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	COOK	SERVINGS	TEMPERATURE
1460 min	**2 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
- **4 dientes** garlic, very thinly sliced
- **2 cdtas** dried oregano (on the branch if you can find it)
- **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

The Large reaches and holds the 350°C zone where a marinara bakes in 90 seconds.

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

Orework Spanish Holm Oak Charcoal 15 kg

Spanish holm-oak with a clean burn: the Mediterranean wood accent this 1734 pizza deserves.

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

Ooni Cordierite Pizza Baking Stone

10 mm cordierite with fast recovery: ideal for chaining thin pizzas without losing floor heat.

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

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

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