

Margherita Pizza on the Ooni Koda Pizza Oven

When it comes to pizza, there is something so wonderful about a simple but well executed Margherita Pizza. Now Imagine that pizza cooked at 932° and cooked in just 60 seconds... Welcome to the Ooni Pizza Oven. Happy Cooking, Chef J

Chef Jason K. Morse, CEC | Ace Hardware Grilling Expert | Owner, 5280 Culinary

Yield: 1 Pizza

Prep time: 5 Minutes Prep

Total time: 60 Second cook time

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
8 oz	Pizza Dough	Fresh and rested
¼ Cup	Pizza Sauce	adjust qty as needed
taste	Fishy Fishy Herb Rub, 5280 Culinary	
4 slices	Cheese, Mozzarella, Fresh made 3 oz balls	Sliced, Dried overnight
taste	Cheese, Parmesan	Shaved
5-6 lvs	Basil, Fresh	hand torn medium pieces
as needed	Flour and Polenta (large grind) Mixture	Mixed 80/20 Flour/Polenta

Prep Directions:

- See above for all prep directions – under Prep Notes
- For the pizza peel we use a 80/20 blend of flour and large grind polenta to help keep pizza from sticking and help it slide onto the pizza stone easier. We use about ½ Tbsp per pizza, onto the pizza peel.
- Pre Slice the Mozzarella Cheese
 - Place on a paper towel and place into the fridge for 6-8 hours or overnight, this dries out the cheese and prevents watery spots on the pizza
 - Hand tear the cheese before use

Cooking Directions:

- Pre Heat the Ooni Koda for approx. 15 minutes to reach 932 degrees ambient and 500+ degrees cooking stone temperature

- Use the Ooni Infrared thermometer if available
- Pizza will be cooked at a high heat
- Building the pizza – this process should take 30-45 seconds max
 - Fast building will ensure the dough doesn't get wet (from toppings) and stick
- Allow the dough to soften (covered) at room temp for approx. 1-2 hours from the fridge
- Hand stretch the dough to a very thin dough and place onto the floured pizza peel
- Top as follows:
 - Pizza Sauce
 - Fishy Fishy Herb Rub
 - Mozzarella Cheese Pieces
 - Basil, Hand torn
 - GARNISH AFTER COOKING WITH:
 - Parmesan Cheese
- Launch the pizza onto the middle of the pizza stone
- Keep the temperature at the same temperature setting to help ensure consistent temp and easy recovery during cooking
- After 20 seconds, grab the pizza with the pizza peel
- Rotate the pizza 180 degrees and cook the pizza for another 20 seconds
- Rotate one more time
- Continue to cook the pizza to your desired doneness – Process should take 60 seconds total cooking time. Depending on desired doneness
- Grab the pizza with the pizza peel
- Slide onto your cutting board, let rest for 20 seconds and cut into 6-8 slices
- Garnish with the shaved parmesan if desired

Grills / Grill Gear Used:

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| ● Ooni Koda Pizza Oven | Ace SKU – 8024545 |
| ● Ooni Pizza Peel, 12" | Ace SKU - 8029781 |
| ● Fishy Fishy Herb Rub, 5280 Culinary | Ace SKU - 8561938 |