PIZZA · ADVANCED

Roman pizza al taglio on the kamado

High-hydration dough fermented 48 hours, baked in a pan and scissor-cut into rectangles like in Rome's forni. Crisp below, an open-crumbed cloud within.



PREP	COOK	SERVINGS	TEMPERATURE
2940 min	**18 min**	**6**	**270 °C**

Ingredients

- **500 g** strong bread flour, W 300-350 (100%)
- **400 ml** cold water (80% hydration)
- **12 g** fine sea salt (2.4%)
- **2 g** fresh yeast (0.4%)
- **15 ml** olive oil for the dough (3%)
- **40 ml** olive oil for the pan
- **400 g** crushed tomato with salt and oregano (rossa base)
- **250 g** low-moisture mozzarella (second bake)
- **100 g** mortadella veils and pistachios (to finish, optional)

Method

1 DAY 1: MIX AND FOLD

Mix flour, water and yeast until no dry flour remains; rest 20 minutes, add salt and oil and squeeze in. Then four rounds of coil folds every 30 minutes with wet hands. The dough will go from sticky soup to glossy cushion. Into the fridge, in an oiled tub, for 48 hours.

2 DAY 3: OILED PAN AND FINAL PROOF

Three hours before baking, turn the dough into a generously oiled 30×40 cm steel pan and stretch it with flat fingers towards the corners without degassing. If it resists, wait 15 minutes and repeat. Let it proof covered until it bubbles lazily.

3 KAMADO AT 270°C, INDIRECT OVER THE STONE

A different setup from Neapolitan: deflector in AND stone on top, 40 minutes preheating at 270°C. The pan needs strong but even heat below; direct flame would burn the base oil before the crumb bakes.

4 FIRST BAKE: THE ROSSA BASE

Spread the seasoned tomato over the whole dough, right to the edges, and bake the pan on the stone for 12-14 minutes with a halfway turn. Look for edges releasing from the pan and a golden sole when you lift a corner with a spatula. At this point the "rossa" is already edible and glorious.

5 SECOND BAKE: CHEESE AND FINISHES

Pull the pan, scatter the mozzarella and return it to the kamado for 4-5 minutes, until melted with golden bubbles. The double bake is the Roman secret: the crumb is already set so the cheese cannot crush it. Out of the oven, mortadella veils over the heat and chopped pistachios.

6 CUT WITH SCISSORS AND SERVE BY WEIGHT

Slide the pizza onto a rack (never leave it in the pan: steam softens the sole) and cut rectangles with kitchen scissors, as Rome commands. Serve warm; it keeps for hours — if it survives minutes.

Editor's tips

- Blued steel or iron pan, not thin non-stick: you need thermal mass below for the "fried in oil" effect.
- The cold window is 24-72 hours: at 48 it peaks in both flavour and handling.
- Textbook Roman combos: sliced potato and rosemary; courgette and anchovy; or the naked rossa, which needs no one.

Gear for this recipe

Kamado Joe Big Joe III 24"

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

TODOBRASA Premium Marabú Charcoal 10 kg

A long-lasting bed for the 40-minute preheat plus the double bake.

mikamado.es/en/accesorios/todobrasa-marabu-premium-10kg

Gi.Metal Steel Pizza Plate 40 × 35 cm (4 mm)

The 40×35 GI.Metal steel is practically a professional Roman teglia.

mikamado.es/en/accesorios/gimetal-plancha-acero-pizza-40x35

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

A rectangular base to seat the pan on for an even floor.

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

Ballarini Professionale 3000 Iron Oven Tray, 40 × 30 × 3 cm

mikamado.es/en/accesorios/ballarini-professionale-3000-teglia-40x30

Full recipe at: mikamado.es/en/recetas/pizza-romana-al-taglio-kamado

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