

# Stromboli

## Ingredients

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1 3/4 c Bread Flour  
3/4 t Salt  
1 t Yeast  
1/2 t Sugar  
1 1/2 T Olive Oil  
1/2 c Warm Water (plus 2  
tablespoons)  
1 T Marinara Sauce  
4 oz Salami  
2 1/2 oz Mozzarella Cheese  
(shredded)  
1 Egg  
1 t Parmesan  
1/2 t Dried Thyme

## Instructions

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1. In a bowl of your stand mixer, combine flour, salt, yeast, sugar and olive oil. Mix with a spoon. Add water and mix again with a spoon. Now, with the dough attachment, knead for about 4 minutes, until the dough is spring-y and smooth.

2. Cover with plastic wrap let rise for 60 minutes or until it doubles in size. Preheat oven to 400 degrees. Place dough on a floured surface roll it into a large rectangle, about 12—9-inches. It's better when it's thicker than a pizza dough.

3. Spread half of the pizza sauce over, leaving 1-inch around the edges free from the sauce. Top with the salami and cheese, again, leaving the edges free.

4. Take the wider side and roll up carefully (not pressing too much) into a log. Pinch both edges

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well and pinch along the bottom seam. Transfer it onto a baking tray lined with parchment. Cut 1 1/2 inch slits about 2 inches apart across the top.

5. In a small bowl, beat the egg and brush stromboli with beaten egg and sprinkle with parmesan and thyme. Bake in the preheated oven for 15-20 minutes or until nice and golden brown on top and bottom. Let it sit for 15 minutes prior to slicing and serving.