

Wherever You Are, Make Pizza



Basic recipes, tips and
techniques for everyone
on Ooni Day.

It's Pizza Party Time

Get excited. Ooni Day is coming up on May 20 this year. What's Ooni Day, you ask? It's a day for celebrating the ineffable power of pizza to bring people together. It's a day for connecting with friends, neighbors and your community.

It's also a day that helps people across the globe. This year, we will donate \$60,000 to charities fighting global hunger. We will also donate \$1 for every pizza made and registered on Ooni Day. In 2022, people registered over 22,000 pizzas, and we're aiming to more than double that this year.

That brings us to this guide. A classic pizza party is a great way to bring people together while doing your part on Ooni Day. But what if you've never thrown a party before, let alone a pizza party? Well, we got you.

This guide is for people who love pizza. It doesn't matter if you're making your first pizza or if you've launched a thousand pizzas, this guide is for you.

We have got you covered in this guide with loads of pizza recipes and techniques that you can use as a starting point to create your own unique and crazy pizzas. Plus, you'll find some handy tips for throwing your own pizza party, including ways to make it more sustainable, so you can bring your family, friends, and community together over some delicious slices.

This guide includes:

1. Basic Doughs and Sauces
2. Classic Pizza Recipes
3. Techniques and Tips

We've also included a menu template you can give to guests for that extra bit of pizzazz (*And to save you some time too. Remember how we said that we had your back?*).

But just remember as you plan your pizza party, it's not about making the best pizza, it's about just making pizza.

Happy Ooni Day!





Basic Doughs and Sauce

These are your building blocks to making great pizza. All these pizza dough recipes can be made in Ooni ovens, in your home oven, on our Ooni Pizza Steel 13 or a pizza stone.



Quick-and-Easy Pizza Dough

Sometimes you want a fresh, homemade pizza but don't have hours to make it. That's where our quick pizza dough recipe comes in. It's a time-saving pizza dough solution that doesn't sacrifice taste and quality. All you need are flour, salt, water, yeast and one hour. If you're just as time-pressed for inspiration, a margherita is a simple but delicious option, and if you're feeling more decadent, try a burrata pizza!



Classic Pizza Dough

Flour, salt, water and yeast – they come together to create the perfect foundation for any good Italian pizza.



Gluten-Free Pizza Dough

Love pizza but need a pizza dough that loves you back? Your days of eating store-bought, cardboard-like crusts are over! For those avoiding gluten, our awesome gluten-free pizza dough recipe uses a certified gluten-free flour brand and is super easy to make. This recipe is our tried and tested method.



Classic Pizza Sauce

Simplicity at its finest, our super easy, no-nonsense classic pizza sauce creates the perfect base for layering up your pizza toppings of choice.



Cold-Proofed Classic Pizza Dough

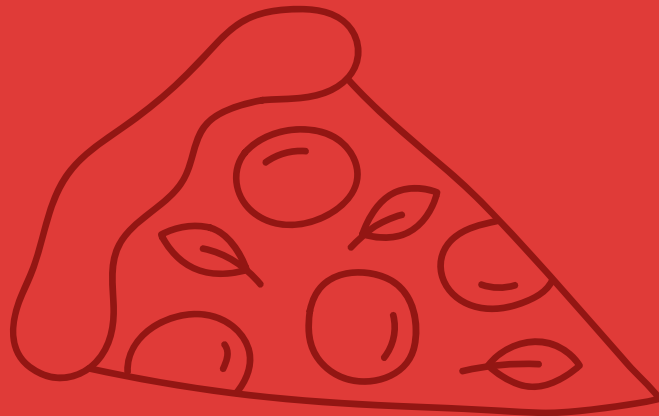
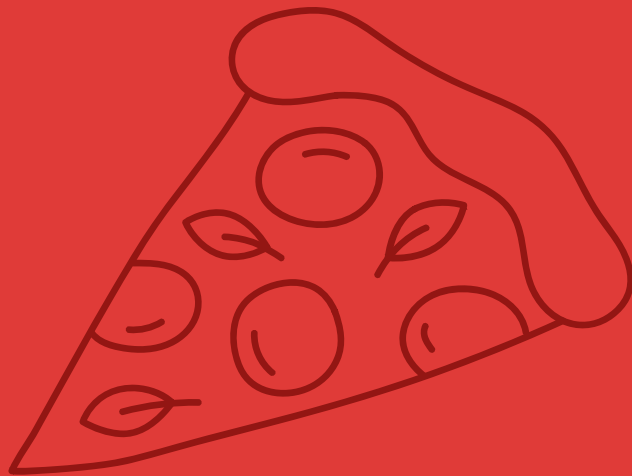
Cold proofing or cold rising is a technique that slows down the fermentation process by placing the dough inside your fridge as it ferments. This allows the yeast to work on the sugars in the flour for a long period of time, thus improving the flavor and texture of your final dough.





Simple Pizza Recipes

To make these classic pizzas, follow the recipes here or use the dough and sauce from the previous section. It's your pizza, so make it your way.



Marinara Pizza

The Marinara, although often overlooked, is a gold standard of Neapolitan Pizza. It's also a favourite of ambassador Julian Guy (@pizzaislovely), whose recipe uses high-quality ingredients to accentuate the subtle flavors in this classic pizza.



Margherita Pizza

The classic Margherita Pizza is a simple yet delicious recipe, the perfect starting point if you're new to the world of pizza making. Creamy mozzarella and delicious, homemade pizza sauce are a match made in heaven.



Steel-Baked Classic Cheese Pizza

Simple, straightforward and foolproof, this classic dough recipe is our go-to when it comes to making pizza. With instructions on how to mix, knead, form and cook, this guide walks you through every step of making a cheese pizza in your home oven with an Ooni Pizza Steel 13.



Steel-Baked New York-Style Pizza

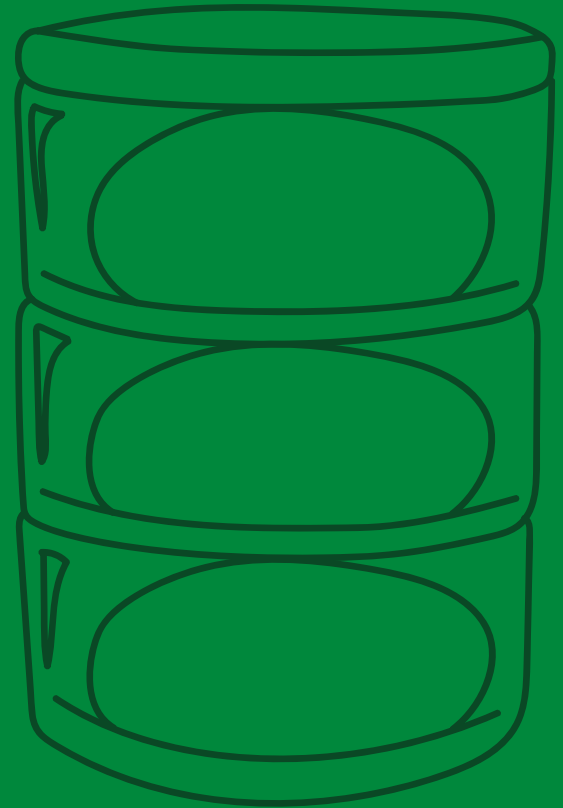
Love a classic New York slice but don't live anywhere near the Big Apple? Now you can cure your craving anywhere, anytime with our New York-style pizza recipe. It's topped with a simple tomato sauce and gooey cheese, both are must-haves for this regional favorite.





Techniques and Tips

Here's where pizza turns into a pizza party. Get tips on everything from cooking for big groups to making your pizzas more eco-friendly. But before we get to the tips and techniques, just remember that practice really will help you gain more confidence. Make a lot of pizzas, and your skills will improve. It's as simple as that!



Recovery Calzone

Maybe you've started topping your pizza and suddenly you realize there are holes in the base. Or, you've overstretched your dough and it ends up way too thin then splits when you layer up your toppings. Maybe you might've forgotten to flour your peel before you laid out your pizza base and now it's stuck and won't slide off the peel into the oven.

No matter the scenario, never fear, the Recovery Calzone can save the day. This is a handy trick so your problem pizza won't become a total fail.



4 Easy Steps for Stretching Pizza Dough

For those new to the craft, stretching pizza dough might seem like a daunting task at first but, with a little practice, it will become second nature. This four-step technique is the exact process we teach our new staff at Ooni HQ because it's made for beginners who are new to pizza-making.



10 Tips for Launching Pizza

A question that we often get from people when they first start making pizza is about how to get their dough off of the peel and into their Ooni pizza oven. This is called “launching,” and if it sounds like something that you’ve found tricky, don’t worry, it’s a really easy skill to master.

Whether you use a wooden peel, a perforated peel or you prefer to prep on a separate surface, these tips will be useful to you.



Tips for Hosting a More Sustainable Ooni Day Pizza Party

Ooni Day is about making pizza, connecting with the people you care about, and bringing you closer to the community. It's also a chance to recognize that we only have one planet on which we can make pizza. We've compiled some tips to help you throw a more sustainable pizza party.



Consider a plant-based menu

The science is pretty clear here: reducing the quantity of animal-based products we consume has huge benefits when it comes to fighting climate change. We could unlock the carbon-fighting power of native plants by returning pastures to their natural state. We could save thousands upon thousands of gallons of fresh water. And we would prevent tons of methane (which is 25 times more harmful than carbon dioxide) from being released into the atmosphere via, ahem, cows' digestive systems. [Recent research](#) suggests that switching to predominantly plant-based diets can reduce carbon emissions by 61%.

A small reduction in your meat consumption could potentially reduce your carbon footprint by up to 25%. If you're not ready to go totally plant-based on your pizza party menu, you can still cut carbon by cutting out some cheese and upping the veggies.

Ooni offers several plant-based grocery items in our [US](#) and [UK](#) online stores, from canned tomatoes and artisan flours to vegan 'nduja.

Choose locally sourced ingredients

You can also minimize your carbon footprint when it comes to toppings. Food grown or raised nearby uses up less fuel and energy to get to you. That's where the seasonal bit kicks in, too. Farmers usually have to rely on greenhouses to grow produce out-of-season, which use much more water and energy than doing things au naturel. If you want to go super-local, you could even try your hand at growing your own produce (although that takes some forward planning).

When you're thinking about toppings for your Ooni Day party, do some research on what grows best in your area from late spring to early summer. Depending on where you live, these might include fruits and veggies like apricots, sweet onions, radicchio, cherries and cilantro.

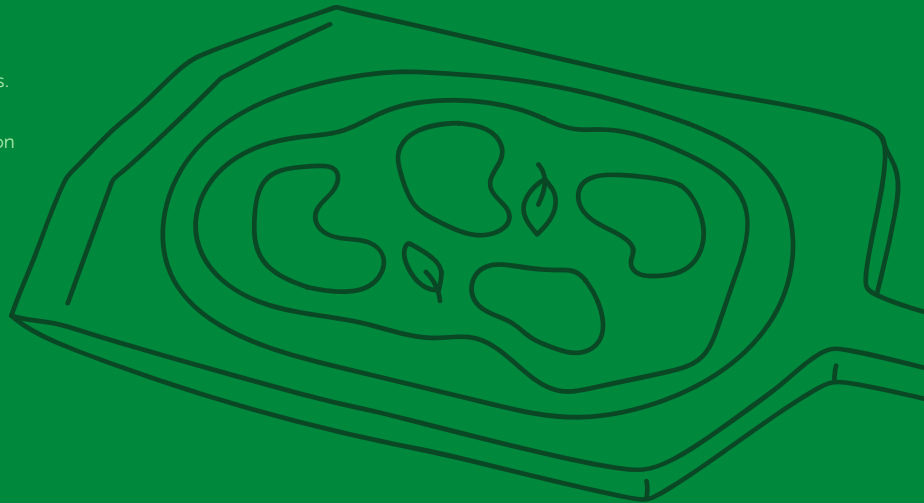
Turn it off

If you're hosting a big party, chances are you'll be a lot of cooking. When you're not using a particular oven or appliance, make sure you switch it off.

Make it fun

It's not a pizza party without people. When you invite guests, challenge them to see who amongst them can limit their carbon footprint the most in the time leading up to Ooni Day. There are oodles of carbon footprint-tracking apps. At Ooni, we're big fans of [Pawprint](#) in the UK and US, but you can find loads of others, such as [Count Us In](#) and [Do Nation](#) (just to name two), that help people and organizations take steps to address climate change and adopt more sustainable behaviors.

Lastly, on party day, encourage your guests to carpool or take public transport instead of driving. At the party itself, you can give out prizes to the top reducers. You may even light a spark with your guests to keep the contest going after Ooni Day.



More Pizza Party Waste-Fighting Tips

What can you do as a home pizza maker to fight food waste? From getting creative with leftovers to being more thoughtful with your shopping list, here are some ways you can reduce food waste at your pizza party.



How to Bake Pizza for a Crowd on Ooni Day

A pizza party can be messy, fast and communal. But that doesn't mean it has to be stressful. Check out our tips for throwing a successful and stress-free pizza party.



Cook Pizza In Any Weather

This year, Ooni Day is happening on May 20. In most places, late May is a pretty fine time to make pizzas outside. But you should always be prepared. Don't let a little rain ruin your Ooni Day pizza party!

If you're cooking inside on a pizza steel or stone, then you can pretty much make great pizza anytime, whether it's pouring down rain or there are ten feet of snow on the ground! If you're throwing your pizza party outside on Ooni Day, you'll probably want to be conscious about what the elements have in store.

Pizza-makers all over the world use Ooni ovens in very different climates and conditions, even the Arctic Circle. They helped us compile top tips for optimizing the performance of your outdoor oven for all kinds of weather so you can always keep the pizza party rolling.





Get everything you need to make pizza at nz.ooni.com