

Delicious Ooni Recipes



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



Classic Pizza Dough

Flour, salt, water and yeast: what do these simple ingredients have in common? They come together to create the perfect foundation for any good Italian pizza. Say hello to our original pizza dough recipe!



4 x 12-inch
pizzas



30 mins prep
plus 90-150
mins proofing



1-2 mins cook



Easy

Classic Pizza Dough

Ingredients

364 millilitres warm water (43°C)

4 teaspoons salt

20 grams fresh yeast /
9.2 grams active dried yeast / 7 grams instant dried yeast

607 grams '00' flour, plus extra for dusting

Equipment

Ooni Dual-Platform Digital Scales

Large bowl

Stand mixer with dough hook (optional)

Large bowl or tub for proving

Pizza peel

Ooni pizza oven



Tip

Our top tip is always to start with a perfectly rounded ball of dough as this helps to keep the shape of the base circular during the stretching process.

Method

This recipe makes 3 x 330-gram dough balls (for 16-inch pizzas) or 4 x 250-gram dough balls (for 12-inch pizzas).

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. **If mixing 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 pizza 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. Return the dough to the bowl. Cover with cling film and leave to rise in a warm place for about 2 hours or until doubled in size.

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 to at the same speed for 5 to 10 minutes, or until the dough is firm and stretchy. Cover the dough with cling film and leave to rise in a warm place for about 2 hours or until doubled in size.

3. When the dough has roughly doubled in size, divide it into 3 or 4 equal pieces, depending on what size you want your pizzas to be (either 12 inches or 16 inches wide). Place each piece of dough in a separate bowl or tray, cover with cling film and leave to rise for another 30 to 60 minutes, or until doubled in size.
4. Before stretching and topping your dough, fire up your Ooni pizza oven and allow it to preheat for 15 to 20 minutes.
5. Kneading and stretching the dough: 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 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.

6. Once the pizza 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.

Before launching your pizza, check the temperature of your baking stone quickly and accurately from a safe distance with an infrared thermometer. Don't begin cooking your pizza until the temperature reads between 450°C to 500°C. When your oven is hot enough, launch your pizza and cook it for between 1 and 2 minutes, turning every 20 to 30 seconds to ensure an even bake. Enjoy!



Tip

Take a look at our blog post for four top dough-stretching tips.



New York-style Pizza Sauce

Topped with a garlic-and-herb-laced sauce, New York-style pizza is the ultimate East Coast culinary treat. Foodies travel miles to sample legendary slices and maintain lists of “must try” pizza joints. Here’s our take on this rich, tomatoey classic.



Sauce for
2 x 16-inch
pizzas



1 hour



45 mins cook



Easy

New York-style Pizza Sauce

Ingredients

- 1 tablespoon extra-virgin olive oil
- 1 tablespoon unsalted butter
- 2 garlic cloves, grated (minced)
- 1 teaspoon dried oregano
- ½ teaspoon fine sea salt
- 794 grams tinned, whole, peeled San Marzano tomatoes
- 2 stems fresh basil with leaves on
- 1 teaspoon onion powder
- 1 teaspoon sugar

Equipment

- Saucepan
- Medium bowl

Method

This recipe makes enough sauce for two 16-inch pizzas, so we recommend doubling the quantities if you're cooking for a pizza party.

1. Warm a medium saucepan over medium heat. Add the olive oil and butter. Once the butter is completely melted, add the garlic, oregano and salt and stir until fragrant — about a minute.
2. In a bowl, add the tomatoes and crush them with your hands to break them up a little. Add the tomatoes, basil stems, onion powder and sugar to the saucepan. Bring the mixture to a bubble, reduce the heat to low, and simmer for 45 minutes to 1 hour, until the sauce has reduced by about half.
3. Remove the stems from the sauce, and season the sauce with more salt if needed.
4. Allow the sauce to cool, then store in an airtight container in the fridge. Take the sauce out of the fridge and let it come up to room temperature before you use it on a pizza. Enjoy!



AVPN Standard Pizza Marinara

Pizza marinara is the oldest of all tomato-topped pizzas. Debuting in the 1700s, this combination of dough, tomatoes, garlic, oregano and oil has been around for centuries. The AVPN is known for upholding the standards of Neapolitan pizza around the globe, and its stamp of approval is a big deal in the pizza world.



3 x 12-inch
pizzas



30 mins prep
plus 24 hours
proofing



1-2 mins cook



Easy

AVPN Standard Pizza Marinara

Ingredients

For the dough:

300 grams water

1.5 grams active dry yeast

15 grams fine sea salt

500 grams Caputo Tipo '00' Flour

For the topping:

85 grams crushed San Marzano tomatoes

10 grams garlic, sliced paper thin

1 pinch dried Sicilian oregano

Pinch sea salt

Drizzle of extra-virgin olive oil

Equipment

Large mixing bowl

Ooni pizza oven

Ooni Infrared Thermometer

Ooni Pizza Cutter Wheel

Ooni Pizza Dough Scraper

Method

It's important to note if you want to create an actual AVPN-approved pizza marinara, don't make any substitutions in the ingredient list; tipo '00' flour and San Marzano tomatoes make this recipe truly authentic.

1. Combine the salt and the water in a large mixing bowl. Then, add 50 grams of flour and stir. Next, stir in the yeast until it dissolves. Gradually add the rest of the flour, working and mixing until you have a shaggy dough.
2. Remove the dough from the mixing bowl and place it onto a clean work surface. Knead until smooth, about 8 to 10 minutes.
3. Let the dough rest for 4 hours, or until it has doubled in size. Then, cut the dough into three 250-gram balls, and let them rise in a proofing box overnight.
4. To prepare the toppings, put San Marzano tomatoes in a mixing bowl and crush by hand. Add a pinch of sea salt to the tomatoes. Slice your garlic as thinly as possible and set aside.
5. Preheat your Ooni oven to between 425°C to 490°C. When the oven is hot, stretch your first dough ball out to form a 12-inch pizza base. Top the base evenly with the sauce, garlic and dried oregano. Finally, add a drizzle of olive oil before launching the pizza into the oven with your Ooni pizza peel.
6. Bake for 60 to 90 seconds, rotating regularly for an even crust. Take the pizza out of the oven, drizzle with additional olive oil, slice and enjoy.



Barbecue Chicken Pizza

Barbecue chicken pizza, the brainchild of Ed LaDou, the first pizza chef at Wolfgang Puck's famed Los Angeles restaurant, Spago and the original California Pizza Kitchen's menu developer, has been popular ever since LaDou conceived the idea in 1985. Our version takes the classic recipe and makes a few adjustments to make it our own. Perfect for a back garden party, this recipe is easy but rewarding.



4 x 12-inch
pizzas



90 mins



1-2 mins cook



Moderate
Difficulty

Barbecue Chicken Pizza

Ingredients

4 x 250-gram pizza dough balls

For the barbecue sauce:

2 tablespoons unsalted butter

1 medium yellow onion, diced

2 cloves garlic

200 grams ketchup

60 grams brown sugar

110 grams apple cider vinegar

30 grams yellow mustard

1 tablespoon chilli powder

1 teaspoon smoked paprika

1 teaspoon garlic powder

1 teaspoon cayenne powder

1 teaspoon salt

1 tablespoon freshly ground black pepper

For the pickled red onions:

2 medium red onions, julienned

1 jalapeño, sliced in half

3 bay leaves, dried

3 cloves garlic

345 grams white vinegar

227 grams water

99 grams granulated sugar

1 tablespoon coarse salt

For topping:

200 grams cooked chicken breast, shredded

100 grams fresh mozzarella

80 grams medium cheddar cheese, grated

30 grams fresh coriander, chopped

Equipment

Ooni pizza oven

Ooni Infrared Thermometer

Ooni Pizza Cutter Wheel

Ooni Pizza Dough Scraper

While barbecue chicken pizza might feel like an obvious crowd-pleaser now, it was anything but when LaDou first created it. Viewed as a “pizza renegade” in the 70s and 80s, LaDou and his inventive menu pushed the limits of what pizzas could taste like and woke the world up to artisanal bakes and non-traditional topping combinations. Summer corn pizza (Lovely’s Fifty Fifty pizzeria in Portland, Oregon) and hometown brisket pizza (Paulie Gee’s in Brooklyn, New York) might never have been invented without LaDou’s trailblazing influence.



Barbecue Chicken Pizza



Note

We mix up our own barbecue sauce for this pizza, but if you'd prefer, you can always use your favourite store-bought version.



Method

The original recipe called for a barbecue sauce base covered in smoked gouda, chicken, red onions and coriander. We opted for fresh mozzarella and grated cheddar for a mix of cheeses that are both flavourful and mild. Our red onions are quick-pickled for a hit of vinegar. Finished with coriander just like the original recipe, our spin on this game-changing pizza is smoky, sweet and fresh.

1. For the barbecue sauce:

Melt the butter in a medium saucepan. Add the onions and garlic and cook until softened, about 6 minutes. Add the remaining ingredients and cook for 20 minutes over low heat. Transfer to the blender and blend until smooth. Toss your shredded chicken breast with 100 grams of the sauce.

2. For the pickled red onions:

Place your julienned red onions in a Mason jar or similarly large airtight container. Add the jalapeño, bay leaves, garlic cloves, vinegar, water, sugar and coarse salt into a saucepan and bring to a boil for five minutes. Pour into the Mason jar over the red onions and let sit overnight.

3. For the pizza:

Fire up your Ooni pizza oven. Aim for 400 to 450°C on the baking stone inside. Use the infrared thermometer to quickly and accurately check the temperature of the middle of the stone. Stretch your dough on a lightly floured surface. Push the air from the centre out toward the crust, then use your knuckles to stretch out the base to 12 inches.

4. Begin topping by adding a layer of barbecue sauce before sprinkling on the mozzarella and cheddar. Add the chicken and pickled red onions, then slide the pizza off the peel and into your oven. Cook for 1 to 2 minutes, using a peel to turn your pizza about every 20 seconds to ensure an even cook.

5. When finished, remove from the oven and top with coriander. Slice into six pieces and enjoy.

The Perfect Flame-cooked Steak

When we say perfect, we mean it. Ooni pizza ovens run blazing hot – hot enough to cook a tender, juicy, succulent steak, lickety-split. Who needs a barbecue anyway?



2 steaks



24 hours and
20 mins



3 min cook



Moderate
Difficulty

The Perfect Flame-cooked Steak

Ingredients

2 thick-cut prime steaks (roughly 230-340 grams per steak)

Salt and pepper, to taste

2 teaspoons extra-virgin olive oil

Your favourite steak rub, to taste

2 tablespoons butter

Equipment

Ooni Infrared Thermometer

Ooni Dual-Sided Grizzler Plate

Tongs

Meat thermometer

Method

1. Before beginning to cook, allow the steaks to come up to room temperature. This ensures a clean, even result.
2. Next, season your steak by gently patting the salt and pepper into the meat with a little olive oil.
3. Fire up your oven. Point the infrared thermometer at the middle of your baking stone to check its temperature. Wait until it reads 500°C before cooking.
4. Place your seasoned grizzler plate in the oven to preheat. After 10 minutes, remove the plate. Using tongs, carefully lay your steaks across the grizzler ribs.
5. Return the grizzler to the oven. For a 20mm (roughly 1-inch) cut steak, cook for around 90 seconds on each side. Flip and rotate each steak to ensure even heat distribution in the hotter zones of the oven.
6. Using a meat thermometer, check the temperature inside your steaks. 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.
7. Once the steaks are cooked to your desired level, remove the grizzler and transfer them to a wooden cutting board. 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. Finally, serve. For maximum tenderness, slice across the grain with a sharp knife.



Tip

The super-high temperature is a vital part of this perfect steak recipe. Why? Because it allows important chemical reactions to take place, which caramelize the fats and sugars and ensure a rich, succulent result.

