

PIZZA · MEDIUM

Diavola pizza on the kamado

Spicy salami curling and bleeding its red oil over the mozzarella, and a thread of hot honey to finish. The diavola is pure balance of fire, fat and sweetness.



PREP

1470 min

COOK

3 min

SERVINGS

4

TEMPERATURE

350 °C

Ingredients

500 g "00" flour, W 260-300 (100% baker's)

14 g fine sea salt (2.8%)

350 g crushed San Marzano tomatoes

120 g Calabrian spianata or ventricina, thinly sliced

1 ud fresh chilli or dried cayenne

310 ml cold water (62% hydration)

1 g fresh yeast (0.2%)

250 g fior di latte, drained

4 cdas wildflower honey

1 cdta cider vinegar (for the hot honey)

Method

1 DOUGH AND HOT HONEY THE DAY BEFORE

Make the standard 24-hour dough (200 g balls, 4 hours tempering). For the hot honey: warm the honey with the sliced chilli and the vinegar over minimal heat for 5 minutes, never boiling, and leave to infuse until the next day. Strain it if you dislike surprises.

2 KAMADO AT 350°C WITH A TOUCH OF WOOD

Stone raised, vents open, 45-60 minutes of saturation. If your kamado allows it (or you use a wood-fired oven like the Karu), add an oak split just before the first pizza: light smoke lifts the paprika in the salami.

3 TOP WITH THE SALAMI ON THE MOZZARELLA

Stretch to 28-30 cm: 80 g of tomato, torn mozzarella, and the salami slices on top — never under the cheese. Exposed to the dome's direct heat is how they curl into cups with toasted edges; buried, they just sweat grease.

4 BAKE 2 MINUTES, WATCHING THE CURL

Launch onto the centre of the stone and rotate 180° at 50 seconds. The diavola takes slightly longer than a margherita because the salami cools the surface: pull it when the salami cups have crisp edges and the mozzarella is bubbling.

5 HOT HONEY IN A THREAD, OFF THE HEAT

On the board, drizzle a thin thread of hot honey — one tablespoon per pizza, no more — aiming for the salami cups, where the sweetness mingles with the red oil. Anyone who tries it this way never goes back to a dry diavola.

Editor's tips

- Have the salami machine-sliced at 1.5-2 mm: slice thickness decides whether it curls into cups or lies flat and greasy.
- If you skip making hot honey, mix honey with a few drops of your favourite chilli sauce right before serving.
- A ten-out-of-ten Spanish version: spicy Iberian chorizo and rosemary honey. It is not Calabria, but it argues as an equal.

Gear for this recipe

Kamado Joe Classic III 18"

mikamado.es/en/kamados/kamado-joe-classic-iii

Ooni Karu 16 Multi-Fuel Pizza Oven (Wood, Charcoal or Gas)

mikamado.es/en/pizza/ooni-karu-16

Ooni Cordierite Pizza Baking Stone

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

Ooni 14" Perforated Aluminium Pizza Peel

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

Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

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

Westmark Professional XXL Pizza Wheel Cutter (ø 10 cm)

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

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

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