



PIZZA

MARGHERITA/ANCHOVY

Ingredients:

Dough

250 gr flour
150 ml lukewarm water
7 gr dry yeast
1 tsp sugar
1 tbsp olive oil

Sauce & Topping

2 tbsp olive oil
1 red onion
1 crushed garlic clove
400 gr tin of peeled tomatoes
2 tbsp tomato paste
2 tsp brown sugar
1 small bunch of chopped basil
YAKINIKU Japanese Smoked Salt
YAKINIKU Japanese Szechuan
Pepper

PREP TIME

Place the flour with a pinch of salt in a bowl and mix well. Put the water in a measuring cup and dissolve the yeast and sugar in it, then mix into the flour. Knead for 1 minute and add olive oil. Now knead the dough well for at least 5 minutes. This is easiest to do in a food processor. Cover the bowl with a clean damp kitchen towel and let the dough rise for about 1-2 hours.

After the dough has been made and is rising, light a medium amount of charcoal and heat the YAKINIKU® Kamado to 150 °C. For this recipe, work with direct and indirect heat. For the sauce, you work with direct heat, just place the grill grid on the top level. For the pizzas, work with indirect heat and place the heat shield on the lower level and the standard cooking grid on the upper level. Now let the Kamado heat up further to 200°C.

When the Kamado is heating up, make the pizza sauce.

1 ball of mozzarella
30 gr olives
50 gr Parmesan cheese
1 tin of anchovies
2 tbsp capers

Supplies:

Kamado
pizza stone
pro set
pizza scoop
wooden cutting board
rolling pin

Kamado set up:

Direct heat / Indirect heat

PREPARATION

Now finely chop the red onion and chop the garlic. Now cut the anchovies into small pieces and add all the ingredients to a cast-iron pan. Keep some of the anchovies as a topping. Afterwards, add the tomato puree, peeled tomatoes and brown sugar. Garnish with Japanese Smoked Salt and Japanese Szechuan Pepper. Mix everything together well.

Place the cast-iron pan on the grill and roast the sauce for 45 minutes. Afterwards, remove the cast iron pan from the grill and let the sauce cool. (No time to make sauce yourself? Of course, ready-made sauce is fine too!)

Now place the heat shield at the bottom and put the standard grid at the highest level in the multilevel lift. Place the pizza stone on top of this.

Meanwhile, divide the dough into two equal portions for large pizza bases or into four equal portions for four mini pizzas. Then sprinkle some flour on the work surface and roll out the dough on the mat with a rolling pin. Add the sauce, some mozzarella, olives, anchovies, capers, Japanese Szechuan Pepper and some grated Parmesan cheese (or other toppings).

Place the pizza on the pizza stone using the pizza scoop and bake for 5-7 minutes at 300 °C. Finally, finish the pizza with some fresh basil.

TIP: Just before you slide the pizza onto the pizza stone, sprinkle some flour or cornmeal on the pizza stone. This way the dough won't stick and you can tell how hot the pizza stone is. If the flour doesn't change color, it's not hot enough yet. It should slowly brown and develop a wonderful smell.