

DIRECT · MEDIUM

Rosemary focaccia on the kamado

A light focaccia on the kamado: 80% hydration, a stone running red-hot, Bajo Aragón olive oil and fresh rosemary, ideally cut from the plant rather than dried.



PREP

180 min

COOK

20 min

SERVINGS

6

TEMPERATURE

230 °C

Ingredients

500 g type 0 flour W260+ (Italian panificabile)

400 ml warm water (~28°C)

5 g fresh yeast

10 g fine sea salt

60 ml extra-virgin olive oil (Bajo Aragón or picual)

2 ramas fresh rosemary (from the plant, not dried)

1 cda Maldon flaky salt for finishing

Method

1 AUTOLYSE

Mix flour and water by hand, no yeast, no salt, until no dry lumps remain. Cover and rest 30 minutes at room temperature.

2 ADD YEAST AND SALT

Dissolve the yeast in a spoonful of warm water and mix into the dough. Add the salt and 30 ml of the oil. Knead 5 minutes in the bowl with a wet hand until integrated.

3 4 FOLDS

Every 30 minutes, for 2 hours, do a stretch-and-fold: wet your hand, pull one side of the dough up and fold it over. Rotate the bowl 90° and repeat three more times.

4 FINAL PROOF

Oil a 30×40 cm tray with the remaining olive oil. Tip the dough out and spread it gently with your hands to cover the tray. Cover and rest 30 more minutes.

5 DIMPLES AND TOPPING

With your fingertips press deep dimples across the whole surface, reaching the bottom of the tray. Drizzle generously with olive oil, scatter rosemary and Maldon salt.

6 PREPARE THE KAMADO

With deflector and baking stone in place, stabilise at 230°C. The stone needs at least 30 minutes at temperature before loading the focaccia.

7 BAKE

Place the tray on the stone. Close the lid and DO NOT open it for the first 10 minutes. After that, check every 3 minutes until golden — total 18-20 min.

8 REST

Pull the focaccia out and turn it onto a rack so steam can escape from below. Wait 10 minutes before cutting — the crumb is still finishing.

Editor's tips

- If you cannot find W260 flour, look for any Italian panificabile or mix 70% strong bread flour with 30% all-purpose.
- On your first try drop the hydration to 70% (350 ml water). Easier to handle, almost the same result.
- The stone must preheat a full 30 minutes at 230°C. Cold loaded, the base stays raw and pale.
- Do not open the lid for the first 10 minutes. The focaccia needs initial oven spring, and any heat loss ruins it.

Gear for this recipe

Big Green Egg Large

Large mantiene 230 C estables para hornear la focaccia para 6

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

Big Green Egg ConvEGGtor plate setter (Large)

ConvEGGtor convierte el Egg en horno para calor indirecto envolvente

mikamado.es/en/accesorios/bge-conveggtor-large

Onlyfire cordierite pizza stone 38 × 30 cm

Piedra de cordierita al rojo para la base crujiente de la focaccia

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

Weber Briquettes 8 kg

Briquetas para una brasa pareja y estable de horneado

mikamado.es/en/accesorios/weber-carbon-8kg

Full recipe at: mikamado.es/en/recetas/focaccia-rosmarino-kamado

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