INDIRECT · MEDIUM

Coca de recapte on the kamado, escalivada and sardine

A thin oil-dough savoury coca topped with red-pepper and aubergine escalivada and salted sardine strips. Indirect at 250°C on stone, crisp base. No cheese, the Catalan way. Serves 6.



PREP	COOK	SERVINGS	TEMPERATURE
30 min	25 min	6	250 °C

Ingredients

- **300 g** medium-strength bread flour (or a mix of bread and plain flour)
- **160 ml** warm water
- **2 ud** large red peppers (for the escalivada)
- **8 ud** salted sardines or anchovy fillets
- **1 cdita** sweet Vera paprika (optional, for the dressing)
- **1 pizca** salt (for the dough and the escalivada)
- **60 ml** extra-virgin olive oil (+ extra to dress and brush)
- **3 g** fresh yeast (or 1 g dry)
- **1 ud** large aubergine (for the escalivada)
- **1 diente** garlic clove (for the escalivada, optional)
- **1 puñado** chopped fresh parsley (to finish)
- **1 puñado** fine semolina or flour (for the peel, so the coca slides)

Method

1 ROAST THE VEGETABLES DIRECT FOR THE ESCALIVADA

Set the red peppers and the aubergine whole on the grate over direct, fierce heat, and keep turning them until the skin blackens all over and the flesh yields when pressed, about 20-30 minutes. The charred skin is what gives escalivada its smoky sweetness, so don't be shy about letting it scorch. Move them to a bowl and cover.

2 PEEL, CUT INTO STRIPS AND DRAIN

Let the vegetables sweat covered for 10-15 minutes: the steam loosens the skin. Peel them, seed the pepper and cut everything into strips lengthways. This is key: put the strips in a sieve with a pinch of salt and let them drain well, because a watery escalivada softens the coca's base. Dress it with EVOO and, if you like, a little crushed garlic.

3 KNEAD THE THIN OIL DOUGH AND REST

Dissolve the yeast in the warm water. Mix the flour with a pinch of salt, add the water and the EVOO and knead for five minutes into a smooth, slightly greasy dough; it carries more oil than pizza dough, so it stays brittle, not airy. Cover it and rest 30 minutes at room temperature, just so it relaxes and rolls out without shrinking.

4 SET DEFLECTOR AND STONE, STABILISE 250°C

Place the deflector and, on top, the cordierite stone, and stabilise the kamado at 250°C indirect with a reliable probe, not the dome thermometer. Let the stone heat for at least 30-40 minutes: a genuinely hot stone is what bakes and dries the base from below from the first minute and leaves it crisp.

5 ROLL PAPER-THIN AND DRESS THE COCA

Roll the dough paper-thin on baking paper or a semolina-dusted peel, rectangular or oval, the size of your stone. Brush with EVOO, spread the drained escalivada without crowding and lay the salted sardine or anchovy strips evenly. No cheese: traditional Levante coca doesn't carry it. Dust with paprika if you're using it.

6 BAKE ON THE STONE 18-25 MIN

Slide the coca onto the stone with the peel and close the lid. At 250°C it takes 18-25 minutes: the coca doesn't puff like a pizza, it browns and dries out. Turn it halfway so it toasts evenly, because the back of the kamado always runs a touch hotter on one side. It's ready when the base is golden and crisp and the edges toasted.

7 PULL, DRESS AND REST BEFORE CUTTING

Lift the coca with the peel and move it to a rack, not a plate, so the steam from the base escapes and it doesn't go soggy underneath. Drizzle with a good glug of Costa Blanca EVOO, scatter chopped parsley and rest 5 minutes. Cut into squares or strips with a pizza wheel or scissors. Eat it warm, which is when it's at its best.

Editor's tips

- A dry escalivada is the difference between a coca and a soggy pie. Roasted vegetables release a great deal of water, and if you lay them freshly peeled and wet on the dough, that water sinks to the base and leaves a raw, gummy bottom no matter how hot the stone is. Drain the strips in a sieve with salt for half an hour, or even roast them the day before: rested in the fridge they concentrate flavour and weep half the liquid. The coca rewards patience with the vegetables, not haste.
- Properly preheat the stone, not just the kamado. The trap of the crisp base is loading the coca when the dome thermometer already reads 250°C but the cordierite stone is still cold inside: it takes 30-40 minutes to charge with heat. A cold stone doesn't dry the base, it steams it in its own moisture and leaves it soft. Give the stone time, check with an infrared probe if you have one, and only then launch the coca.
- Salted sardine or anchovy, depending on how much salt you want. The salted sardine is meatier and more rustic, with a punchy cure that stands up to the sweet vegetables; the anchovy is finer, more unctuous and saline, scattered

in small fillets. Either makes the coca a coastal dish, but don't mix them with cheese: the oil and the fish already bring the richness, and cheese buries the clean flavour of the escalivada. If it's too salty, soak the sardine in milk for ten minutes.

Gear for this recipe

Big Green Egg Large
mikamado.es/en/kamados/big-green-egg-large

Carboext 100% Holm Oak Lump Charcoal, 15 kg Sack
mikamado.es/en/accesorios/carboext-encina-15kg

Onlyfire cordierite pizza stone 38 × 30 cm
This 38x30 cm cordierite stone is what makes the coca's base crisp: genuinely preheated over the deflector, it stores heat and transfers it at once to the thin dough's bottom, drying it from below before the escalivada can soften it. Its rectangular shape fits the elongated coca better than a round one, and at 250°C it holds without cracking. It's the accessory that turns the kamado into a hearth oven.

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

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado
mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

Ooni 14" Pizza Peel Grey (Super-Smooth)
Rolled paper-thin and loaded with escalivada and sardine, the coca is impossible to move by hand: the 14-inch peel slides it onto the 250°C stone in one move and lets you turn it halfway so it toasts evenly, without burning yourself or warping it. The sliding surface, with semolina, gets it in and out clean. It's the tool that separates launching the coca from a stuck-dough drama.

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

Full recipe at: mikamado.es/en/recetas/coca-de-recapte-valenciana-kamado

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