

ooni pizza ovens

Pizza Champs

Recipes for the six most popular pizzas as
voted by you on **'ZAWARS**



by the Ooni Team & Ooni Ambassadors

Welcome!

Over February and March 2020, an epic battle took place on social media. We put all-time classic pizzas head-to-head with modern pie combinations.

Ooni HQ and our social media accounts were the battlefield.

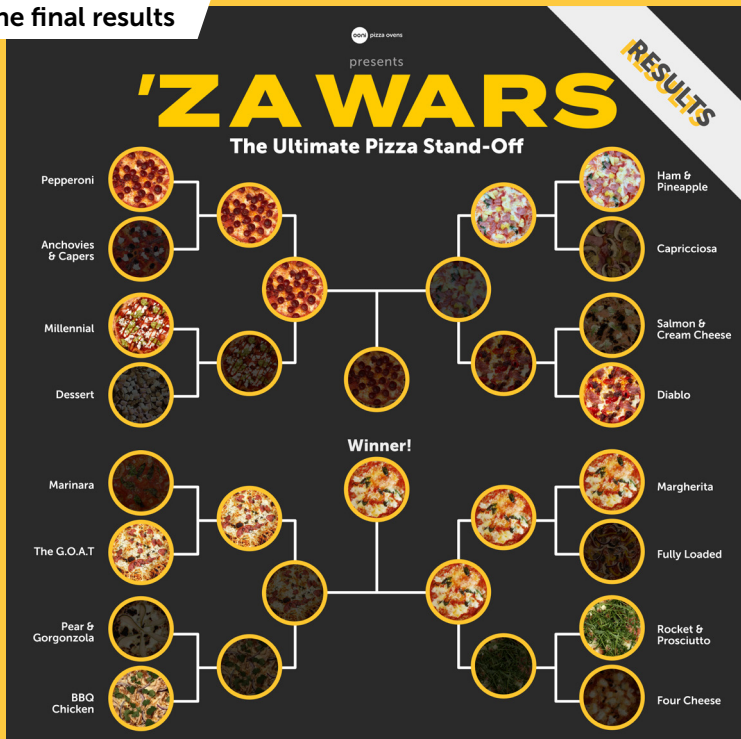
Thousands of votes decided the fate of favourite pizza toppings.

This is the Hall of Fame collection of the six most popular pizza styles that dominated the competition. All semi-finalists and finalists have been documented for posterity.

We hope you enjoy these recipes for classics and modern fare alike!

The team at Ooni Pizza Ovens

The final results



Favourite quarter-finalists

Mozzarella, rocket and prosciutto

This spring pizza is popular with foodies, hitting all the right spots for cheese, meat and crisp greens.

Ingredients

Makes 1 x 30cm pizza

For the pizza:

165g Classic Pizza Dough ball
60g mozzarella, torn into pieces
60g thinly-sliced Italian prosciutto
2 tbsp olive oil

For the rocket topping:

1 tbsp olive oil
A pinch of salt
2 handfuls rocket leaves, washed and dried



Method

Prepare your pizza dough ahead of time.

To make a 30cm pizza, we recommend preparing pizza dough balls that are 165g each – our guide to making the perfect [Classic Pizza Dough](#) covers everything you need to know.

Dress the rocket leaves.

Toss your rocket leaves with the tablespoon of olive oil and pinch of salt. Set aside in a cool spot or in the fridge.

Fire up your [Ooni pizza oven](#) once your pizza dough is ready. Aim for 500°C on the stone baking board inside. You can check the temperature inside your Ooni using the [Ooni Infrared Thermometer](#).

Using a small amount of flour, dust your [Ooni pizza peel](#). Stretch the pizza dough ball out to 30cm and lay it out on your pizza peel.

Drizzle olive oil over the pizza base and use your fingers to spread it out evenly.

Top with the mozzarella and prosciutto.

Slide the pizza off the peel into your Ooni pizza oven, making sure to rotate the pizza regularly as it cooks.

Once cooked, remove the pizza from the oven. Top generously with the dressed rocket leaves.

Serve straight away.

Bonus tips:

- Finish this pizza with lashings of Parmesan cheese for extra flavour.
- This pizza tastes fresher without the tomato sauce base, but for a warmer pizza, feel free to add tomato sauce. It will be equally delicious.
- For a different texture, you can add the prosciutto after the pizza is cooked, instead of before.

Favourite quarter-finalists

The Millennial Pizza

This pizza by Ooni team member Ben Stirling has become a strong favorite with our community. It's a fun spin on smashed avocado toast, and dare we say – it's even better!

Ingredients

Makes 1 x 30cm pizza

165g Classic Pizza Dough
4 tbsp Classic Pizza Sauce
40g diced bacon or lardons
40g mozzarella, torn into small pieces
40g feta cheese, crumbled
1 small avocado, mashed
Sriracha (or hot sauce)



Method

Prepare your pizza dough ahead of time.

To make a 30cm pizza, we recommend preparing pizza dough balls that are 165g each – our guide to making the perfect [Classic Pizza Dough](#) covers everything you need to know.

For the sauce for this pizza, we recommend preparing our easy [Classic Pizza Sauce](#). With a hint of garlic, salt and basil, it's the ideal pizza sauce that will help to bring out the flavours in the other ingredients used here.

Fire up your Ooni pizza oven.

Aim for 300°C on the stone baking board inside. You can check the temperature inside your oven quickly and easily using the [Ooni Infrared Thermometer](#).

Drizzle a little olive oil in your [Sizzler Pan](#) and place inside your Ooni to warm up. Remove the pan from the oven and add the bacon/lardons. Cook for about 5 minutes, shaking the pan up halfway through, until the fat has rendered out of the bacon and it is crispy.

Fire up your Ooni to a higher temperature and aim for 500°C on the stone baking board inside.

Using a small amount of flour, dust your [Ooni pizza peel](#). Stretch the pizza dough ball out to 30cm and lay it out on your pizza peel.

Top the pizza base with the pizza sauce, mozzarella and bacon/lardons.

Slide the pizza off the peel and into your Ooni pizza oven, making sure to rotate the pizza regularly.

Once cooked, remove the pizza from the oven.

Finish with dollops of the avocado, crumble over the feta cheese and drizzle with sriracha.

Serve immediately.

Bonus tips:

- Replace the sriracha with your favourite hot sauce for an instant flavor makeover!
- For a boost in taste, try replacing the bacon in this recipe with pork belly marinated in soy sauce, garlic and honey.

Favourite semi-finalists

Hawaiian Pizza

By far the most controversial pizza in the 'Za Wars. The Hawaiian pizza, which originated in Canada, features juicy pineapple chunks and savoury ham.

Ingredients

Makes 1 x 30cm pizza

- 160g Classic Pizza Dough ball
- 4 tbsp Classic Pizza Sauce
- 39g mozzarella, torn into pieces
- 39g pineapple, diced
- 39g ham, chopped



Method

Prepare your pizza dough ahead of time.

To make a 30cm pizza, we recommend preparing pizza dough balls that are 160g each – our guide to making the perfect [Classic Pizza Dough](#) covers everything you need to know.

For the sauce for this pizza, we recommend preparing our easy [Classic Pizza Sauce](#). With a hint of garlic, salt and basil, it's the ideal pizza sauce that will help to bring out the flavours in the other ingredients used here.

Fire up your [Ooni pizza oven](#).

Aim for 500°C on the stone baking board inside. You can check the temperature inside your oven quickly and easily using the [Ooni Infrared Thermometer](#).

Using a small amount of flour, dust your [Ooni pizza peel](#). Stretch the pizza dough ball out to 30cm and lay it out on your pizza peel.

Top with the sauce, pineapple, ham and mozzarella.

Slide the pizza off the peel and into your Ooni pizza oven, making sure to rotate the pizza regularly as it cooks.

Once cooked, remove the pizza from the oven.

Serve immediately.

Bonus tips:

- Add a drizzle of hot honey for an extra kick, or barbecue sauce for a more traditional combo.
- Cut up the diced pineapple into smaller bits to increase the appeal of this pizza to children or pineapple-on-pizza sceptics.

Favourite semi-finalists

The G.O.A.T - Salami, Goat's Cheese, & Hot Honey White Pizza

From the brains of Ooni's own Head of Engineering and Technology, Mike Vaona, comes this luscious white pizza mixing tangy goat's cheese, garlic oil, salami and hot honey. It's become a firm favourite among his community over at [@rosehillsourdough](#).

Ingredients

Makes 1 x 30cm pizza

For the pizza:

165g Classic Pizza Dough ball
35g soft goat's cheese
35g shredded mozzarella
2 tbsp garlic-infused olive oil
4 slices black pepper salami, torn into shreds
1 tsp hot honey
½ small green apple, thinly sliced
3 sage leaves

For the garlic olive oil:

340ml olive oil
2 heads of garlic, halved



G.O.A.T pictures by [@rosehillsourdough](#)

Method

Prepare your pizza dough ahead of time.

To make a 30cm pizza, we recommend preparing pizza dough balls that are 165g each – our guide to making the perfect [Classic Pizza Dough](#) covers everything you need to know.

Prepare the garlic olive oil in advance.

Over medium heat on your hob, warm the olive oil in a saucepan and add the halved heads of garlic (there's no need to pop out the cloves, as this will happen while cooking). Let the garlic simmer in the oil for at least 15 minutes, or until the garlic is golden.

Remove the garlic cloves (you can use them for other dishes or to make garlic sauce!). Strain the oil into a glass jar to cool.

Once cool, pop it in the fridge in an airtight container. You can keep this in the fridge for up to 2 weeks.

Fire up your [Ooni pizza oven](#) once your pizza dough and garlic olive oil are ready. Aim for 500°C on the stone baking board inside. You can check the temperature inside your Ooni quickly and easily using the [Ooni Infrared Thermometer](#).

Using a small amount of flour, dust your [Ooni pizza peel](#). Stretch the pizza dough ball out to 30cm and lay it out on your pizza peel.

Drizzle the garlic oil over the pizza base and use your fingers to spread it out evenly.

Top with the mozzarella, salami, and small spoonfuls of the goat's cheese. Tear the sage leaves and sprinkle on top.

Slide the pizza off the peel into your Ooni pizza oven, making sure to rotate the pizza regularly as it cooks.

Once cooked, remove the pizza from the oven. Drizzle with the hot honey and add the apple for a crisp finish.

Serve straight away.

Bonus tips:

- For a vegetarian twist that will wow your crowd, skip the salami and top the pizza with squash blossoms instead of apples.
- For a surprising explosion of flavours, top this pizza with micro-greens (see left!).

Favourite semi-finalists

Pepperoni pizza

Pepperoni Pizza put up a fight until the very end, losing only to Margherita. And with reason. It's the most frequently ordered pizza around the world and a well known crowd pleaser.

Ingredients

Makes 1 x 30cm pizza

165g Classic Pizza Dough ball

4 tbsp Classic Pizza Sauce

70g mozzarella cheese, torn into chunks

8 slices of pepperoni sausage

Pinch of freshly ground black pepper



Pepperoni pizza picture by @homesliceoc

Method

Prepare your pizza dough ahead of time.

To make a 30cm pizza, we recommend preparing pizza dough balls that are 165g each – our guide to making the perfect [Classic Pizza Dough](#) covers everything you need to know.

For the sauce for this pizza, we recommend preparing our easy [Classic Pizza Sauce](#). With a hint of garlic, salt and basil, it's the ideal pizza sauce that will help to bring out the flavours in the other ingredients used here.

Fire up your [Ooni pizza oven](#).

Aim for 932°F (500°C) on the stone baking board inside. You can check the temperature inside your Ooni quickly and easily using the [Ooni Infrared Thermometer](#).

Using a small amount of flour, dust your [Ooni pizza peel](#). Stretch the pizza dough ball out to 30cm and lay it out on your pizza peel.

Using a large spoon or ladle, spread the sauce evenly across the pizza base.

Top with the pepperoni, then the mozzarella.

Slide the pizza off the peel and into your Ooni pizza oven, making sure to rotate the pizza regularly.

Once cooked, remove the pizza from the oven.

Sprinkle the pizza with some torn basil leaves and add the pepper.

Serve straight away!

Bonus tips:

- Drizzle with hot honey after cooking for the perfect touch of sweetness and heat.
- Make this pizza on a [cauliflower crust](#) for a gluten free and almost carb-free treat.
- Make [pepperoni sombreros](#) to up the crispiness of your pepperoni!

The winner!

Margherita

It couldn't have been any other way. The Margherita, the original pizza, won by a landslide in the 'Za Wars' final. It's impossible to top the simplicity of the creamy mozzarella and delicious, homemade pizza sauce on a perfectly cooked crust.

Ingredients

Makes 1 x 30cm pizza

160g Classic Pizza Dough ball

4 tbsp Classic Pizza Sauce

56.6g mozzarella, torn into pieces



Margherita pictures by @pizzaislovely

Method

Prepare your pizza dough ahead of time.

To make a 30cm pizza, we recommend preparing pizza dough balls that are 160g each – our guide to making the perfect [Classic Pizza Dough](#) covers everything you need to know.

For the sauce for this pizza, we recommend preparing our easy [Classic Pizza Sauce](#). With a hint of garlic, salt and basil, it's the ideal pizza sauce that will help to bring out the flavours in the other ingredients used here.

Fire up your Ooni pizza oven.

Aim for 500°C on the stone baking board inside. You can check the temperature inside your oven quickly and easily using the [Ooni Infrared Thermometer](#).

Using a small amount of flour, dust your [Ooni pizza peel](#). Stretch the pizza dough ball out to 30cm and lay it out on your pizza peel.

Dollop the pizza sauce on top of the dough, and spread using the back of your spoon. Top with the mozzarella.

Slide the pizza off the peel and into your Ooni pizza oven, making sure to rotate the pizza regularly.

Once cooked, remove the pizza from the oven and top with whole, fresh basil leaves.

Serve immediately.

Bonus tips:

- Make our stuffed-crust version of Margherita: [The Stuffed Crust Margherita Pizza Star](#).
- Up the cheesiness by using fior di latte mozzarella, or top with burrata after cooking for a creamy burst.

Dough & Sauce

Classic Pizza Dough

This is our most trusted recipe for pizza dough. We have made thousands upon thousands of pizzas using this recipe developed by Ooni Founder Kristian Tapaninaho, and it never fails to create gorgeous Neapolitan style crusts.

Ingredients

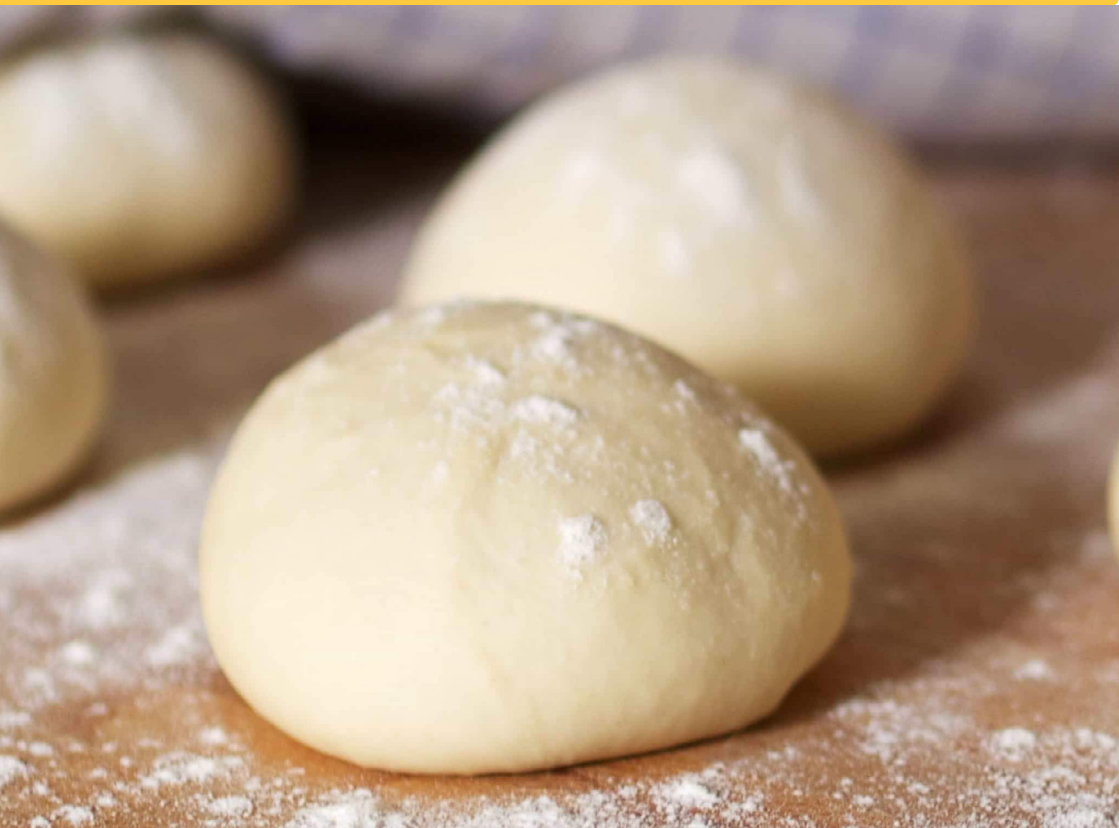
Makes 5x 30cm pizzas (160g dough balls), or 3x 40cm pizzas (270g dough balls).

300ml cold water

2 tsp (10g) salt

7g fresh yeast (*if unavailable, use ½ tsp (3g) active dried yeast or ⅓ tsp (2g) instant dried yeast*)

4 cups (500g) "00" flour, plus extra for dusting



Method

Place two-thirds of the water in a large bowl. In a saucepan or microwave, bring the other third of water to boil, then add it to the cold water in the bowl. This creates the correct temperature for activating yeast. Whisk the salt and yeast into the warm water.

Note: Don't worry, the salt won't kill your yeast, we have compensated for it.

If mixing by hand:

Place the flour in a large bowl and pour the yeast mixture into it. Stir with a wooden spoon until a dough starts to form. Continue mixing by hand until the dough comes together in a ball. Turn it onto a lightly floured surface and knead with both hands for about 10 minutes, until it is firm and stretchy. Return the dough to the bowl. Cover with cling film and leave to rise in a warm place for 1-2 hours.

If using a mixer:

Fit the mixer with the dough hook and place the flour in the mixer bowl. Turn the machine on at a low speed and gradually add the yeast mixture to the flour. Once combined, leave the dough to keep mixing at the same speed for 5-10 minutes, or until the dough is firm and stretchy. Cover the dough with cling film and leave to rise in a warm place for 1-2 hours.

Divide the dough.

When the dough has roughly doubled in size, divide it into 3 or 5 equal pieces, depending on what size you want your pizzas to be (either 30cm or 40cm wide). Place each piece of dough in a separate bowl or tray, cover with cling film and leave to rise for another 20 minutes, or until doubled in size.



[Click here to watch the full video of the preparation of this dough](#)

Bonus tip:

It's also possible to cold-prove your dough, a technique that allows the yeast to work on the sugars in the flour for longer, thus helping the dough to develop a deeper flavour. To do this, use half the amount of yeast listed in the ingredients, and leave the dough to rise in the fridge for 24-72 hours – basically, until the day you need it. Divide the dough and cover it as described in the main recipe, then set aside (not in the fridge) for at least 5 hours, until it is up to room temperature.

Dough & Sauce

How to stretch your dough

Our top tip is always to start with a perfectly rounded ball of dough as this helps to keep the shape of the pizza base circular during the stretching process.

Place the ball on a lightly floured surface, flour your hands and use your fingertips to press the dough into a small, flat disc.

Working from the center, push the dough outwards while spreading your fingers, making the disc slightly bigger.

Pick up the dough and gently pinch it all around the edge, allowing gravity to pull it downwards into a 30cm circle. Neapolitan-style pizza bases are very thin, so you should be able to see through the base when you hold it up to the light. Take care when doing this – you don't want it to tear.

Once the dough is fully stretched, lightly flour your pizza peel and lay the base on it. If at this point you see any small holes in the dough, gently pinch them back together.

Once you're happy with the base, add your toppings and bake in your Ooni pizza oven as indicated in your chosen recipe.



[Click here to watch Ooni Founder, Kristian Tapaninaho, demonstrate the stretch technique](#)

Dough & Sauce

Classic Pizza Dough

Our Classic Pizza Sauce is the perfect complement to most pizza toppings. Skip the supermarket bottled stuff and make your own sauce with good-quality tomatoes to make sure you get the most authentic taste possible.

Ingredients

Makes enough sauce for 8x 12" pizzas

2 tbsp olive oil

2 garlic cloves, crushed or finely chopped

4 cups (800g) canned whole plum tomatoes (we like San Marzano)

1 tsp salt

Handful of basil leaves, roughly chopped

Pinch of freshly ground black pepper

Place the oil in a pan over a medium heat on your hob. When warm, add the garlic and fry until softened but not brown.

Add all the remaining ingredients, then simmer on a low heat for 20 minutes, or until the flavour has deepened and the sauce has thickened slightly.

This sauce can be used straight away, or placed in an airtight container and stored in the fridge for up to a week, ready to be used as required.



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