

**NINJA**

**WOODFIRE**

**OUTDOOR OVEN**

# QUICK START GUIDE

**+ RECIPE BOOK**



**SCAN HERE** for  
quick tips and  
how-to videos

Please make sure to read the enclosed Ninja Instructions prior to using your unit.

# YOUR GUIDE TO HIGH-HEAT OUTDOOR COOKING

Welcome to the Ninja Woodfire Outdoor Oven.  
From here, you're just a few pages away from how-tos  
and recipes that'll make for the ultimate outdoor cooking  
and smoking experience, without the fuss.

Now let's turn up the heat and get cooking.

## THE ULTIMATE SETUP

Getting the right stuff makes all the difference.  
Gear up with accessories for your new oven.  
Get yours on [ninjakitchen.co.uk/accessories](https://ninjakitchen.co.uk/accessories).



HEIGHT  
ADJUSTABLE STAND  
WITH 1 SIDE TABLE



ADDITIONAL  
SIDE TABLE



OVEN  
COVER



PIZZA  
PEEL



CAST IRON  
TRAY



PELLETS

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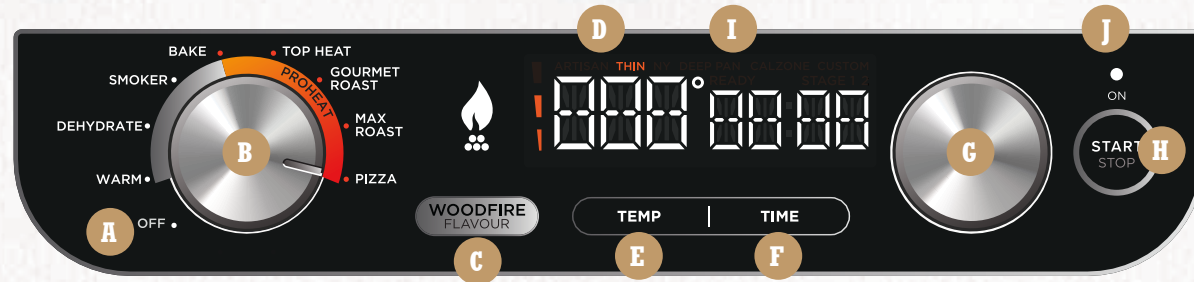
## Recipe Key



SCAN HERE for  
pellets and  
accessories



# GET TO KNOW THE CONTROL PANEL



- A OFF**  
When unit is not in use, ensure dial is in the 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.  
**NOTE:** While not recommended, preheating can be skipped by pressing and holding the dial for 4 seconds.
- 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.

**NOTE** There is an on/off switch located at the back of the unit. Ensure this is switched on before using.

# CLEANING INSTRUCTIONS

## Cleaning Your Oven

### STEP 1

Allow unit and accessories to cool before moving the unit and removing any accessories.

### STEP 2

Wipe down inside and outside of the unit with a damp, non-abrasive cloth or paper towel.

**NOTE:** You can also use a nylon brush with soapy water

### STEP 3

Place all cleaned, dry accessories back in their respective slots in the unit.

## Cleaning Your Accessories



### PIZZA STONE

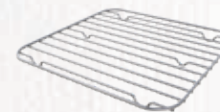
**DO NOT wash with soapy water or submerge in water or put in the dishwasher.**

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



### PRO-HEAT TRAY

**DO NOT put in the dishwasher.**  
Allow to cool before hand-washing. Use dish soap, warm water, and non-abrasive cleaning tools.



### ROAST RACK

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



### ACCESSORY FRAME

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



### PELLET BOX

**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.



# WOODFIRE TECHNOLOGY

Powered by electricity and flavoured by real burning wood pellets for rich, fully developed smokiness you can see and taste.

## 100% REAL WOODFIRE FLAVOURS

Our integrated smoke box and specially designed Ninja Woodfire Pellets work together to create rich, fully developed Woodfire flavours.



### 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 to give your food authentic Woodfire flavours.

## ADD WOODFIRE FLAVOURS AT ANY TEMP

120-180°C

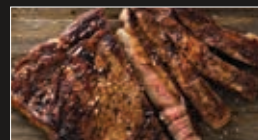
170-260°C

260-340°C

290-370°C



**BOLD SMOKE FLAVOUR**



**SUBTLE WOODFIRE FLAVOUR**



# NINJA WOODFIRE PELLETS



SCAN HERE  
to buy Ninja  
Woodfire  
Pellets

Designed specially for Ninja Woodfire products, our 100% real hardwood pellets are only used to create authentic Woodfire flavours and are not used as fuel. That's why it's so easy to add real Woodfire flavours to any recipe.

## 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

ONLY NINJA WOODFIRE PELLETS ARE RECOMMENDED FOR NINJA WOODFIRE PRODUCTS  
WE'VE TESTED A SELECTION OF COMPETITOR PELLETS AND WE SEE THAT IGNITION OFTEN FAILS  
OR THE PELLETS DO NOT STAY LIT. IT'S FOR THIS REASON WE ONLY RECOMMEND NINJA PELLETS.



# UNLOCK MORE COOKING & FLAVOURS OUTDOORS

370°C HIGH-HEAT ROASTER



Brick-oven inspired charring, blistering and sizzling at home

ARTISAN PIZZA MAKER



No turn, 30cm (12") pizza in under 3 minutes\* with 6 customisable pizza presets.

BBQ SMOKER



Authentic BBQ char & 100% natural Woodfire flavour—without the hassle

\*Not including preheat time; cooked at 370°C



WOODFIRE  
FLAVOUR


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.

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


# PIZZAS & HIGH-HEAT COOKING

MAX ROAST



Get charred, crispy, caramelised results your oven can't create.

GOURMET ROAST



Similar to braising, start high and finish low for a crispy outside and juicy inside.

PIZZA



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

TOP HEAT



Quickly melt cheese or create beautifully browned toppings.

# BBQ SMOKING & SO MUCH MORE

SMOKER



Low and slow cooking to tenderise large cuts of meat.

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.



# 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 or oven mitts.
- 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 15 minutes depending on set temperature.

## 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/drizzle onto Pro-Heat Tray to avoid possible flare-ups.

# MAX ROAST COOKING CHART

## STEP 1: PICK YOUR PROTEIN

FOOD	AMOUNT (UP TO)	TEMP	THICKNESS	TIME
PORK				
Boneless Pork Chops	4 pieces, 150-170g each	315°C	1.5-2cm	5-7 min
Sausages	6 pieces	280°C	Standard	10-12 min
BEEF				
Beef Burgers	2 burgers, 110-170g	280°C	2cm	6-8 min (for medium)
Fillet Steak	2 pieces, 170-230g each	370°C	3-4cm	8-10 min (for medium)
Rib Eye	2 pieces, 225-285g each	370°C	2-3cm	6-8 min (for medium)
Sirloin Steak	2 pieces, 225-280g each	370°C	2-3cm	6-8 min (for medium)
Rump Steak	2 pieces, 225-280g each	370°C	2-3cm	6-8 min (for medium)
FISH				
Salmon	2 pieces, 115-170g each	315°C	2.5cm	8 min (for medium)
Tuna Steak	2 pieces, 100-120g	370°C	2-3cm	2-3 min (for medium)
Scallops	10 pieces	345°C	Standard	3-4 min
POULTRY				
Boneless Breast	2 breasts, 150-200g	315°C	2cm	14-18 min
VEGETARIAN				
Extra Firm Tofu Steaks	100-130g	345°C	1.5-2cm	4-6 min

**TIPS**

- Searing is not just for proteins. Make a whole meal and MAX ROAST meat and char/crisp veggies for a complete meal.
- Remove beef steaks from refrigerator 1 hour before intended use.
- To avoid a rare output, let all beef steaks rest for up to 5 minutes after cooking is complete.

REFER TO STEP BY STEP INSTRUCTIONS ON PAGE 10-11

## STEP 2: PICK YOUR VEGETABLE

FOOD	AMOUNT (UP TO)	TEMP	TIME
VEGETABLE			
Courgette	2 halved	370°C	5-8 min
Broccoli	1 head cut in half	315°C	10-12 min
Cauliflower	340g 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 onion cut into quarters	345°C	4-6 min
Padrón Peppers	285g, trimmed	370°C	3-5 min
Portobello Mushrooms	2 large mushrooms	315°C	6-8 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.

**NOTE** Based on desired doneness, flip proteins halfway through cooking or when unit instructs.

### 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.
- When batch cooking, remember to empty the fat/oil from the Pro-Heat Tray to prevent spillage.

- 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.





# KICKSTARTER RECIPE

## CAJUN CHICKEN TRAY BAKE

BEGINNER RECIPE ●○○

**FUNCTION:** MAX ROAST | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10 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

4 sweetcorn cobettes

Zest of 1 lime, cut lime in quarters for garnish

4 x 180-200g skin-on, bone in chicken thighs

1½ tablespoons Cajun seasoning

Chopped coriander, for garnish

### DIRECTIONS



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 minutes).



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.



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.



After 3 minutes, open door, use silicone-tipped tongs to flip the chicken thighs and move to one side of the tray. Place the vegetables and corn on the opposite side. Close door to continue cooking. When 6 minutes 30 seconds remain, open door, toss vegetables and turn corn. Close door to continue cooking.



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.

**TIP** If Cajun seasoning is too spicy for you, feel free to swap in a milder seasoning of your choice. Two of our favourites are lemon pepper and garlic herb.

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





# SEARED GARLIC & CHILLI KING PRAWNS



BEGINNER RECIPE ●○○

**FUNCTION:** MAX ROAST | **PREP:** 5 MINUTES | **PREHEAT:** APPROX. 8 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 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

## 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 5 minutes. Press START/STOP to begin preheating (preheating will take approx. 8 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. Close door to continue cooking.
- 7 When 1 minute remains, open door, add butter mixture to prawns, close door to continue cooking. When cooking is complete, remove tray and carefully transfer prawns and sauce to a serving plate. Serve with crusty bread.



**TIP** Serve with Easy Crusty Loaf on page 28.

# SEARED SIRLOIN STEAK WITH CARMELISED ONION BUTTER



BEGINNER RECIPE ●○○

**FUNCTION:** MAX ROAST | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 8 MINUTES  
**TOTAL COOK TIME:** 10-14 MINUTES (DEPENDING ON DESIRED RESULT) | **MAKES:** 2-4 SERVINGS

## INGREDIENTS

- 2 x 350-400g thick cut sirloin steak, trimmed
- 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

## 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 14 minutes. Press START/STOP to begin preheating (preheating will take approx. 8 minutes).
- 3 When unit is preheated and ADD FOOD and PRS STRT is displayed, open door, and place steaks, onions and garlic on the tray. Close door, select START/STOP to begin cooking. Cook for 10 minutes, flipping the steak halfway through and tossing both the onions and garlic.
- 4 For a medium-rare steak, cooking is complete when an instant-read thermometer reads 50°C. Open door and transfer steak to a cutting board to rest.
- 5 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.
- 6 Slice the steaks and top with prepared butter for serving.



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



# GOURMET ROAST

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



**BEST FOR:** Larger proteins and roasts like chicken, lamb, turkey or rib roast.

## STEP 1 SET UP



- Install the Accessory Frame

## 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.

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



## 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 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 or oven mitts.
- 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 15 minutes, depending on the set temperature.)

## 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

REFER TO STEP BY STEP INSTRUCTIONS ON PAGE 18-19

FOOD	VOLUME (UP TO)	PREP	STAGE 1: TEMP & TIME	STAGE 2: TEMP & TIME	INTERACTION
POULTRY					
Whole chicken	1 each, 2kg	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					
Topside	1 each, 2kg	Season with salt and pepper, as desired	350°C 10 min	160°C 55 min - 1 hour 15 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					
Pork Shoulder	2kg	Season with salt and pepper, as desired	340°C 10 min	150°C 3 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

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

# KICKSTARTER RECIPE

## CRISPY ROASTED CHICKEN

BEGINNER RECIPE ●○○

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



### INGREDIENTS

1.6-2kg whole chicken, patted dry, trussed	½ teaspoon salt
1 tablespoon vegetable oil	1 tablespoon desired seasoning (jerk, Cajun, herbs)

### DIRECTIONS



Install the Accessory Frame in the bottom level of the unit.



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 minutes).



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.



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.



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





# WHOLE ROAST SPICED CAULIFLOWER



BEGINNER RECIPE ●○○

**FUNCTION:** GOURMET ROAST | **PREP:** 5 MINUTES | **PREHEAT:** APPROX. 5 MINUTES  
**TOTAL COOK TIME:** 1 HOUR 15 MINUTES | **MAKES:** 4-6 SERVINGS

## INGREDIENTS

3 tablespoons olive oil  
1 teaspoon salt  
2 teaspoons ground cumin  
2 teaspoons ground coriander  
1 teaspoon dried oregano  
2 teaspoons smoked paprika  
Ground black pepper, as desired  
800g cauliflower head, leaves removed

## HARISSA DIP

200g natural yogurt  
25g harissa paste  
Salt, as desired  
1 tablespoon lemon juice



**TIP** For extra flavour, top with chopped coriander and pomegranate seeds.

## DIRECTIONS

- 1 Install the Accessory Frame in the bottom level of the unit. Turn left-hand dial to select **GOURMET ROAST**, set STAGE 1 temperature to 280°C, and then set time to 15 minutes. Push the right dial to set STAGE 2, set temperature to 160°C, and set time for 1 hour. Select START/STOP to begin preheating (preheating will take approx. 5 minutes).
- 2 In a large bowl, add all ingredients except for the cauliflower and mix until combined. Evenly coat the cauliflower on all sides with the prepared rub. Place the Roast Rack in the Pro-Heat Tray, then place the cauliflower on the rack.
- 3 When unit is preheated and ADD FOOD and PRS STRT is displayed, open door, and place the tray in the unit. Close door and select START/STOP to begin cooking. Cook until cauliflower is soft inside. If more time is necessary, increase the time using the right-hand dial. If necessary, cover with foil to prevent browning too much.
- 4 To prepare the harissa dip, place all ingredients in a medium bowl and mix until evenly combined.
- 5 When cooking is complete, open door, remove tray with cauliflower and serve with harissa dip.



# SLOW COOKED LAMB SHOULDER WITH ROOT VEGETABLES



INTERMEDIATE RECIPE ●●○

**FUNCTION:** GOURMET ROAST | **PREP:** 20 MINUTES | **PREHEAT:** APPROX. 6 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  
400g carrots, peeled, cut in half lengthways

## 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 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.

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





# EASY CRUSTY LOAF



INTERMEDIATE RECIPE ●●○

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

## INGREDIENTS

500g strong white flour  
11g table salt  
3g easy bake yeast  
340ml lukewarm water

## 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. Shape dough into an oval, tucking the ends underneath. Cover with a damp tea towel and leave on floured surface for 1 hour to rest and rise.
- 3 After 1 hour, 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 left-hand dial to select **GOURMET ROAST**. Set STAGE 1 temperature to 280°C, and set time to 5 minutes. Push the right dial to set STAGE 2, set temperature to 150°C, and set time to 45 minutes. Press START/STOP to begin cooking (preheating will take approx. 8 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.







# SPICY ROASTED AUBERCINE SHAKSHUKA



INTERMEDIATE RECIPE ●●○

**FUNCTION:** BAKE | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **TOTAL COOK TIME:** 32-34 MINUTES  
**MAKES:** 6-8 SERVINGS

## INGREDIENTS

1 x 400g aubergine, cut into 2cm cubes  
 1 medium onion, peeled, finely diced  
 225g chestnut mushrooms, stemmed, quartered  
 1 teaspoon minced garlic  
 Salt and ground black pepper, as desired  
 2 x 400g tinned tomatoes with basil  
 1 teaspoon ground cumin  
 1 tablespoon harissa paste or ½ teaspoon cayenne pepper (optional)  
 1 teaspoon paprika  
 Juice of 1 lemon  
 3 tablespoons vegetable oil  
 6-8 large eggs  
 Olive oil, as garnish  
 Chopped parsley, as garnish  
 Crumbled feta or goat's cheese, as garnish  
 Crusty bread, for dipping

## DIRECTIONS

- 1 Install the Accessory Rack in the bottom level of the unit, then place the Pizza Stone on top. Place a 25cm oven-safe round baking dish on the stone.
- 2 Turn left-hand dial to select **BAKE**, set temperature to 235°C, and set time to 30 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 8 minutes).
- 3 In a large bowl, toss aubergine, onion, mushrooms, garlic, salt and pepper. In a medium bowl, add tomatoes, cumin, harissa paste, paprika, lemon juice, salt and pepper and mix until evenly combined.
- 4 When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, open door, and add oil and aubergine mixture to the baking dish. Close door and select **START/STOP** to begin cooking. Cook until the aubergine is soft, about 12 to 15 minutes, tossing halfway through.
- 5 When the aubergine is soft, open door, and add the tomato mixture. Close door and cook for 10 minutes. After 10 minutes, open door, and crack eggs into the dish one by one. Close door and cook until the eggs are set, about 10 minutes.
- 6 When cooking is complete, open door and remove dish from oven. Serve shakshuka family style, garnish with olive oil, cheese, and parsley. Enjoy with crusty bread for dipping if desired.

**TIP** The Easy Crusty Loaf on page 28 pairs beautifully with this recipe.





# FUDGY CHOCOLATE BROWNIES



BEGINNER RECIPE ●○○

**FUNCTION:** BAKE | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 6 MINUTES | **TOTAL COOK TIME:** 15 MINUTES  
**MAKES:** 12 SERVINGS

## INGREDIENTS

75ml hot coffee	3 medium eggs
225g butter	1 teaspoon vanilla essence
275g dark chocolate chips, divided	75g plain flour
300g golden caster sugar	50g cocoa powder
	½ teaspoon table salt

## DIRECTIONS

- 1 Grease and line a 23x30cm brownie tray with baking parchment and set aside.
- 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 180°C, and set time to 15 minutes. Select START/STOP to begin preheating (preheating will take approx. 6 minutes).
- 3 Place a medium saucepan over medium-low heat with coffee, butter and 200g chocolate. Stir the ingredients until evenly combined and melted, then remove from heat. In a large bowl combine sugar, eggs and vanilla. Then, slowly add the melted chocolate mixture and beat until smooth.
- 4 In a small bowl, combine flour, cocoa powder and salt, ensuring there are no lumps. Fold the dry mixture into the wet until evenly combined and smooth. Transfer the batter to the prepared brownie tray and top with the remaining chocolate chips.
- 5 When unit is preheated and ADD FOOD and PRS STRT is displayed, open door and add brownie tray to the hot stone. Close door and select START/STOP to begin baking. For a less fudgy finish, cook for an additional 5 minutes.
- 6 When cooking is complete, open door and remove brownie tray. Leave brownies to cool slightly before cutting into 12 servings.

# 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 37.

### 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

#### 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.

**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 Peel (sold separately), 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.

## THIN CRUST



Thin, stretched pizza with a crispy crust. A pizzeria staple.

## NEW YORK



Large, hand-tossed pizza with light browning and a foldable, chewy crust.

## DEEP PAN



Baked in a deep dish or pan with a thick, chewy crust. Think Sicilian or Chicago Deep Dish.

## CALZONE



Fold your pizza in half and experiment with different fillings.

## CUSTOM



Use to cook ready made fresh or frozen pizzas according to packaging instructions.

# PIZZA MAKING TIPS & TRICKS

## DOS AND DOUGH-N'TS

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 over top.

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.

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

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.

## 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

Can be used for NY, Calzone and Custom pizzas

Makes: 3 balls (300-320g each)

### INGREDIENTS

6g dried active yeast  
370ml lukewarm water (36-40°C)  
570g strong white flour  
12g salt

### 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 balls about approx. 300-320g each.

## THIN CRUST PIZZA DOUGH

Makes: 2 balls (220g each)

### INGREDIENTS

3g dried active yeast  
180ml lukewarm water (36-40°C)  
260g plain flour  
5g salt

### 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 balls approx. 220g each.

## ARTISAN PIZZA DOUGH

Makes: 3 to 4 balls (220-240g each)

### INGREDIENTS

500g 00 flour  
3g dried active yeast  
10g salt  
300ml lukewarm water (36-40°C)

### 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 balls 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

Makes: 3 balls (290g each)

### INGREDIENTS

6g dried active yeast  
340ml lukewarm water (36-40°C)  
570g strong white flour  
12g salt

### 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 balls about approx. 290g each.

## GLUTEN FREE DOUGH

Makes: 2 balls (300g each)

### 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

### 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 37



# KICKSTARTER RECIPE

## ARTISAN PIZZA

BEGINNER RECIPE ●○○

**FUNCTION:** PIZZA | **PREP:** 10 MINUTES\* | **PREHEAT:** APPROX. 15 MINUTES | **TOTAL COOK TIME:** 2 MINUTES 30 SECONDS  
**MAKES:** 1 PIZZA (APPROX. 1-2 SERVINGS)



### INGREDIENTS

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

**\*NOTE** For homemade dough, reference the ARTISAN PIZZA DOUGH recipe on page 38. Allow **an extra 1hr 15 mins** for the prep time if you're making your own.

### DIRECTIONS



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 **ARTISAN**, and set time to 2 minutes 30 seconds. Select **START/STOP** to begin preheating (preheating will take approx. 15 minutes).



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.

**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.

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



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.



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.



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

# PEPPERONI & 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 red peppers, finely diced  
40g pepperoni, 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

## 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.
- 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 diced peppers, pepperoni, 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.

**\*NOTE** For homemade dough, reference the UNIVERSAL PIZZA DOUGH recipe on page 38. 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.



ARTISAN PIZZA MAKER

ARTISAN PIZZA MAKER





# NEW YORK PIZZA



INTERMEDIATE RECIPE ●●○

**FUNCTION:** PIZZA | **PREP:** 10 MINUTES\* | **PREHEAT:** APPROX. 7 MINUTES | **TOTAL COOK TIME:** 6 MINUTES 30 SECONDS  
**MAKES:** 1 PIZZA (1-2 SERVINGS)

## INGREDIENTS

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

## TOPPINGS (OPTIONAL)

Cooked chicken, sausage, ham, or bacon  
Pepperoni  
Peppers, diced or thinly sliced  
Onions, diced or thinly sliced  
Mushrooms, diced or thinly sliced  
Olives, diced or thinly sliced

## 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 6 minutes 30 seconds. 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.
- 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.

**\*NOTE** For homemade dough, reference the UNIVERSAL PIZZA DOUGH recipe on page 38. **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.



# MAKE YOUR OWN FLATBREAD



BEGINNER RECIPE: ●○○

**FUNCTION:** PIZZA | **PREP:** 5 MINUTES | **PREHEAT:** APPROX. 7 MINUTES | **TOTAL COOK TIME:** 3-5 MINUTES 30 SECONDS  
**MAKES:** 2-4 SERVINGS

## INGREDIENTS

### DOUGH

165g self-raising flour, plus more as necessary  
160g Greek yogurt  
Pinch of salt

### TOPPINGS

#### BLT

40g garlic mayonnaise  
1 mozzarella ball, drained, torn into pieces  
50g precooked crispy bacon, cut into bite-sized pieces  
200g precooked chicken breasts, thinly sliced  
6 cherry tomatoes, cut in half  
30g rocket leaves  
Salt and ground black pepper, as desired

#### Smashed Avocado, Chilli & Feta

2 large ripe avocados  
Salt and ground black pepper, as desired  
Juice of half a lemon  
Feta cheese, crumbled  
1 tablespoon coriander, chopped  
Chilli flakes, as desired  
Drizzle, olive oil, to serve

### Mediterranean Pesto, Olive & Artichokes

60g pesto  
150g artichoke hearts  
60g mixed olives, pitted  
30g rocket leaves

### DIRECTIONS

- 1 In a large bowl, mix self-raising flour, Greek yogurt, and salt until a ball forms. Transfer dough to a floured work surface and knead until a smooth ball forms, then divide into 2 equal portions and set aside to rest.
- 2 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 **THIN**, and set time to 5 minutes. Select START/STOP to begin preheating (preheating will take approx. 8 minutes).
- 3 Lightly flour a clean work surface (this will prevent the dough from sticking). Then roll each portion of dough into an oval shape, 30cm x 15cm, about 3-5mm thick. Pierce it several times with a fork to prevent it from rising too much.
- 4 When unit is preheated and ADD FOOD and PRS STRT is displayed, open door, slide a floured pizza peel under the flatbreads, then transfer to the hot stone. Close door, select START/STOP and cook for 3 minutes 30 seconds, turning halfway. If more time is necessary or a darker flatbread if desired, increase the time by using the right-hand dial.
- 5 When cooking is completed, open door and remove flatbreads with peel. To assemble, top flatbreads equally with your chosen toppings.





# 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 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 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.
- Press START/STOP to begin ignition; "IGN" will appear on the screen.

### 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 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.

### 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.

# BBQ SMOKER CHART

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

INGREDIENTS	AMOUNT (UP TO)	PREPARATION	COOK TEMP	COOK TIME	INTERNAL TEMP
POULTRY					
Whole chicken	1.5-2.5kg	Season as desired	190°C	45 mins-1 hour 45 minutes	75°C
Chicken thighs	1-1.4kg (6 each)	Season as desired	190°C	30-45 mins	75°C
Chicken breast	6 (1-1.6kg each)	Season as desired	160°C	30-35 mins	75°C
Turkey drumsticks	4-6 (800g each)	Season as desired	180°C	45-60 mins	75°C
Duck breast	6-8 (180-200g each)	Season as desired	180°C	15-20 mins	58-65°C
Duck legs	6-8 (225g each)	Season as desired	200°C	20-30 mins	75°C
BEEF					
Topside	1-2kg	Season as desired	120°C	3-5 hours	85-95°C
Short ribs	6-9 (150-200g each)	Season as desired	135°C	2-4 hours	85-95°C
PORK					
Fillets	2-3 (500g each)	Season as desired	150°C	45 mins	85-95°C
Loin	1-2kg	Season as desired	120°C	3-4 hours	85-95°C
Ribs	2 (450-500g each)	Season as desired	120°C	2-3 hours	85-95°C
Shoulder	2.4-3.8kg	Season as desired	120°C	4-6 hours	85-95°C
LAMB					
Half leg of lamb	1.5-3kg	Season as desired	120°C	4-8 hours	85-95°C
Lamb shanks	4-6 (350-450g each)	Season as desired	120°C	2-4 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

- TIPS
- 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.

NOTE

Please use these charts as guides and adjust cook times as needed if your food load quantity varies.



# KICKSTARTER RECIPE

## SMOKED BABY BACK RIBS

BEGINNER RECIPE ●○○

**FUNCTION:** SMOKER | **PREP:** 5 MINUTES | **TOTAL COOK TIME:** 3 HOURS | **MAKES:** 4 SERVINGS



### INGREDIENTS

2 x 450g racks baby back ribs,  
cut in half

100g spice seasoning (ideas can  
be found on page 55)

Salt and ground black pepper,  
as desired

### DIRECTIONS



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.



Liberal 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.



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).



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.



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 10 minutes before cutting and serving. Serve with prepared sauce of choice (ideas can be found on page 56).



# 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  
2 tablespoons 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 garlic powder  
1 teaspoon onion powder

## 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 garlic powder  
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 garlic powder  
1 tablespoon onion powder  
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 allspice  
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 garlic powder  
2 teaspoons onion powder

## MEXICAN STYLE SPICE BLEND

2 teaspoons ground cumin  
1 teaspoon ground coriander  
1 tablespoon salt  
2 teaspoons chilli powder  
2 teaspoons onion powder  
2 teaspoons garlic powder  
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 garlic powder  
1 teaspoon onion powder  
½ teaspoon white pepper  
¼ teaspoon cayenne pepper  
1 teaspoon salt  
1 teaspoon paprika  
½ teaspoon dried thyme  
1 teaspoon dried oregano

# NINJA WOODFIRE OUTDOOR OVEN

NINJA  
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SCAN FOR  
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