

# HOW TO MAKE A PIZZA

FOR BEST RESULTS, USE ROOM-TEMP DOUGH. TAKE DOUGH OUT AT LEAST 30 MINUTES PRIOR TO WORKING WITH IT.



- 1** While unit is preheating, flour your 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 into a circle and stretch out areas where dough seems thicker. Make sure dough is not stuck to the countertop. Add more flour and move dough to reduce sticking.



- 3** Top pizza as desired.



- 4** For Neapolitan-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 maneuver the pizza onto it.

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

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



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



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## DON'T GET STUCK

### How to prevent and manage sticky dough.

- Your 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 dough and peel before beginning your stretch.
- Ensure there are no holes in the dough as the sauce can create a “glue” effect between the dough and peel.
- Before adding your toppings, give your 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 your dough on the peel for a long time before cooking.
- If the dough sticks to the Pizza 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

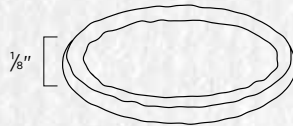
**DOUGH WEIGHT:** 8 OZ | **DIAMETER:** 12"  
**THICKNESS OF DOUGH BEFORE BAKING:**  $\frac{1}{16}$ "  
**TEMPERATURE:** 550°F | **TIME:** 5 MINUTES



- 1 Use a rolling pin to roll dough into a 12" circle. This will create a  $\frac{1}{16}$ " thickness that's perfect for a thin crust pizza.
- 2 When topping the dough with sauce, cheese, and other toppings, leave a 1"-1 $\frac{1}{2}$ " rim around the edge of the dough for the crust to form.

## New York Style

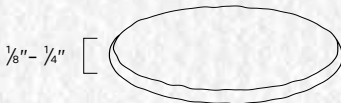
**DOUGH WEIGHT:** 12 OZ | **DIAMETER:** 12"-14"  
**THICKNESS OF DOUGH BEFORE BAKING:**  $\frac{1}{8}$ "  
**TEMPERATURE:** 475°F | **TIME:** 8-10 MINUTES



- 1 Stretch and toss dough by hand into a 12"-14" circle. This will create a  $\frac{1}{8}$ " thickness that's perfect for a New York style crust pizza.
- 2 When topping the dough with sauce, cheese, and other toppings, leave a 1"-1 $\frac{1}{2}$ " rim around the edge of the dough for the crust to form.

## Neapolitan Style

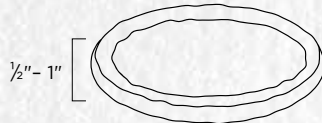
**DOUGH WEIGHT:** 8 OZ | **DIAMETER:** 10"  
**THICKNESS OF DOUGH BEFORE BAKING:**  $\frac{1}{8}$ "- $\frac{1}{4}$ "  
**TEMPERATURE:** 700°F | **TIME:** 3 MINUTES



- 1 Stretch and toss dough by hand into a 10" circle. This will create a  $\frac{1}{4}$ "- $\frac{1}{8}$ " thickness that's perfect for a Neapolitan-style crust and pizza.
- 2 When topping the dough with sauce, cheese, and other toppings, leave a 1"-1 $\frac{1}{2}$ " rim around the edge of the dough for the crust to form.

## 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



- 1 Stretch and toss dough by hand into a 12" circle. This will create a  $\frac{1}{2}$ "-1" thickness that's perfect for a Pan/Deep Dish pizza.
- 2 Press the dough into a 10" x 2" round springform pan with 2" of the dough pressed up on the sides of the pan. Fill the dough with toppings as desired.

## TIPS AND TRICKS

- When working with raw dough, lightly flour your 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 your stone is in the unit while pre-heating.
- If buying and storing dough from the grocery store, 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.