



# BREAD

## KAMADO

### Ingredients:

500 gr wholemeal flour\*

5 g dried yeast

2 tsp salt

300 ml lukewarm water

neutral oil

\* this recipe is for a wholemeal bread,  
if you prefer a white bread use a flour  
of your choice.

### REQUIREMENTS:

Kamado

pro set

pizza stone

pizza server

pizza slide (optional)

mixer with dough hooks (optional)

mixing bowl

Light a large amount of charcoal and heat your Kamado to 250°C, for this recipe you will be working with indirect heat. As you will be working with a high temperature with this recipe, it is wise to place the pro set immediately, after lighting the coals. Place the heat shield on the lowest level, the grid on the highest level with the pizza stone on top. Without the heat shield, the pizza stone would get so hot that the bottom of your bread would burn immediately. If you want to use a pizza stone, now place it in your Kamado as well. You can also cook bread without a pizza mouth but the advantage of a pizza mouth is that little heat is lost when you open it.

Mix all ingredients in a bowl, you can do this by hand but a mixer with dough hook will also do. Then make it into a nice ball.

Place the dough in a greased (clean) bowl and cover with a damp tea towel. Leave to rise in a dry place for 1 hour. The dough should double in volume. When you press into the dough

**Kamado set up:**  
indirect heat

and it slowly springs back, the dough is good.

Flour your work surface and pour the dough onto it. Also flour your pizza stone and place the bread on the stone. You can also use baking paper instead of flour, place your bread on the paper and then on the stone.

The perfect time to bake bread depends on many factors, for the above recipe we give an indication of 15 minutes but this can vary from Kamado to Kamado. Your bread is ready when it has a golden brown crust and it sounds hollow inside when you tap on it. You can easily remove the bread from your Kamado using the Pizza Scoop.

*The above recipe is a basic one, you can of course vary toppings or different types of flour.*