PIZZA · MEDIUM

Diavola pizza on the kamado

Spicy salami curling and bleeding its red oil over the mozzarella, and a thread of hot honey to finish. The diavola is pure balance of fire, fat and sweetness.



PREP	COOK	SERVINGS	TEMPERATURE
1470 min	**3 min**	**4**	**350 °C**

Ingredients

- **500 g** "00" flour, W 260-300 (100% baker's)
- **310 ml** cold water (62% hydration)
- **14 g** fine sea salt (2.8%)
- **1 g** fresh yeast (0.2%)
- **350 g** crushed San Marzano tomatoes
- **250 g** fior di latte, drained
- **120 g** Calabrian spianata or ventricina, thinly sliced
- **4 cdas** wildflower honey
- **1 ud** fresh chilli or dried cayenne
- **1 cdta** cider vinegar (for the hot honey)

Method

1 DOUGH AND HOT HONEY THE DAY BEFORE

Make the standard 24-hour dough (200 g balls, 4 hours tempering). For the hot honey: warm the honey with the sliced chilli and the vinegar over minimal heat for 5 minutes, never boiling, and leave to infuse until the next day. Strain it if you dislike surprises.

2 KAMADO AT 350°C WITH A TOUCH OF WOOD

Stone raised, vents open, 45-60 minutes of saturation. If your kamado allows it (or you use a wood-fired oven like the Karu), add an oak split just before the first pizza: light smoke lifts the paprika in the salami.

3 TOP WITH THE SALAMI ON THE MOZZARELLA

Stretch to 28-30 cm: 80 g of tomato, torn mozzarella, and the salami slices on top — never under the cheese. Exposed to the dome's direct heat is how they curl into cups with toasted edges; buried, they just sweat grease.

4 BAKE 2 MINUTES, WATCHING THE CURL

Launch onto the centre of the stone and rotate 180° at 50 seconds. The diavola takes slightly longer than a margherita because the salami cools the surface: pull it when the salami cups have crisp edges and the mozzarella is bubbling.

5 HOT HONEY IN A THREAD, OFF THE HEAT

On the board, drizzle a thin thread of hot honey — one tablespoon per pizza, no more — aiming for the salami cups, where the sweetness mingles with the red oil. Anyone who tries it this way never goes back to a dry diavola.

Editor's tips

- Have the salami machine-sliced at 1.5-2 mm: slice thickness decides whether it curls into cups or lies flat and greasy.
- If you skip making hot honey, mix honey with a few drops of your favourite chilli sauce right before serving.
- A ten-out-of-ten Spanish version: spicy Iberian chorizo and rosemary honey. It is not Calabria, but it argues as an equal.

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 with a fierce, clean fire: the natural companion for a pizza named diavola.

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

Ooni Cordierite Pizza Baking Stone

A fast, stable floor for the exact 2 minutes the salami needs without bleeding out.

mikamado.es/en/accesorios/ooni-piedra-pizza

Ooni 14" Perforated Aluminium Pizza Peel

Precise mid-bake turns without shaking the salami cups loose.

mikamado.es/en/accesorios/ooni-pala-perforada-14

Westmark Professional XXL Pizza Wheel Cutter (ø 10 cm)

An XXL blade that gets through curled salami and sticky honey in one pass.

mikamado.es/en/accesorios/westmark-cortapizzas-xxl

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

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