

How to cook on the 4K



Cooking configuration & tips guide

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Cooking with Charcoal: The Basics

Natural Lump Charcoal v Briquettes

Charcoal is widely available in different sizes, shapes and even flavours. Charcoal fuel is split into two main categories: Lump Charcoal and Briquettes. Please keep in mind that charcoal should be considered as an ingredient: the better the quality, the better the flavour.



Lump charcoal



Briquettes

Natural Lump Charcoal

We recommend using natural lump charcoal with the Everdure by Heston Blumenthal *4K*. Natural lump charcoal contains no artificial additives or chemicals. It has a low ash content and most importantly, burns hotter. Natural lump charcoal is processed in a kiln and allowed to dry before packing and sizes can vary by quite a big amount. See everdurebyheston.com for more information.

Briquettes

Briquettes are a popular choice as they are convenient. Briquettes usually have a consistent “pillow shape”, though it is worth noting this uniformity is not natural. Briquettes are a manmade, processed fuel that contain binders, fillers and chemicals. They usually contain around 20% non-combustible materials that leave behind a much higher volume of ash than natural lump coal does. Briquettes do offer a consistent burn time, albeit at a much lower temperature than natural lump coal. This type of fuel can be used with the Everdure by Heston Blumenthal *4K*, however you will achieve a shorter ignition time and better overall cooking performance using natural lump charcoal.

Wood chips

Wood chips are a great flavour enhancer. The most common flavours are Mesquite, Hickory and Cherry. Always avoid putting wood chips directly onto the flame and instead, place them slightly to one side of the burning coal. The indirect heat from the charcoal will make the chips smoulder and smoke, rather than instantly ignite. This gentle smoke will flavour the food.

Weather Conditions

As the *4K* relies on a clean supply of oxygen to keep the fire burning, it is always worth remembering that different weather conditions can radically change the cooking time and oven temperature (i.e. a cold, breezy day will influence the *4K* more than a warm, still or damp day).

It should be expected that the same recipe can take slightly longer or quicker on different days, based on the weather conditions.

Perfect the art of charcoal cooking with the 4K

It can be challenging to master charcoal cooking, and the Everdure by Heston Blumenthal 4K has been designed with a range of innovative features to help navigate you through the charcoal experience:

Ignition at the press of a button

Thanks to the Fast Flame Ignition System™, ignite charcoal with ease every time simply by loading the charcoal dish with the recommended amount of charcoal (see configuration section), and pressing the ignition button (flame icon on control panel).



HANDY TIP FOR: Ignition

The ignition button has a child-lock, press down for 4 seconds to ignite. Always leave the hood open for the first 10-15 minutes to aid ignition, then close with the air vents open to preheat to desired temperature (pg6).

Maintaining temperatures

Naturally, at some point during your cook the charcoal temperature will begin to wane. It's easy to top up charcoal or woodchips through the **side reloading hatch**, ensuring you don't lose any heat from opening the hood. Simply unscrew the cap from the right side (we recommend wearing heat resistant gloves), and place the charcoal in a few pieces at a time using the supplied charcoal tongs.



HANDY TIP FOR: Reloading charcoal/woodchips

The supplied charcoal tongs have markings along the handle to guide you as to where within the 4K you are placing the charcoal. For more guidance on reloading charcoal, see pg7.

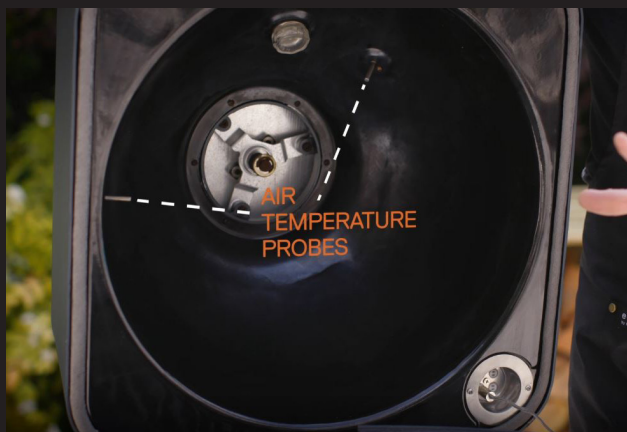
Monitoring your cook

Whether you're attempting a quick recipe or a longer cook, temperature data is vital to track your progress. The 4K features integrated probes to help you measure:

AMBIENT/OVEN temperature: 2 x fixed probes in the hood of the 4K to measure the internal 4K temperature.

INTERNAL FOOD temperature: 4 x removable food probes to indicate when your food is cooked.

GRILL SURFACE temperature: A grill clip to attach a food probe onto, to measure the surface temperature of the grill, if required.



HANDY TIP FOR: Monitoring temperatures

To toggle between ambient and probe temperatures on the control panel, press the thermometer icon. You can also connect to the bluetooth app (Android & iOS versions available for free download).

Additional extras

The 4K arrives with additional items, including:

- Water cup: sits within the 4K to add moisture to the internal cooking environment
- Pizza stone: for pizza recipes or to use as a heat deflector
- Grill grabber: for handling grill plates during set-up or cleaning



HANDY TIP FOR: Pizza stone

Always preheat the 4K before placing the pizza stone in. If using as a heat deflector during low 'n' slow cooking, you can wrap the stone in foil to assist with keeping clean (do not cover the stone when cooking pizza).

Temperature control on the 4K

Maintaining charcoal temperature

As explained in this guide, heat from briquettes or lump charcoal can vary. Individual lump wood species will have different densities and moisture content, producing non-identical heat output.

While the below serves as a guide, we always recommend monitoring the 4K and the heat stability during cooking to avoid any prolonged drops in temperature.

PREHEATING THE 4K

See the configuration pages for guides on how much charcoal to start with, according to your cooking method.

Although it is recommended to keep the hood open for the first 10-15 minutes of ignition, continuously opening and closing the hood during preheating will result in heat loss.

After the ignition period, for best results keep the hood closed with the suggested vent openings on pg 7, until the 4K reaches the desired preheat temperature, using the side reloading hatch if necessary to top up.

Once preheated to the desired temperature, the food can be placed inside to commence cooking.



WHEN DO I TOP UP CHARCOAL?

AS A GUIDE:

If the ambient temperature is **gradually** falling (loss of a few degrees over a 15min period), it is recommended to gently maintain the temperature by adding **1-2 pieces of charcoal** via the side reloading hatch.

If the ambient temperature is **rapidly** falling (loss of +10° over a 15min period) it is recommended to immediately add **3-4 pieces of charcoal** via the side reloader hatch, and monitor the heat rise.

We recommend the use of heat resistant gloves when reloading charcoal.



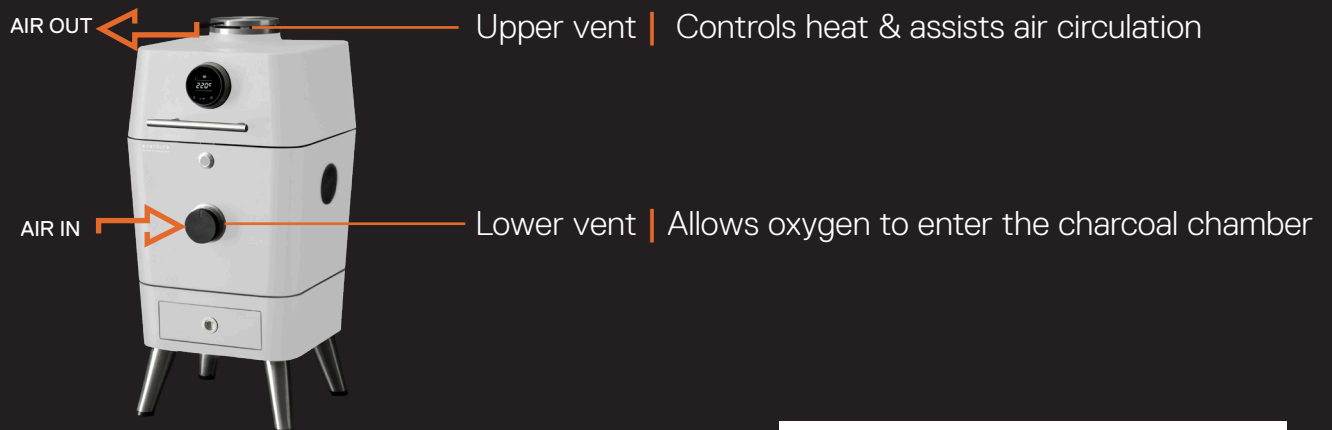
PLEASE NOTE:

Ambient temperature and local weather conditions will also influence the heat performance. Avoid adding too much fuel as this will result in a temperature that may be higher than desired.

Temperature control on the 4K

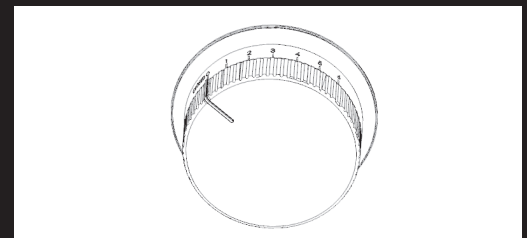
Adjustable vents:

In addition to the amount of charcoal used, the 4K is also controlled by manually adjusting 2 x vents:



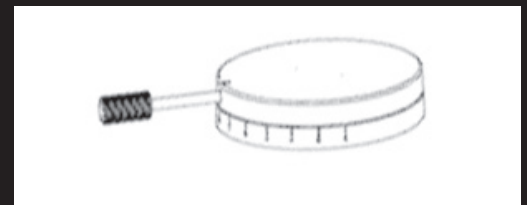
Lower Vent:

- allows oxygen to enter the 4K charcoal chamber
- This oxygen flows freely around the charcoal, allowing unrestricted combustion
- ♦ **Higher position opening = more air = more heat**



Upper Vent:

- harnesses the heat and assists air circulation within the 4K
- Once you've reached your desired temperature, avoid making unnecessary adjustments to the vent position.



Recommendations for Airflow Controls:

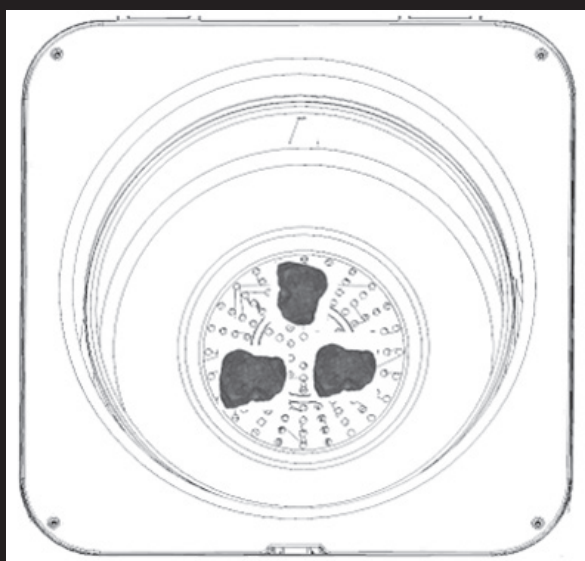
Vent Position		Cooking Temperature (Ambient)		Cooking Method
Lower	Upper	°C	°F	
6	6	Ignition		All (1st 10-15mins)
1-2	1-2	110-130°C	230-266°F	Low 'n' slow / smoked
2-3	2-3	140-180°C	284-356°F	Roasting / Convection
4-5	4-5	180-220°C	356-428°F	Direct grilling High heat roast
6	2	320-350°C	608-662°F	Pizza/intense baking

- We recommend positioning the 4K in an open area and out of direct sunlight
- Environmental conditions heavily influence the cooking performance. The vent positions are recommendations only - may vary depending on the ambient temperature, wind conditions and fuel type
- Never use the 4K indoors

Cooking Configuration #1: Low 'n' slow

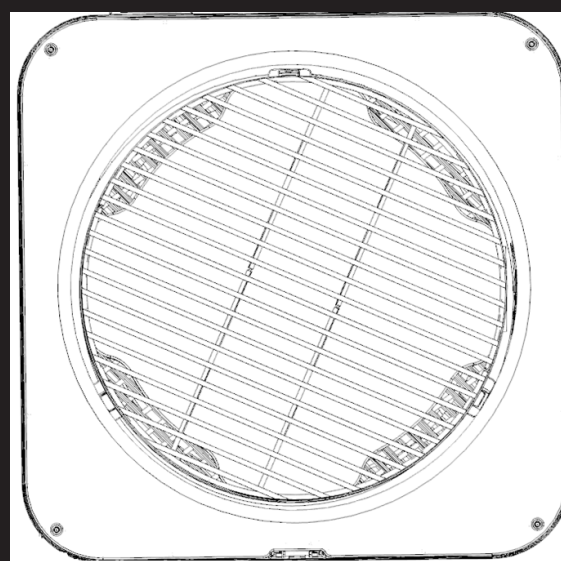
TEMPERATURE RANGE	110-130°C / 230-266°F
HOOD	Closed after ignition
TOP VENT POSITION	1-2
LOWER VENT POSITION	1-2
CHARCOAL AMOUNT	300g / 11oz initially

Charcoal configuration:



- Place 300g / 11oz directly on top of the charcoal dish (approx. 3 pieces of lump charcoal)
- Add more charcoal as required during cooking via the side reloading hatch.

Grilling surface configuration:



Step 1: Place 2 x cast iron grills onto the charcoal chamber

Step 2: Place the pizza stone / heat deflector directly onto the cast iron grill

Step 3: Place 2 x stainless steel grids over the pizza stone / heat deflector

HANDY TIPS

- Less is more when it comes to low and slow cooking with charcoal! It is a lot easier to add charcoal than to remove hot coal.
- Remember to allow the heat to rise to the recommended temperature before adding the pizza stone.
- Avoid putting your pizza stone into the dishwasher. We always recommend a hard brush and some warm water.

RECIPE // LOW 'N' SLOW COOKING METHOD

TEXAN BBQ PULLED PORK SHOULDER

Serves 6-8

For the Texas BBQ sauce

125g / 4.5oz smoked streaky bacon, chopped
160g / 5.6oz tomato ketchup
140g / 5oz tomato puree concentrate
80ml / 3oz Whiskey
50ml / 2oz Cabernet Sauvignon vinegar
30ml / 1oz white distilled vinegar
4 tsp Worcestershire sauce
1 Tbsp molasses
¼ tsp chili powder
¼ tsp ground cumin
1 Tbsp dark brown sugar
½ tsp salt
freshly ground black pepper

For the pork shoulder

reserved BBQ sauce
2kg / 4.4lbs pork shoulder, boned and rolled
maple smoking chips

To serve

reserved sofrito
brioche buns, toasted
reserved BBQ pulled pork
reserved celeriac and apple rémoulade

For the celeriac and apple rémoulade

300g / 11oz celeriac
1 Granny Smith apple
35ml / 1.2oz wholegrain mustard
1 tsp capers, rinsed, patted dry and finely chopped
25g / 0.8oz cornichons, finely chopped
juice of 1 lemon
2 tsp flat-leaf parsley
4 sprigs tarragon, leaves picked
150g / 5.3oz mayonnaise
salt and freshly ground black pepper

For the green sofrito

3 Tbsp olive oil
½ onion, peeled and finely diced
3 cloves garlic, peeled and finely sliced
pinch smoked salt
2 green peppers, finely diced
1 green chili, finely chopped
1 tsp Chardonnay vinegar
10g / 0.3oz coriander leaves

METHOD

For the BBQ sauce, fry the chopped bacon over low-moderate heat until all the fat has rendered. Add the remaining ingredients in a pan and cook over low heat for an hour. Set 200g / 7oz of the sauce aside for later use and combine the remaining sauce with 250g / 9oz water.

Place the pork shoulder into a deep baking tray (that can fit within the 4K) and cover with the diluted BBQ sauce. Preheat the 4K by placing 300g / 11oz charcoal on top of the charcoal grid.

Press the fast flame ignition button and after the ignition phase, allow the charcoal to continue to burn for 10 minutes. Fill the water container and set both cast-iron grills in place, covered by the pizza stone and then the stainless steel grids above.

Place the baking tray on top of the grills and insert the meat probe into the centre of the thickest part of the pork shoulder. Close the hood and cook for 5 hours, aiming for an ambient temperature of 120-150°C / 248-302°F by topping up the coals with approximately 70g / 2.5oz of small coal pieces.

Every 30-45 minutes, add a tablespoon of smoking chips onto the hot coals. Once the core temperature reaches 65°C / 150°F, cover the baking tray with aluminium foil. Once the core temperature reaches 95°C / 203°F, remove the tray from the 4K and allow to cool.

Once the meat is cool enough to handle, remove and discard all the skin and fat from the meat and use two forks to pull the meat apart into shreds.

Add any cooking juices from the baking tray as well as the reserved BBQ sauce and mix well to combine. Set aside.

In the meantime, make the remoulade. Peel the celeriac and the apple and use a mandolin to cut into fine slices. Cut these slices into fine shreds. Place into a bowl and add the mustard, capers, cornichons and lemon juice. Chop the herbs and add them to the bowl. Stir in the mayonnaise and season with salt and freshly ground black pepper. Set aside.

Make a sofrito by heating the olive oil in a pan and gently cooking the onion, garlic and smoked salt for 5 minutes over moderate heat. Once softened, add the green peppers and green chili and cook for an additional 8 minutes. Add the vinegar and remove the pan from the heat. Allow the mixture to cool completely before chopping the coriander and stirring through. Adjust the seasoning as needed.

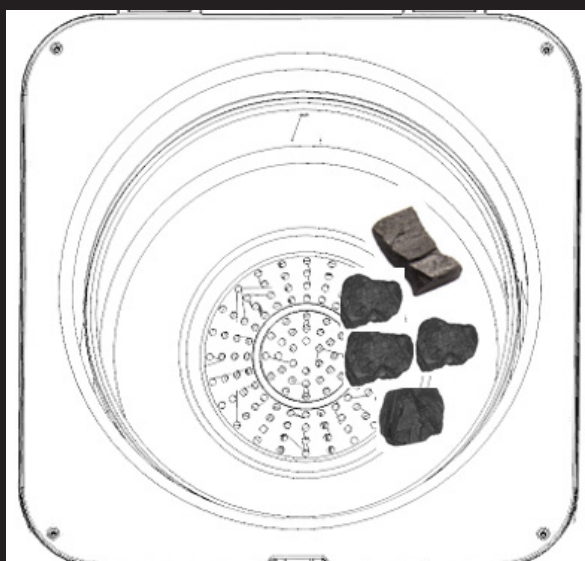
To serve, spread the sofrito on the bottom half of a toasted brioche bun. Cover with the pulled pork and top with the remoulade. Cover with the top half of the toasted bun and serve.



Cooking Configuration #2: Low 'n' slow - indirect

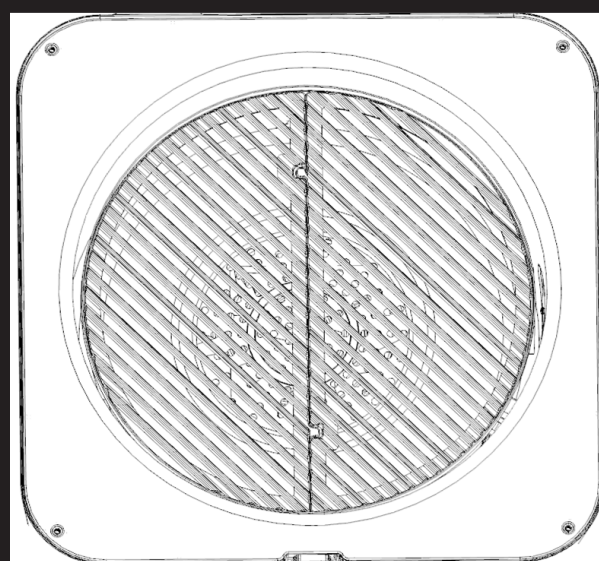
TEMPERATURE RANGE	90-130°C / 194-266°F
HOOD	Closed after ignition
TOP VENT POSITION	1-2
LOWER VENT POSITION	1-2
CHARCOAL AMOUNT	300-500g / 11-17oz initially

Charcoal configuration:



- Place approx. 4-5 pieces of lump charcoal directly on top of the charcoal dish.
- Once ignited, position the charcoal to the side closest to the fuel reloading hatch (using the supplied charcoal tongs).

Grilling surface configuration:



Step 1: Place 2 x cast iron grills onto the charcoal chamber

Step 2: Place 2 x stainless steel grills on top of the cast iron grills (optional)

HANDY TIPS

- Maintain temperatures by topping up with more charcoal as required, via the side reloading hatch.
- With this method, place the meat directly over the section without any charcoal directly underneath. By cooking indirectly, the heat will rise and gently transfer to the meat.
- To increase the cooking temperature accuracy, we recommend using a food probe (in position P1) to read the temperature of the cooking grill.
- Prevent your meat from becoming dry during cooking by simply filling the supplied metal water cup and placing it into position before cooking.

RECIPE // INDIRECT COOKING METHOD

MESQUITE BBQ BEEF BRISKET

For the brine

80g / 3oz salt
approx. 1kg / 2.2lb brisket
1 litre / 35oz water

For the rub

5 tsp unsmoked paprika
1 ½ tsp freshly ground black pepper
½ tsp garlic powder
1 Tbsp onion powder
1 tsp dried oregano
2 tsp ground cumin
1 tsp ground coriander

To cook the brisket

reserved brined brisket
5 tsp reserved rub
mesquite smoking chips
200ml / 7oz elderflower vinegar
(in an atomiser or spray bottle)



* Riser grill pictured is an optional accessory

METHOD

To brine the brisket, bring 1 litre / 35oz of water to the boil and remove from the heat. Whisk in the salt until it has completely dissolved. Set aside to cool completely. Add the brisket to the brine, cover and place in the fridge for 24 hours. For the rub, combine all the ingredients in a small bowl. Set aside. To cook, preheat the 4K with 300g / 11oz charcoal. Fill the metal water container and set into place.

Light the charcoal and stack it to one side of the 4K base once ignited, using the supplied charcoal tongs. Place one of the cast-iron grills on the side over the hot coals and the riser or higher stainless steel grill over the cold side.

Remove the brisket from the brine and pat dry. Coat all sides with the rub and insert the meat probe into the centre of the thickest part of the brisket. Place the brisket onto the riser or higher stainless steel grill of the 4K. Add 1 tablespoon mesquite smoking chips onto the hot coals and spray the brisket with elderflower vinegar.

Close the hood and continue to top up the mesquite chips and spray the brisket at 30 – 45 minute intervals. Maintain an ambient temperature of 90-110°C / 194-230°F, topping up the coals from the side, as necessary.

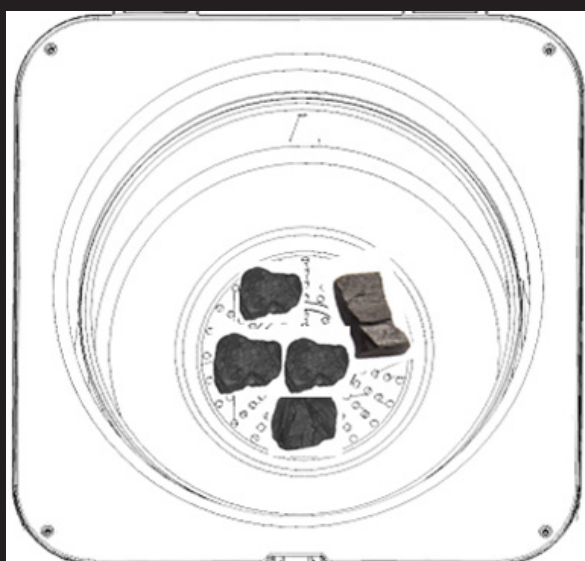
After about 4 hours, a crust should have formed on the outside and the brisket should have reached an internal temperature of 65°C. Spray the brisket generously with vinegar one last time and cover the brisket with aluminium foil. Cook for an additional 2 hours, or until an internal temperature of 75°C / 167°F has been reached.

Remove from the grill and allow to rest for 1 hour before serving.

Cooking Configuration #3: Convection

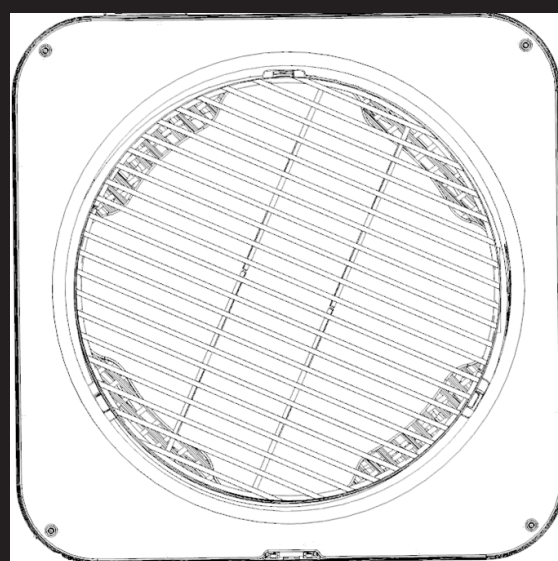
TEMPERATURE RANGE	180-220°C / 356-428°F
HOOD	Closed after ignition
TOP VENT POSITION	4-5
LOWER VENT POSITION	4-5
CHARCOAL AMOUNT	500g / 17oz initially

Charcoal configuration:



- Place approx. 500g / 17oz (4-5 pieces of lump charcoal) directly on top of the charcoal dish.
- Add more charcoal as required during cooking via the side reloading hatch.

Grilling surface configuration:



- Step 1:** Place 2 x cast iron grills onto the charcoal chamber.
- Step 2:** Place the pizza stone / heat deflector directly onto the cast iron grills.
- Step 3:** Place 2 x stainless steel grids over the pizza stone / heat deflector.

HANDY TIPS

- Why add the pizza stone? It will act as a heat deflector and prevent the underside of your meat, poultry or fish from overcooking. The direct heat absorbed by the pizza stone will radiate heat more gently around the cavity
- To assist with cleaning, you may choose to wrap the pizza stone in aluminium foil for this configuration.
- Remember to allow the heat to rise to the desired oven temperature **before** adding the pizza stone.
- To increase the cooking temperature accuracy, we recommend using a food probe (in position P1) to read the temperature of the cooking grill.
- Prevent your meat from drying out during cooking by simply filling the supplied water container and placing it into position before cooking.

RECIPE // CONVECTION COOKING METHOD

CLASSIC SOUFFLE

Makes 6

For the crème patisserie

60g / 2oz whole milk
4 tsp whipping cream
1 vanilla pod
4 tsp plain flour
8g / ¼ oz caster sugar
½ tsp cornflour
1 medium whole egg
1 medium egg yolk

To grease the ramekins

unsalted butter, softened
caster sugar

For the soufflé

6 egg whites
70g / 2.5oz caster sugar
reserved crème patisserie
ice cream or custard, to serve

METHOD

For the crème patisserie, add the milk and cream to a pan. Halve the vanilla pod and scrape out the seeds. Add the seeds and the pods to the milk. Over a low heat, bring the mixture to a simmer. At the same time, combine the flour, caster sugar and cornflour in a bowl.

In a separate bowl, lightly beat the egg and egg yolk together. Add half the egg mix into the flour mix and mix to form a smooth paste. Add the remaining egg mix and whisk until the mixture is free of lumps. Strain the warm milk mixture into the egg mixture, whisking continuously.

Once done, pour the mixture back into the pan and cook over a low heat for 4-5 minutes as the flour and cornflour cooks out, stirring continuously to avoid the mixture catching.

Once the mixture has thickened, transfer to a bowl and cover the surface with a layer of cling film to prevent a skin forming. Leave to cool.

Grease the inside and edges of six 6oz ovenproof ramekins with the softened butter by using a pastry brush with vertical strokes. Spoon two tablespoons caster sugar into a greased ramekin and carefully turn the ramekin around to evenly coat with sugar. Tip out the excess sugar and repeat the process with the remaining ramekins. Store somewhere cool to avoid the butter melting.

Preheat the 4K by placing 500g / 17oz charcoal on the charcoal grid and pressing the fast flame ignition (which has a self-timer of 7 minutes). After leaving the hood open for 10 minutes, place the pizza stone on top of the cast-iron grills and close the hood. Leave the bottom vent open, and the top vent on setting 3. While the 4K is preheating, make the soufflé.

Whisk the egg whites in the bowl of a stand mixer fitted with the whisk attachment. Once the egg whites have become aerated and turn white in colour (approximately 3 minutes), slowly add the sugar and whisk the mixture to glossy, stiff peaks.

Whisk a third of the whisked egg whites into the reserved crème patisserie until smooth. Gently fold the remaining egg white mixture into the crème patisserie in two stages.

Divide the mixture between the six ramekins, filling them to just above the edge.

Use a palate knife along the top to smooth to a flat, even surface. Using clean thumbs, wipe the lip / rim of each ramekin to ensure clean and even rising on all sides.

Check the temperature of the 4K, it should be approximately 180°C / 356°F before placing the soufflé inside. Working quickly, open the hood and place the ramekins on the pizza stone. Close the hood and cook for 12 minutes.

The ambient temperature should rise to 200°C / 392°F, and this will result in a slight caramelisation on the top of the risen soufflés.

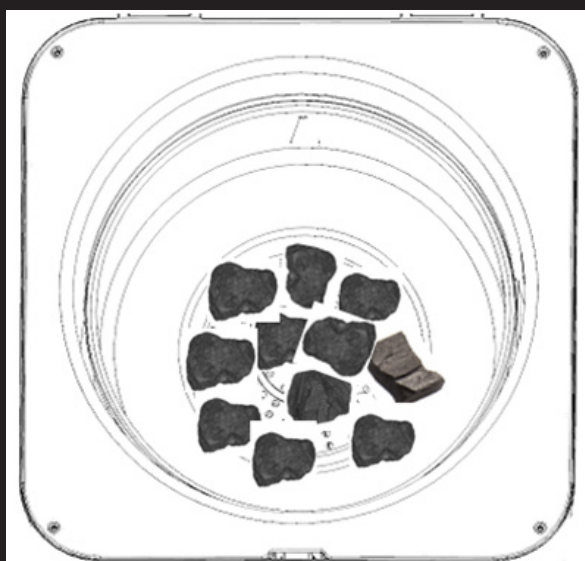
Carefully remove and enjoy with ice cream or custard.



Cooking Configuration #4: Direct Grilling

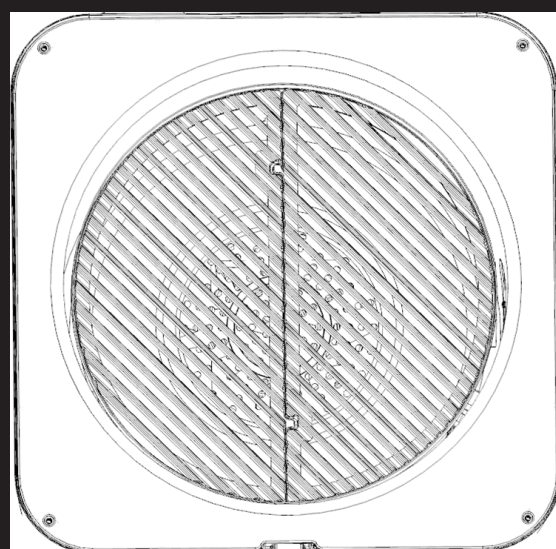
TEMPERATURE RANGE	250-320°C / 482-608°F
HOOD	Open or Closed
TOP VENT POSITION	6
LOWER VENT POSITION	6
CHARCOAL AMOUNT	1kg / 2.2lb initially

Charcoal configuration:



- Place approx. 1kg / 2.2lb (10-12 pieces of lump charcoal) directly on top of the charcoal dish.
- Add more charcoal as required during cooking via the side reloading hatch.

Grilling surface configuration:



- Step 1:** Place 2 x cast iron grills onto the charcoal chamber.
- Step 2:** Place food probe (P1) on top of the cast-iron grills, using the grill bracket.
- Step 3:** close hood after 10/15mins to preheat the grills as close to 300°C/572°F as possible.

HANDY TIPS

- Feel free to add the stainless steel grill on top of the cast iron grills to increase the overall cooking area. Adding a stainless steel grill will also act as a warming rack for food that requires cooking over a more gentle heat.
- We recommend using a food probe (P1) to log the temperature of the cooking surface.
- Steaks should be grilled at room temperature and the grills gently seasoned with oil.
- It is recommended to always wear heat resistant gloves when cooking over hot coals.

RECIPE // DIRECT/OPEN COOKING METHOD

GRILLED PORTERHOUSE STEAKS

TO SERVE 2:

2 x porterhouse steaks
grapeseed oil
salt

METHOD

Preheat the 4K by placing 1kg / 2.2lb charcoal on top of the charcoal grid in a pointed pile. Press the fast-flame ignition and keep the hood open for 10-15 minutes.

Place the cast-iron grills over the hot coals using the supplied grill grabber, and attach the meat probe in position P1 to cast-iron grill, using the probe bracket.

Close the hood to continue preheating the 4K and aim for the bars of the grill to reach close to 300°C / 572°F before grilling. Remove the steaks from the fridge 30 minutes prior to cooking. Rub a little grapeseed oil onto the steaks and season with salt.

Place a 2nd meat probe into the centre of the thickest steak and begin searing the steaks over the hot coals, flipping every 20 seconds. Temporarily close the hood for a few minutes if additional heat is required. For medium rare, remove the steaks from the grill once the core temperature reads 46°C / 115°F and place onto a cooling rack set over a tray.

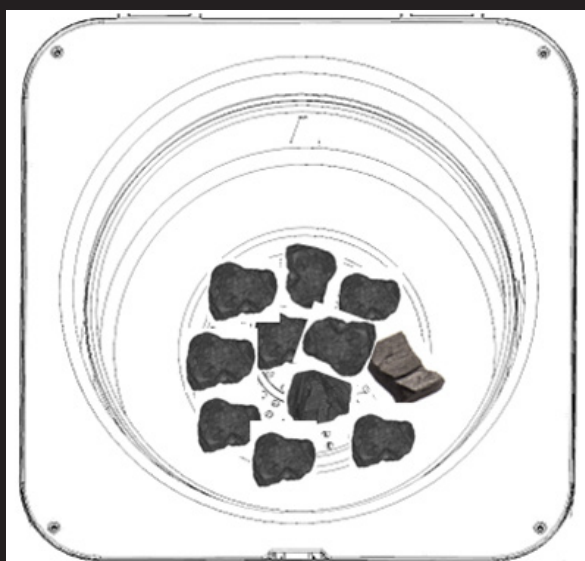
Allow to rest until the core reads approximately 52°C / 125°F.



Cooking Configuration #5: Pizza

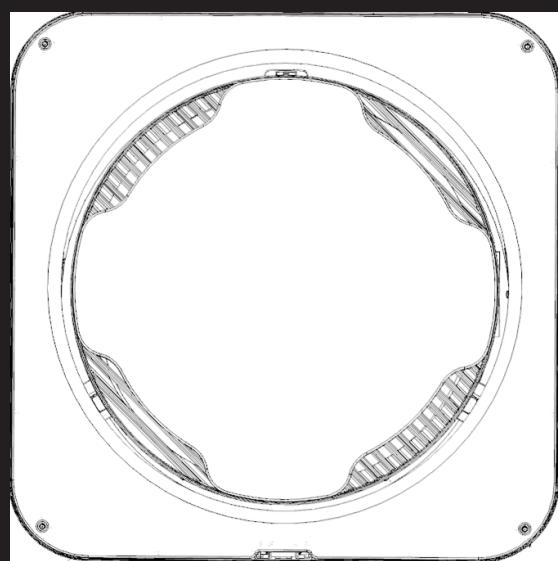
TEMPERATURE RANGE	320-350°C / 608-662°F
HOOD	Closed
TOP VENT POSITION	6
LOWER VENT POSITION	6
CHARCOAL AMOUNT	1kg / 2.2lb initially

Charcoal configuration:



- Place approx. 1kg / 2.2lb (10-12 pieces of lump charcoal) directly on top of the charcoal dish.
- Add more charcoal as required during cooking via the side reloading hatch.

Grilling surface configuration:



- Step 1:** Place 2 x cast iron grills onto the charcoal chamber.
- Step 2:** Place 2 x higher stainless steel grills above the the cast-iron grills.
- Step 3:** Only **after** the 4K has preheated to 280-300°C/536-572°F, then add the pizza stone on top of the stainless grills.

HANDY TIPS

- Avoid overfilling the charcoal chamber with fuel
- Do not allow the oven to exceed the maximum temperature of 420°C / 788°F as this will result in spoilt food and possible product damage
- Always wear heat resistant gloves when the oven is in use
- Adding the pizza stone too early will prevent the heat from rising resulting in a prolonged cooking time, follow the recipe instructions on the next page for guidance on when to place the pizza stone.

RECIPE // INTENSE BAKING/PIZZA COOKING METHOD

4K PIZZA (dough recipe makes 5 pizzas)

For the pre-fermented dough

150g superfine 00 flour
85ml / 3oz cold water
¼ tsp malt extract
3.5g instant bread yeast (half sachet)
½ tsp salt

To finish the dough

350g superfine 00 flour
½ tsp malt extract
195ml / 6.9oz cold water
7g instant bread yeast (one sachet)
1 tsp salt

To make 1 x Margherita pizza

2 Tbsp tomato sauce
½ ball buffalo mozzarella, drained overnight
olive oil
Parmesan, finely grated

Other toppings of your choice
can be used as desired

Semolina flour for handling the pizza dough

METHOD

To make the pre-fermented dough, tip the flour into the bowl of a mixer fitted with the dough hook attachment. Mix on low speed. Mix the malt extract with 85ml / 3oz cold water in a small bowl until well-combined, then pour the liquid into mixing bowl.

Mix for 3 minutes, stop and cover the bowl with cling film, leaving to rest at room temperature for 1 hour.

Return the bowl to the mixer and add the yeast and salt. Mix on medium speed for 7 minutes. Transfer the dough to a clean mixing bowl and cover tightly with cling film. Place in the fridge and leave to ferment for 12 hours.

To finish the dough, tip the flour into the bowl of a food mixer fitted with the dough hook attachment.

Mix the malt extract with 195ml / 6.9oz cold water in a small bowl until well-combined, then pour the liquid into mixing bowl. Mix for 4 minutes, then stop and cover the bowl with cling film, leaving to rest at room temperature for 1 hour.

Return the bowl to the mixer and add the yeast and salt. Mix on medium speed for 4 minutes. Add the pre-fermented dough and mix for an additional 4 minutes at the same speed.

Tip the dough out and divide into two ball-shaped portions. Place the balls of dough on a baking tray lined with oiled cling film, leaving at least 8 cm between each ball. Cover with a large piece of oiled clingfilm and leave to prove for 2 hours in a warm place. The dough will double in size and should look moist, light and airy. Set aside until needed.

When ready to start cooking, preheat the 4K by loading 1kg of charcoal onto the charcoal grid.

Press ignition button, leave hood open for the 1st 10mins to aid ignition. After 10mins, close hood and open up both top and bottom events completely. Preheat until the ambient temperature is 280-300°C/536-572°F.

Once preheated to this temperature, first scatter the ignited charcoal across the base, and reload charcoal so that the base is evenly covered with one layer. Use the supplied charcoal tongs and wear heat resistant gloves during this step.

Place the cast-iron grills with the higher stainless steel grills above, with the pizza stone on top. Place the probe in the P1 position and rest on top of the pizza stone to measure the stone's surface temperature.

Shut hood and wait for the probe temperature of the pizza stone surface to reach 320-350°C/608-662°F. Toggle between ambient temperatures by pressing the temperature icon on the 4K.

Once the pre-fermented dough is rested and portioned, lightly dust a clean working surface to roll out the pizzas. Push the dough out with fingertips instead of a rolling pin, to keep some air in the crust.

Continue pushing and turning until a rim forms around the edges. Then, using the palms of your hands, gently press down, stretching the dough in opposing directions. Continue until an even thickness of 1/5 inch is reached. Lightly sprinkle some semolina onto a pizza peel and place the dough on top (this will make it easier for the dough to roll off).

Spread 2 tbsp of tomato passata onto the pizza base in a circular motion, and evenly scatter toppings. Once the pizza stone has preheated 320-350°C/608-662°, slide the pizza onto the pizza stone and close the hood.

Check after 3mins if pizza is ready and toppings melted, close hood and leave for a little longer if required. The crust should be slightly puffy and the passata sauce bubbling.

For multiple pizzas, ensure the pizza stone is preheated to the target temperature with hood closed before cooking the next one.

