PIZZA · ADVANCED

Classic calzone on the kamado

A sealed pizza is a promise: outside, a golden crackling dome; inside, ricotta, mozzarella and ham steamed molten by their own crust. The kamado nails both halves.



PREP	COOK	SERVINGS	TEMPERATURE
1480 min	**12 min**	**2**	**300 °C**

Ingredients

- **500 g** "00" flour, W 260-300 (100% baker's)
- **300 ml** cold water (60% hydration: easier dough to seal)
- **14 g** fine sea salt (2.8%)
- **1 g** fresh yeast (0.2%)
- **250 g** ricotta, drained in a sieve for 2 hours
- **200 g** low-moisture mozzarella, diced
- **120 g** quality cooked ham, in strips
- **40 g** grated Parmesan
- **150 g** crushed tomato (to crown, optional)
- **1 pizca** black pepper and nutmeg

Method

1 60% HYDRATION DOUGH AND A DRY FILLING

A 24-hour dough with a touch less water: crimping demands dough that does not stick. Mix the filling at the last minute: VERY well-drained ricotta, mozzarella, ham, Parmesan, pepper and nutmeg. If the mix glistens with whey, drain further: a wet filling is enemy number one.

2 KAMADO AT A STABLE 300°C

Stone raised, 45 minutes of saturation, vents trimmed to three-quarters to pin 300°C. Any hotter and the dome browns before the calzone's core passes 70°C — the point where ricotta sets and mozzarella flows.

3 STRETCH AND FILL THE HALF-MOON

Stretch each 250 g ball to 26-28 cm, slightly thicker than for pizza. Spread half the filling over ONE half of the disc only, leaving a clean 3 cm margin to the edge. The temptation to overfill is strong; resist it or the seal will fail.

4 SEAL WITH A ROPE CRIMP

Fold the empty half over the filling and line up the edges. Press the whole arc with your fingers, then crimp: fold a corner over itself and keep pleating each section over the previous one, pressing, until the half-moon is closed by a rope of dough. No egg wash or water: pressure is enough if the rim stayed clean.

5 BAKE 10-12 MINUTES WITH A TURN

Slide the calzone onto the stone with a well-floured peel (it weighs twice what a pizza does: commit to the move) and crown it with a couple of spoonfuls of tomato and a thread of oil if you like it Neapolitan-style. Rotate 180° at 5-6 minutes. It is done when the dome sounds hollow to a knuckle-tap and wears a deep gold.

6 A MANDATORY 4-MINUTE REST

The inside emerges at iron-foundry temperature. Four minutes on a rack (not a board: the base steam would soften it) bring the filling down to pleasure temperature and let the ricotta finish setting. Cut on the diagonal and let it steam at the table.

Editor's tips

- Market ladle ricotta beats the tub kind: less whey, more body. Drain it anyway.
- The "fritta" version for the brave: same calzone, in a deep pan with two fingers of oil at 170°C. Naples approves.
- If the rope crimp defeats you, seal with two firm passes of a fork: less beautiful, equally airtight.

Gear for this recipe

Big Green Egg Large

Legendary stability at 300°C: a calzone needs 12 minutes without swings.

mikamado.es/en/kamados/big-green-egg-large

Orework Spanish Holm Oak Charcoal 15 kg

Holm-oak with a calm flame for a 12-minute bake without surprises.

mikamado.es/en/accesorios/orework-encina-espanola-15kg

Onlyfire cordierite pizza stone 38 × 30 cm

A broad rectangular surface for turning a piece that weighs twice what a pizza does.

mikamado.es/en/accesorios/onlyfire-pizza-stone-cordierite-38x30

Falci Aluminium Pizza Peel 32 × 34 cm

A wide, rigid peel: the committed launch a loaded calzone demands.

mikamado.es/en/accesorios/falci-pala-pizza-aluminio-32x34

Westmark Professional XXL Pizza Wheel Cutter (ø 10 cm)

mikamado.es/en/accesorios/westmark-cortapizzas-xxl

Full recipe at: mikamado.es/en/recetas/calzone-kamado

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