

PIZZA · MEDIUM

# Roasted vegetable pizza with burrata on the kamado

*Courgette and peppers seared over the coals while the stone loads up, and a cold burrata torn over the steaming pizza. The warm-cold contrast does all the work.*



PREP

**1470 min**

COOK

**20 min**

SERVINGS

**4**

TEMPERATURE

**330 °C**

## Ingredients

**500 g** "00" flour, W 260-300 (100% baker's)

**14 g** fine sea salt (2.8%)

**300 g** crushed San Marzano tomatoes

**1 ud** red pepper in wide strips

**2 uds** 125 g burratas, fridge-cold

**3 cdas** extra virgin olive oil

**310 ml** cold water (62% hydration)

**1 g** fresh yeast (0.2%)

**1 ud** courgette in 3 mm ribbons (use a peeler)

**150 g** cherry tomatoes on the vine

**10 hojas** fresh basil

## Method

## 1 24H DOUGH AND VEGETABLES PREPPED

Standard slow-ferment dough in 200 g balls. Cut the courgette into ribbons, the pepper into strips and keep the cherries whole; light salt and a thread of oil just before grilling, not earlier (early salting pulls the water out in the bowl).

## 2 GRILL THE VEGETABLES WHILE THE STONE LOADS

Kamado climbing towards 330°C with the stone raised on one side and free grate on the other (or grill before setting the stone). Sear the courgette ribbons 40 seconds a side, the pepper until the skin blisters and the cherries until they burst. Set aside on a plate, uncovered: trapped steam would overcook them.

## 3 SATURATE THE STONE AT 330°C

Vegetables done, centre the stone and give it its 45 minutes at 330°C. Use the time to take the burratas out... no: the burratas stay in the fridge until the very last second. Use the time to pour a vermouth.

## 4 TOP AND BAKE 2-3 MINUTES

Stretch to 30 cm: a thin layer of tomato (70 g), the roasted vegetables artfully placed — courgette ribbons in waves, pepper, burst cherries — and no cheese yet. Bake 2-3 minutes with a halfway turn, until the cornicione puffs.

## 5 COLD BURRATA OVER HOT PIZZA

On the board, tear the burratas by hand and scatter the shreds across the surface: the creamy heart spills between the vegetables. Basil, a ribbon of oil, salt flakes and pepper. Serve before the chill fully surrenders.

## Editor's tips

- Seasonal vegetables rule: green asparagus in spring, aubergine in summer, roast pumpkin and kale in autumn-winter.
- Burrata under 48 hours old if your shop allows: the difference between liquid and pasty stracciatella is the date.
- No burrata at hand? Cold medallions of good goat cheese make an equally worthy, different dish.

### Gear for this recipe

#### Monolith Classic Pro 2.0

[mikamado.es/en/kamados/monolith-classic-pro-2-cart](https://mikamado.es/en/kamados/monolith-classic-pro-2-cart)

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

[mikamado.es/en/accesorios/gimetal-plancha-acero-pizza-40x35](https://mikamado.es/en/accesorios/gimetal-plancha-acero-pizza-40x35)

#### Ooni Bamboo Pizza Peel 35 cm (14")

[mikamado.es/en/accesorios/ooni-pala-bambu-14](https://mikamado.es/en/accesorios/ooni-pala-bambu-14)

#### TODOBRASA Premium Marabú Charcoal 10 kg

[mikamado.es/en/accesorios/todobrasa-marabu-premium-10kg](https://mikamado.es/en/accesorios/todobrasa-marabu-premium-10kg)

Full recipe at: [mikamado.es/en/recetas/pizza-verduras-asadas-burrata-kamado](https://mikamado.es/en/recetas/pizza-verduras-asadas-burrata-kamado)

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