Ooni's Top 10 Recipes

Ooni fan favourites, from pizza classics to flame-cooked steak.



Easy Dough Recipe



Ooni Classic Dough

Cook Time
60 seconds

Yields
4x 12" pizzas

Difficulty
Easy

368g	**Lukewarm water**
18g	**Salt**
3.5g	**Active dry yeast** or 2.6g instant dried yeast
613g	**"00" flour** plus extra for dusting

1. Fill a bowl with lukewarm water and add the active dry yeast, using a whisk to mix. In a separate bowl, mix the flour and salt together, then pour into the water.
2. Stir with a wooden spoon until a dough starts to form and it comes together in a ball. Place onto a lightly floured surface and knead for 10 minutes, until firm and stretchy. Return to the bowl. Cover with a towel and let rise in a warm place for 2 hours, or until doubled in size.
3. When the dough is ready, divide into 3 or 4 equal pieces. Place each in a separate bowl or tray, cover with a dish towel and let rise in a warm place for 30 to 60 minutes, or until doubled in size.
4. Fire up your oven and allow it to preheat for 20 minutes. Aim for between 450°C and 500°C on your baking stone. Check this safely and accurately with an infrared thermometer.
5. Place your dough ball on a lightly floured surface and use your fingertips to press it into a small, flat disc. From the center, push the dough outwards while spreading your fingers, making the disc bigger. Pick up the dough and pinch around the edge, allowing gravity to pull it downwards into a circle.
6. Lightly flour your peel and lay the base on it, then add your toppings.
7. Launch your pizza and cook for 1 to 2 minutes, turning every 20 seconds for an even bake.

Last Minute Pizza? Dough Not Fear!



Quick Pizza Dough

Cook Time
60 seconds

Yields
5x 12" pizzas

Difficulty
Easy

480g	**Warm water** 40-50°C
1 tbsp	**Active dried yeast** 10g instant dried yeast 30g fresh yeast
750g	**Strong bread flour**
1 tbsp	**Salt**
1½ tbsp	**Olive oil**
100g	**Semolina or Rice flour** for dusting

1. Place 3 heaped tablespoons of strong bread flour and whisk into warm water. Once whisked, add the yeast and whisk again. Leave in a warm place for around 5 minutes until the mixture is frothy.
2. In a large bowl, add half the flour, plus the yeast mixture and mix well. Add the salt and remaining flour to the mix. Turn out onto a lightly floured surface and knead for 8-10 minutes. Drizzle the bottom of the bowl with olive oil, place the dough ball back in the bowl, drizzle oil on top.
3. Cover the bowl with plastic wrap and leave in the sun or another warm place for 20-30 minutes, or until the dough has doubled in size (whichever comes first). Alternatively, you can put warm water in an empty proving tub, put the dough in another proving tub and sit the dough proving tub over the proving tub filled with water.
4. Divide the bulk-proofed dough into 5x 250g balls, or 4x 330g balls. Ball up the dough, ensuring the tops of the balls are smooth. You can find out how to do so here. Brush with olive oil or warm water, cover with plastic wrap and leave somewhere warm for 15-20 minutes, or until doubled in size.
5. While the dough balls are resting, fire up your Ooni pizza oven, set up your ingredients, and get ready for a pizza the action!

Easy Sauce Recipe



Ooni Classic Pizza Sauce

Cook Time
20 minutes

Yields
8x 12" pizzas

Difficulty
Easy

30g	**Extra-virgin olive oil**
2	**Garlic cloves,** finely chopped
800g	**Canned whole plum tomatoes** we like San Marzano
2 tsp	**Sugar** heaped
8g	**Salt** or more to taste
Pinch	**Freshly ground black pepper**
-	**Handful of basil leaves** roughly chopped

1. Place the oil in a pan over medium heat. When warm, add the garlic and cook until softened but not brown (not more than a minute).
2. Pour the can of plum tomatoes into a bowl and use a masher or fork to break them apart and crush them down. Pour the tomatoes into the pan.
3. Add all the remaining ingredients, then simmer on low heat for 45 minutes, or until the flavor has deepened and the sauce has thickened slightly. Adjust seasoning to taste.
4. This sauce can be used straight away, or placed in an airtight container and stored in the fridge for up to a week, ready to be used as required.

Sourdough Pizza Dough by Bryan Ford



Sourdough Pizza Dough

Cook Time
60 seconds

Yields
4x 12" pizzas

Difficulty
Hard

For the levain

50g	Mature sourdough starter
50g	"00" flour or bread flour
50g	Whole-grain flour
100g	Warm water

For the final mix

10g	Salt
310g	Warm water
200g	Levain mix
425g	"00" flour or bread flour
75g	Whole-grain flour
-	Flour for dusting
-	Olive oil for lining the proving container

1. To make the levain mix, take a tall jar and combine the 50g of sourdough starter with your two types of flour and warm water, using a digital scale for accurate measurements. Mix until fully blended.
2. Cover and leave to sit at room temperature for 3 to 4 hours, or until doubled in size. A nice trick is to put a rubber band around the jar where the line of the levain is when you first mix it, so you can check how much it's growing and be sure that it's doubled. Once the levain mix is ready, it's time to make the final mix. In a large bowl, dissolve the salt in warm water. Stir it until it's completely dissolved. Add the 200g of levain mix, and stir until dissolved.
3. Slowly add the two types of flour, mixing them together with your hands. The key is to blend the flour slowly so that the dough hydrates fully. Leave to rest on your kitchen countertop uncovered for 10 minutes before beginning the initial kneading.
4. Once rested, dust your work surface with flour and knead the dough. If kneading by hand, use the palm of your hand and push the dough in a forward motion to the point that it's almost tearing. Pull the dough back onto itself, rotate it, and push with your palm again. This will take 10 to 15 minutes. Alternatively, you can also knead the dough using a stand mixer. Mix the dough on a low speed for 10 to 15 minutes, then at a higher speed for 5 to 10 minutes.
5. You can stop kneading the dough when it's smooth and its shape bounces back after pressing into the dough with your fingers. This means the gluten structure has developed and the dough is giving some resistance. You should be able to squeeze and pull it without any tearing.

This recipe takes time. Before you start cooking, you'll need to have your active, mature sourdough starter ready to go. It's mature when you've been feeding it regularly in the days leading up to starting this recipe. We suggest you make the starter 3 to 4 days before cooking. If you're not up for making a starter, you can also ask your local bakery if they'll share a bit of their starter with you.

6. On your work surface, tighten up the dough by tucking the edge of your hand under the dough and pulling it towards you, moving your way around the edge of the dough to keep tucking the edges underneath. This helps smooth out the surface and ensures an even fermentation.

7. Add a little olive oil to a large bowl or tub, spreading it around with your fingers to coat the container. Place the dough inside and cover with a cloth or lid, and leave to ferment at room temperature on your kitchen countertop for 3 hours. The dough has finished bulk fermenting when it has at least doubled in size, and lots of air bubbles appear under the surface.

8. Portion the dough into 3 or 4 equal pieces, depending on the size of your pizza. Shape each piece of dough into a ball using the same technique as tightening up the bulk dough. Place the dough piece on the countertop and pull it towards you from the edge furthest away from you, tucking the edge of your hand under the dough. Keep doing this around the edge of the dough and pulling it towards you, moving your way around the edge until it's smooth and round.

9. Once shaped, dust a proving tray with flour or line a baking tray with parchment (baking) paper, and place the dough balls on the tray. Cover with a cloth or the tray's lid and place inside the fridge to cold prove overnight for 24 hours.

10. Once the cold proof has finished, bring the pizza dough balls back up to room temperature by removing them from the fridge and leaving the tray on your kitchen countertop for around 2 hours. It's important they're at room temperature before you start stretching the pizza dough, or they will be too tight and impossible to stretch.

11. Fire up your oven, and aim for 500°C on the stone baking board inside, using your thermometer to check the temperature. Using a small amount of flour, dust your pizza peel. Stretch the pizza dough ball out to 12" or 16" and lay it out on your pizza peel.

12. Add your favourite toppings. If you're not sure where to start, check out all our pizza recipes for a huge range of topping ideas! Slide the pizza off the peel and into your oven, making sure to rotate the pizza every 20 seconds or so.

Slow-fermented & Flavourful Dough



Cold-Proof Pizza Dough

Cook Time
60 seconds

Yields
5x 12" pizzas

Difficulty
Easy

364ml	**Cold water**
18g	**Salt**
4.1g	**Fresh yeast** or 1.8g active dried yeast or 1.4g instant dried yeast
607g	**"00" flour** plus extra for dusting

1. Place two-thirds of the water in a large bowl. In a saucepan or microwave, bring the other third of water to boil, then add it to the cold water in the bowl. This creates the correct temperature for activating yeast. Whisk the salt and yeast into the warm water.
2. Mixing and kneading - by hand Place the flour in a large bowl and pour the yeast mixture into it. Stir with a wooden spoon until a dough starts to form. Continue mixing by hand until the dough comes together in a ball. Turn it onto a lightly floured surface and knead with both hands for about 10 minutes, until it is firm and stretchy.
3. Return the dough to the bowl. Cover with cling film
4. Mixing and kneading - using a mixer Fit the mixer with the dough hook and place the flour in the mixer bowl. Turn the machine on at a low speed and gradually add the yeast mixture to the flour. Once combined, leave the dough to keep mixing to at the same speed for 5-10 minutes, or until the dough is firm and stretchy. Cover the mixing bowl with cling film (plastic wrap).
5. Place the covered pizza dough in the fridge to cold prove for 24 to 72 hours. When the dough has roughly doubled in size, remove the dough from the fridge.
6. Divide the cold-proved pizza dough into 3 or 5 equal pieces, depending on what size you want your pizzas to be (either 12 inches or 16 inches wide). Shape each piece into a ball, and place each pizza dough ball in a separate bowl or tray.

7. Cover with cling film and leave to rise for 5 hours on your kitchen bench, so that they can come up to room temperature and double in size.

8. Once the second prove is complete, you're ready to stretch out your pizza bases! Place the ball on a lightly floured surface, flour your hands and use your fingertips to press the dough into a small, flat disc. Working from the centre, push the dough outwards while spreading your fingers, making the disc slightly bigger. Pick up the dough and gently pinch it all around the edge, allowing gravity to pull it downwards into a 30cm (12-inch) circle. Neapolitan-style pizza bases are very thin, so you should be able to see through the base when you hold it up to the light. Take care when doing this – you don't want it to tear.

9. Once the dough is fully stretched, lightly flour your pizza peel and lay the base on it. If at this point you see any small holes in the dough, gently pinch them back together. Once you're happy with the base, add your toppings and bake in your Ooni pizza oven!

Biga Is Better



100% Biga Pizza Dough

Cook Time
60 seconds

Yields
7x 12" pizzas

Difficulty
Hard

For the biga

540g	**Lukewarm water**
4g	**Fresh yeast** or 2g active dried yeast or 1.3g instant dried yeast
1kg	**Bread flour** or "00" pizza flour

For the dough

22g	**Sea salt**
100g	**Water** room temperature
22g	**Diastatic malt powder** this promotes a strong rise, nice texture and brown crust, but is optional (if you don't use the malt powder, we suggest adding an additional 22 grams of flour as replacement to keep the hydration the same)
80g	**Iced water**
-	**Flour or semolina** for dusting

1. First, dissolve the yeast into the jug of water, place the flour in the bowl of a stand mixer and pour the water and yeast mixture on top. Use a metal spoon to roughly mix the ingredients together, then use your hands to firmly squeeze and grip the dough, pulling and tearing until all the flour is combined.

2. Transfer the mix to an airtight container, scraping down the sides of the bowl with your hands. Feel the dough for consistency, you should be left with dryish, scraggy clumps. Cover and let rest for 16 hours at room temperature to give it time to ferment. After 16 hours have passed, the biga texture should be soft and stretchy with a complex gluten structure.

3. To prepare your dough, dissolve the salt into room temperature water, and set aside. Place the spiral dough hook on your mixer and transfer the biga to your mixer bowl and mix on low. Slowly drip the salted water in, stopping each time the bottom of the mixer looks wet. This should take 5 to 10 minutes as the flour absorbs the water.

4. If you're using diastatic malt, keep the mixer on and slowly sprinkle it onto the dough. The malt provides the yeast with a new food source, which makes the dough lighter and gives it a nice malty flavor.

5. Next, slowly pour the iced water onto the dough. For 65% hydration, add 10g; for 72% hydration add the full 80g. Stop adding water when your dough turns silky and stretchy, then continue to mix for another 5 minutes.

6. Wet your hands and pull and gather the dough from the bowl. Then place it in an airtight container and let it rest for 2 hours at room temperature, then move it to the fridge to rest for another 2 hours. Once it's finished resting, transfer the dough onto a

It's important not to over-ferment your biga.
If you don't plan to make pizza for several days, put your biga in the fridge. You can also freeze biga for up to 3 months.

floured work surface - it should be easier to work with than before - then divide it into roughly 240g portions using your bench scraper.

7. Fold and shape each portion into a ball, pinching the edges into the centre. Flip and pull the dough inwards to smooth out the bottom. Leave the dough balls to proof for 4 hours at room temperature, or overnight in the refrigerator for the next day.

8. Next, fire up your oven and aim for 500°C on the stone baking board inside. You can check the temperature quickly and easily with an infrared thermometer.

9. Generously dust your work surface with flour or fine semolina and place your dough ball on top. Stretch into a 12-inch base and add pizza toppings. Using both hands, lightly drag the pizza onto your peel, then launch into your oven. Cook for 60 to 90 seconds, rotating the pizza every 20 seconds for an even bake. Once cooked, remove, slice and serve.

A Pizza Dough That Loves You Back



Gluten-Free Pizza Dough

Cook Time
60 seconds

Yields
4x 12" pizzas

Difficulty
Easy

540g	Caputo Fioreglut Gluten Free Flour
430g	Warm water
17g	Salt
10g	Instant dried yeast*
15g	Olive oil

1. Place two-thirds of the water in a large bowl. In a saucepan or microwave, bring the other third of water to boil, then add it to the cold water in the bowl. This creates the correct temperature for activating yeast. Whisk the salt, yeast and olive oil into the warm water.
2. If mixing by hand: Place the flour in a large bowl and pour the yeast mixture into it. Stir with a wooden spoon until the dough comes together in a ball. Turn onto a lightly floured surface and knead with both hands for about 10 minutes, until it is firm and well combined, and the dough ball is smooth and shiny.
3. It's important to note that dough that uses regular flour would be stretchy after kneading due to the gluten proteins strengthening during the kneading process. However, gluten-free flour will perform differently due to the absence of protein in the flour. Return the dough to the bowl.
4. Cover with cling film (plastic wrap) and leave to rise in a warm place for 1-2 hours. If using a mixer: Fit the mixer with the dough hook and place the flour in the mixer bowl. Turn the machine on at a low speed and gradually add the yeast mixture to the flour. Once combined, leave the dough to keep mixing at the same speed for 5-10 minutes, or until the dough is firm and combined. Cover the dough with cling film (plastic wrap) and leave to rise in a warm place for 1-2 hours.
5. When the dough has roughly doubled in size, divide it into 4 or 3 equal portions each weighing 250g. The dough may collapse at this stage, but don't panic – this is normal at this point. In a well-floured, airtight tray, leave the dough portions to rise for a minimum of one hour and up to a maximum of five hours, or until the dough balls have doubled in size.

* Some dried yeasts contain gluten, so be sure to check the ingredients.

6. To shape each piece of dough into a pizza base, place the first dough portion onto a well-floured pizza peel. Gluten-free pizza dough is much more delicate than conventional pizza dough, so handle the dough carefully to avoid tearing it. Press down into the dough using your fingers to flatten and spread the dough into a base, making sure not to press into the very edge of the dough so that a thicker crust can form once it cooks. You can also gently stretch the dough sideways by pressing your palms on either side of the dough and slowly pulling your hands away from each other. Take care not to tear the dough.

7. When the base is stretched out to a thickness of a 5mm (¼ inch), pick up the pizza peel and give it a gentle shake to ensure the base is not sticking to the peel before you start adding the toppings. Follow our 10 Tips for Launching the Perfect Pizza to avoid dough sticking to the peel.

8. Fire up your Ooni pizza oven. Aim for 450°C on the stone baking board inside. You can check the temperature inside your oven quickly and easily using the Ooni Infrared Thermometer.

9. Launch the pizza into the oven, turning it every 20-25 seconds to ensure it cooks evenly. The gluten-free dough crust may appear to be cooked before it actually is due to the colour the crust develops as it cooks, so don't be afraid to bake the pizza a little longer. The base may also burn a little on the edges as it cooks through; simply dust those little burnt spots off after cooking.

Perfect Holiday Season Pizza



Roast Turkey, Camembert & Cranberry Pizza

Cook Time
60 seconds

Yields
1x 12" pizza

Difficulty
Easy

250g	**Classic pizza dough ball**
60g	**Ooni's Roast Turkey** cut into strips
60g	**Ooni's Baked Camembert** cut into strips
60g	**Mozzarella** torn into pieces
4 tbsp	**Cranberry sauce**
1 tbsp	**Grated parmesan**
-	**Fresh ground black pepper** to taste
-	**Handful fresh thyme leaves**

1. Prepare your pizza dough ahead of time. Our guide to making the perfect Classic Pizza Dough covers everything you need to know.
2. To make this pizza, we use leftovers from our recipes for Roast Turkey & Baby Leeks with Herb Butter, and our Baked Camembert with Honey & Thyme.
3. Once your dough is ready, fire up your Ooni pizza oven. Aim for 500°C on the stone baking board inside. You can check the temperature inside your oven quickly and easily using the Ooni Infrared Thermometer.
4. Using a small amount of flour, dust your Ooni pizza peel. Stretch the pizza dough ball out to 12" and lay it out on your pizza peel. Using a large spoon or ladle, spread three tablespoons of the cranberry sauce evenly across the pizza dough base. Top with the camembert, turkey and mozzarella.
5. Slide the pizza off the peel and into your Ooni pizza oven, making sure to rotate the pizza regularly.
6. Once cooked, remove the pizza from the oven. While the pizza is still warm, spoon over little dollops of the remaining cranberry sauce, sprinkle over the thyme leaves and parmesan, and season to taste with the pepper.

Tender & Succulent Steak, In a Flash



The Perfect Flame-cooked Steak

Cook Time
4-6 minutes

Yields
2x steaks

Difficulty
Easy

2	**Thick-cut steaks** we suggest rib-eye or sirloin 227-340g per steak
2 tsp	**Extra-virgin olive oil**
2 tbsp	**Butter**
-	**Freshly ground black pepper** to taste
-	**Your favourite steak rub** to taste (optional)
-	**Fine sea salt** to taste

1. Season your steak by gently patting the salt and pepper into the meat with a little olive oil, as well as your rub.
2. Fire up your oven; aim for 500°C on the stone baking board inside. You can check the temperature of your oven quickly and easily using an infrared thermometer.
3. When the oven is ready, place your seasoned grizzler plate inside to preheat. After 5 minutes, remove the plate. Using tongs, carefully lay your steaks across the grizzler ribs.
4. Turn the flame of your oven to medium or low to prevent overcooking; return the grizzler to the oven. For a 1-inch (20-millimetre) cut steak, cook for 2 to 3 minutes on each side. Flip and rotate the steak to ensure an even heat distribution in the hotter zones of the oven.
5. Using your meat thermometer, check the temperature inside your steak. For rare, aim for 52°C. For medium rare, aim for 57°C. You can use increments of 5°C for increasing levels of doneness.
6. Once cooked to your desired level, remove the grizzler and transfer the steaks to a wooden cutting board.
7. Place a knob of butter on top of each steak, cover with aluminium foil, and let the meat rest for roughly the time it took to cook. This allows the juices to settle evenly, ensuring full flavour with every bite.
8. For maximum tenderness, slice across the grain of the steak with a sharp knife, serve and enjoy.

Before you're ready to cook, allow the steaks to reach room temperature, checking with a meat thermometer for accuracy. This ensures a clean, even cook throughout.

Triple-cheese Delight



Porcini and Provolone Pizza

Cook Time
4-6 minutes

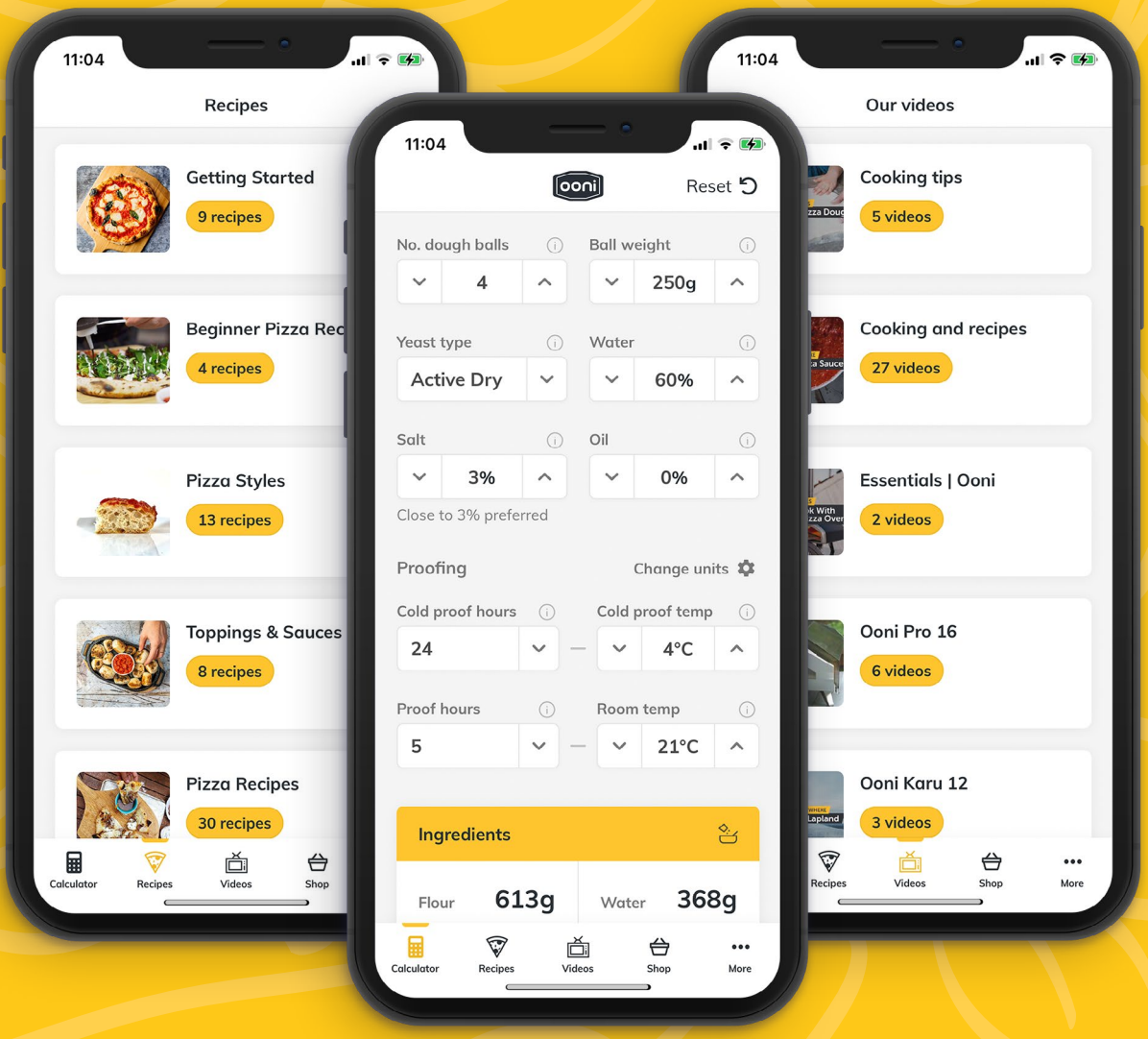
Yields
2x steaks

Difficulty
Easy

250g	**Classic pizza dough**
1-2	**Large porcini mushrooms** finely sliced
80g	**Provolone cheese** finely sliced
2-3 tbsp	**Olive oil**
40g	**Mascarpone cheese**
40g	**Pecorino** or parmesan cheese
-	**Handful fresh parsley** finely chopped
-	**Salt and ground black pepper** to taste

1. Prepare your pizza dough ahead of time. Our guide to making the perfect Classic Pizza Dough covers everything you need to know.
2. Fire up your Ooni pizza oven. Aim for 500˚C (952˚F) on the stone baking board inside. You can check the temperature inside your Ooni quickly and easily using the Ooni Infrared Thermometer.
3. Using a small amount of flour, dust your Ooni pizza peel. Stretch the pizza dough ball out and lay it out on your pizza peel. With a metal spoon, spread an even layer of olive oil across the base of the pizza. Top with provolone slices and a couple dollops of mascarpone cheese. Next, add your porcini slices and fresh grated pecorino/parmesan cheese. Finally, sprinkle over the chopped parsley and season with fresh ground pepper and salt.
4. Slide the pizza off the peel and into the oven. Cook for 1-2 minutes, making sure to turn the pizza regularly to ensure an even cook.
5. Once cooked, remove and serve right away for ultimate gooey, cheesy, goodness.

Download the Ooni App!



Ooni Pizza Ovens allow you to make restaurant-quality pizzas at home, and the Ooni app is the ultimate pizza-making companion!

The app includes a handy pizza dough calculator, delicious recipes, troubleshooting tips and more!