DIRECT · MEDIUM

Rosemary focaccia on the kamado

A light focaccia on the kamado: 80% hydration, a stone running red-hot, Bajo Aragón olive oil and fresh rosemary, ideally cut from the plant rather than dried.



PREP	COOK	SERVINGS	TEMPERATURE
180 min	20 min	6	230 °C

Ingredients

- **500 g** type 0 flour W260+ (Italian panificabile)
- **400 ml** warm water (~28°C)
- **5 g** fresh yeast
- **10 g** fine sea salt
- **60 ml** extra-virgin olive oil (Bajo Aragón or picual)
- **2 ramas** fresh rosemary (from the plant, not dried)
- **1 cda** Maldon flaky salt for finishing

Method

1. AUTOLYSE

   Mix flour and water by hand, no yeast, no salt, until no dry lumps remain. Cover and rest 30 minutes at room temperature.

2. ADD YEAST AND SALT

   Dissolve the yeast in a spoonful of warm water and mix into the dough. Add the salt and 30 ml of the oil. Knead 5 minutes in the bowl with a wet hand until integrated.

3 4 FOLDS

Every 30 minutes, for 2 hours, do a stretch-and-fold: wet your hand, pull one side of the dough up and fold it over. Rotate the bowl 90° and repeat three more times.

4 FINAL PROOF

Oil a 30×40 cm tray with the remaining olive oil. Tip the dough out and spread it gently with your hands to cover the tray. Cover and rest 30 more minutes.

5 DIMPLES AND TOPPING

With your fingertips press deep dimples across the whole surface, reaching the bottom of the tray. Drizzle generously with olive oil, scatter rosemary and Maldon salt.

6 PREPARE THE KAMADO

With deflector and baking stone in place, stabilise at 230°C. The stone needs at least 30 minutes at temperature before loading the focaccia.

7 BAKE

Place the tray on the stone. Close the lid and DO NOT open it for the first 10 minutes. After that, check every 3 minutes until golden — total 18-20 min.

8 REST

Pull the focaccia out and turn it onto a rack so steam can escape from below. Wait 10 minutes before cutting — the crumb is still finishing.

Editor's tips

- If you cannot find W260 flour, look for any Italian panificabile or mix 70% strong bread flour with 30% all-purpose.
- On your first try drop the hydration to 70% (350 ml water). Easier to handle, almost the same result.
- The stone must preheat a full 30 minutes at 230°C. Cold loaded, the base stays raw and pale.
- Do not open the lid for the first 10 minutes. The focaccia needs initial oven spring, and any heat loss ruins it.

Gear for this recipe

Big Green Egg Large

The Large holds a steady 230 °C to bake the focaccia for 6.

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

Weber Briquettes 8 kg

Briquettes for an even, steady bed of embers for baking.

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

Onlyfire cordierite pizza stone 38 × 30 cm

Piping-hot cordierite stone for the focaccia's crisp base.

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

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/focaccia-rosmarino-kamado

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