

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"

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

Kamado Joe Classic Joe Pizza Stone

mikamado.es/en/accesorios/kamado-joe-piedra-pizza-classic

Kamado Joe Wooden Pizza Peel

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

Ooni 14" Perforated Aluminium Pizza Peel

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

Kamado Joe Big Block XL lump charcoal 9.1 kg

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

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

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