



# PIZZA-PORTA





# Welcome to Pizza-Porta

Pizza-Porta grew out of our desire to make the fantastic pizza we had tasted from a wood-fired oven. A great deal of engineering went into getting the airflow just right with a Pizza-Porta. The patented design allows you to maximize the inherent properties of the kamado grill\* and produce fantastic pizzas, one after another. The best part is this accessory expands the oven cooking capability of a kamado grill for bread, casseroles, pies and anything you would cook in a cast-iron pan!

Congratulations for taking the step to 'up your pizza game' on your kamado grill. This guide is designed to help you get started with your Pizza-Porta. We hope you will find inspiration in the recipes and photos of our experience and have as much fun as we do.

*\*Kamado grill refers to Big Green Egg, Kamado Joe, or other ceramic grills of this shape.*

## OPERATION OF THE PIZZA-PORTA

### GRILL PREP

- Start by cleaning all of the ashes and air channels. We highly recommend a basket or rack under the firebox to ensure continuous airflow.
- Make sure that your gasket is not sticky with BBQ sauce that may adhere the gasket to the Pizza-Porta.
- Scrape all debris from your plate setter.
- If your grill is extremely dirty it will generate a lot of acrid smoke at first. Burn this off BEFORE you follow the setup instructions below.

## Pizza is part art, part science and a little skill...

### Art

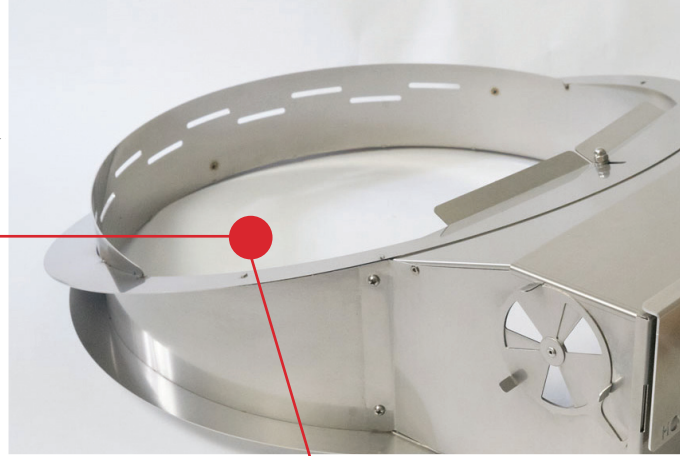
Great Pizza starts with great dough and high-quality ingredients. The options are limitless.

### Science

Pizza-Porta works because it allows you to balance the temperature of the pizza stone with the dome taking advantage of convection, transfer and radiant heat, just like a wood-fired oven.

### Skill

Stretching dough and using a peel to place your pizza into the Pizza-Porta will feel natural with a bit of practice. The best part is your family and friends won't mind eating your test work!







**D**o a dry run of the setup before you light your fire. Make sure your pizza stone has a deflector below it and something non-ceramic making an air gap between the deflector and the pizza stone. Use 1" aluminum foil balls, or the cooking grate. Don't ever cook directly on the plate setter or put the pizza stone directly on the plate setter. The plate setter will transmit too much heat and burn the pizza bottom. When using a double rack you do not need to worry about an air gap as it is designed to suspend the stones at a sufficient distance from the fire.

## LIGHTING

Load your grill with an extra full load of lump charcoal. Light your charcoal in a number of places. While the fire is getting established, go ahead and arrange the plate-setter and pizza stone inside the grill.

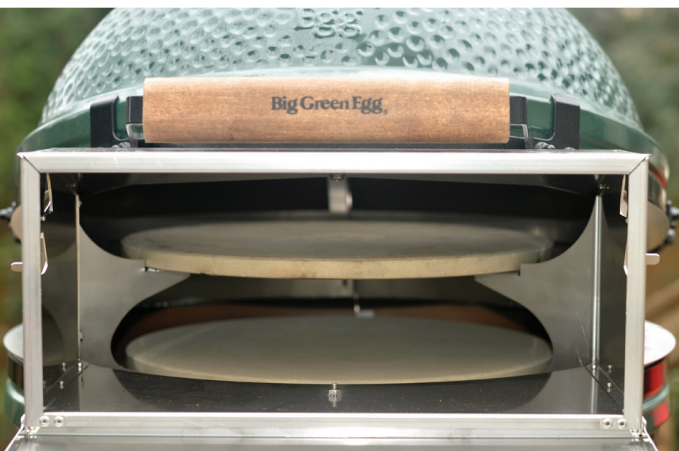
## AIRFLOW

After lighting the fire, and loading in the deflector and stones, start with the Pizza-Porta vents closed but door unlocked. Open the top vent of the kamado dome until it reaches about 500°F. Then, close off the top vent of the kamado dome and use only the Pizza-Porta vents from here. Each grill responds slightly different to airflow, you can adjust the temperature by coordinating the bottom vent with the two Pizza-Porta vents.

600°F to 650°F is a great temperature range for the dough recipe below – start there for your first cook and experiment with hotter or cooler temperatures to find your favorite.

## SHUT DOWN

Close the bottom vent and turn side vents to the locked-door position to shut down. Let the unit cool completely before removing the Pizza-Porta and set-up items. ***They will be hot!***



See our website for more information on set-up  
[www.pizza-porta.com/owner-resources](http://www.pizza-porta.com/owner-resources)



## COOKING PROCESS

Sliding a pizza off of a peel takes a little practice. Prep your peel with a dusting of flour (we prefer semolina) before placing raw dough. To load, put the wooden peel all the way into the oven so that the pizza is over the stone. Sharply jiggle the peel so that the back side of the pizza slides off of the peel. While jiggling, pull the peel out from under the pizza arranging it as you go. Don't try to toss a pizza in like a shovel of coal.

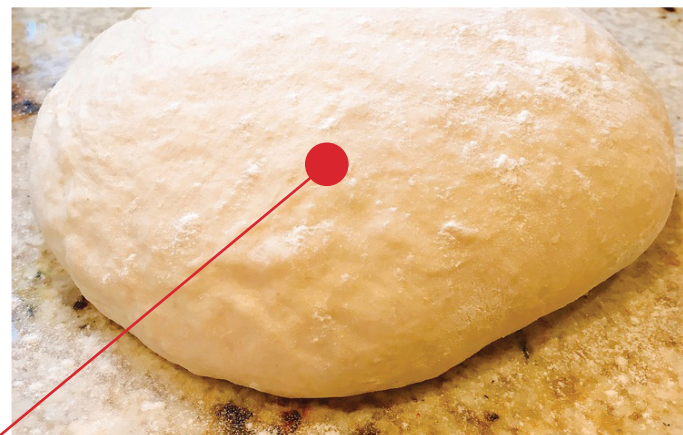
If your pizza is misshapen or droops off the front of the stone, leave it for 30-40 seconds until the bottom starts to harden before correcting the alignment.

Rotate your pizza after 2 minutes. Check the crust to see if it is evenly cooking by pulling it toward the door – try not to pull all the way out. Pizza needs to be checked while cooking, this is not a Boston Butt, and you won't lose your heat with a Pizza-Porta.

You can lift the pizza with a peel on the front edge to check the bottom.

Pizza is done when the crust reaches the color that you are looking for. There is no time and temperature formula because the weight and moisture of the ingredients will vary significantly.

*Use a scale for baking to get the precision needed!*



### DOUGH RECIPE

#### INGREDIENTS

680 grams of bread flour (King Arthur)  
***flour matters a great deal***

15 grams Sugar

14 grams Kosher or sea salt

3 grams instant yeast

***bread machine yeast is best***

442 grams water (filtered or bottled)  
***yup, weigh the water***

15 grams Olive Oil

Semolina to dust peel

Divide into 5 for 8 oz dough balls

### DOUGH MIXING

Pour the flour, sugar, and yeast, into a standing mixer's bowl. (You could also mix by hand). Using the dough hook attachment, start the mixer on low and mix until the dry ingredients blend. Add most of the water (hold out 2 tbs) and salt and olive oil. Mix with the dough hook until the ingredients form a ball and pull away from the mixing bowl. The remaining water can be added or left out depending on the consistency. Once a ball forms, run with the dough hook for 3-4 additional minutes.







*It's time to up  
your pizza game!*



## DOUGH *continued*

Pour dough onto floured countertop. Using a dough cutter to scrape the dough off of the counter, fold the dough in half, then turn 90 degrees and repeat 4-5 times. Cover and let sit for 5 minutes. Cut the large ball into 5 equal dough balls (8 oz) using a knife or a dough scraper. Roll each pizza dough ball into itself like you are rolling up a sock to form a smooth ball with a tight exterior. Place each one seam-side down onto a flat cookie sheet or dough box, cover with plastic wrap or in a box and refrigerate at least overnight.

## STRETCHING

Remove the dough from the refrigerator and allow it to nearly reach room temperature before cooking. Carefully scrape the dough ball out of the container and place into flour. It is critical that you do not break the outside skin that has formed and that you do not fold or re-ball the doughs. Shaping should maintain the exterior surface. Using your fingers, flatten the center of the dough but leave a lip around the edges (do not use a rolling pin). Then, on a flat, floured surface, push the dough flat and away from center, rotating after each stretch. Put semolina (or corneal) on the wooden peel and transfer the dough to the peel (place with side that was up overnight, down). Build your pizza on the wooden peel and then slide straight into the oven.

## WHOLE WHEAT CRUST

### INGREDIENTS

480 grams of bread flour  
(King Arthur)

***flour matters a great deal***

200 Whole wheat flour

12 grams Molasses

14 grams Kosher or sea salt

3 grams instant yeast

***bread machine yeast is best***

450 grams water  
(filtered or bottled)

***yup, weigh the water***

12 grams Olive Oil

Semolina to dust peel

Divide into 5 for

8 oz dough balls

Follow instructions above for dough mixing. This crust is heartier, with a nice brown coloration. It tends to be a little sweeter in taste. Age covered overnight and stretch as described above.





## DAY-OF DOUGH

### INGREDIENTS

500 grams of King Arthur bread flour

350g grams filtered/  
bottled water

**must be 100 degrees F**

10 grams fine sea salt

.5 grams instant yeast  
(1/8 of a tsp) **a tiny amount!**

Semolina to dust peel

Makes 4 (215g) dough balls

### DOUGH MIXING

(Follow the time/temperature instructions precisely)

Pour the 100°F warm water into the stand mixer bowl with the dough hook attached. Add the salt and stir around with your hand. Next add the yeast and let it sit and dissolve for 2 minutes. mix this water/yeast for 30 seconds. Finally, add the flour and mix with the dough hook until it forms a shaggy ball – about 2 minutes.

Scrape dough on to a floured work surface and let it rest for 20 minutes.

Knead the dough with a light dusting of flour on your hands, the work surface, and the dough for about 30-60 seconds. Then turn into itself and place seam side down into an oiled, covered bowl.

Dough will be pretty soft at this point. Cover and let stand for 1 1/2 hours **AT ROOM TEMPERATURE (75-80°F)**. This is the first rise.

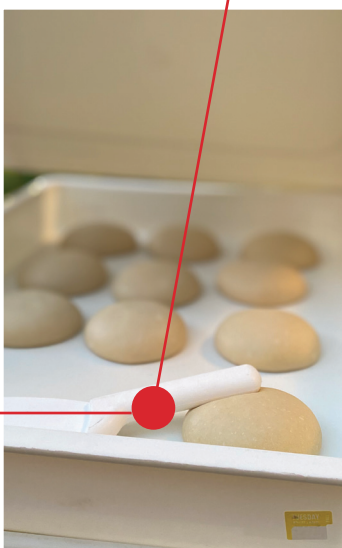
Pull the dough out and cut into 4 equal sized dough balls. Form each ball by kneading gently and then rolling the ball into itself like you are rolling up a sock with 2 hands. Try not to tear the smooth surface of the dough. Place each of these in a covered dough box or dust with flour and place on a cookie sheet under plastic. Let sit for 4-6 hours for the second rise **AT ROOM TEMPERATURE**. If your party is delayed, refrigerate at this time.

Dough is ready to use. Stretch as described above.

**This recipe comes from**  
*The Elements of Pizza,*  
**Ken Forkish**



*It's not a party  
without the pizza!*





**A**uthentic pizza in a wood fired oven is a bit different than the familiar restaurant chain pizza. A homemade dough cooked in a hot, wood fired oven will be the star of the pizza. You don't need to disguise it with toppings. The ingredients will be additive to this wonderful, light crust.

Try putting small amounts of high-quality ingredients on your crusts. Here are a few ideas for ingredient combinations. The quantities are not listed as you can adjust to your own taste. For planning purposes, each main ingredient will be about 2-4 oz. per pizza.

## TOMATO SAUCE

Pour one can of San Marzano DOP whole tomatoes into a bowl, liquid and all. Using your hands, crush the tomatoes individually and pull out any tops. Add salt and chopped basil to taste. A blender or food processor is too aggressive and will make the sauce watery.



# Pizza Topping Ideas

## FIG AND PIG – OR – GIRL'S NIGHT OUT

Extra virgin Olive Oil base  
Fig Preserves (select a less sweet version like white fig)  
Dollops of cheese – 1/2 Goat Cheese and 1/2 Fresh Mozzarella  
Toasted Pecans (girls night out) – or – Prosciutto (Fig and Pig)

After cooking, top with Arugula and Balsamic glaze

## SIMPLE MARGHERITA

Tomato sauce base  
Fresh mozzarella chunks  
Basil leaves (added before or after to cook)  
Extra Virgin Olive Oil drizzle

## SAUSAGE RICOTTA AND SPINACH

Extra Virgin Olive Oil base  
Fresh Mozzarella  
Sweet Italian Sausage  
Caramelized onion  
Dabs of Ricotta Cheese  
Raw spinach leaves  
Finish with some ground Parmesan

## ROSEMARY CHICKEN

Extra Virgin Olive Oil base  
Roasted garlic – 4-5 cloves or 6-7 if you are adventurous  
Fresh Mozzarella  
White Onions  
Chopped fresh rosemary  
Shredded precooked chicken (place on top)

## BREAKFAST PIZZA

Extra Virgin Olive Oil base  
Caramelized onions  
Fresh Mozzarella  
Bacon (precooked) or breakfast sausage  
4 or 5 Quail eggs. These are added when the pizza is about half cooked. Pull the pizza to the doorway and pour the eggs on one at a time. Return to complete cooking.  
Variant – Use a savory BBQ sauce as a base for an added kick.







# Tips and Tricks

A puff of air blown under a pizza dough will be very effective to ensure it slides off the peel.

Pizza peels are necessary to cook pizza in a Pizza-Porta. A 12" wide peel fits perfectly. A wood peel for placing and metal for retrieving works best. See our website for a complete selection.

Since you have contained the heat in the dome, you can use a doming technique. Hold the pizza on a metal peel up in the dome for 20-30 seconds to top-brown it.

The Pizza-Porta was designed to accommodate a double rack system which enables you to cook two pizzas at once. See our website for information on our double rack accessory.

An extra wooden peel is handy to stage the next pizza at a party.

Encourage your guests to make a pizza for the entire crowd, rather than a personal one. It gets everyone tasting new combinations and is fun.

If you have leftover dough, roll it around some onions and let it rest in a small bread pan. Then cook at 400 for 12-15 minutes (internal temp of 195F) for fantastic fresh bread.

## WARRANTY

Camander Inc. dba Pizza-Porta stands behind all of its products. Camander Inc. products (Pizza-Porta units) are warranted against failure due to defective material or workmanship for a customary period of ninety days (90) from the date of purchase. Accessories (peels, boxes, racks) are warranted against failure due to defective material or workmanship for a customary period of thirty days (30) from the date of purchase. Camander Inc will replace the defective product after inspection. If determined to be a manufacturer's defect, all costs for return and replacement of the product will be paid by the Camander Inc. Please notify us immediately via email or phone if you experience any problems with your product.

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