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	COOK	SERVINGS	TEMPERATURE
1470 min	**20 min**	**4**	**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

Grate and stone coexist: the vegetables sear alongside while the stone loads.

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

TODOBRASA Premium Marabú Charcoal 10 kg

Marabú with a long burn and gentle aroma that lets the vegetables and burrata speak.

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

Ooni Bamboo Pizza Peel 35 cm (14")

Calm assembly on bamboo: roasted vegetables ask for placement, not haste.

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

Weber Precision Tongs 46 cm (6760)

mikamado.es/en/accesorios/weber-pinza-precision-46

Full recipe at: mikamado.es/en/recetas/pizza-verduras-asadas-burrata-kamado

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