

Diva Eats Italia



STROMBOLI

- 1 recipe for pizza dough or store bought dough
- 1/4 lbs. thin sliced Genoa (hard) Salami or pepperoni
- 1 c. shredded mozzarella
- 1 egg yolk & 1/2 tsp. water
- course salt & fresh ground black pepper
- fennel seeds, dried oregano & or red seed pepper (optional)

preheat oven to 450F degrees

I used dough that I purchased from my local bakery. I cut it in 1/2 & rolled each piece into a rectangle approx. 6 inch wide & 10 inches long. Put a layer of meat onto the dough & top it with the cheese. With the width side facing you begin to roll the Stromboli like a jelly roll. Turn the Stromboli over to have the open side on the bottom & flip & tuck each end. Beat the egg yolk & water together & with a pastry brush, brush the top of the Stromboli with the egg wash. This will give the bread nice & golden. Sprinkle the top of the bread with what ever you'd like. I used salt, red seed pepper & dried oregano.

Bake for about 15 minutes or until the top is golden.

DIVA NOTE you could roll just about anything up in a stromboli. If you want to use tomato sauce be careful not to use too much it oozes also if you want to use pepperoni instead of salami, buy the type at the deli counter I think it works better.

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