

# PizzaKettle Intro and Tips

Welcome to the PizzaKettle, enjoy our quick start guide and tips. Whether you are using an 18" or 22" kettle, the PizzaKettle adjusts to fit both sizes, making it a versatile

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## *PizzaKettle Tips:*

**Starting the Fire: for best results use a chimney when lighting your charcoal. Tips below are good for getting started, once you have a few cooks under your belt, adjust as needed to suit your preferences.**

- Use either Lump Charcoal or Charcoal Briquettes
- Open bottom vents of the Weber Kettle to full open
- Use a fire starter of some sort. I don't suggest newspaper as these burn dirty with ink and contaminants
- Supplement with wood chunks to help drive the fire and ambient temps
- Ambient temp goal is 700-900 degrees
- Pizza stone temp goal is 500-650 degrees
- Once fire is established, place pizza stone on the upside down grate, towards the front of the opening
- Place the kettle lid on with vents open, until ambient temp reaches 500, then close vents
- Add more wood if temps don't get hot enough for ambient goal of 700-900 degrees

### **Making the pizza – using fresh dough**

- Use wood pizza peel dusted with an 80/20 blend of polenta/flour to help prevent pizza from sticking to the peel
  - Don't dust too heavy as the excess will burn on the pizza stone
- Be sure to relax and proof dough for 30-45 minutes prior to using
- Make pizza fast to ensure the time on the peel is minimal
- Less is more when it comes to ingredients. Too heavy of toppings will make a soggy pizza
- Use a fork or docker to dock the dough and help prevent BIG bubbles. Some bubbles are normal

### **Cooking the pizza –**

- Slide the pizza into the opening and onto the pizza stone, using a push pull method with the wooden peel
- Allow to cook for 2 minutes to help set the bottom crust
- Check crust to ensure that its set before rotating
- Rotate pizza by 90 degrees to help brown all the edges – use a metal pizza peel to rotate pizza
  - Using the metal peel helps get under the crust better due to the metal peel being thinner
  - Rotate every 30-45 seconds or as needed to prevent burning
- Remove pizza when crust and top meet you desired outcome of doneness
- Place on cutting board and let rest for 1 minute to set cheese, then slice and serve

### **Shutting down the Pizza Kettle –**

- Close the top and bottom vents of the kettle
- Allow fire to burn out and cool completely
- DO NOT MOVE GRILL WHILE HOT OR WHILE FIRE IS BURNING

## ***Grills / Grill Gear Used:***

- Weber Performer Kettle Ace SKU - 8406704
- Pizza Kettle Deluxe Kit Ace SKU - 8013140
- Kingsford Professional Briquettes Ace SKU – 8269094
- Weber Charcoal Starters Ace SKU - 8212250
- Fishy Fishy Rub, 5280 Culinary Ace SKU – 8561938
- Fire Honey, 5280 Culinary Ace SKU – 8017719