



Recipes by Peter

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Recipe for Homemade Pizza Using the Ninja Woodfire Grill!

Equipment Needed:

The Ninja Woodfire Grill (NWG)

Parchment Paper (I use parchment paper to prepare the pizza on, then I slide the parchment paper with the prepared pizza onto the Ninja Woodfire Grill. I also use the parchment paper to easily take the pizza off the grill.)

Ingredients:

1 Pizza Dough for a large pizza. I use the pizza dough from my pizza dough recipes (see my YouTube video or my website for Four Ways to Make Pizza Dough.) You can make your own pizza dough or buy a premade dough at your local market.

For the sauce, I use about 4 Tablespoons of jarred pasta sauce. My favorite is Rao's, but it's pricey (but I still use it!) and I have found the *Barilla* brand tomato and basil pasta sauce with NO SUGAR ADDED on the label to be very good. I use the no added sugar *Barilla* sauce for no other reason than I don't like sweet pasta sauces and this one taste close to Rao's.



2 Cups Shredded Mozzarella – or more as you desire. Some people state that shredding your own cheese is better, but frankly I just buy the pre-shredded cheese at the local market. I'm all about easier alternatives these days.

Use the toppings that you like: Pepperoni, sliced Italian meats, diced peppers, diced onions, sliced mushrooms, sliced olives, even ham and pineapple if you want. It's your pizzas, use the toppings that you want.

To finish with the pre-cook pizza ingredients, I like to use a pizza flavor enhancer from King Arthur Flour, or Penzey's spices. Just a couple of pinches sprinkled over the pizza will do. You can also use your Italian seasoning of choice.



After the pizza has cooked, we will use fresh basil and olive oil on top of the pizza.

Preparing the Grill

I use the grill plate or the griddle plate, it does not matter.'

You need to use the wood pellets of your choice and fill the hopper. Turn the Ninja Woodfire Grill (NWG) on to the grill setting for 60 minutes and set the NWG on its highest temperature setting. Press the flame button to activate the heating element on the woodfire pellet box, and then press Start.

I give the NWG about 20-30 minutes to get very hot and to let the pellets burn off their initial smoke. I don't want the pizzas to taste like an ash tray, I just want the pizza "kissed" with the smoke flavor. After about 20 minutes of pre-heating the NWG I move the pizza to the NWG and let the pizza cook for about 6-7 minutes. I then remove the pizza and take the cooked pizza to the kitchen. If you are cooking additional pizzas, you can add the next pizza to the grill now.

Preparing the Pizza

You'll need to roll out the dough in the oblong shape of the grill or griddle plate. As a form for the dough, I use a medium size plastic cutting board and I lay a piece of parchment paper on top of the cutting board. I use the inside ridge of the cutting board to give me the size I should roll the dough out to, and it works perfectly. You could also use a ruler.



I use the inside ridge of the cutting board as a guide for the size I should roll the dough out to.

I place a piece of parchment paper on the cutting board and then dust the parchment paper with AP Flour, just so that the dough does not stick to the paper. I put the dough onto the parchment paper and then press the dough out a bit to start flattening the dough into the shape that I want. I then use a dough roller to get the dough to the proper size.

Next comes the sauce, I use 4 TBS.

Next, add the cheese to the dough.

Next place the toppings you want on the pizza. It's your choice, just do not overload the pizza dough with toppings.

Do NOT put the fresh basil on the pizza at this step. You will burn the basil.

Cook the pizza.



The last step is an ***optional one***, but this will take your pizza to the next level! ***Seriously, next level!***

Hand tear FRESH basil leaves and spread these torn leaves across the pizza. Finally, use a very good quality extra virgin olive oil and pour a small stream of olive oil over the pizza, so that each piece of pizza will have a bit of the EVOO.

Slice the pizza and enjoy!

Tip: If you are cooking additional pizzas you **may** need to add a **FEW more pellets** to the NWG. If needed, reactivate the smoke flavor button by holding it in for 3-5 seconds. The pellet heating element will restart, and you'll have a bit more smoke.

Enjoy!