

THE CULINARY

Playground



Stromboli

- 1/3 Cup warm water
- 1 teaspoon active dry yeast
- 1/2 Tablespoon olive oil
- 1/2 teaspoon salt
- 3/4 cup and 1 Tablespoon all-purpose flour
- 1/2 tablespoon unsalted butter, melted
- 1/4 teaspoon, minced garlic
- 3 Tablespoons grated Parmesan, plus extra for the tops
- Few slices thinly sliced salami
- Few slices thinly sliced deli ham
- Few slices thinly sliced mozzarella
- 6 snipped fresh basil leaves
- Freshly ground black pepper

Mix together the yeast and the water and stir to soften the yeast.

Add the salt and oil. Stir in the flour until a small ball forms.

(Add more flour if dough is too sticky or more water if dough is too dry).

Turn the dough onto a cutting mat and knead with oiled hands to form a soft, sticky dough. Return the dough to the bowl and let rise 20 minutes.

Preheat oven to 350 degrees.

Prepare a baking sheet lined with parchment paper.

Lightly flour the parchment paper and using hands press out dough into a rectangle about 1/4 inch thick. Brush the surface with melted butter, then spread the minced garlic out evenly over the top, leaving a 1-inch border. Sprinkle the dough with the Parmesan, then layer with the salami slices. Top the salami with a layer of ham. Shingle the cheese slices over the top and finish with fresh basil and some ground black pepper. Roll the dough lengthwise up into a log, gently sealing the ends of the roll as you go. When you get to the end that has no filling on it, gently press to seal, then place the roll seam-side down and lay in center of baking sheet. Brush the top of the dough with the remaining melted butter and sprinkle with Parmesan.

Bake in the center of the oven until golden brown and puffy, 25-30 minutes.

Allow the stromboli to cool 5 minutes before slicing it into thick slices with a serrated knife.

Serve with the Marinara Sauce on the side or some mustard.