PIZZA · MEDIUM

Margherita pizza on the kamado

Tomato, fior di latte and basil: three ingredients and nowhere to hide. On a 350°C stone the cornicione puffs in seconds and the margherita reminds you why it is still the queen.



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%)
- **400 g** San Marzano DOP tomatoes, hand-crushed
- **300 g** fior di latte, drained 1 hour
- **16 hojas** fresh basil leaves
- **4 cdas** extra virgin olive oil

Method

1. MIX AND FERMENT 24H

   The day before, dissolve the yeast in the water, add the flour and knead for 10 minutes; work the salt in at the end. Shape a smooth ball, leave 2 hours at room temperature, then 24 hours covered in the fridge. Slow fermentation is 80% of the flavour: do not cut it short.

2. BALL AND TEMPER

   Four hours before baking, divide the dough into four 200 g balls, building good surface tension. Leave them covered at room temperature: cold dough springs back when stretched and tears at the centre.

3 LIGHT THE KAMADO AND SATURATE THE STONE

Light a generous charcoal bed, set the stone raised (mid-dome height, not close to the coals) and open both vents fully. Let everything climb to 350°C and hold it there for 45-60 minutes: the stone must be saturated, not just the air. An infrared gun aimed at the stone should read 380-400°C.

4 STRETCH AND TOP IN 60 SECONDS

Stretch each ball from the centre outwards, leaving a 2 cm untouched rim, to about 28-30 cm. On a semolina-dusted peel: crushed tomato spread with the back of a ladle (no more than 80 g), torn fior di latte and a thread of oil. Work fast or the dough will glue itself to the peel.

5 BAKE 90 SECONDS AND TURN

Launch the pizza onto the centre of the stone and close the lid. At 45-50 seconds, open and rotate the pizza 180° with the peel: the side facing the hinge always takes more heat. Another 40-50 seconds and it is done, when the cornicione is puffed and leopard-spotted.

6 BASIL AND OIL OFF THE HEAT

Basil goes on after the bake, never inside: at 350°C it turns black and bitter in seconds. Scatter the leaves, finish with a ribbon of olive oil and serve immediately. A margherita stays alive for three minutes.

Editor's tips

- Semolina on the peel, not flour: it acts like ball bearings and does not burn bitter on the stone.
- If the base comes out pale while the rim is done, the stone was cold: give it 15 more minutes before the next one.
- Between pizzas, close the lid for 3-4 minutes with the vents open: the stone recovers the heat the dough stole from it.

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
Big, dense lump that lasts a 4-pizza session at 350°C on a single bed.

mikamado.es/en/accesorios/kamado-joe-big-block-xl-lump

GOURMEO Round Cordierite Pizza Stone 35 cm
mikamado.es/en/accesorios/gourmeo-piedra-pizza-redonda-35

Ooni 14" Perforated Aluminium Pizza Peel
The perforations shed excess semolina before the launch: clean base, no burnt flour.

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

Fackelmann Barbecue Brush with Scraper, Brass Bristles and 42 cm Wooden Handle
mikamado.es/en/accesorios/fackelmann-cepillo-laton-rascador-42

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

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