INDIRECT · EASY

Valencian coca de llanda on the kamado, the fluffy classic

The Valencian afternoon sponge, baked in a tray on the kamado at 180°C indirect: tall, moist, with its cracked sugar-and-cinnamon crust. Cinnamon, lemon and a hint of anise.



PREP	COOK	SERVINGS	TEMPERATURE
15 min	40 min	12	180 °C

Ingredients

- **4 ud** large eggs, at room temperature
- **250 ml** whole milk
- **300 g** plain flour, sifted
- **1 ud** Costa Blanca lemon (zest)
- **1 pizca** salt
- **1 cdita** ground cinnamon to dust on top
- **250 g** white sugar
- **150 ml** mild extra-virgin olive oil (local verdial or arbequina)
- **12 g** baking powder (most of a Royal-style sachet)
- **1 cdita** ground anise seed or a splash of anise liqueur
- **3 cda** sugar to dust on top

Method

1 SET THE DEFLECTOR AND STABILISE 180°C

Light the kamado, set the deflector (plate-setter) and stabilise the chamber at 180°C indirect. It takes 20-25 minutes. Do not load the tray until the thermometer holds at 180°C for 10 minutes: an oven still climbing sets the crust before the crumb and leaves the coca low.

2 WHIP THE EGGS WITH THE SUGAR

Whip the eggs with the sugar and the pinch of salt at high speed for 5-6 minutes, until pale, tripled in volume and the mixture ribbons off the whisk. This whipped-in air is the engine of the fluffiness: without it, no leavening will lift the coca. Do not rush this step.

3 ADD THE LIQUIDS AND AROMATICS

Still beating on low speed, add the milk, the olive oil in a thin stream, the lemon zest and the anise. The oil is what keeps the coca moist for days; add it gradually so it emulsifies and the mix does not split. You will end up with a loose, aromatic batter.

4 FOLD IN FLOUR AND BAKING POWDER

Sift the flour and baking powder together and fold them in two or three additions with a folding motion, by hand or at the lowest speed. Stop as soon as no lumps show: over-mixing develops gluten and the coca turns chewy instead of tender. The baking powder always goes sifted with the flour so it distributes evenly.

5 POUR INTO THE LLANDA AND DUST SUGAR AND CINNAMON

Grease the metal tray (the llanda) and pour in the batter: it should sit about a finger deep, roughly 1.5-2 cm, so it rises tall without overflowing. Mix the 3 tablespoons of sugar with the cinnamon and dust it evenly over the whole surface. That layer melts and caramelises into a thin, cracked crust, the signature of coca de llanda.

6 BAKE 40 MIN WITHOUT LIFTING THE LID

Set the tray on the grate, above the deflector, and close the kamado. Bake 40 minutes at 180°C without opening the lid for the first 30: every opening deflates the sponge. It is ready when it has risen tall, the sugar crust is golden and cracked and a skewer in the centre comes out clean or barely moist.

7 REST 15 MIN AND CUT INTO SQUARES

Pull the tray with a glove and let the coca rest 15 minutes: the crumb finishes setting and it slices more cleanly. Cut it into squares straight in the llanda with a long-bladed knife. Eat it warm or at room temperature, on its own or dunked in milk, and it stays moist for several days well covered.

Editor's tips

- An independent chamber thermometer (Inkbird) is more reliable than the dome gauge, which reads the air under the lid, not at tray height. Clip the probe by the grate and tune the vents to that number: an exact 180°C is the difference between a tall coca and a low, dense one.
- The secret to height is whipping the eggs properly, not adding more leavening. Four eggs beaten 5-6 minutes until tripled in volume lift higher and better than excess baking powder, which leaves a metallic aftertaste and makes the coca shoot up then sink in the centre as it cools.
- Use a mild extra-virgin olive oil, not an intense early-harvest one: a local verdial or arbequina gives a rounded backdrop without bitterness. A powerful picual overpowers the lemon and anise. If the olive flavour in baking bothers you, half mild EVOO and half sunflower is an honest, traditional middle ground.

Gear for this recipe

Big Green Egg Large
mikamado.es/en/kamados/big-green-egg-large

Weber Briquettes 8 kg
Briquettes for an even, long-lasting oven temperature.

mikamado.es/en/accesorios/weber-carbon-8kg

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado
mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

Inkbird IBT-26S WiFi + Bluetooth thermometer
mikamado.es/en/accesorios/inkbird-ibt-26s-wifi

Baldassare Agnelli Aluminised Steel Baking Tray, 40 × 30 × 3 cm
mikamado.es/en/accesorios/agnelli-bandeja-aluminizada-40x30

Full recipe at: mikamado.es/en/recetas/coca-de-llanda-valenciana-kamado

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