PIZZA · ADVANCED

Smoked chicken BBQ pizza on the kamado

Two cooks, one kamado: first the chicken smokes low with hickory, then the machine climbs to 300°C and turns it into the BBQ pizza the chains have been promising for decades.



PREP	COOK	SERVINGS	TEMPERATURE
1480 min	**75 min**	**4**	**300 °C**

Ingredients

- **500 g** "00" or bread flour, W 260-300 (100%)
- **310 ml** cold water (62% hydration)
- **14 g** fine sea salt (2.8%)
- **1 g** fresh yeast (0.2%)
- **500 g** boneless, skin-on chicken thighs
- **2 trozos** hickory or apple wood chunks
- **200 ml** homemade BBQ sauce: ketchup, vinegar, honey, Worcestershire, smoked paprika
- **250 g** low-moisture mozzarella, coarsely grated
- **1 ud** red onion, finely feathered
- **1 puñado** fresh coriander or chives (to finish)

Method

1 SAUCE AND DOUGH THE DAY BEFORE

Standard 24-hour dough. For the sauce, simmer gently for 10 minutes: 150 g ketchup, 2 tablespoons cider vinegar, 2 of honey, 1 of Worcestershire and a teaspoon of smoked paprika. It must be thick: it cannot run on the pizza.

2 SMOKE THE CHICKEN: INDIRECT, 160°C, 45 MIN

Kamado with deflector at 160°C, two hickory chunks on the coals. Seasoned thighs, skin up, 40-50 minutes to 74°C internal. The skin will not crisp — irrelevant, it gets discarded: what we want is juicy, smoke-perfumed meat.

3 PULL THE CHICKEN AND RECONFIGURE THE KAMADO

Pull the chicken out, remove the deflector, set the raised stone and open both vents: target 300°C with a saturated stone in 30-40 minutes. Meanwhile, shred the chicken, discarding the skin, and fold it through 2 tablespoons of BBQ sauce and its own juices.

4 BUILD WITH A LIGHT HAND

Stretch to 30 cm. A THIN layer of BBQ sauce (3 tablespoons: it is intense), mozzarella, the smoked chicken well spread without mounding, and the onion feathers. BBQ pizza dies by overload: less is more, here more than anywhere.

5 BAKE 4-5 MINUTES AT 300°C

This pizza carries more weight than a Neapolitan, so slow the pace: 4-5 minutes with a turn at 2. The sauce should bubble at the edges and the onion show toasted tips. If the base browns early, slide the pizza to a cooler zone of the stone.

6 FINISH WITH FRESH HERBS AND SAUCE

Out of the oven, chopped coriander or chives and a few fine lines of BBQ sauce from a squeeze bottle or spoon. The fresh herbal hit offsets the smoky sweetness of the whole.

Editor's tips

- Thigh, not breast: smoked breast re-baked at 300°C ends up as sawdust. Thigh survives both cooks juicy.
- Smoke a double batch of chicken: frozen in its juices it keeps a month and turns the next pizza into a 30-minute dish.
- A touch of smoked gouda (30 g) mixed into the mozzarella amplifies the smoke without another smoking round.

Gear for this recipe

Monolith Classic Pro 2.0

mikamado.es/en/kamados/monolith-classic-pro-2-cart

Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

Quebracho that carries the double session: 45 minutes of smoke and the climb to 300°C without a refill.

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

Ooni Long-Handle Aluminium Pizza Peel

Light aluminium to manoeuvre a heavy chicken-and-sauce pizza.

mikamado.es/en/accesorios/ooni-pala-pizza-aluminio

Rösle Pizza Wheel Cutter

Cuts clean through pulled chicken and sauce.

mikamado.es/en/accesorios/rosle-cortador-pizza-rueda

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado

mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

Full recipe at: mikamado.es/en/recetas/pizza-barbacoa-pollo-kamado

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