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## SICILIAN STYLE PIZZA COOKED IN THE NINJA WOODFIRE GRILL

There are MANY recipes for ANY pizza on the face of the earth, and everyone thinks theirs is the best... and maybe they are correct!

What makes this Sicilian-style pizza different is that we cook the pizza on the Ninja Woodfire Grill. This gives the pizza that unique smokiness from the smoke the Ninja Woodfire Grill provides. I use the griddle pan for this cook, and not the grill pan.

### INGREDIENTS FOR THE DOUGH:

I have several videos for making pizza dough on YouTube and you can watch those if you like. This dough is made in the food processor for convenience. Here's the link: [4 Easy Ways to Make Pizza Dough](#). You can also see my other video on the Best Woodfire Pizza at this link: [Best Ninja Woodfire Grill Pizza](#)

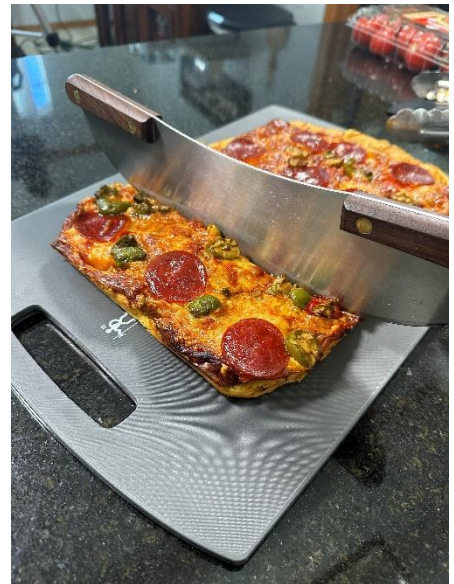
For even more convenience you can always buy a 1-pound premade pizza dough at the supermarket.

This makes enough dough for **two quarter sheet pan** pizzas.

### In a mixing bowl or measuring cup

- \* 10 OZ Warm Water
- \* 1 TBS Sugar (or Honey)
- \* 1 ½ TSP Yeast (1 package of rapid rise yeast)

Pour these items together in a bowl or measuring cup and wait for the yeast to bloom (shows bubbles and gets cloudy) to show it is active, about 5-10 minutes.



**If the yeast does not bloom, buy fresher yeast and start again.**

**In the food processor bowl place the following ingredients:**

- \* 3 ½ Cups Flour
- \* 1 ½ Teaspoons of Salt
- \* 1 Teaspoon of Italian Seasonings

Pulse a couple of times to mix the dry ingredients together.

**Once the yeast has bloomed** place the water and yeast mixture into the food processor bowl.

Turn the food processor on and mix until a dough ball forms and then continue to process for 20-30 seconds more.

**Pour a good amount of olive oil** into two **quarter size** sheet pans. **Note:** I bought the sheet pans at Sams Club for less than \$8 for two.

Place half of the dough into one sheet pan and the other half into the second sheet pan.

Cover the dough and let the dough rest in the sheet pans for about an hour. If your room is cool (as mine is because as I write this it is wintertime), place the sheet pans with the dough in an oven that has a 'proof setting', and let the dough proof for about 45 minutes. Alternatively, if you do not have an oven with a proof setting heat your regular oven to 160 degrees and turn the oven off. Place the dough in the heated oven to proof. If you are making this dough during warmer months this extra proofing steps should not be an issue.

Once the dough has gone through its initial proof, stretch the dough into the corners of the quarter size sheet pans. You may need to stretch the dough and then let the dough relax for 10 minutes, and then continue with the stretching of the dough.

Let the dough go through its second proof to gain some height. This proof will be for about an hour. Again, if you have an oven with a Proof setting this will be ideal if your room is cool.

**About 30 minutes before** the dough has finished its **second proof**, turn your Ninja Woodfire Grill on. Add the pellets into the NWG, set the mode to GRILL, press the IGNITE button, temperature on high and set the initial time for about an hour. Press START. You won't need this much time, but this is where we'll start. Let the NWG go through its initial heating process (about 15-20 minutes.)

### **INGREDIENTS PER PIZZA**

**The pizza dough as directed above.**

**6 slices of low-moisture mozzarella cheese**

**About 5-6 TBS of Pasta Sauce (I use Rao's, you can use what you like or make your own)**

**1 Cup Freshly Grated Parmigiano Reggiano Cheese (I buy this cheese at Costco and grate the cheese myself.)**

## **Whatever Toppings You Like (I used pepperoni slices and olives. Onions are very popular on Sicilian-Style pizza)**

### **Prepare the Pizza**

Using your fingertips make dimples into the dough.

Place 6 pre-sliced pieces of low moisture mozzarella onto each pizza dough.

Place 5-6 tablespoons of pasta sauce onto the dough (I use Rao's).

Place about **1 cup of *freshly grated* Parmigiano Reggiano cheese** onto the pizza. I do not recommend using parmesan cheese that is in the plastic containers for this pizza. It's up to you, just don't be upset with me if the end product is not as expected.

**Note:** Place the toppings you want on top of the cheese. Use all toppings very sparingly, this is not an American-style pizza where we overload the toppings.

### **The Cook**

Place the pizza pan in the preheated NWG and cook for 12-14 minutes.

Remove the 1<sup>st</sup> pizza and now cook the second pizza for 12-14 minutes.

Let the pizzas cool for a few minutes, cut into squares and enjoy.