PIZZA · MEDIUM

Ham and rocket pizza on the kamado

Half of this pizza never enters the oven: veils of ham, fresh rocket and Parmesan shavings land on the just-baked base. Hot below, fresh above — that is the whole trick.



PREP	COOK	SERVINGS	TEMPERATURE
1460 min	**3 min**	**4**	**340 °C**

Ingredients

- **500 g** "00" flour, W 260-300 (100% baker's)
- **310 ml** cold water (62% hydration)
- **14 g** fine sea salt (2.8%)
- **1 g** fresh yeast (0.2%)
- **350 g** crushed San Marzano tomatoes
- **250 g** fior di latte, drained
- **100 g** prosciutto di Parma or gran reserva serrano, in veils
- **60 g** wild rocket, washed and very dry
- **40 g** Parmesan shavings (use a peeler)
- **2 cdas** extra virgin olive oil

Method

1 24H DOUGH AND A COLD MISE EN PLACE

Standard slow-ferment dough. Before lighting the kamado, prep the "wardrobe": ham separated into veils on paper, dry rocket in a bowl, Parmesan shavings ready. Once the pizza comes out, you get 30 useful seconds.

2 KAMADO AT 340°C, STONE SATURATED

Stone raised, 45-60 minutes of true preheat. 340°C is the sweet spot: a Neapolitan cornicione without scorching the margherita base that serves as the canvas.

3 BAKE THE MARGHERITA BASE

Stretch to 28-30 cm, top with only tomato (80 g) and mozzarella, and bake 90-100 seconds with a halfway turn. It should come out a touch more baked than a regular margherita: it will carry cold weight on top.

4 DRESS IT IN 30 SECONDS

On the board: first the ham veils in loose little mounds (not stretched flat like sheets), then the rocket by the handful, finally the Parmesan shavings. Residual heat tempers the ham and opens its aroma without cooking it.

5 OIL, PEPPER AND TO THE TABLE

A thin ribbon of extra virgin over the rocket, a turn of pepper, and serve it whole at the centre of the table: this pizza gets cut at the table so every slice keeps its green mountain.

Editor's tips

- The rocket must be DRY: wet, the steam cooks it on contact with the cheese and it slumps within seconds.
- Do not dress the rocket separately with lemon: acid over hot cheese breaks the creaminess. The oil goes over the whole pizza.
- If you use Ibérico ham, skip the Parmesan and everything else: ham, rocket and oil. The rest is noise.

Gear for this recipe

Kamado Joe Big Joe III 24"

The Big Joe bakes two bases at once: key when half the work happens outside the oven.

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

Kamado Joe Big Block XL lump charcoal 9.1 kg

A neutral, clean bed that does not compete with great ham.

mikamado.es/en/accesorios/kamado-joe-big-block-xl-lump

Kamado Joe Wooden Pizza Peel

The wood doubles as a serving board: the pizza gets dressed and presented on the same peel.

mikamado.es/en/accesorios/kamado-joe-pala-pizza-madera

Ooni 14" Perforated Aluminium Pizza Peel

For launching and turning the margherita base that serves as the canvas.

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

Boska Friends L Round Serving Board Oak 55 cm

mikamado.es/en/accesorios/boska-friends-l-roble-55

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

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