



# PIZZA (DOUGH)

## RICHLY TOPPED

**Ingredients:**

150 grams of flour  
± 3.5 grams of dried yeast  
pinch of salt  
1 tbsp olive oil  
80 ml of lukewarm water

**Requirements:**

Pizzasteen  
Grillrooster  
Hitteschild  
Multilevel lift  
Pro set  
Pizza schep

**Kamado set up:**

Indirect heat

Light a medium amount of charcoal and heat your Kamado to 300°C. Then place the pro set with a heat shield on the lower level and the pizza stone on the upper level.

Put all ingredients in a bowl and mix to a nice smooth dough in about 10-15 minutes.

Knead a little further by hand until you can remove a sheet. To do this, take a small ball of dough and gently pull it apart. Of course, you can also knead the entire dough by hand.

Lightly grease a bowl and place the ball of dough in the bowl. Cover it with a clean tea towel and put it in a warm place.

Let rise for about 30-45 minutes until the dough has doubled in volume.

Roll out the dough into a nice thin base. It does not matter if it is round or rectangular. Cover the pizza with tomato sauce and

toppings of your choice.

Bake for ± 5 minutes until golden brown and crispy at 300 °C.  
Remove the pizza from the pizza stone with a pizza scoop.