

Latin Touch Pizza Worksheet

Date:

Number of Pizzas:

Total Lbs. of Charcoal:

Ambient (outdoor) temp:



The original method of cooking pizza was in an enclosed oven with live coals...what could be a better modern equivalent than La Caja China?

The process for cooking perfect pizza in La Caja China is a little different than the process for most other food, so be sure to follow these directions carefully...you won't be sorry!

Position the roasting box is a safe, well ventilated area (*but out of direct drafts*). If roasting on the lawn, be sure to water the grass well before cooking, just in case.

The first step in turning your *Cajun Microwave* into an *Italian Pizza Oven*, is to preheat the box, so it's already hot when the uncooked pizzas go in.

Set [top grills](#) (1 per pizza) into the box, and spray them with cooking spray, or brush lightly with olive oil.



Cover box with the ash pan and charcoal grid. Add 8 lbs. of charcoal for a 70# box or 10lbs of charcoal a 100# box, in two equal piles and light. (FYI... one full [Weber Charcoal Chimney](#) is exactly 5.5lbs of coals.)



Once lit (20-25 minutes) spread the charcoal evenly over the charcoal grid.



Carefully remove the lid (*this will require two people*) and set it on the handles of the La Caja China.

Place your pizza(s) on the pre-heated grills using a pizza paddle (sometimes called a “pizza peel” a pizza paddle is basically a giant, long handled spatula, available in most kitchen stores. If not, you can slide the pizza directly onto the grill from the cardboard they usually come on.

For even better results you can pre-heat a pizza stone in the box (on top of the grill grates) and slide your pizzas onto that.



Cover the box back up with the lid and charcoal grid.

Cooking time starts right now.

Start Time: _____

IMPORTANT: DO NOT PEEK! Only lift the charcoal lid as instructed below.

Bake your pizza(s) 10-12 minutes, then check for doneness. If the tops are getting dark, but the dough doesn’t feel solid, you can cover the tops of the pizzas with foil, or with the cardboard bases that take-and-bake pizzas often come with. Then set the lid askew.



Also, if one end of the box seems to be hotter than the other, rotate the lid 180 degrees.

Now, personally, I like “wood-fired” pizza the better than any other method. The point of wood-fire cooking is to add a hint of smoke to your pizza crust.

Because of the unusually short cooking time, I don’t use my A-Maze-N Smoker for pizzas, but a small tin container (in the baking section of your grocery store) with a couple of well-lit charcoal briquettes, will do in a pinch. Just add a small handful of smoker pellets or woodchips just before closing up the box.



Continue to cook, checking the crust every 5 minutes until done.

Note: If you're into sweet toppings, like pineapple, or other fruits, keep in mind that anything with a high sugar content is going to caramelize more quickly and must be watched a little more closely (*IE: don't let it burn!*)



Total cooking time: 20-25 minutes

Here's a quick and easy recipe for my very favorite, very traditional pizza, which can be cooked to perfection in La Caja China:



Classic Margherita Pizza

Named after Queen Margherita of Italy in the late 1800s. Its colors, red, white and green were picked to emulate the colors of the Italian flag.

Ingredients:

1 "take & bake" cheese pizza, unbaked.
 1 cup sliced fresh tomatoes
 1 teaspoon dried oregano
 20 Fresh basil leaves, large
 Fresh mozzarella cheese, sliced into 16-18 thin rounds

Instructions:

Unwrap the cheese pizza.

Top with the tomatoes, oregano, some basil leaves and mozzarella rounds.

Cook, following the above directions.

Classically, you want a few lightly charred spots on your basil leaves, before serving.

NOTES:

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