

STROMBOLI - KOJI COOKS

My first Stromboli was from a small Italian deli on Wisconsin Avenue in Bethesda, Maryland. I have recently revisited the Italian rolled and baked Pizza Roll and it has become a regular favorite in our house. Stromboli is easy to make and fillings can vary to most anything, you do want a Cheesy, melty center, any Cheese will work. We use Italian deli Cold Cuts in this recipe with homemade Marinara - feel free to use your favorite bottled sauce. Stromboli freezes well and reheats perfectly; it can even be microwaved, though better reheated in a 350 degree oven.

STROMBOLI - Recipe (serves 6)

1 12oz Fresh Pizza Dough - You can certainly make your own, though most Grocery Stores carry either a fresh or frozen uncooked Pizza dough. Ours comes from Portland Pie Company. It is a great product.

3T Flour for rolling

1 Sheet of Parchment Paper or Aluminum Foil

1/2c Marinara + 1 1/2c for plating.

2t Dry Oregano

4 Thin slices each of - Provolone, Genoa Salami, Imported Ham & Mortadella.

1/2c Grated Mozzarella.

1 small egg, beaten

2t Sesame Seeds

1. Roll the Pizza Dough on a floured surface to approximately 9"x 14".
2. Using a small Ladle, spread the Marinara evenly on the dough leaving 1" on all sides.
3. Sprinkle Oregano evenly on dough.
4. Starting closest to the bottom, place the Provolone slices, overlapping slightly across the Marinara, overlapping slightly, place rows of remaining Italian cold Cuts across and up the sauced dough (see photo).
5. Sprinkle the Mozzarella evenly over everything.
6. Starting at the bottom, roll one half turn, then fold in the 1" sides, and continue to roll to the top of the dough, pressing lightly to seal.
7. Preheat your Oven to 450 degrees.
8. Line a Sheet Pan/Baking Sheet with Parchment or Foil.
9. Using a large Spatula (or two). Carefully transfer the Stromboli onto the lined Sheet Pan.
10. Slit the top of the Stromboli with 1" slits two inches apart.
11. Brush Evenly with beaten Egg (you may have some extra - sorry).
12. Sprinkle with Sesame Seeds. (continued next page)

13. Bake for 25 minutes until Golden Brown, checking after 15 minutes, tent loosely with Aluminum Foil if it is getting to Brown.
14. Slice and serve with 1/4c warmed Marinara for each serving.