PIZZA · EASY

Sobrasada and honey pizza on the kamado

The Spanish twist that beats many classics: Mallorcan sobrasada melting into orange lava, aged Mahón cheese and honey to finish. Mallorca and Naples, finally at the same table.



PREP	COOK	SERVINGS	TEMPERATURE
1450 min	3 min	4	330 °C

Ingredients

- **500 g** "00" flour, W 260-300 (100% baker's)
- **14 g** fine sea salt (2.8%)
- **250 g** fior di latte, drained
- **60 g** aged Mahón cheese, grated
- **1 cdta** fresh thyme leaves
- **310 ml** cold water (62% hydration)
- **1 g** fresh yeast (0.2%)
- **140 g** Mallorcan sobrasada (PGI if possible)
- **4 cdas** orange-blossom or rosemary honey

Method

1. 24H DOUGH, SOBRASADA INTO THE FRIDGE

   Standard slow-ferment dough. Unlike the cheeses, sobrasada wants cold until the very last second: shape the dollops with two teaspoons on a plate and return it to the fridge until topping time.

2. KAMADO AT 330°C, STONE SATURATED

   Stone raised, 45-60 minutes saturating at 330°C: a notch under Neapolitan so the sobrasada fat confits instead of frying. Vents three-quarters open.

3 TOP: MOZZARELLA, MAHÓN AND CRATERS

Stretch to 28-30 cm. A fior di latte base, a shower of aged Mahón and 8-10 cold sobrasada dollops, hazelnut-sized, well spaced. No tomato: here the sobrasada's paprika is the sauce.

4 BAKE 2-3 MINUTES WITH A TURN

Centre of the stone, 180° turn at 60 seconds. The exit cue: sobrasada dollops glossy and half-melted, cheese bubbling around them. Do not wait for them to liquefy completely or the fat will flood the centre.

5 HONEY AND THYME TO FINISH

Off the kamado, a thin thread of honey aimed at the sobrasada craters and a shower of fresh thyme. Cut and serve within the minute: the contrast between hot spiced fat and cool honey is the dish.

Editor's tips

- Use soft spreading sobrasada, not the firm aged kind: the aged one never melts, it just toasts into dry crumbs.
- If you cannot find aged Mahón, an old Manchego or a grana works; you are after salt and crystal crunch, not creaminess.
- Rakish summer-evening version: add thin slices of fresh fig along with the honey when in season.

Gear for this recipe

Big Green Egg Large

The Egg's ceramic confits the sobrasada at 330°C instead of frying it.

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

Onlyfire cordierite pizza stone 38 × 30 cm

Affordable, honest cordierite that takes sobrasada fat without cracking.

mikamado.es/en/accesorios/onlyfire-pizza-stone-cordierite-38x30

Ooni 14" Pizza Peel Grey (Super-Smooth)

Thin aluminium to turn a pizza dotted with half-melted dollops without touching them.

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

Orework Spanish Holm Oak Charcoal 15 kg

Iberian holm-oak for a Balearic pizza: Spanish-larder coherence.

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

Westmark Professional XXL Pizza Wheel Cutter (ø 10 cm)

Sticky honey calls for a big, decisive wheel.

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

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

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