

GAME DAY STROMBOLI'S

Last Modified: 11/10/2024

PREP: 2+ Hrs
COOK: 14 Min
AIR FRYER: 350

F MEDIUM

BREADS

MAKES 8 LOAVES

QUA	MEASURE	INGREDIENT	PROCESS
4	14 Oz	Jars Classico Traditional Pizza Sauce	
?	Layers	Optional Stuffings (Maximum 1/4" Thick)	
5	Cups	Fresh Mozzarella Cheese	Shredded
2	Bunches	Fresh Basil Leaves	Fine Chop
5	Tsp	Garlic	Microplaned

STROMBOLI TOPPINGS

2	Pints	Cherry Tomatoes (Microwave To Soften)	Halved
5	Tbsp	Extra Virgin Olive Oil (EVOO)	Brush Tops
1	Cup	Parmesan Cheese (Fine Shredded)	Topping
3	Tbsp	Dried Oregano	Topping
3	Tbsp	Dried Parsley	Topping
10	Pinches	Coarse Sea Salt	Topping

STROMBOLI DOUGH

2	16 Oz	Bags Frozen Pizza Dough (Pepe's Bakery)	
	OR		
2	16 Oz	Bags Fresh Pizza Dough (Pizza Buddy)	
	OR		
2	16 Oz	Boxes Gluten Free Pizza Crust Mix (Bob's Red Mill)	
	OR		
2	17.6 Oz	Bags Pizza Dough Kit Mix (DeLallo)	

OPTIONAL "STUFFING'S"

Items listed with an * should be sauteed first in order to pre cook and render off most of the grease or water (drained on paper towels) or in order to soften.

Pepperoni, *Sausage, *Bacon, Salami, Ham, Shrimp, *Onions, *Peppers,

*Meat Balls, *Broccoli, Olives, *Artichokes, Mushrooms, Pineapple, Pesto,

Garlic, *Chicken, *Turkey, *Hamburger, Tomatoes, Anchovies,

PREPARATION

FACTOID	An ageless gift from our Italian friends in Philadelphia. NOTHING is better on game day than a herd of gooey, crispy, mouth burning hot Stromboli's for the crowd to chow down on. A simple Pizza Dough, Sauce, Cheese and the versatility of a slew of mixed Stuffing's coupled with the speed of an Air Fryer, these beauties are unbeatable.
TOOLS	1) 2 Spatulas 2) Instant Read Thermometer
PREP	DISH 1) Shred the Mozzarella Cheese and set it aside. 2) Halve the Cherry Tomatoes and set them aside. 3) Microplane the Garlic Cloves and set them aside. 4) Finely chop the Basil Leaves and set them aside.

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1	PIZZA DOUGH: Mix the Dough or prepare the Dough according to package directions.
2	PIZZA DOUGH: Cut the Dough Ball into quarters and roll it into small balls with your flour dusted hands. Place the Dough Balls on squares of flour dusted waxed paper in a warm room. Cover lightly with a square of paper towel so they don't dry out. Allow the Dough's to rise (NOT touching) for at least 2 hours.
3	MEANWHILE - GREASY THIN SLICED DELI MEATS: On a heat proof plate, place 2 sheets of paper towel, a single layer of Deli Meats (not touching) another paper towel another layer of Meats & so on up to 1/2" thick. Place another heat proof plate on top of the last paper towel. Microwave on high for about 3 minutes. Remove the warm Meats and stack them on a paper towel.
4	MEANWHILE - CRUMBLED RAW MEATS: In a Skillet, fry any raw Meats (Sausage / Hamburger / etc.) until done. Remove from the skillet and pile them on a paper towel.
5	MEANWHILE - THIN SLICED RAW VEGGIES: : In a Skillet, fry any fresh Veggies (Onions / Mushrooms / etc.) until soft. Remove from the skillet and pile them on a paper towel.
6	MEANWHILE - THIN SLICED RAW MEATS: In a Skillet, fry any thin sliced Raw Meats (Bacon / Chicken / Seafood / etc.) until done. Remove from the skillet and pile them on a paper towel.
7	PIZZA DOUGH: Using your Oil dampened fingers, press each Dough Ball into a rectangle: 1/4" thick by 9" high by however long it ends up to be.
8	STROMBOLI: Starting in the center of the Dough rectangle and using the bottom of a large spoon to spread it out thinly, cover about 3/4 of the Dough with Pizza Sauce (leaving a 1 inch clean border around the entire outside). Spread the Mozzarella evenly on top of the Pizza Sauce. Sprinkle with chopped Basil, and the Garlic. Sprinkle with a pinch of Salt and some fresh ground Black Pepper. Layer on any Optional Stuffing's you like (DON'T overlap).
9	STROMBOLI: Brush the top and sides with EVOO. Press 4 Cherry Tomato halves (cut side up) into the top. Sprinkle the entire top lightly with Coarse Sea Salt, Dried Basil, Dried Oregano, Dried Parsley and Shredded Parmesan. Cut several small slits in the top of each Stromboli to allow steam to escape.
10	STROMBOLI: Fold both long ends of the Dough back over the top. Dampen the edges of the unfolded sides lightly with a wet finger starting on one side, carefully fold the Stromboli over itself in thirds (See Picture). Lightly pinching the end, bottom and side seams to seal in the contents as you go. Spray the Basket with Pam Oil Spray. Carefully pick up the Stromboli and place in the Basket. Repeat for the second Stromboli if it will fit. . . Do NOT let them touch each other.
11	Set the Air Fryer temperature to 350 degrees.
12	Pre-heat the Air Fryer for 5 minutes.
13	Air Fry for 14 minutes. Until the Stromboli is GB&D. (Golden Brown & Delicious). Do NOT allow the Parmesan Cheese to burn.
14	Measure the internal temperature in a center slit. It should be a minimum of 165 degrees F, if not, Air Fry for another minute or two.
SERVE	Using 2 spatula's carefully place the Stromboli(s) on a cutting board for 5 minutes (Meanwhile, start more Stromboli's). Cut it into 1" wide slices and serve while hot with hot Pizza or Marinara Sauce on the Side for dipping.

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