

PIZZA · MEDIUM

Neapolitan pizza on the kamado

At 350°C the base puffs in 90 seconds and the cornicione comes out leopard-spotted and pillowy. One pizza, three minutes, zero margin for error.



PREP

1440 min

COOK

3 min

SERVINGS

4

TEMPERATURE

350 °C

Ingredients

500 g Italian "00" flour (W 280-320)

12 g sea salt

400 g San Marzano DOP tomatoes

20 hojas fresh basil

325 ml cold water

1 g fresh yeast

250 g fior di latte (cow-milk mozzarella)

c/n extra-virgin olive oil

Method

1 DOUGH

Dissolve the yeast in water. Combine with flour until integrated, add salt and knead 10 minutes. Smooth ball, 30 min rest, fold, 30 min rest.

2 COLD FERMENT 24H

Divide into 250 g balls and store in oiled containers in the fridge for 24 hours. Bring to room temperature 2 hours before cooking.

3 SAUCE

Crush the San Marzano tomatoes by hand in a bowl. Salt and a drizzle of oil. DO NOT cook them. The freshness of raw tomato is the point.

4 STABILISE AT 350°C

Load the kamado with plenty of charcoal, deflector and a baking stone on top. Bring it to 350-380°C and let the stone saturate for at least 30 minutes.

5 STRETCH

Hand-stretch on semola flour, no rolling pin, leaving the edge untouched so it keeps air. ~28 cm diameter.

6 TOP

Thin layer of sauce in the centre, never to the edge. Drained mozzarella in chunks. Do not overload — Neapolitan pizzas carry little topping.

7 BAKE

Slide the pizza onto the stone with a floured peel. Bake 90-180 seconds. Rotate once with the peel for even browning.

8 FINISH

Pull it off with the peel. Add fresh basil leaves and a thread of raw olive oil. Serve immediately.

Editor's tips

- The stone needs at least 30 min at 350°C. Loaded cold, the base will stay raw inside.
- For a hint of smoke on the cornicione, crack the lid for 10 seconds when loading — the oxygen flares the coals.

Gear for this recipe

Big Green Egg Large

Large mantiene bien los 350 C de boveda para napoletana en una sola pizza

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

Big Green Egg ConvEGGtor plate setter (Large)

ConvEGGtor para crear la conveccion indirecta bajo la piedra

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

Ooni Cordierite Pizza Baking Stone

Piedra de cordierita para una base hinchada y crujiente en 90 s

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

Ooni 14" Perforated Aluminium Pizza Peel

Pala perforada de 14" para cargar y girar la pizza sin pegarse

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

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

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