

STROMBOLI & DOUGH

F MEDIUM

Last Modified: 02/10/2016

PREP: 2 Hrs
COOK: 45 Min
OVEN: 375

BREADS

MAKES 2 LARGE LOAVES

QUA	MEASURE	INGREDIENT	PROCESS
1	14 Oz	Jar Classico Traditional Pizza Sauce	
2	Cups	Fresh Mozzarella Cheese	Shredded
1	Bunch	Fresh Basil Leaves	Chopped
2	Tsp	Garlic	Chopped
1	Pint	Cherry Tomatoes	Halved
2	Tbsp	Dried Oregano	
2	Tbsp	Dried Parsley	

STROMBOLI DOUGH

2	Cups	Water	Room Temp
1	Tbsp	Dry Active Yeast	
1 1/2	Tbsp	Extra Virgin Olive Oil (EVOO)	
5 1/2	Cups	Bread Flour (Caputo Red Bag 00)	
1	Pinch	Kosher Salt	

OPTIONAL "STUFFING'S"

Items listed with an * should be sauteed first in order to pre cook and render off most of the grease (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	The original intent of this recipe was to make an appetizer Bread that was to be served along with a flavored "dipping" Olive Oil. To make it as an appetizer, leave out the Pizza Sauce and lightly stuff it, using a single layer each of thinly sliced Pepperoni and Salami.
FACTOID	Since this makes two full sized Loaves, ALL ingredients (except for the Dough ingredients) are to be divided in half for use in each of the two finished Stromboli's.
OPTION	Any optional stuffings you decide to use (any or a mixture of all) must be pre-cooked if they are either greasy (Pepperoni, Sausage, etc.) or won't cook completely during baking (Onions, etc.).
HINTS	DOUGH PROOFING: An easy, sure way to "proof" (Raise in a warm place) Bread Dough's is outlined in the Bread Proofing box in Ron's Gold Plated Cooking Factoids.
TOOLS	1) Stand Mixer & Dough Hook Head 2) Large Aluminum Sheet Pan
PREP	DISH 1) Shred the Mozzarella Cheese and set it aside. 2) Halve the Cherry Tomatoes and set them aside. 3) Chop the Garlic Cloves and set them aside. 4) Chop the Basil Leaves and set them aside.

STROMBOLI & DOUGH

OPTION	In Step #4, you may cut the Dough into 4 or even 6 pieces in order to create personal sized Stromboli's, each filled with different stuffing ingredients.
1	2 Hours Before: In a stand mixer with a dough hook: Combine 2 Cups of Water, the Dry Yeast and the Olive Oil. Mix for approximately 5 minutes on low or low +1 speed until emulsified (cloudy looking with no Oil left floating on the top).
2	2 Hours Before: Slowly add in all of the Flour, with the mixer still on the same speed and mix for 5 minutes, add in the Salt and mix until a sticky ball forms on the dough hook (another 5 minutes). In the last 10 seconds of mixing, drizzle enough EVOO carefully around the outside of the Dough Ball to just barely coat it - BE CAREFUL - Do NOT let the EVOO actually mix into the Dough. Turn off the Mixer.
3	2 Hours Before: In a glass or ceramic mixing bowl twice the size of the Dough Ball, drizzle a little EVOO around the sides to coat the bowl so the Dough won't stick. Pull the Dough off of the dough hook and place it in the bowl. Press plastic wrap down the inside of the bowl until just lightly touching the surface of the Dough. Allow the Dough to rest (proof) for 1 1/2 to 2 hours, or until it doubles in size.
4	Remove the plastic wrap, lightly wet your hands with EVOO in order to keep the Dough from sticking and punch the Dough down. Remove the Dough from the bowl, lightly roll it into a long log and divide it in half. Cover lightly with plastic wrap for 10 minutes. Place 1/2 of the Dough on a large cutting board and stretch it out using the palms of your hands until it forms a rectangle (roughly 16 inches long x 12 inches wide), you must attempt to keep the Dough approximately the same thickness from edge to edge.
5	Starting in the center of the Dough rectangle and using the bottom of a spoon to spread it out, cover about 2/3 of the Dough with Pizza Sauce (leaving a 2 inch clean border around the entire outside). Spread the Mozzarella 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. Reserving a little of the Chopped Basil to sprinkle over the top in Step #7.
6	Fold both ends of the Dough back over the top so it becomes slightly smaller than the length of the sheet pan. Starting on one side, carefully fold the Stromboli over itself in thirds (See Picture). Lightly pinch the end, bottom and side seams to seal in the contents. Lightly Oil the sheet pan with EVOO. Carefully pick up the Stromboli and place on the sheet pan. Repeat for the second Stromboli. Do NOT let them touch each other on the
7	Brush the top and sides lightly with EVOO. Press halved Cherry Tomatoes (cut side up) into the top. Sprinkle the entire top lightly with Coarse Sea Salt, Fresh Basil, Dried Oregano and Dried Parsley. Preheat the oven to 375 degrees with a rack located near the center. Cover the Stromboli's with plastic wrap and let set for 15 minutes to let the Bread begin to proof (rise) again.
8	Bake for 20 minutes, rotate the sheet pan 180 degrees and bake for another 20 minutes. Rotate 180 degrees again and bake for 5 additional minutes. The Dough MUST be completely cooked through. If the Stromboli's are NOT nicely browned on the outside, they are most likely not done, you may have to bake for an additional 10 to 15 minutes. REMEMBER - The more ingredients you put inside, the longer it takes for the Dough to completely cook. They should have a light brown crust and sound hollow when thumped with your finger.
9	Remove the sheet pan from the oven. Using two spatula's, move the Stromboli's to a wooden cutting board and allow to cool for 5 minutes
SERVE	Slice into 2 inch wide pieces and enjoy with a little EVOO & Pepper mixture for dipping on the side.