

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 1 hour prior to working with it.



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



- 2 Form dough into a flat 10-12" circle. Stretch out thicker areas. If the dough sticks, move the dough and add more flour to the work surface.



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

NOTE: Avoid overloading your pizza. Overloading makes it difficult to cook thoroughly and evenly.



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



- 5 Add some flour to the Ninja Pizza Peel and gently maneuver the pizza onto it, then slide the pizza into the oven. Press the START/STOP dial to begin countdown.

TIP: If you do not have a peel, flour a wooden cutting board and use it to slide the pizza into the oven.



For best results
**GET THE NINJA®
PIZZA PEEL**



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

NOTE: Ensure your oven is preheated before saucing & topping your pizza. The longer toppings sit on the pizza, the harder it will be to move onto the peel.

DON'T GET STUCK

How to prevent 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 the work surface and the dough before stretching it out.
- Ensure there are no holes in the dough, as the sauce can leak through and cause the pizza to stick to the peel.
- If you are having trouble getting your pizza onto or off the peel, carefully lift the stuck portion and lightly flour underneath the dough.
- Avoid leaving dough to sit with sauce and toppings for long time (5 minutes or more) as it can lead to sticking, difficulty in transferring, and uneven 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: 8 OZ | **DIAMETER:** 12"
THICKNESS OF DOUGH BEFORE BAKING: $\frac{1}{8}$ "
TEMPERATURE: 550°F | **TIME:** 3-5 MINUTES



New York Style

DOUGH WEIGHT: 12 OZ | **DIAMETER:** 12"
THICKNESS OF DOUGH BEFORE BAKING: $\frac{1}{8}$ "
TEMPERATURE: 475°F | **TIME:** 7-10 MINUTES



Neapolitan Style

DOUGH WEIGHT: 8 OZ | **DIAMETER:** 10"
THICKNESS OF DOUGH BEFORE BAKING: $\frac{1}{8}$ "- $\frac{1}{4}$ "
TEMPERATURE: 700°F | **TIME:** 3-5 MINUTES



Pan Pizza (Deep Dish/Chicago Style)

DOUGH WEIGHT: 12 OZ | **DIAMETER:** 10"-12"
THICKNESS OF DOUGH BEFORE BAKING: $\frac{1}{2}$ "-1"
TEMPERATURE: 425°F | **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 premade, store-bought dough, place it in an airtight container or sealed bag. Use or 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.

DID YOUR PIZZA BURN?

Possible Reason	Solution
Pizza stone was too hot.	Reduce the cook temperature if the dough is thicker than recommended above.
Pizza stone wasn't hot enough.	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.
Dough was too thick.	Roll out the dough to an even thickness according to the recommendations above.
Too many toppings, or the toppings were too wet.	Use fewer toppings, make sure they're as dry as possible, and distribute them evenly.
Dough had too much sugar or oil in it.	Sugar burns more quickly than the rest of the dough, and oil speeds up the baking process, so use less—or none—of these additives to help avoid burning.
Too much flour on the pizza stone or dough.	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.