

PIZZA · EASY

Marinara pizza on the kamado

Naples' oldest pizza carries no cheese and never misses it: tomato, sliced garlic, oregano and good oil on a dough with character. Vegan by birth, since 1734.



PREP

1460 min

COOK

2 min

SERVINGS

4

TEMPERATURE

350 °C

Ingredients

500 g "00" flour, W 260-300 (100% baker's)

14 g fine sea salt (2.8%)

400 g San Marzano DOP tomatoes, hand-crushed

2 cdtas dried oregano (on the branch if you can find it)

310 ml cold water (62% hydration)

1 g fresh yeast (0.2%)

4 dientes garlic, very thinly sliced

6 cdas extra virgin olive oil

Method

1 DOUGH: 24H COLD FERMENT

Same working dough as the margherita: yeast dissolved in water, flour, 10 minutes of kneading, salt at the end. Two hours at room temperature, 24 in the fridge and 4 hours tempering in 200 g balls before stretching.

2 KAMADO AT 350°C, STONE SATURATED

Stone raised from the start, vents fully open and 45-60 minutes of patience once 350°C is reached. With no cheese on board, the marinara is even less forgiving of a cold stone: all the magic lives in a crisp, open-crumbed base.

3 TOMATO SEASONED, NEVER COOKED

Crush the tomatoes by hand and season only with a pinch of salt. Never pre-cook the sauce: at 350°C it concentrates in the oven and keeps the fresh acidity this pizza needs to avoid falling flat.

4 TOP: TOMATO, GARLIC, OREGANO, OIL

Stretch to 28-30 cm, spread 90 g of tomato to within 2 cm of the rim, scatter the garlic slices, half the oregano and a thread of oil. The garlic should sit on the tomato, half-sunk: there it confits instead of burning.

5 BAKE 90 SECONDS, TURN HALFWAY

Onto the centre of the stone, lid closed, and rotate 180° at 45 seconds. With no cheese to watch, the exit cue is the rim: puffed, leopard-spotted, the big bubbles lightly charred.

6 FINISH OFF THE HEAT: OREGANO AND OIL

Once out, the rest of the oregano rubbed between your fingers and a generous ribbon of extra virgin. If you like heat, a few chilli flakes suit it beautifully without betraying the original.

Editor's tips

- Slice the garlic with a mandoline or a razor-sharp knife: under a millimetre it confits; thicker, it stays raw and aggressive.
- It is the perfect pizza for calibrating a new stone: with no cheese you see exactly how the base bakes and where the hot spots are.
- A touch of smoke suits it especially well: one small holm-oak split on the coals just before baking.

Gear for this recipe

Big Green Egg Large

mikamado.es/en/kamados/big-green-egg-large

Ooni Cordierite Pizza Baking Stone

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

Ooni Bamboo Pizza Peel 35 cm (14")

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

Orework Spanish Holm Oak Charcoal 15 kg

mikamado.es/en/accesorios/orework-encina-espanola-15kg

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

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