INDIRECT · ADVANCED

Olive Oil Ciabatta on the Kamado

A very wet poolish dough with a wild, open crumb and a thin, crackly crust. Baked on a cordierite stone with a burst of steam, this ciabatta comes out of the kamado like it left a hearth oven.



PREP	COOK	SERVINGS	TEMPERATURE
45 min	25 min	8	245 °C

Ingredients

- **500 g** strong bread flour (W e 300)
- **2 g** active dry yeast
- **11 g** fine sea salt
- **5 g** diastatic malt or honey (optional)
- **400 ml** water at 20°C
- **30 ml** extra virgin olive oil
- **40 g** fine durum semolina (for dusting)
- **250 g** ice (for the steam)

Method

1. THE POOLISH (THE NIGHT BEFORE)

   Stir together 150 g flour, 150 ml water and half the yeast. Cover and leave 12-16 h at room temperature, until the poolish is bubbly, domed and smells distinctly tangy.

2. FINAL MIX

   Dissolve the rest of the yeast in the remaining water and mix it into the poolish and flour until no dry lumps remain. Rest 30 min (autolyse). Add the salt and olive oil and work the dough with a wet hand or scraper until smooth. It will be very sticky — that is exactly right.

3 BULK FERMENTATION WITH FOLDS

Cover and ferment 2.5-3 h at room temperature. Every 30 minutes, with a wet hand, give it a set of folds: stretch one side up and over the centre, rotating the bowl four times. The dough will go from soupy to puffy, glossy and full of bubbles.

4 RUSTIC SHAPING

Tip the dough onto a counter heavily dusted with semolina, without degassing it. Dust the top, stretch it into a rectangle and cut it into two or three strips with the scraper. Flip each strip over (top to bottom) and proof 45 min on a floured cloth.

5 FIRE UP AND STABILISE THE KAMADO

Set up the ConvEGGtor with the cordierite stone on top and bring the kamado to 245°C, dome closed. Let the stone soak up heat for 30-40 min. Place an empty metal tray at the base, near the coals, to make the steam.

6 BAKE WITH STEAM

Slide the ciabattas onto the stone with a floured peel. Toss the ice into the hot tray and close the dome at once to trap the steam. Bake 22-25 min; open the vents for the last 5 min to dry and colour the crust. Cool on a rack before cutting.

Editor's tips

- Weigh everything in grams: at 80% hydration a 20 ml water error completely changes the handling. Always work with wet hands and scraper, never extra flour, or you will tighten the crumb.
- For a proper steam burst, preheat an iron tray or a handful of lava rocks below the grate and tip the ice on just as you load the bread. Close the dome fast: steam that escapes will not lift the crumb.
- Do not degas while shaping: every bubble you keep is a hole in the final crumb. Handle the dough as little as possible, use plenty of semolina so it will not stick, and let gravity stretch the strips.

Gear for this recipe

Big Green Egg Large

The Big Green Egg Large is a hearth oven in disguise: its thick ceramic holds the 245°C ciabatta wants and, dome closed, traps the steam that lifts the crumb. The Large has room for two or three loaves at once and keeps its temperature while you load and unload the bread, without the heat drops of a home oven.

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

Carboext 100% Holm Oak Lump Charcoal, 15 kg Sack

mikamado.es/en/accesorios/carboext-encina-15kg

Onlyfire cordierite pizza stone 38 × 30 cm

The 38 × 30 cm cordierite stone is the hearth of this recipe: it stores heat and gives it back by contact, providing the initial spring and the crisp base that set a hearth ciabatta apart. Its rectangular shape fits two strips side by side and shrugs off the thermal shock of the steam ice. Preheat it 30-40 min on the ConvEGGtor before baking.

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

Ooni Bamboo Pizza Peel 35 cm (14")

Loading an 80% hydration dough onto a 245°C stone is the tricky part, and the 35 cm bamboo peel solves it: wood barely sticks to the wet dough, so the ciabatta slides off clean without losing shape or bubbles. Dust it with semolina, lay the strip on top and launch it with a sharp flick of the wrist.

mikamado.es/en/accesorios/ooni-pala-bambu-14

Full recipe at: mikamado.es/en/recetas/chapata-aceite-oliva-kamado

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