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Stromboli

Here is what you need:

- 1 ¼ cups warm water- about 100 degrees
- 1 tablespoon dry active yeast
- 1 tablespoon granulated sugar
- ¼ cup + 1 tablespoon olive oil (divided)
- 3 ¼ cups all-purpose flour (divided)
- 1 teaspoon salt

Here is how you do it:

In a large mixing bowl, add warm water, sugar, and yeast; gently stir. Let yeast mixture sit for 5 minutes. You will see the yeast start to foam slightly. Add in 3 cups flour, salt, and 3 tablespoons of oil. Stir, then mix with hands until it forms a dough. Sprinkle in remaining flour as needed if the dough is too sticky. The dough should be slightly tacky, but not sticking to your hands.

Use extra flour and coat dough. Cover the dough in the bowl loosely with damp cloth or plastic wrap and allow to rise and triple in size, or approximately 30 minutes.

Fill and Baking Instructions:

1. Preheat oven to 400 degrees. Line a large baking sheet lined with foil or parchment paper gently-greased. Divide dough into 4 pieces. On a lightly-floured work surface, stretch out each piece, first to a 3-by-4-inch oval, then to a 6-by-8-inch oval.
2. Dividing evenly, scatter filling over dough, leaving a 1/2-inch border.
3. Starting at a shorter end, roll up each Stromboli, and place, seam side down, on baking sheet. Using the tip of a knife, cut two slits in the top of each. Brush with remaining oil. Bake until golden, or 25 to 30 minutes. Serve Stromboli with 1/2 cup marinara for dipping.

Filling Ideas: Sun dried tomatoes and cheese; ham; salami, pepperoni, and cheese; chicken; sausage, peppers, and onions; or red peppers and broccoli. You want to use a good mixture of different meats and cheeses. The great thing about making individual Stromboli is that you can customize each flavor and it's a great way to re-cycle left overs!!!!