PIZZA · MEDIUM

Neapolitan pizza on the kamado

At 350°C the base puffs in 90 seconds and the cornicione comes out leopard-spotted and pillowy. One pizza, three minutes, zero margin for error.



PREP	COOK	SERVINGS	TEMPERATURE
1440 min	3 min	4	350 °C

Ingredients

- **500 g** Italian "00" flour (W 280-320)
- **325 ml** cold water
- **12 g** sea salt
- **1 g** fresh yeast
- **400 g** San Marzano DOP tomatoes
- **250 g** fior di latte (cow-milk mozzarella)
- **20 hojas** fresh basil
- **c/n** extra-virgin olive oil

Method

1. DOUGH

   Dissolve the yeast in water. Combine with flour until integrated, add salt and knead 10 minutes. Smooth ball, 30 min rest, fold, 30 min rest.

2. COLD FERMENT 24H

   Divide into 250 g balls and store in oiled containers in the fridge for 24 hours. Bring to room temperature 2 hours before cooking.

3 SAUCE

Crush the San Marzano tomatoes by hand in a bowl. Salt and a drizzle of oil. DO NOT cook them. The freshness of raw tomato is the point.

4 STABILISE AT 350°C

Load the kamado with plenty of charcoal, deflector and a baking stone on top. Bring it to 350-380°C and let the stone saturate for at least 30 minutes.

5 STRETCH

Hand-stretch on semola flour, no rolling pin, leaving the edge untouched so it keeps air. ~28 cm diameter.

6 TOP

Thin layer of sauce in the centre, never to the edge. Drained mozzarella in chunks. Do not overload — Neapolitan pizzas carry little topping.

7 BAKE

Slide the pizza onto the stone with a floured peel. Bake 90-180 seconds. Rotate once with the peel for even browning.

8 FINISH

Pull it off with the peel. Add fresh basil leaves and a thread of raw olive oil. Serve immediately.

Editor's tips

- The stone needs at least 30 min at 350°C. Loaded cold, the base will stay raw inside.
- For a hint of smoke on the cornicione, crack the lid for 10 seconds when loading — the oxygen flares the coals.

Gear for this recipe

Big Green Egg Large

The Large holds the 350 °C dome heat that a Neapolitan needs, one pizza at a time.

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

Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

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

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

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

Ooni 14" Perforated Aluminium Pizza Peel

Perforated 14" peel to load and turn the pizza without it sticking.

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

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

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