKNESS OF DOUGH BEFORE BAKING:** 3-6mm  
**TEMPERATURE:** 370°C | **TIME:** 3 MINUTES



## Pan Pizza (Deep Dish/Chicago Style)

**DOUGH WEIGHT:** 340 g | **DIAMETER:** 25-30cm  
**THICKNESS OF DOUGH BEFORE BAKING:** 1-2½cm  
**TEMPERATURE:** 220°C | **TIME:** 10-15 MINUTES



## TIPS & TRICKS

- When working with raw dough, lightly flour the work surface to prevent sticking. **NOTE:** If using a Ninja Pizza Peel, adding flour to the peel will also help prevent sticking when transferring your pizza to the stone.
- Make sure the stone is in the unit while preheating.
- If storing pre made, store bought dough, place in an air tight container or sealed bag and freeze within one day. Be sure to bring the dough to room temperature before using.
- If buying dough from your local pizzeria, make sure to check the expiration date.

## IS YOUR PIZZA BURNING?

Possible Reason	Solution
<b>Pizza Stone was too hot.</b>	Reduce the cook temperature if the dough is thicker than recommended above.
<b>Pizza Stone wasn't hot enough.</b>	Be sure to preheat the stone. If it isn't preheated to the correct temperature, the top of the pizza can burn while the underside doesn't fully cook.
<b>Dough was too thick.</b>	Roll out the dough to an even thickness according to the recommendations above.
<b>Too many toppings, or the toppings were too wet.</b>	Use fewer toppings, make sure they're as dry as possible and distribute them evenly.
<b>Dough had too much sugar or oil in it.</b>	Sugar burns more quickly than the rest of the dough. Oil speeds up the baking process. Either use less or none of these additives to help avoid burning.
<b>Too much flour on the Pizza Stone or dough.</b>	Keep the stone clean and use the Ninja Pizza Peel when transferring uncooked pizza to the oven—the perforations will allow excess flour to fall through before cooking.