

MAKE THE NEW YORKER



This distant double-sized relative of the Neapolitan was brought to New York in the late 1800s by Italian immigrants. Locals loved its thin crisp crust and crunchy, foldable base - but a whole pizza was pricey. So, a few decades later, the New York slice was born. An immediate hit in the city, the extra-large, eat-on-the-go slice is now a way of life.

It's easy to whip up the classic, crispy base at home. We use the high quality strong flour New York pizzerias swear by. All you need to do now, is hand stretch the base and load on your toppings.

AUTHENTIC PIZZA, AT HOME

OUR METHOD *Time to turn up the heat!*

- STEP 1** Empty the entire 675g pizza mix into a large bowl or your stand mixer bowl. Add 410g of cold tap water and 10g of olive oil.
- STEP 2** By hand, combine the mixture to form a sticky dough. Knead for 10 minutes. By mixer, use a dough hook and mix on slow for 8 minutes. The dough will become less sticky the more you knead it. Eventually, the surface will be smooth and spring back to touch.
- STEP 3** Lightly oil a clean bowl and add the dough. Cover with a damp cloth and cling film, place in a fridge overnight.
- STEP 4** Divide the dough into 4 equal-sized balls and place on a lightly floured tray. Cover with a damp cloth and prove for 2 hours at room temperature.
- STEP 5** Sprinkle the semolina sachet onto a clean worktop to prevent sticking. Stretch the dough into four 12" pizza bases. **Scan here to visit the OONI YouTube page for expert tips.** Layer with your favourite toppings.

- STEP 6** **PIZZA OVEN** **370°C** (Rotate while cooking) **3-5 MINUTES** **FAN OVEN or PIZZA STONE** **220°C** **8-10 MINUTES**

TOO HUNGRY TO WAIT? *Try our fast prove method...*

Add tepid water at Step 1 and leave the dough to prove in a warm place for 2 hours at Step 3. Once you have reshaped your dough at Step 4 leave to prove for a further 30 minutes before you stretch.

Ooni approved ingredients!



NUTRITIONAL INFORMATION	PER 100G AS SOLD
Energy	1481kJ / 349kcal
Fat	1.81g
of which saturates	0.39g
Carbohydrate	68.06g
of which sugars	1.80g
Fibre	2.92g
Protein	13.76g
Salt	1.35g

CONTAINS
Pizza mix and sachet of semolina.

INGREDIENTS
Dough Mix: **WHEAT** Flour, Sugar, Salt, Dried Yeast, Emulsifier (sorbitan monostearate), Semolina: Durum **WHEAT** Flour.

For allergens, including cereal containing gluten, see ingredients in **BOLD**. May contain **SOYA**.

OOINI INFORMATION
Made in the UK for Ooni Ltd.
Unit 5, Bishopsgate Business
Centre, 189 W Main St, Broxburn,
EH52 5LH.

STORAGE
Store in a cool, dry place.
Once opened use immediately.
Best before use-by date, see
bottom of package.

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