

# NINJA WOODFIRE

ELECTRIC OUTDOOR OVEN  
ELEKTRISCHER OUTDOOR OFEN  
FOUR ÉLECTRIQUE D'EXTÉRIEUR

## QUICK START GUIDE & RECIPES KURZANLEITUNG + REZEPTHEFT GUIDE DE DÉMARRAGE RAPIDE & LIVRET DE RECETTES



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for quick tips and  
how-to videos

**HIER SCANNEN,**  
um zu schnellen  
Tipps und den  
Anleitungsvideos zu  
gelangen

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QR CODE**  
pour découvrir des  
astuces et vidéos  
pratiques

Please make sure to read the enclosed Ninja Instructions prior to using your unit.  
Bitte vor der Benutzung des Geräts unbedingt die beiliegende Ninja Bedienungsanleitung durchlesen.  
Veuillez à prendre connaissance de la notice d'utilisation Ninja incluse avant d'utiliser votre appareil.



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### Recipe Key

NUT-FREE

GLUTEN-FREE

DAIRY-FREE

VEGETARIAN

VEGAN

CAUTION: UP TO 370°C

WOODFIRE FLAVOUR TECHNOLOGY

This oven reaches higher temperatures than a traditional oven. Ensure you have adequate gloves and heat resistant surfaces for handling accessories.

Look out for this icon to add smoky flavour to your dish.

## NINJA TEST KITCHEN

SCAN FOR MORE RECIPES

www.ninjatestkitchen.eu

# WHAT'S IN THE BOX

This oven is designed for outdoor use and is weather resistant.

## PIZZA STONE



Fit up to a 12" pizza or bake artisan breads.

To prevent cracks, always allow to cool completely before scraping lightly with non-metal utensils. Wipe off any remaining debris with a soft cloth.



## REMOVABLE PELLET BOX

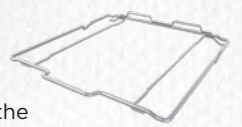
Comes fully installed in the unit and holds the perfect amount of pellets for each cooking session.

**DO NOT use liquid cleaning solution on the smoke box.** Allow to cool down and empty after each use. We recommend using a wire brush to remove extra build up after every 10 uses.

## ACCESSORY FRAME

Holds Pizza Stone or Pro-Heat Tray. Can be placed high or low.

Allow to cool before placing in the dishwasher. If washing by hand, use non-abrasive cleaning tools.



## PRO-HEAT TRAY

30cm x 30cm high-density tray withstands heat up to 370°C.

**DO NOT put in the dishwasher.**

Allow to cool before hand-washing. Use dish soap, warm water, and non-abrasive cleaning tools.



## ROAST RACK

Elevate large cuts of meat for all-around even cooking.

Allow to cool before placing in the dishwasher. If washing by hand, use non-abrasive cleaning tools.



## PELLET SCOOP

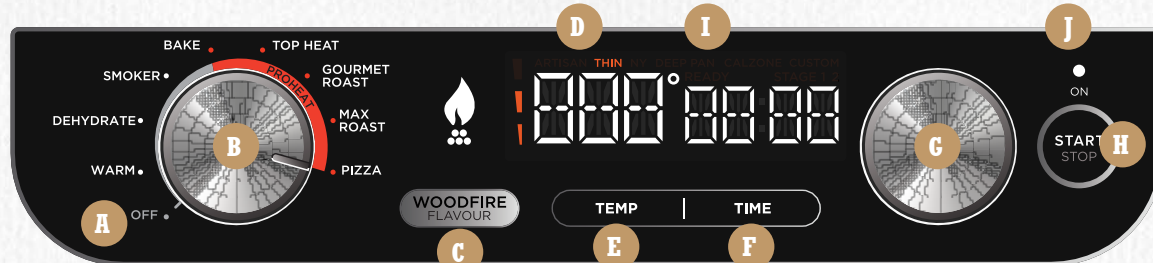
Measures exactly the amount of pellets you need for one cooking session.

## CLEANING

**Allow unit and accessories to cool before moving and cleaning.**



# GUIDE TO CONTROL PANEL



**POWERING THE OVEN** To switch oven on, first plug in, check RCD plug and then ensure on/off switch at the back on the unit is switched on.

**A OFF**  
Rotate dial clockwise to select cooking function.  
*NOTE: when display is illuminated, unit is on. When unit is not in use, ensure dial is in OFF position.*

**B LEFT-HAND DIAL**  
Use this dial to select cooking functions: WARM, DEHYDRATE, SMOKER, BAKE, TOP HEAT, GOURMET ROAST, MAX ROAST, PIZZA

**C WOODFIRE FLAVOUR**  
Press after selecting your cooking function to add Woodfire flavour. When pressed, flame icon will illuminate on the display screen.  
**NOTE:** Woodfire Flavour Technology cannot be used with the TOP HEAT or WARM functions.

**D PIZZA PRESETS**  
When selecting the PIZZA function, use the right-hand dial to scroll to the top to select the ARTISAN, THIN, NY, DEEP PAN, CALZONE, CUSTOM setting.

**E TEMP**  
Use the TEMP button to select the temperature; adjust it using the right-hand dial.

**F TIME**  
Use the TIME button to select your time; adjust it using the right-hand dial.

**G RIGHT-HAND DIAL**  
Use this dial to control your TEMP and TIME or select pizza presets.

**H START/STOP**  
Press START/STOP button to start or stop the current cook function. When using the PIZZA function, press START/STOP button after adding in each pizza to start the timer.  
**NOTE:** While not recommended, preheating can be skipped by pressing and holding the right-hand dial for 4 seconds.

**I READY**  
This is an indicator in between cooks that signifies that the pizza stone is fully charged/at the correct temperature to begin cooking the next pizza.

**J ON**  
If the unit is running, this light will illuminate to signal the unit is ON and hot.

## THERE ARE 2 WAYS TO ACHIEVE AUTHENTIC SMOKY BBQ FLAVOURS

1. Dedicated SMOKER program for cooking over a longer period of time for deep flavours and tender results.
2. Add a quick burst of Woodfire Flavour to any of the other functions, except TOP HEAT and WARM, using the WOODFIRE FLAVOUR TECHNOLOGY button **C**.

## MAX ROAST



Get charred, crispy, caramelised results your oven can't create. Ideal for smaller proteins and chopped vegetables cooked as a tray bake for a complete family meal.

## GOURMET ROAST



Similar to braising, start high and finish low for a crispy outside and juicy inside. Best for large cuts or whole joints.

## PIZZA



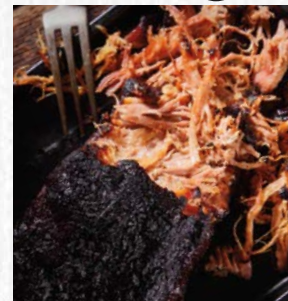
Make your favourite pizza, calzone, or bread at home from fresh or frozen.

## TOP HEAT



Quickly melt cheese or create beautifully browned toppings.

## SMOKER



Low and slow cooking to tenderise large cuts of meat. No need to press Woodfire as it's automatic on this function.

## BAKE



Create baked goods with crusty exteriors and fluffy interiors.

## DEHYDRATE



Gently remove moisture for snacks like jerky and dried fruit.

## WARM



Keep your meals warm and ready to eat after cooking.

## ADD SMOKE TO ANYTHING AT ANY TEMPERATURE

Just add pellets, select a cooking function and press the WOODFIRE FLAVOUR button. The oven will do the rest. Look for the WOODFIRE logo within the recipes to try it out yourself.

**\*\*EXCEPT WARM AND TOP HEAT; WOODFIRE FLAVOUR TECHNOLOGY IS AUTOMATICALLY ENABLED WITH THE SMOKER FUNCTION.**





# WOODFIRE TECHNOLOGY

## 100% AUTHENTIC SMOKY FLAVOURS

Our integrated smoke box and specially designed Ninja Woodfire Pellets work together to create rich, fully developed smoky flavours. Use for FLAVOUR not FUEL so you only need 1 scoop per cooking session.

### BURNS REAL WOOD PELLETS

Ninja Woodfire Pellets are engineered to be the ideal size and composition of premium hardwoods for adding maximum flavour—they are not used as fuel.

### INTEGRATED SMOKE BOX

The self-igniting smoke box needs only 1 scoop of pellets.



## ADD SMOKY FLAVOURS AT ANY TEMP

120-180°C



**BOLD SMOKY FLAVOUR**

170-260°C



260-340°C



**SUBTLE SMOKY FLAVOUR**

290-370°C



# NINJA WOODFIRE PELLETS

For best results, performance and flavour, we suggest to use Ninja Woodfire Pellets. Ninja Woodfire Technology is meant to be used exclusively with Ninja pellets, as other brands may cause ignition issues and unsatisfactory results.

## WOODFIRE FLAVOUR SCALE

MILD

ROBUST



No matter which blend you choose, our pellets can be used with anything you make:



### ALL-PURPOSE BLEND

FLAVOUR: Balanced, mild, bright, sweet  
COMPOSITION: Cherry, maple, oak



### ROBUST BLEND

FLAVOUR: Rich, classic BBQ  
COMPOSITION: Hickory, cherry, maple, oak



SCAN HERE  
to buy Ninja  
Woodfire  
Pellets



# HIGH-HEAT ROASTER

## PRO-LEVEL TEXTURES YOU CAN'T GET INDOORS

Caramelised outsides usually come at the cost of overcooked insides. Not with this Outdoor Oven. Get crispy, golden skins and succulent, juicy meats with a temp range your indoor oven could only dream of.

### MAX ROAST



Max heat for maximum char, flavours and textures for quick flavoursome meals.

**BEST FOR:** Individual cuts like chicken thighs, salmon fillets and smaller cut vegetables. Cook them together for quick tray bake meals.

### GOURMET ROAST



A longer cook time and automated 2-stage process creates crispy exteriors and juicy interiors for larger amounts of food.

**BEST FOR:** Large cuts or joints of meat like chicken, lamb or rib of beef. Ideal for when you're feeding a crowd.



# MAX ROAST

Max heat for maximum char, flavours and textures for quick elevated meals. You can quickly caramelize and char smaller food.

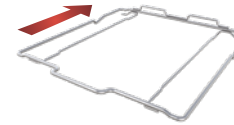


**BEST FOR:** Individual cuts like chicken thighs, salmon fillets and smaller cut vegetables. Cook them together for quick tray bake meals.

## STEP 1 SET UP



- Install the Accessory Frame first.



- Then install the Pro-Heat Tray on the frame.

**IMPORTANT** Pro-Heat Tray should be installed, as it needs to preheat with the unit.

## STEP 4 ADD FOOD & COOK

- When unit is preheated, the display will show “**ADD FOOD**” “**PRS START**.”
- Pull the Accessory Frame forward, place food on the Pro-Heat Tray, and close the door.
- Press **START/STOP**. The timer will start counting down.

**NOTE:** Halfway through the cook time, the display will read “Flip.” Open the door and flip your food. “Flip” will disappear from the display after 30 seconds.

## STEP 2 ADD PELLETS



- Dip the pellet scoop into the bag and fill it to the top.

**NOTE:** The scoop is designed to measure pellets needed for one smoke session.

- Pull the smoke box open, pour pellets into the smoke box until filled to the top. Then, close the smoke box.

**NOTE:** Woodfire Technology will not ignite if pellets are not filled to the top of the smoke box.



## STEP 5 REMOVE FOOD & SERVE

- When cook time is complete, the unit will beep and “**DONE**” will appear on the display.
- Remove food from unit with high-heat cooking gloves.
- Ensure you have something suitable to rest the tray on too like a cast iron trivet or granite surface.
- Let the food cool, cut, and enjoy.



## STEP 3 PROGRAM & PREHEAT

- Turn the left-hand dial to select **MAX ROAST**.



If you added pellets, press the **WOODFIRE FLAVOUR** button.

- Use the right-hand dial to set the temp, then press the **TIME** button and use the same dial to set the time.
- Press **START/STOP** to begin preheating.
- While your oven is preheating, start prepping your food.
- Estimated preheat time can be around 10-15 minutes depending on set temperature.

**NOTE:** If using woodfire flavour **IGN** will appear on screen.

## FOR BEST RESULTS

- See MAX ROAST cooking charts for inspiration, cook temps, and times on pages 12-13.
- Use oils with a high smoke point—like sunflower, vegetable, avocado or rapeseed oil—instead of olive oil.
- If using one of the suggested oils, brush the oil directly onto the food. Do not pour/dizzle onto Pro-Heat Tray to avoid possible flare-ups.

Refer to next page for cooking charts.

MAX ROAST COOKING CHART

SEAR AND CRISP PROTEINS AND VEGETABLES AT ONCE TO CREATE A COMPLETE MEAL



STEP 1: PICK YOUR PROTEIN

FOOD	AMOUNT (UP TO)	TEMP	THICKNESS	TIME
PORK				
Boneless Pork Chops (with and without fat)	4 pieces, 120-180g each	315°C	1.5-2cm	5-7 min
Sausages	6 pieces, 2cm thick, 17cm long	280°C	Standard	8-10 min
BEEF				
Beef Burgers	4 burgers, 110-170g each	280°C	2cm	10-12 min
Fillet Steak	4 pieces, 170-230g each	370°C	3-4cm	8-10 min (for medium)
Rib Eye	4 pieces, 350-400g each	370°C	2-3cm	6-8 min (for medium)
Sirloin Steak	4 pieces, 350-400g each	370°C	2-3cm	6-8 min (for medium)
Rump Steak	4 pieces, 350-400g each	370°C	2-3cm	6-8 min (for medium)
FISH				
Salmon	4 pieces, 115-170g each	315°C	2.5cm	8 min (for medium)
Tuna Steak	4 pieces, 100-120g each	370°C	2-3cm	2-3 min (for medium)
Scallops	10 pieces	345°C	Standard	3-4 min
POULTRY				
Boneless Breast	4 breasts, 150-200g each	280°C	2-3cm	13-17 min
VEGETARIAN				
Extra Firm Tofu Steaks	4, 120-140g each	345°C	1.5-2cm	4-6 min
Halloumi	1 block, sliced	315°C	1cm	4 min

**IMPORTANT:** Internal cook time will vary if cuts of meat are thicker/thinner, or a different weight then shown in charts. Adjust times as needed and use an external thermometer to check internal temperature.

FOR TRAY BAKE MEAL INSPIRATION, ALONG WITH ACCESSORY AND UNIT INTERACTION, REFERENCE PAGE 14.

STEP 2: PICK YOUR VEGETABLE

FOOD	AMOUNT (UP TO)	TEMP	TIME
VEGETABLE			
Courgette	2, halved	370°C	5-8 min
Broccoli	1 head, halved	315°C	10-12 min
Cauliflower	340g, cut into florets	345°C	5-10 min
Brussels Sprouts	340g, cut in half	345°C	8-12 min
Baby Potatoes	340g, cut in quarters	315°C	15 min
Green Beans	285g, trimmed	345°C	5 min
Onion	1, cut into quarters	345°C	4-6 min
Red or Mixed Peppers	285g, trimmed	370°C	3-5 min
White Mushrooms	4 mushrooms, 100g each	315°C	6-8 min
Sweet Potatoes	500g, cut in 2cm wedges	280°C	12-15 min

BEST PRACTICES:

- Pro-Heat Tray must be installed on Accessory Frame (not the Pizza Stone) and be preheated in the unit before cooking.
  - A meat thickness of 1.3cm or thicker is recommended. Thinner meat will curl and searing will be inconsistent.
  - Sugary marinades are not recommended, as they will most likely burn.
  - Remove beef steaks from refrigerator 1 hour before intended use and pat dry.
  - To avoid a rare output, let all beef steaks rest for up to 5 minutes after cooking is complete.
- For best results, gently press proteins down to maximize contact with the Pro-Heat Tray.
  - Use oils with a high smoke point—like vegetable, sunflower, avocado and rapeseed oil - instead of olive oil.
  - If using one of the above oils, brush the oil directly onto the food and do not pour/drizzle onto Pro-Heat Tray to avoid possible flare-ups.
  - Based on desired cook level, flip proteins halfway through cooking or when unit instructs.
  - When batch cooking, remember to empty the fat/oil from the Pro-Heat Tray to prevent spillage.



# KICKSTARTER RECIPE

## SEARED CHICKEN TRAY BAKE

BEGINNER RECIPE ●○○

**FUNCTION:** MAX ROAST | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10-15 MINUTES  
**TOTAL COOK TIME:** 15 MINUTES | **MAKES:** 4 SERVINGS



### INGREDIENTS

2-3 small mixed peppers, deseeded, cut lengthways into 8 slices  
 1 large red onion, peeled, cut in 2cm thick wedges  
 1 tablespoon + 2 teaspoons vegetable oil, divided  
 1 teaspoon mild chilli powder  
 1 teaspoon minced garlic

Salt and ground black pepper, as desired  
 350g baby potatoes, cut in quarters  
 Zest of 1 lime, cut lime in quarters for garnish  
 4 x 180-200g skin-on, bone in chicken thighs  
 1½ tablespoons chicken seasoning blend  
 Chopped coriander, for garnish

### DIRECTIONS



**1** Install the Accessory Frame in the bottom level of the unit, then place the Pro-Heat Tray on top. Turn dial to select **MAX ROAST**, set temperature to 315°C, and set time to 15 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 10-15 minutes).



**2** In a large bowl, toss peppers and onions with 1 teaspoon oil, chilli powder, garlic, salt, and pepper. In a separate large bowl, toss sweetcorn cobettes with 1 teaspoon oil, lime zest, salt, and pepper. Evenly season chicken thighs with remaining 1 tablespoon oil, Cajun seasoning, salt, and pepper.



**3** When unit is preheated and **ADD FOOD** and **PRS START** is displayed, open door, slide out the accessory frame and Pro-Heat Tray using high heat oven gloves and place chicken, skin side down on the tray. Close door, select **START/STOP** and cook for 3 minutes.



**4** After 3 minutes, open door, use silicone-tipped tongs to flip the chicken thighs and move to one side of the tray. Add the vegetables to the tray. Close door to continue cooking. When 6 minutes remain, open door, toss vegetables and turn potatoes. Close door to continue cooking.

**NOTE** Unit will indicate to flip food halfway through cooking, disregard and follow recipe directions for flipping interaction.



**5** Cooking is complete when the internal temperature of the chicken reads 75°C on an instant-read thermometer. If more time is necessary, increase time using the right-hand dial. When cooking is complete, open door, transfer chicken and vegetables to a serving platter. Garnish with chopped coriander and lime wedges.



# SEARED GARLIC & CHILLI KING PRAWNS

BEGINNER RECIPE ●○○

**FUNCTION:** MAX ROAST | **PREP:** 5 MINUTES | **PREHEAT:** APPROX. 10-15 MINUTES  
**TOTAL COOK TIME:** 4 MINUTES | **MAKES:** 2-4 SERVINGS

## INGREDIENTS

540g raw king prawns, peeled  
 3 tablespoons vegetable oil  
 Salt and ground black pepper, as desired  
 50g unsalted butter, melted  
 2 large garlic cloves, peeled, finely sliced  
 1 red chilli, finely diced  
 2 tablespoons fresh parsley, chopped  
 ½ lemon, juiced  
 Crusty bread, to serve



**TIP** Serve with Easy Crusty Loaf on page 42.



## DIRECTIONS

- 1 Install the Accessory Frame in the bottom level of the unit, then place the Pro-Heat Tray on top.
- 2 Turn dial to select **MAX ROAST**, set temperature to 315°C, and set time to 4 minutes. Press **START/STOP** to begin preheating (preheating will take approx. 10-15 minutes).
- 3 In a medium bowl, add prawns, oil, salt and pepper and mix until evenly coated.
- 4 In a small bowl, add butter, garlic, chilli, parsley, lemon juice, salt and pepper and mix until combined.
- 5 When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, open door and add prawns to tray in an even layer. Close door, select **START/STOP** and cook for 2 minutes.
- 6 When unit indicates to flip food, open door, and using silicone-tipped spatula to flip the prawns. Add butter mixture to prawns, toss to evenly combine. Close door to continue cooking.
- 7 When cooking is complete, remove tray and carefully transfer prawns and sauce to a serving plate. Serve with crusty bread.

# SEARED SIRLOIN STEAK WITH CARMELISED ONION BUTTER

BEGINNER RECIPE ●○○

**FUNCTION:** MAX ROAST | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10-15 MINUTES  
**TOTAL COOK TIME:** 10 MINUTES (DEPENDING ON DESIRED RESULT) | **MAKES:** 2-4 SERVINGS

## INGREDIENTS

2 x 350-400g thick cut sirloin steak, (2-2.5cm thick) trimmed, pat dry  
 Salt and ground black pepper, as desired  
 1 large onion, peeled, sliced in 1cm pieces  
 4 garlic cloves, peeled  
 115g salted butter, room temperature  
 1 tablespoon chopped fresh parsley  
 1 teaspoon Worcestershire sauce

**TIP** For best searing results, pat steak dry on all sides.



**NOTE** Unit will indicate to flip food halfway through cooking, disregard and follow recipe directions for flipping interaction.



## DIRECTIONS

- 1 Remove steak from the fridge 30 minutes before cooking. Season both sides with salt and pepper as desired. Install the Accessory Frame in the bottom level of the unit, then place the Pro-Heat Tray on top.
- 2 Turn dial to select **MAX ROAST**, set temperature to 315°C, and set time to 10 minutes. Press **START/STOP** to begin preheating (preheating will take approx. 10-15 minutes).
- 3 When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, open door, and place onions and garlic on the tray. Close door, select **START/STOP** to begin cooking. Cook for 10 minutes, tossing halfway through.
- 4 When cooking is complete, transfer onions and garlic to a cutting board and finely dice. Place in a medium bowl along with the butter, parsley and Worcestershire sauce and mix until evenly combined. Season as desired.
- 5 Place the steaks on the tray and close door to begin cooking. For a rare output, cook for 2-3 minutes total, flipping halfway through. For a medium-rare output, cook for 4 minutes, flipping halfway through.
- 6 When cooking is complete, open door and transfer steaks to a cutting board. Top with prepared butter for serving.

**TIP** Have leftover butter? Place in an airtight container and store in the refrigerator for up to 1 week or place in the freezer and use when desired.



# GOURMET ROAST

Longer cook time and automated 2-stage process creates crispy exteriors and juicy interiors for larger ingredients.

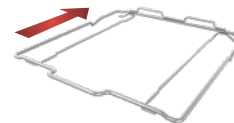


**BEST FOR:** Larger proteins and vegetables like whole chicken, duck, pork shoulder or whole cauliflower.

## STEP 1 SET UP



- Install the Accessory Frame on the lower rail.



## STEP 4 ADD FOOD & COOK

- When unit is preheated, “**ADD FOOD**” “**PRS START**” will appear on the display.
- Pull the Accessory Frame forward. Place food on the Pro-Heat Tray, then place tray with food on the frame. Slide frame with pan back in the oven, and close the door.
- Press **START/STOP**. Stage 1 temp and time will display and the timer will begin counting down.

**NOTE:** The oven will automatically enter Stage 2 after Stage 1 is complete.

## STEP 2 ADD PELLETS



### DON'T WANT SMOKE?

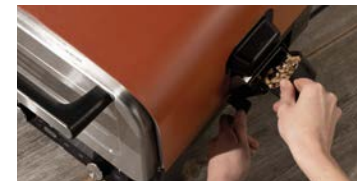
Skip Step 2

- Dip the pellet scoop into the bag and fill it to the top

**NOTE:** The scoop is designed to measure pellets needed for one smoke session.

- Pull the smoke box open, pour pellets into the smoke box until filled to the top. Then close the smoke box lid.

**NOTE:** Woodfire Technology will not ignite if pellets are not filled to the top of the smoke box.



## STEP 5 REMOVE FOOD & SERVE

- When cook time is complete, the unit will beep and “**DONE**” will appear on the display.
- Remove food from unit with high-heat cooking gloves.
- Ensure you have something suitable to rest the tray on too like a cast iron trivet or granite surface.
- Let the food cool, cut, and enjoy.



## STEP 3 PROGRAM & PREHEAT

- Turn the left-hand dial to select **GOURMET ROAST**.



If you added pellets, press the **WOODFIRE FLAVOUR** button.

- Stage 1 **LED** will illuminate, this is your high temperature setting cooking
- Use the right-hand dial to set the temp, then press the **TIME** button
- Push the right-hand dial. The Stage 2 **LED** will illuminate. Repeat the previous step to program Stage 2, then press **START/STOP**. (Estimated preheat time can be around 6-11 minutes, depending on the set temperature.)

**NOTE:** If using woodfire flavour **IGN** will appear on screen.

## FOR BEST RESULTS

### New to Gourmet Roast cooking?

When cooking a large roast, try setting Stage 1 to 350°C for 5-10 minutes to crisp up the meat and lock in the juices. Then continue cooking as you would in your indoor oven.



SCAN HERE  
for how-to  
videos



# GOURMET ROAST COOKING CHART

ROAST LARGER PROTEINS AND VEGETABLES WITH A 2-STAGE PROCESS FOR JUICY, YET CRISPY OUTPUTS



FOOD	VOLUME (UP TO)	PREP	STAGE 1: TEMP & TIME	STAGE 2: TEMP & TIME	INTERACTION
POULTRY					
Whole Chicken	1 each, 1.2-1.5kg	Season with salt and pepper, as desired, trussed	330°C 5 min	140°C 1 hour 30 min	No interaction required
Whole Duck	1 each, 2kg	Trim any excess skin and fat. Pat duck dry with paper towel and pierce the skin all over with a toothpick	310°C 20 min	150°C 20 min	Carefully remove tray from the oven, being cautious of hot fat.
BEEF					
Bone-in Ribeye	1 each, 800-900g, 5cm thick	Season with salt and pepper, as desired	370°C 5 min	150°C 30 min for medium-rare	No interaction required
Rôti de Bœuf	1kg, 5-6cm thick	Season with salt and pepper, as desired	370°C 5 min	150°C 20-40 min	No interaction required
LAMB					
Lamb Shoulder	1.7-2kg	Season with salt and pepper, as desired	300°C 10 min	150°C 3 hours	No interaction required
PORK					
Boneless Pork	1.4-1.5kg, 6-7cm thick	Season with salt and pepper, as desired	340°C 10 min	150°C 2 hours	No interaction required
VEGETABLES					
Whole Cauliflower	1 head, 750g, stem and leaves removed	Season with salt and pepper, as desired	280°C 15 min	160°C 50-60 min	No interaction required
Butternut Squash	1 each 1.3kg, cut in half lengthwise, seeds removed	Season with salt and pepper, as desired	300°C 20 min	170°C 30 min	Cook skin side down

- TIPS
- Cook times may vary depending on size of food.
  - Remember to use high-heat cooking gloves and to have somewhere heat resistant to place the tray after removing it from the oven.

FOR ACCESSORY AND UNIT INTERACTION, REFERENCE PAGE 19.



# KICKSTARTER RECIPE

## CRISPY ROASTED CHICKEN

BEGINNER RECIPE ●○○

**FUNCTION:** GOURMET ROAST | **PREP:** 5 MINUTES | **PREHEAT:** APPROX. 6-11 MINUTES  
**TOTAL COOK TIME:** 1 HOUR 30 MINUTES | **MAKES:** 4-6 SERVINGS

### INGREDIENTS

- 1.2-1.5kg whole chicken, patted dry, trussed
- 1 tablespoon vegetable oil
- ½ teaspoon salt
- 1 tablespoon desired seasoning (thyme, rosemary, sage, garlic)



### DIRECTIONS



- 1** Install the Accessory Frame in the bottom level of the unit.



- 2** Turn left-hand dial to select **GOURMET ROAST**, set **STAGE 1** temperature to 330°C, and set time to 5 minutes. Push the right-hand dial to set **STAGE 2**, set temperature to 140°C, and set time to 1 hour 30 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 6-11 minutes).



- 3** Rub chicken on all sides with oil and liberally season with salt and desired seasoning. Place the Roast Rack in the Pro-Heat Tray, then place the chicken on the rack.



- 4** When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, open door and place the tray on the frame. Close door and select **START/STOP** to begin cooking. Cooking is complete when the internal temperature reads 75°C, on an instant-read thermometer. If more time is necessary, increase the time using the right-hand dial.



- 5** When cooking is complete, open door, remove tray with chicken and let rest for about 5 to 10 minutes before slicing.



# SLOW COOKED LAMB SHOULDER WITH ROASTED VEGETABLES

INTERMEDIATE RECIPE ●●○

**FUNCTION:** GOURMET ROAST | **PREP:** 20 MINUTES | **PREHEAT:** APPROX. 6-11 MINUTES  
**TOTAL COOK TIME:** 3 HOURS 5 MINUTES | **MAKES:** 4 SERVINGS

## INGREDIENTS

1.7kg shoulder of lamb, bone in  
2 tablespoons olive oil  
Salt and ground black pepper, as desired  
2 garlic cloves, peeled, thinly sliced  
3 rosemary sprigs  
3 large onions, peeled, cut horizontally into thirds  
3 tablespoons balsamic vinegar  
200ml lamb, chicken or vegetable stock  
600g potatoes, peeled, cut in 2.5cm pieces

**TIP** For the best results, marinate the lamb with oil, garlic, and rosemary in the refrigerator for at least **4 hours** to overnight.



## DIRECTIONS

- 1 Remove lamb from the fridge 1 hour before cooking. Place the lamb, skin-side up on a board and rub with oil, salt and pepper. Using a sharp knife, make several irregular cuts in the skin, then insert the garlic and rosemary pieces in the cuts.
- 2 Line the Pro-Heat Tray with aluminium foil. Layer onions on the tray and brush with balsamic vinegar. Place the lamb on top of the onions, then pour the stock into the tray.
- 3 Install the Accessory Frame in the bottom level of the unit. Turn left-hand dial to select **GOURMET ROAST**, set **STAGE 1** temperature to 300°C, and set time to 10 minutes. Push the right-hand dial to set **STAGE 2** temperature to 150°C, and set time to 3 hours. Select **START/STOP** to begin preheating (preheating will take approx. 6-11 minutes).
- 4 When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, open door and place the tray in the oven. Close door and select **START/STOP** to begin cooking.
- 5 When 1 hour 30 minutes remain, remove the tray from the oven. Carefully drain the juice from the tray into a large bowl, then add the potatoes and carrots and toss to evenly coat. Return the vegetables to the tray. Return the tray to the oven and close the door to continue cooking.
- 6 When cooking is complete, open door, remove tray and serve lamb with roasted vegetables.







# APPLE GALETTE

BEGINNER RECIPE ●○○

**FUNCTION:** BAKE | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES | **TOTAL COOK TIME:** 35 MINUTES  
**MAKES:** 6 SERVINGS

## INGREDIENTS

2 teaspoons ground cinnamon, divided  
4 tablespoons demerara sugar, divided  
Juice of ½ a lemon  
1 tablespoon cornflour  
1 teaspoon vanilla essence  
500g eating apples, peeled, cored, cut into ½ cm slices.  
230g ready rolled shortcrust pastry (32x25cm)  
1 large egg, beaten

## DIRECTIONS

- 1** In a medium bowl, add 1 teaspoon cinnamon, 3 tablespoons demerara sugar, lemon juice, cornflour, and vanilla essence and mix until evenly combined. Add the apples and toss to evenly coat.
- 2** Install the Accessory Frame in the bottom level of the unit, then place the Pizza Stone on top. Turn dial to select **BAKE**, set temperature to 190°C, and set time for 35 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 10 minutes).
- 3** Unroll pastry and place on a clean, floured work surface. Arrange apple mixture in the centre of the pastry, leaving a 4cm border. Fold the boarder of the pastry over the apples towards the centre. Brush the edges of the pastry with beaten egg. In a small bowl, combine 1 teaspoon cinnamon and 1 tablespoon cassonade and evenly sprinkle on top of the galette.
- 4** When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, open door, slide a floured pizza peel under the galette and transfer to the hot stone. Close door and select **START/STOP** to begin baking.
- 5** When cooking is complete, open door and remove galette using pizza peel. Drizzle with maple syrup. Leave to cool slightly before serving.



# ARTISAN PIZZA MAKER

## PIZZERIA AT HOME

Bring the brick-oven flavour home without the hassle. With temps up to 370°C, professional leopard-spotted edges, crispy crusts, and perfectly melted toppings are easy as (pizza) pie.

### STEP 1 SET UP



- Install the Accessory Frame first, then place the Pizza Stone on the frame.
- If cooking deep pan pizza, you will need to prepare in a deep-dish pan (not included).

#### FOR BEST RESULTS

It is important to make sure the Pizza Stone is preheated.

For pizza prep tips refer to pages 32.

### STEP 4 ADD FOOD & COOK

- When the oven has reached temperature, “**ADD FOOD**” “**PRS START**” will appear on the display. Place your pizza directly on the stone (we recommend using the Ninja Pizza Peel, sold separately), and close the door.

**TIP** If you do not have a peel, flour a wooden cutting board and use to slide the pizza onto the Pizza Stone.

- Press **START/STOP**. The timer will start counting down.

### STEP 2 ADD PELLETS



- Dip the pellet scoop into the bag and fill it to the top

**NOTE:** The scoop is designed to measure pellets needed for one smoke session

- Pull the smoke box open, pour pellets into the smoke box until filled to the top. Then, close the smoke box.

**NOTE:** Woodfire Technology will not ignite if Pellets are not filled to the top of the smoke box.



### STEP 5 REMOVE FOOD & SERVE

- When cook time is complete, your oven will beep and “**GET FOOD**” will appear on the display.
- Remove pizza with your Ninja Woodfire Pizza or wooden cutting board, and let cool slightly before cutting and enjoying.
- If you want to cook another pizza, press the **TIME** button and use the right dial to set a new cook time. Add next pizza and press **START/STOP** to start timer. Cook up to 3 additional pizzas back to back this way.

### STEP 3 PROGRAM & PREHEAT

- Turn the left-hand dial to select **PIZZA**.



If you added pellets, press the **WOODFIRE FLAVOUR** button.

- Use the right-hand dial to select your desired pizza type (options will show on the display). See next page for pizza type descriptions.
- Use the right-hand dial to set the cook time (temp cannot be set unless using the **CUSTOM** setting).
- Press **START/STOP** to begin preheating (preheating will take approximately 7-15 minutes, depending on the selected pizza type).

**NOTE:** After the cook time ends, the oven will remain on up to 1 hour to allow for back-to-back cooking.

### FOR BEST RESULTS

For cooking back-to-back pizzas, wait until “ready” shows on the display before adding the next pizza (“Ready” indicates the stone is back up to temperature and hot enough to cook your next pizza).



**SCAN HERE**  
for pellets,  
accessories  
& how-to  
videos



# CHOOSE YOUR SLICE

## ARTISAN



A chewy, puffy crust that's spotted with crispy bubbles. Artisan in every way.  
[Recipe on page 34](#)

## THIN CRUST



Thin, stretched pizza with a crispy crust. A pizzeria staple.  
[Recipe on page 38](#)

## NEW YORK



Large, hand-tossed pizza with light browning and a foldable, chewy crust.  
[Recipe on page 38](#)

## DEEP PAN



Baked in a deep dish or pan with a thick, chewy crust. Think Sicilian or Chicago Deep Dish.  
[Recipe on page 36](#)

## CALZONE



Traditional Italian turnover, consisting of a pizza dough folded over various fillings, then sealed shut.  
[Recipe on page 36](#)

## CUSTOM



Use to cook ready made fresh or frozen pizzas according to packaging instructions. Can be used to cook homemade breads as well.

# PIZZA MAKING TIPS & TRICKS

## DOUGH TIPS

While unit is preheating, flour your surface area and using your hands or a rolling pin stretch out the dough to a flat surface. As you roll out the dough, add more flour as needed to prevent sticking.

Make sure dough is not stuck to counter top (add more flour and move dough if it is), then sauce and top pizza. To prevent a soggy and undercooked pizza do not overload or prepare too early.

Flour your pizza peel and gently shake the peel under the dough and give it a couple hearty shakes. Bring directly to oven.

## PIZZA PEEL TIPS

The Pizza Peel, dough and toppings should be at room temperature. Dough is easiest to stretch and slide off of the peel at room temperature.

Ensure that there are no holes in the dough as the sauce can create a 'glue' effect between the dough and peel.

If the dough has become stuck, lift it at one side and give a gentle blow of air underneath: This will create a 'hovercraft' effect and your pizza should glide more easily from peel to stone.

**NOTE:** Do not leave your dough on the peel for a long time before cooking.



## GLUTEN-FREE PIZZA TIPS

When working with gluten-free dough, use semolina to help prevent sticking to the worktop or pizza peel.

If your dough is too crumbly, add about 1 Tbsp water until it comes together.

If your dough is too wet or batter-like, add about 1 Tbsp flour until it turns into a more workable dough.

If cooking pizza below 260°C bake the crust separately for about 5 mins. Then add toppings and finish baking.

To enhance crust browning of gluten-free pizza, brush the crust lightly with olive oil before cooking.



# PIZZA DOUGH RECIPES

**TIP:** Have left over dough? Place in an air-tight container or sealed bag and freeze within one day. Be sure to bring to room temperature before using.

## UNIVERSAL PIZZA DOUGH

Use for NY, Calzone and Custom pizzas

### INGREDIENTS

- 6g dried active yeast
- 370ml lukewarm water (36-40°C)
- 570g T45 flour
- 12g salt
- Makes: 3 portions (300-320g each)

### DIRECTIONS

- 1 In a large bowl, add the yeast and water and let stand until dissolved and foamy, about 5 minutes.
- 2 Add flour and salt and, with a spatula, mix until a dough forms.
- 3 Transfer dough to a clean work surface and knead by hand until a smooth ball forms, about 5 to 10 minutes. Dough ball should be slightly tacky and spring back when touched.
- 4 Transfer dough to a clean bowl, cover with a clean kitchen towel and let sit in a warm place for 1 hour 30 minutes.
- 5 After the dough has rested, divide into 3 portions about approx. 300-320g each.

## THIN CRUST PIZZA DOUGH

### INGREDIENTS

- 3g dried active yeast
- 130ml lukewarm water (36-40°C)
- 260g T45
- 5g salt
- Makes: 2 portions (220g each)

### DIRECTIONS

- 1 In a large bowl, add the yeast and water and let stand until dissolved and foamy, about 5 minutes.
- 2 Add flour and salt and, with a spatula, mix until a shaggy dough forms.
- 3 Transfer dough to a clean work surface and knead by hand until a smooth ball forms, about 5 minutes. Dough ball should be slightly tacky and spring back when touched.
- 4 Transfer dough ball to a clean bowl, cover with a clean kitchen towel and let sit for 10 minutes.
- 5 After resting, divide dough into 2 portions approx. 220g each.

Handy Ruler



## ARTISAN PIZZA DOUGH

### INGREDIENTS

- 500g T45 flour
- 3g dried active yeast
- 10g salt
- 300ml lukewarm water (36-40°C)
- Makes: 3 to 4 portions (220-240g each)

### DIRECTIONS

- 1 In a large bowl, add salt and water and mix to dissolve. Then add in roughly 20% of the flour and combine using a fork. Add the yeast and roughly 80% of the remaining flour and continue to mix with a fork.
- 2 When the mixture starts to come together, transfer to a lightly floured work surface and knead in the remaining flour, about 5 to 10 minutes. The dough should be smooth.
- 3 Transfer the dough to a clean bowl, cover with a clean kitchen towel and let sit at room temperature for 1 hour.
- 4 When the dough has risen, divide dough into 3 to 4 portions approx. 220-240g each.
- 5 If using immediately, ensure dough is at room temperature. Otherwise, transfer dough balls to an airtight container or resealable bag and refrigerate for 24 hours.

## PAN PIZZA DOUGH

### INGREDIENTS

- 6g dried active yeast
- 340ml lukewarm water (36-40°C)
- 570g T45 flour
- 12g salt
- Makes: 3 portions (290g each)

### DIRECTIONS

- 1 In a large bowl, add the yeast and water and let stand until dissolved and foamy, about 5 minutes.
- 2 Add flour and salt and, with a spatula, mix until a dough forms.
- 3 Transfer dough to a clean work surface and knead by hand until a smooth ball forms, about 5 to 10 minutes. Dough ball should be slightly tacky and spring back when touched.
- 4 Transfer dough to a clean bowl, cover with a clean kitchen towel and let sit in a warm place for 1 hour 30 minutes.
- 5 After the dough has rested, divide into 3 portions about approx. 290g each.



## GLUTEN FREE DOUGH

### INGREDIENTS

- 165ml lukewarm water (36-40°C)
- 1 teaspoon caster sugar
- 10g easy bake yeast
- 12g olive oil, divided
- 1 tablespoon cider vinegar
- 1 large egg, beaten
- 10g salt
- 370g gluten free bread flour
- Makes: 2 portions (300g each)

### DIRECTIONS

- 1 In a large bowl mix water, sugar, yeast, and 10g olive oil. Let sit for 5 minutes, or until it starts to foam. Next, add cider vinegar, egg, salt, and flour. Mix with a spatula to combine and bring together to form a smooth ball.
- 2 Transfer dough to a clean bowl, cover with a cling film and let sit in a warm place for 1 hour, or until doubled in size.
- 3 When the dough has doubled in size, knock back the air and divide into 2 equal portions, approx. 300g each.

SEE GLUTEN-FREE DOUGH TIPS ON PAGE 31



# KICKSTARTER RECIPE

## ARTISAN PIZZA

BEGINNER RECIPE ●○○

**FUNCTION:** PIZZA | **PREP:** 10 MINUTES\* | **PREHEAT:** APPROX. 15 MINUTES  
**TOTAL COOK TIME:** 3 MINUTES | **MAKES:** 1 PIZZA (APPROX. 1-2 SERVINGS)

### INGREDIENTS

220g fresh homemade dough, room temperature  
60g pizza sauce  
75g mozzarella ball, sliced, patted dry to remove excess moisture  
Handful basil leaves, roughly torn

**\*NOTE** For homemade dough, reference the ARTISAN PIZZA DOUGH recipe on page 33. Allow **an extra 1hr 15 mins** for the prep time if you're making your own.

### DIRECTIONS



**1** Install the Accessory Frame in the bottom level of the unit, then place the Pizza Stone on top.

**NOTE** To ensure a smoother process, leave dough out at room temperature for a few hours or until malleable enough to easily stretch.



**2** Turn dial to select **PIZZA**, then use the right-hand dial to select **ARTISAN**, and set time to 3 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 15 minutes).



**3** Lightly flour a clean work surface (this will prevent the dough from sticking). Stretch and toss dough by hand into a 25cm circle about 3mm thick. Please refer to page 32 for a handy pizza ruler!

**Tip** If using a Ninja Pizza Peel, adding flour to the peel will also help prevent sticking when transferring your pizza or bread to the stone.  
**Don't have a peel?** Use a wooden chopping board instead.



**4** Evenly cover dough with pizza sauce, leaving a 1.5cm edge for the crust. Then evenly top with sliced mozzarella. **DO NOT** overload the pizza.



**5** When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, open door, slide a floured pizza peel under the pizza and transfer to the hot stone. Close door and select **START/STOP** to begin cooking. If more time is necessary or a darker pizza is desired, increase the time using the right-hand dial.



**6** When cooking is completed, open door, and remove pizza with peel. Let rest before topping with basil leaves, cutting and serving.





# MUSHROOM, HAM & RICOTTA CALZONE



INTERMEDIATE RECIPE ●●○

**FUNCTION:** PIZZA | **PREP:** 10 MINUTES\* | **PREHEAT:** APPROX. 10 MINUTES | **TOTAL COOK TIME:** 8 MINUTES  
**MAKES:** 2 X 25CM CALZONES

## INGREDIENTS

2 x 200g fresh homemade dough, room temperature  
150g ricotta, liquid drained  
4 tablespoons pizza sauce  
40g mushrooms, finely diced  
40g cooked ham, cut into 1cm strips  
100g grated mozzarella  
Handful basil leaves, roughly torn  
Chilli flakes, optional  
1 teaspoon dried oregano  
Salt and ground black pepper, as desired

**\*NOTE** For homemade dough, reference the UNIVERSAL PIZZA DOUGH recipe on page 32. Allow **an extra 1hr 40 mins** for the prep time if you're making your own.

**TIP** If using a Ninja Pizza Peel, adding flour to the peel will also help prevent sticking when transferring your pizza or bread to the stone.  
**Don't have a peel?** Use a wooden chopping board instead.

## DIRECTIONS

- 1 Install the Accessory Frame in the bottom level of the unit, then place the Pizza Stone on top. Turn dial to select **PIZZA**, then use the right-hand dial to select **CALZONE**, then set time for 8 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 10 minutes).
- 2 Lightly flour a clean work surface (this will prevent the dough from sticking). Then roll each portion of dough into a 26cm circle, about 3mm thick. Please refer to page 32 for a handy pizza ruler!.
- 3 Spread half of the ricotta on one half of each circle, leaving a 2.5cm border around the edge. Spread 2 tablespoons of pizza sauce over the ricotta, then top with mushrooms, ham, mozzarella, basil, chilli, oregano, salt, and pepper.
- 4 Lightly dampen the edges of the dough with water. Pull the empty side of the dough over the filling, then press and pinch the edges together to seal. Pierce the top with a knife three times to allow air to escape during cooking.
- 5 When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, open door, slide a floured pizza peel under the calzones and transfer to the hot stone. Close door, select **START/STOP**, and cook for 8 minutes. If more time is necessary or a darker calzone is desired, increase the time using the right dial.
- 6 When cooking is completed, open door and remove calzones with peel. Allow to cool slightly before serving.







# NEW YORK PIZZA

INTERMEDIATE RECIPE ●●○

**FUNCTION:** PIZZA | **PREP:** 10 MINUTES\* | **PREHEAT:** APPROX. 7 MINUTES | **TOTAL COOK TIME:** 8 MINUTES  
**MAKES:** 1 PIZZA (1-2 SERVINGS)

## INGREDIENTS

300g fresh homemade dough, room temperature  
75g pizza sauce  
140g grated mozzarella cheese

## TOPPINGS (optional)

Cured ham  
Chorizo, sliced  
Artichokes  
Peppers, diced or thinly sliced  
Onions, diced or thinly sliced  
Mushrooms, diced or thinly sliced  
Olives, diced or thinly sliced

**\*NOTE** For homemade dough, reference the UNIVERSAL PIZZA DOUGH recipe on page 32. **Allow an extra 1hr 40 mins** for the prep time if you're making your own.

**NOTE** Depending on personal preference and thickness of dough, more cooking time may be necessary. Increase the time during the cooking process using the dial.

**TIP** If using a Ninja Pizza Peel, adding flour to the peel will also help prevent sticking when transferring your pizza or bread to the stone.  
**Don't have a peel?** Use a wooden chopping board instead.

## DIRECTIONS

- 1 Install the Accessory Rack in the bottom level of the unit, then place the Pizza Stone on top.
- 2 Turn dial to select **PIZZA**, then use the right-hand dial to select **NY**, and set time to 8 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 7 minutes).
- 3 On a lightly floured work surface, stretch and toss dough by hand into a 30cm circle about 3mm thick. Please refer to page 32 for a handy pizza ruler!
- 4 Evenly cover dough with pizza sauce, leaving a 1cm edge for the crust. Then evenly top with grated mozzarella and desired toppings. Do not overtop the pizza.
- 5 When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, open door, slide a floured pizza peel under the pizza and transfer to the hot stone. Close door and select **START/STOP** to begin cooking. If more time is necessary or a darker pizza is desired, increase the time using the right-hand dial.
- 6 When cooking is completed, open door, and remove pizza with a peel. Allow to cool slightly before cutting and serving.



ARTISAN PIZZA MAKER

ARTISAN PIZZA MAKER



# DEEP PAN MUSHROOM PIZZA



INTERMEDIATE RECIPE ●●○

**FUNCTION:** PIZZA | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES  
**MAKES:** 6-8 SERVINGS

## INGREDIENTS

340g fresh homemade dough, room temperature\*  
120g shredded mozzarella, divided  
250g ricotta  
1 tablespoon pesto  
1 teaspoon persillade  
1 teaspoon herbes de Provence  
70g Parmesan, divided  
150g sliced cooked mushrooms (250g raw)  
Chopped parsley, for garnish

## DIRECTIONS

- 1 Grease the bottom and sides of a 28 cm round pan with the olive oil. Stretch and toss dough by hand and place in prepared pan, making sure the surface of the pan is covered. Then, cover the dough with plastic wrap and let rest for about 10 minutes.
- 2 Install the Accessory Rack in the bottom level of the unit, then place the Pizza Stone on top. Turn left-hand dial to select **PIZZA**, then use the right-hand dial to select **PAN**, and set time for 20 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 10 minutes).
- 3 Remove plastic wrap from dough and evenly sprinkle half of the mozzarella cheese around the edges of the dough and the sides of the pan. In a medium bowl, combine the ricotta, pesto, seasonings, and half the Parmesan cheese. Drizzle olive oil over the dough, then poke indents using your fingers. Evenly spread ricotta mixture over dough, then top with mushrooms, remaining Parmesan, and mozzarella.
- 4 When unit is preheated and **ADD FOOD** and **PRSTRT** is displayed, open door and place pan on stone. Close door, select **START/STOP**, and cook for 20 minutes. If more time is necessary or a darker pizza is desired, increase the time using the right-hand dial.
- 5 When cooking is completed, open door and remove pan. Let rest for 5 minutes before cutting and garnishing with parsley.

**TIP** For homemade dough, reference the PAN PIZZA DOUGH recipe on page 33.

**TIP** If using a Ninja Pizza Peel, adding flour to the peel will also help prevent sticking when transferring your pizza or bread to the stone.







# EASY CRUSTY LOAF

INTERMEDIATE RECIPE ●●○

**FUNCTION:** PIZZA | **PREP:** 5 MINUTES | **PROVE:** 14-16 HOURS **PREHEAT:** APPROX. 5 MINUTES  
**TOTAL COOK TIME:** 50 MINUTES | **MAKES:** 6-8 SERVINGS

## INGREDIENTS

500g strong white flour  
11g table salt  
3g dried active yeast  
340ml lukewarm water

**TIP** Pair this bread with the caramelized onion butter on page 17.

## DIRECTIONS

- 1** In a large bowl, sift flour, salt, and yeast. With a spatula, create a well in the centre of the mixture. Slowly pour in the lukewarm water and mix until a rough ball forms. Cover bowl with cling film and leave to prove in a warm place for 14 to 16 hours. The dough should double in size.
- 2** After the dough has proved, knock back air and transfer to a lightly floured work surface. Knead for 2 minutes and shape dough into an oval, tucking the ends underneath. Cover with a large bowl and leave on floured surface for 1 hour to 1 hour 30 minutes to rest and rise.
- 3** After resting, use a sharp knife to make ½ cm cut across the top of the dough.
- 4** Install the Accessory Frame in the bottom level of the unit, then place the Pizza Stone on top.
- 5** Turn dial to select **PIZZA**, then use the right hand dial to select **CUSTOM**, then set temperature to 200°C and set time for 35 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 5 minutes).
- 6** When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, open door, slide a floured pizza peel under the dough and transfer to the hot stone. Close door and select **START/STOP** to begin cooking.
- 7** When cooking is complete, open door, and remove bread with peel. Let bread cool completely before slicing.







# BBQ SMOKER

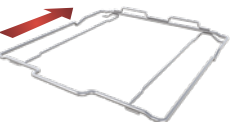
## PITMASTER WITHOUT THE PITFALLS

Smoking doesn't have to be complicated. No 12-hour waits, no reloading fuel, no watching anything like a hawk. Just an easy way to get deep, smoky flavours into everything you make.

### STEP 1 SET UP & ADD FOOD



- Install the Accessory Frame first.



Then install the Pro-Heat Tray on the frame. Lastly, place the Roast Rack on the Pro-Heat Tray.

- Add food to the Roast Rack.

### STEP 4 COOK

- There is no preheat time for the **SMOKER** function. Pellet ignition time will take 3-4 minutes before the cooking timer begins to count down.

### STEP 2 ADD PELLETS

- Dip the pellet scoop into the bag and fill it to the top.  
**NOTE:** The scoop is designed to measure pellets needed for one smoke session
- Pull the smoke box open, pour pellets into the smoke box until filled to the top. Then, close the smoke box lid. The lid needs to be completely closed for the unit to ignite.  
**NOTE:** Woodfire Technology will not ignite if pellets are not filled to the top of the smoke box.



### STEP 5 REMOVE FOOD & SERVE

- When cook time is complete, the unit will beep and **"DONE"** will appear on the display.
- Remove food from oven, then enjoy.

### STEP 3 PROGRAM

- Turn the left-hand dial to select **SMOKER**.  
**NOTE:** WOODFIRE FLAVOUR is automatically engaged when using the **SMOKER** function.
- Use the right-hand dial to set the temp, then press the **TIME** button and use the same dial to set the time.  
**NOTE:** Time is in hours, not minutes.
- Press **START/STOP** to begin ignition; **"IGN"** will appear on the screen.

### PITMASTER'S NOTES

There is no preheat time for the **SMOKER** function.

- The colder the ingredients, the smokier the results.
- For optimal smoke **FLAVOUR**, minimise the time the door is open when adding or flipping food.
- If you want to add more pellets, pour in another full scoop of pellets after the first batch has completely burned. Press and hold the **WOODFIRE FLAVOUR** button for 3 seconds to ignite the new pellets.



Please use these charts as guides and adjust cook times as needed if your food load quantity varies.  
Time is in hours, not minutes.

INGREDIENTS	AMOUNT (UP TO)	PREPARATION	COOK TEMP	COOK TIME	INTERNAL TEMP
POULTRY					
Whole chicken	1.5kg	Season as desired	140°C	1 hour 30 mins	75-80°C
Chicken thighs, skin-on, bone-in	9 (150-175g each)	Season as desired	150°C	35-45 mins	75°C
Chicken thighs, boneless	9-10 (100-125g each)	Season as desired	150°C	20-25 mins	75°C
Chicken breast	6 (150-200g each)	Season as desired	150°C	20-25 mins	75°C
Turkey drumsticks	4-6 (800g each)	Season as desired	180°C	45-60 mins	75°C
Whole duck	1.8-2kg	Season as desired	160°C	1 hour 30 mins- 2 hours	85°C
Duck breast	4-6 (180g each)	Season as desired	150°C	25-30 mins	65°C
Duck legs	4-6 (225g each)	Season as desired	140°C	1 hour 30 mins	75°C
BEEF					
Brisket	2kg	Season as desired	120°C	6 hours, flip halfway through	85-95°C
Topside	1-2kg	Season as desired	120°C	3-5 hours	85-95°C
Short ribs, bone-in	8-10 (150-250g each)	Season as desired	140°C	3-4 hours	95°C
PORK					
Fillets	2-3 (500g each)	Season as desired	150°C	45 mins	85-95°C
Loin	4 (800g-1kg each)	Season as desired	120°C	1 hour 45 mins	60°C
Ribs	3 racks (450-650g each)	Season as desired	120°C	3 hours	85-95°C
Shoulder	2.4-3.8kg	Season as desired	120°C	4-5 hours	85-95°C
LAMB					
Lamb shoulder	2kg	Season as desired	120°C	5-6 hours	85-95°C
Half leg of lamb	2-2.5kg	Season as desired	120°C	5-6 hours	85-95°C
Lamb shanks	4-6 (450g each)	Season as desired	120°C	3-4 hours	85-95°C
FISH					
Cod loin fillets	3 (185g each)	Season as desired	120°C	15 mins	58-60°C
Mackerel fillets	4 (125g each)	Season as desired	120°C	25 mins	58-60°C
Salmon, whole fillet	1-2 (600-1000g each)	Season as desired	180°C	25-30 mins	58-60°C
Trout fillets	4 (120g each)	Season as desired	120°C	30 mins	58-60°C

## BBQ SMOKER TIPS

- Woodfire Technology will not ignite if Pellets are not filled to the top of the smoke box.
- No need to bring to room temperature, use straight from the refrigerator for a smokier flavour.
- For proteins with a thick fat layer, like pork shoulder, trim off enough fat so that 1cm remains. Then place on the tray fat side up.
- For optimal smoke flavour, minimise the time the door is open when adding or flipping food.
- When smoking, do not add any oil to the food. If oil is necessary, add very little.
- For best results, after cooking, allow small proteins to rest for at least 10 minutes and large proteins up to 1 hour wrapped in aluminium foil.



# KICKSTARTER RECIPE

## SMOKED RIBS

BEGINNER RECIPE ●○○

**FUNCTION:** SMOKER | **PREP:** 15 MINUTES | **TOTAL COOK TIME:** 3 HOURS | **MAKES:** 6 SERVINGS

### INGREDIENTS

- 3 x 450-650g racks ribs, trimmed
- 100g spice seasoning (ideas can be found on page 51)
- Salt and ground black pepper, as desired
- BBQ sauce, to serve



### DIRECTIONS



**1** Install the Accessory Frame in the bottom level of the unit. Place the Roast Rack in the Pro-Heat Tray. Pull open the smoke chamber. While holding the smoke box open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box.



**2** Liberally cover ribs on all sides with desired seasoning, salt, and pepper. Place the ribs on the rack in the tray. Open door, place the tray in the oven, then close the door.



**3** Turn dial to select **SMOKER**, set temperature to 120°C, and set time to 3 hours. Select **START/ STOP** to begin cooking (preheating is not needed).



**4** When 1 hour and 30 minutes remain, open door, and rotate the ribs so that any areas that were covered over are now exposed. Close door to continue cooking.

**TIP** For extra tender results, when 1 hour remains, liberally coat ribs in BBQ sauce, wrap in aluminum foil and return to the unit to cook.



**5** When 1 hour remains, begin to check for doneness. Cooking is complete when an instant-read thermometer reads between 85°C and 95°C. Open door, remove ribs and let sit for 20-30 minutes before cutting and serving. Serve with prepared sauce of choice (ideas can be found on page 52).





# HOT SMOKED SALMON FILLETS

BEGINNER RECIPE ●○○

**FUNCTION:** SMOKER | **PREP:** 1 HOUR 45 MINUTES | **TOTAL COOK TIME:** 25 MINUTES

**MAKES:** 6 SERVINGS

## INGREDIENTS

80g salt

80g granulated sugar

6 salmon fillets (120g each), skin on

1 tablespoon vegetable oil

## DIRECTIONS

- 1** In a small bowl, mix salt and sugar together then sprinkle over the salmon on all sides. Refrigerate for 45 minutes.
- 2** After 45 minutes, remove salmon from fridge then wash the salmon fillets with cold water and pat dry with kitchen paper. Place the salmon, uncovered, back in the fridge for 1 hour or until completely dry.
- 3** Remove salmon from fridge. Rub the salmon fillets with oil to coat. Place the Roast Rack in the Pro-Heat Tray, then place the salmon on top, skin side down.
- 4** Install the Accessory Frame in the bottom level of the unit. Open the oven door, place the tray with the salmon on the frame then close the door.
- 5** While holding the smoke box open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Close the smoke box.
- 6** Turn dial to select **SMOKER**, set temperature to 120°C, set time to 25 minutes. Press **START/STOP** to begin cooking.
- 7** Cooking is complete when the internal temperature reads 65°C, open door and remove salmon.
- 8** Allow the salmon to rest for 5 minutes before serving with your favorite side dishes.





# SAUCES

**YIELD:** APPROX. 500ml | **MARINATING TIME:** 2-12 HOURS  
**STORE:** REFRIGERATE FOR UP TO 2 WEEKS

Place all ingredients in a bowl and whisk until evenly combined.

## HORSERADISH MAYONNAISE

250ml mayonnaise  
65ml apple cider vinegar  
2 tablespoons dark brown sugar  
1 tablespoon brown mustard  
2 teaspoons prepared horseradish  
1 teaspoon lemon juice  
1 teaspoon hot sauce  
Salt and ground black pepper,  
as desired

## SWEET BBQ SAUCE

250ml tomato ketchup  
215g brown sugar  
85ml apple cider vinegar  
2 tablespoons yellow mustard  
1 tablespoon Worcestershire  
sauce  
1 tablespoon honey  
2 teaspoons chilli powder  
Sea salt and ground black  
pepper, as desired

## HOT & SPICY

250ml mayonnaise  
125ml sweet chilli sauce  
65ml sunflower oil  
65ml tomato ketchup  
2 tablespoons lemon juice  
1 tablespoon Worcestershire  
sauce  
1 tablespoon yellow mustard  
2 teaspoons dried garlic  
1 teaspoon dried onion

## SPICY MUSTARD SAUCE

250ml yellow mustard  
65ml apple cider vinegar  
65ml honey  
1 tablespoon Worcestershire  
sauce  
1 tablespoon soy sauce  
1 tablespoon chilli powder  
1 teaspoon dried garlic  
Salt and ground black pepper  
as desired

## APPLE VINEGAR SAUCE

500ml apple cider vinegar  
2 tablespoons dark brown  
sugar  
1 tablespoon tomato ketchup  
1 tablespoon chilli sauce  
Sea salt and ground black  
pepper, as desired

# SPICE RUBS

**YIELD:** APPROX. 125g-250g (DOUBLE THE INGREDIENTS FOR A LARGER OUTPUT) | **SEASON:** GENEROUSLY  
**STORE:** UP TO 6 MONTHS IN AN AIRTIGHT CONTAINER AWAY FROM LIGHT AND HEAT

Place all ingredients in a bowl and mix until evenly combined.

## JAMAICAN JERK SPICE BLEND

1 tablespoon dried garlic  
1 tablespoon dried onion  
1 tablespoon brown sugar  
1 tablespoon dried parsley  
2 teaspoons cayenne pepper  
1 teaspoon ground cinnamon  
1 teaspoon salt  
½ teaspoon ground black pepper  
½ teaspoon ground 4 épices  
½ teaspoon ground clove  
½ teaspoon chilli flakes  
½ teaspoon chilli powder  
½ teaspoon paprika  
½ teaspoon ground nutmeg

## BASIC BBQ SPICE RUB

55g brown sugar  
60g smoked paprika  
3 tablespoons ground black pepper  
2 tablespoon salt  
2 teaspoons dried garlic  
2 teaspoons dried onion

## MEXICAN STYLE SPICE BLEND

2 teaspoons ground cumin  
1 teaspoon ground coriander  
1 tablespoon salt  
2 teaspoons chilli powder  
2 teaspoons dried onion  
2 teaspoons dried garlic  
1 teaspoon dried oregano  
½ teaspoon chipotle chilli  
powder (optional)

## SPICY SPICE BLEND

1 tablespoon brown sugar  
2 teaspoons cayenne pepper  
1 teaspoon salt  
1 teaspoon smoked paprika  
1 teaspoon cumin  
½ teaspoon chilli powder

## CAFÉ MOCHA SPICE BLEND

70g brown sugar  
2 teaspoons cayenne pepper  
(optional)  
1 teaspoon salt  
1 tablespoon smoked paprika  
50g coffee  
50g cocoa powder

## CAJUN SPICE BLEND

1 teaspoon dried garlic  
1 teaspoon dried onion  
½ teaspoon white pepper  
¼ teaspoon cayenne pepper  
1 teaspoon salt  
1 teaspoon paprika  
½ teaspoon dried thyme  
1 teaspoon dried oregano





**HEIGHT ADJUSTABLE STAND  
WITH 1 SIDE TABLE  
VERSTELLBARER STÄNDER  
SUPPORT RÉGLABLE**



**OVEN COVER  
OFENABDECKUNG  
HOUSSE POUR FOUR**



**900G PELLETS  
PELLET-SETS  
SACS À GRANULÉS**



**ADDITIONAL SIDE TABLE  
ZUSÄTZLICHER BEISTELLTISCH  
TABLE D'APPOINT SUPPLÉMENTAIRE**



**PIZZA PEEL  
PIZZASCHALE  
PELLE À PIZZA**



**CAST IRON TRAY  
TABLETT AUS GUSSEISEN  
PLATEAU EN FONTE**

**SCAN HERE FOR  
KAUFEN SIE BEI  
À ACHETER SUR  
ninjakitchen.eu**



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