PIZZA · MEDIUM

Quattro formaggi pizza on the kamado

White, no tomato, no safety net: mozzarella, gorgonzola, taleggio and Parmesan melting in layers over thin dough. With a few pear slices to finish, it borders on illegal.



PREP	COOK	SERVINGS	TEMPERATURE
1470 min	**4 min**	**4**	**320 °C**

Ingredients

- **500 g** "00" flour, W 260-300 (100% baker's)
- **14 g** fine sea salt (2.8%)
- **200 g** fior di latte, very well drained (the base)
- **100 g** taleggio, rind removed
- **1 ud** ripe Conference pear (optional, thinly sliced)
- **1 pizca** freshly ground black pepper
- **310 ml** cold water (62% hydration)
- **1 g** fresh yeast (0.2%)
- **80 g** gorgonzola dolce
- **40 g** coarsely grated Parmesan
- **1 puñado** chopped walnuts (optional)

Method

1 24H DOUGH AND TEMPERED CHEESES

Standard slow-ferment dough in 200 g balls. Take the cheeses out of the fridge an hour ahead: cold gorgonzola and taleggio neither spread well nor melt on time, forcing you to overbake the base.

2 STABILISE THE KAMADO AT 320°C

Stone raised and a long preheat, but with the vents a notch more closed than for Neapolitan: we want a stable 320°C. If you are coming down from 350°C, half-close the bottom vent and give the dome 10 minutes to drop and settle.

3 LAYER THE CHEESES, BLUE LAST

Stretch to 28-30 cm. First the fior di latte as an even base, then the taleggio in blobs, the Parmesan in a shower, and finally the gorgonzola in small, separate hazelnut-sized dots: it is the most invasive and must remain islands, not a sea.

4 BAKE 3-4 MINUTES AT MEDIUM-HIGH

At 320°C a white pizza needs longer than a red one: 3-4 minutes with a 180° turn halfway. Look for cheese bubbling across the whole surface with golden flecks only at the taleggio edges. If you see oil pooling, the oven is running too hot.

5 PEAR, WALNUTS AND PEPPER TO FINISH

Off the kamado, lay on the thin pear slices, the walnuts and a crack of black pepper. Cold pear over molten cheese is the contrast that upgrades this pizza from "nice" to "who needs dessert".

Editor's tips

- Spanish substitutions that work: Picón de Tresviso for the gorgonzola (half the amount, it bites harder) and Torta del Casar for the taleggio.
- No bagged "pizza shred": it carries anti-caking starch that turns the melt grainy.
- This pizza calls for wine over beer: an acidic white (Godello, Riesling) acts as the fifth ingredient.

Gear for this recipe

Monolith Classic Pro 2.0

Fine vent control to pin the 320°C the cheeses demand without splitting.

mikamado.es/en/kamados/monolith-classic-pro-2-cart

Kamado Joe Big Block XL lump charcoal 9.1 kg

A stable, long-lasting bed for a medium-high temperature session.

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

Navaris Cordierite Pizza Stone Rectangular XL (38×30×1.5 cm)

Rectangular and roomy: space to shift the pizza to cooler zones if the cheese runs hot.

mikamado.es/en/accesorios/navaris-piedra-pizza-rect-38x30

Falci Aluminium Pizza Peel 32 × 34 cm

A wide Italian peel: a loaded quattro formaggi forgives no hesitant launches.

mikamado.es/en/accesorios/falci-pala-pizza-aluminio-32x34

Rösle Pizza Wheel Cutter

A clean cut through four molten cheeses without dragging them.

mikamado.es/en/accesorios/rosle-cortador-pizza-rueda

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

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