INDIRECT · MEDIUM

Kamado pita bread that puffs itself on the stone

Individual pita breads that balloon up into a perfect pocket on cordierite stone at 300°C, cooked indirect. Fresh, golden and steaming from the pocket: the party trick I pull on my Torrevieja terrace whenever there is hummus.



PREP	COOK	SERVINGS	TEMPERATURE
90 min	**4 min**	**6**	**300 °C**

Ingredients

- **500 g** bread flour W250-280 (you can swap 50 g for wholemeal)
- **300 ml** warm water at about 30°C (60% hydration)
- **7 g** dried baker's yeast (or 21 g fresh)
- **10 g** fine sea salt
- **2 cda** extra-virgin olive oil from the Comunidad Valenciana (dough + finish)
- **1 cdita** sugar or honey (to wake up the yeast)
- **c/n** fine semolina or flour for rolling
- **1 pizca** za'atar or sesame and flaky salt (to serve, optional)

Method

1 WAKE THE YEAST AND KNEAD

Dissolve the yeast and sugar in the warm water (30°C, no hotter) and wait 10 minutes for it to foam. Mix with the flour, add the salt and oil, and knead 10 minutes by hand until the dough passes the windowpane test: a piece stretches thin without tearing. It should be smooth and only slightly tacky.

2 BULK FERMENT 60-90 MIN

Shape the dough into a ball, set it in an oiled bowl and cover. Ferment at 24-26°C for 60-90 minutes, until doubled in volume. On the terrace in summer it goes faster; in winter give it time or use the oven, off, with the light on. The dough is ready when a press springs back slowly.

3 DIVIDE AND FINAL REST 20-30 MIN

Gently degas, divide into 6 balls of about 135 g and ball each one up with tension. Set them apart on a floured tray, cover with a cloth and rest 20-30 minutes. This rest relaxes the gluten: without it the dough springs back when you roll it and won't form a pocket.

4 SET DEFLECTOR AND PREHEAT THE STONE

Light the kamado, set the deflector for indirect heat and place the cordierite stone on the grate. Stabilise at 300°C and preheat the stone for at least 30-40 minutes. Check the surface with an infrared thermometer: it should read 290-310°C. The lid thermometer only measures chamber air and will mislead you.

5 ROLL THIN AND EVEN

On a semolina-dusted bench, roll each ball with a pin or your fingertips into a disc 18-20 cm across and 3-4 mm thick, evenly. No thick edges or folds: any uneven spot lets the steam escape and ruins the pocket. Only roll the ones you're about to bake.

6 BAKE 2-4 MIN AND PUFF

Shake off the excess semolina and slide the pita onto the stone with a peel. Close the lid. In 60-90 seconds it will start to balloon. Flip it once it's puffed and golden underneath, another 60-90 seconds. Total 2-4 minutes. Bake one at a time so the stone keeps its heat.

7 REST COVERED WITH A CLOTH

Take each pita off and stack them wrapped in a clean cloth while you bake the rest. The steam trapped under the cloth keeps them soft and pliable, stopping the crust from hardening. Finish with a drizzle of Valencian EVOO, za'atar or sesame and flaky salt. Serve warm with hummus.

Editor's tips

- Thickness matters more than the recipe. An even 3-4 mm pita puffs; a 6 mm one with a thick edge won't. Roll calmly over semolina and, if a ball fights back and shrinks, let it rest 5 more minutes instead of wrestling the pin: the gluten needs to relax.
- The stone cools with every pita you load. Bake one at a time (two at most if your stone is big) and leave 1-2 minutes between batches so it recovers 300°C. An infrared thermometer tells you exactly when it's ready again; by eye you're always short on temperature.
- If a pita doesn't puff, don't bin it: it may still be delicious, it just missed the pocket. Check the usual suspects in order: stone too cold, uneven dough or under-rested gluten. Usually it's the stone. Add 10-15 more minutes of preheat and the next batch will come good.

Gear for this recipe

Monolith Classic Pro 2.0
mikamado.es/en/kamados/monolith-classic-pro-2-cart

Kamado Joe Big Block XL lump charcoal 9.1 kg
mikamado.es/en/accesorios/kamado-joe-big-block-xl-lump

Onlyfire cordierite pizza stone 38 × 30 cm
Cordierite stone that stores heat and makes the pitta puff up in one go.

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

Ooni Digital Infrared Pizza Oven Thermometer
Check the stone is at 300 °C before laying down each pitta.

mikamado.es/en/accesorios/ooni-termometro-infrarrojo

Kamado Joe Wooden Pizza Peel
mikamado.es/en/accesorios/kamado-joe-pala-pizza-madera

Full recipe at: mikamado.es/en/recetas/pan-pita-kamado-piedra

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