



JERNEJ KITCHEN

STROMBOLI (HAM AND CHEESE)

Stromboli is a delicious pizza roll made with tomato sauce, ham and cheese. Serve it warm to your loved ones, I bet they're going to adore it.

MAKES	2	STROMBOLI (8 PEOPLE)
PREPARATION:	30	MINUTES
PROOFING:	1	HOUR 30 MINUTES
TOTAL TIME:	2	HOURS 30 MINUTES

DOUGH

- 420 g (3 1/2 cups) Manitoba flour
- 80 g (2/3 cup) semolina flour
- 7 g (2 1/2 teaspoon) active dry yeast
- 300 ml lukewarm water
- 20 g (1 tbsp + 1 tsp) olive oil
- 2 tsp salt

TOMATO SAUCE

- 400 g (14 oz) canned diced tomatoes
- 1 garlic clove
- 1 tsp oregano
- 1/2 tsp salt
- 1 tbsp olive oil

TOPPING

- 2 tbsp grated parmesan cheese, for topping
- 6 basil leaves
- 8 slices ham
- 18 mozzarella slices (approx. 300g/10.5 oz)
- 2 tsp freshly grated parmesan cheese, for dough

MAKE THE DOUGH AND FIRST PROOFING

Add Manitoba flour and semolina flour to a bowl of a stand mixer fitted with a dough hook (or use a big bowl and an electric mixer with a dough hook attachment). Add yeast, lukewarm water, and salt. Start to knead at medium speed. Knead for 5 minutes, add the salt and knead for 3 minutes to get a smooth, elastic dough. Cover the bowl with clingfilm or kitchen towel and leave to proof for 1 hour at room temperature. Place in the fridge overnight for up to 12 hours, or leave to proof for another half an hour at room temperature.

TOMATO SAUCE

Set a sieve over a bowl and add the canned diced tomatoes. Lightly push to squeeze out any excess liquid. Add the chopped tomatoes to a blender (or use an immersion blender). Add the garlic, oregano, salt, and olive oil. Mix into a sauce. Use the leftover tomato liquid for other sauces.

SHAPE

Lightly flour your working surface. Divide the dough into two parts. Roll the dough into two rectangles in size 25 cm x 30 cm (10-inch x 12-inch) using a rolling pin. Work with the first piece of dough. Spread half of the tomato sauce all over, leaving about 5 cm (2-inch) edge on top and about 2 cm (1-inch) edge left, right, and on the bottom. Sprinkle with one tablespoon of shredded Parmesan cheese and a couple of fresh basil leaves. Arrange four slices of ham on top and nine slices of mozzarella cheese. Tightly roll into a log. Pinch the edges together to prevent the filling from going out while baking. Line two baking sheets with parchment paper and place the first Stromboli on the baking sheet with seam-side down. Set aside

TOOLS AND EQUIPEMENT

stand mixer
clingfilm or kitchen towel
bowl
sieve
blender or immersion blender
rolling pin
two baking sheets
parchment paper

Sponsored for 15 minutes, and repeat the process with the rest of the ingredients. Then, brush with water and prick all over with a toothpick (especially on top and sides) to allow the steam to escape while baking. Sprinkle with parmesan cheese. Set a rack in the middle of the oven and preheat it to 210 °C or 410°F.

PEČENJE

Place the first Stromboli in the preheated oven. Bake for 25 - 30 minutes at 210 °C or 410°F or until golden and baked. Set aside for 15 minutes, then cut into slices and serve.