INDIRECT · MEDIUM

Adjaruli Khachapuri on the Kamado: Cheese Boat with Egg Yolk on Steel

The Georgian bread boat of melted cheese, yolk and butter, baked on a steel plate at 260-280 °C in a kamado with a 49-50 cm grate: crisp base, a dome that browns the rim, and the yolk going in for the final minutes.



PREP	COOK	SERVINGS	TEMPERATURE
120 min	60 min	4	270 °C

Ingredients

- **500 g** strong bread flour (harina de fuerza, W 260-300)
- **300 ml** whole milk, lukewarm, at about 30 °C
- **7 g** dried baker's yeast (or 21 g fresh)
- **5 g** sugar
- **10 g** fine salt
- **2 cda** extra virgin olive oil
- **450 g** low-moisture block mozzarella, grated, in place of the suluguni (AC;C3C=8)
- **250 g** feta cheese, crumbled
- **5 ud** fresh eggs (4 yolks for the centres and 1 whole egg for brushing)
- **60 g** cold butter, in 4 pieces
- **c/n** durum wheat semolina for the peel, as needed

Method

1 KNEAD AND PROVE

Dissolve the yeast and sugar in the lukewarm milk and leave for 10 minutes. Mix into the flour, add the salt and oil, and knead for 8-10 minutes to a smooth, slightly sticky dough. Cover it in an oiled bowl and let it prove for 60-90 minutes at 24-26 °C, until doubled in volume. With a cooler dough, the process takes longer.

2 PREPARE THE CHEESE

Grate the block mozzarella on the coarse side and crumble the feta with your fingers. Mix them in a bowl and taste: the feta already brings all the salt the filling needs, so add none. Separate the four yolks without breaking them, keep each one in its own half shell or in a cup, and beat the whole egg in a separate bowl. Everything goes in the fridge until assembly.

3 SET UP THE KAMADO

Empty the ash from the last cook and fill the firebox of the Kamado Bono Grande XXL with Jealous Devil charcoal, on its cast-iron charcoal grate; light it in two or three spots with the vents open. Fit the standard deflector, in two half-moons, the 49-50 cm grate and the Chef Pomodoro steel centred on top. Start closing the vents about 30 °C before the target, around 230-240 °C, and settle the dome at 260-280 °C. Once the chamber is stable, let the steel heat for 30-40 minutes.

4 DIVIDE AND STRETCH

Gently degas the dough and divide it into four balls of around 210 g. Leave them covered for 15 minutes so the gluten relaxes. Stretch each ball by hand on a floured bench into an oval of about 30 × 20 cm and 5 mm thick. Stretch only the one you are about to bake: stretched dough that waits sticks to the bench and then to the peel.

5 SHAPE THE BOAT

Move the oval onto the HOT! Kitchenware peel dusted with semolina, lying across it, and shape the boat there: spread a line of cheese along both long sides and roll them inwards over it. Join the ends and twist them to close both points: you get a boat about 28 cm long. Fill the centre with the rest of its quarter of the cheese, around 175 g per boat, and brush the rim with beaten egg; if you like, sprinkle sesame or nigella seeds along the rim (optional).

6 BAKE ON THE STEEL

Burp the lid open (about 5 cm, about 5 seconds, then fully), wearing gloves. Slide the boat onto the steel with a sharp pull of the peel and close the lid. Bake for 8-10 minutes at 260-280 °C, until the cheese bubbles and the rim browns. If, when you open for the yolk, the base is already darker than the rim, leave the vents alone: the ceramic takes minutes to come down. For the next one, let the steel rest longer with the lid closed, as the pizza guide explains.

7 ADD THE YOLK

Burp the lid open again. With the back of a spoon, make a well in the centre of the cheese and slide in a whole yolk. Close the lid for 2-3 minutes: the yolk warms through and any white it brings sets, but the centre stays runny. For vulnerable diners, add the yolk halfway through the bake and leave the boat in until yolk and white are fully set; if the rim browns first, take it out and lift the runny yolk out with a spoon.

8 BUTTER AND BATCHES

Burp the lid open again (about 5 cm, about 5 seconds, then fully), take the boat out with the peel without leaving it inside the kamado, and put a 15 g piece of cold butter on top. Serve at once: at the table, yolk, butter and cheese get stirred together with a fork and the crust of the rim is dunked in. Between boats, keep the lid closed for 3-5 minutes so the steel recovers its temperature.

Editor's tips

- Use block mozzarella, not the ball in whey: fresh mozzarella releases water as it melts and leaves a flooded boat with a soft, wet base.
- Seal the points well by twisting them twice. If they open in the oven, the cheese escapes onto the steel, burns and smokes on the next batch; scrape it off before the next boat goes in.
- The wooden peel loads and unloads, it does not stay in: its listing gives a limit of 230 °C and the steel runs above that. Work quickly and wear long gloves.
- Keep the leftover egg whites in a container in the fridge and use them the next day for an omelette or a baked meringue.

Gear for this recipe

Kamado Bono Grande XXL 59 cm

The steel in this recipe measures 35.6 × 30.5 cm and its diagonal is around 46.9 cm: on a 46 cm grate it does not sit flat. The 49-50 cm grate of the Kamado Bono Grande XXL leaves it centred, with 1-1.5 cm per corner, and the standard deflector, in two half-moons, goes underneath and cuts the direct radiation from the embers, which would burn the base of the boat before the rim browns. The ceramic stores heat to hold 260-280 °C through four batches in a row, and the closed dome gives the heat from above that melts the cheese and browns the rim at the same time.

mikamado.es/en/kamados/kamado-bono-grande-xxl-59

Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

Four boats, one at a time, add up to close to an hour at 260-280 °C, opening the lid three times per batch: to load, for the yolk and to take it out. That calls for a bed of embers that does not fade halfway through the session. Jealous Devil white quebracho charcoal comes in large chunks of a very dense wood and leaves little ash, so a full firebox holds its temperature without ash blocking the air intake underneath, which is the most common reason a kamado loses degrees mid-cook. It is resin-free hardwood: it adds no harsh smoke to a dough that spends ten minutes under a closed lid.

mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal

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Chef Pomodoro CP-SBP: 35.6 × 30.5 cm steel pizza plate

The steel is what cooks the base of the khachapuri. The Chef Pomodoro CP-SBP plate, 6.35 mm thick and 5.16 kg according to its listing, conducts heat faster than cordierite and at 260-280 °C browns the base in the time the cheese takes to bubble. The listing rates it for a maximum of 300 °C. The dome runs at 260-280 °C, but the lid thermometer reads the air, not the steel: if you have an infrared thermometer, check before loading that the surface does not go above 300 °C. Its compact size leaves room for one boat of around 28 cm per batch and, at the same time, fits a 49-50 cm grate, which leaves 1-1.5 cm per corner. It needs 30-40 minutes of preheating with a stable chamber, and long gloves to handle it hot.

mikamado.es/en/accesorios/chef-pomodoro-acero-pizza-compacto-36x30

HOT! Kitchenware multilayer birch pizza peel, 29 × 41.5 cm

The raw boat is heavy and loses its shape if you move it by hand. The HOT! Kitchenware birch peel is 29 cm wide: the boat of around 28 cm is shaped directly on it, lying across, and, as it slides off, it lands along the 35.6 cm side of the steel. On wood with semolina the dough releases better than from metal, which is what makes the pull clean. Its listing gives a limit of 230 °C, below the temperature of the steel, so the peel goes in, loads or collects, and comes straight out: it is never rested on the hot steel or left inside the kamado.

mikamado.es/en/accesorios/hot-kitchenware-pala-pizza-abedul-29x41

Full recipe at: mikamado.es/en/recetas/hachapuri-adjaruli-acero-kamado

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