



Pizza basics

Serves: 6 Medium Pizzas / 4 Large Pizzas

Prep Time: 20 min

Ingredients

4 Cups white bread flour
1 Tsp fine sea salt
1 x 7g dried instant yeast sachets
1 Tsp sugar
3 Tbs extra virgin olive oil
1 Cup ml lukewarm water

Accessories

Pizza Stone
Divide and Conquer
Pizza Paddle

Tip:

Next Time Try using Stone Ground Bread flour for the dough.

Preparation

Prepair the grill and light the charcoal with the lid open. Once the charcoal is lit, place the grid on the high level, the deflector plates and the pizza stone on top. Close the Kamado JAN and preheat to 200 degrees celius.

Flour your working surface and portion out the dough into desired size.

Roll out the dough and brush the top with olive oil, this prevents the toppings from making the base soggy.

Add your desired toppings and place in the Kamado JAN when on temperature.

Cook until the base is crispy and the cheese has melted.

