



PREP TIME
2-4 HRS



COOK TIME
4-6 MINS



SERVES
2



HEAT
DIRECT
600°F (315°C)



COOKING SURFACE
PIZZA STONE

The high heat of the kamado grill makes it possible to achieve the crisp-yet-chewy crust of a Neapolitan-style pizza, topped here with the classic combination of tomato, basil, and mozzarella.

PIZZA MARGHERITA

INGREDIENTS

cornmeal, for dusting
¼ cup marinara sauce
2oz (55g) fresh mozzarella, sliced
3 garlic cloves, thinly sliced
12-16 fresh basil leaves
kosher salt and freshly ground
black pepper
grated Parmesan, to serve

for the dough

12oz (340g) Italian 00 flour,
plus more for dusting
4 tsp kosher salt
2 tsp instant dry yeast
6½oz (190ml) warm water
(105°F [41°C])

METHOD

- 1 To make the dough, in a large bowl, whisk together flour, salt, and yeast until well combined. Add water, and use your hands to mix until no dry flour remains. Cover tightly with plastic wrap and allow to rise at room temperature for 2 to 4 hours. Turn the dough out onto a lightly floured surface and allow to sit at room temperature for 2 hours before baking.
- 2 Preheat the grill to 600°F (316°C) using indirect heat with a pizza stone resting directly on the heat deflector. (The pizza stone should be level with the grill rim.)
- 3 On a lightly floured work surface, roll out the dough to ¼ in (.5cm) thick and a 10-in (25cm) diameter. Lightly dust a pizza paddle or unrimmed baking sheet with cornmeal, and place the dough on top. Evenly spread the sauce over the dough, working from the center to the edges. Top with the sliced mozzarella and garlic.
- 4 Carefully slide the pizza from the paddle to the hot pizza stone. Close the lid and bake until the crust is golden brown and the cheese is melted and beginning to bubble, about 4 to 6 minutes.
- 5 Use the pizza paddle to remove the pizza from the grill. Scatter the basil leaves over top and sprinkle with salt, pepper, and Parmesan.

TIP

It's worth the effort to seek out Italian 00 flour, which is more finely ground than all-purpose flour, yielding an exceptional crust.

