

Stromboli

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		Basic Pizza Dough
1/2	pound	hot italian sausage - casing removed and crumbled
1	cup	yellow onions - sliced
1/2	cup	red bell pepper - thinly sliced
1/2	cup	green bell pepper - thinly sliced
2	tablespoons	jalepeno - thinly sliced and seeded and stemmed
2	tablespoons	garlic - minced
1	teaspoon	italian seasoning
1/2	pound	sliced ham
1/4	pound	thinly sliced pepperoni
2	cups	provolone cheese - grated
2	cups	mozzarella cheese - grated
1	large	egg - beaten with 1 tbspn water
1	cup	parmesan cheese - finely grated

Preheat oven to 375. Grease a large baking sheet and set aside.

In a large skillet, cook the sausage over med-high heat until browned and the fat is rendered, about 5 minutes. Remove with a slotted spoon and drain well on paper towels. Discard all but 1 tbspn fat from the pan. Add the onions, bell peppers, and jalapenos and cook, stirring, until very soft, 4 to 5 minutes. Add the garlic and Italian seasoning and cook, stirring, for 1 minute. Remove from the heat and cool.

Punch down the dough and divide in half. On a lightly floured surface, roll out half of the dough to a large rectangle, about 10x14 inches. Spread half the cooled sausage mixture across the dough leaving a 1 inch border. Overlapping slightly, layer half the ham, pepperoni, provolone and mozzarella cheese over the top. Using a pstry brush, paint the border of 1 long edge with egg wash. Starting at the opposite long end w/o wash, roll up the dough into a cylinder, pinching the edges to seal. Place on the prepared baking sheet and repeat. Let the dough rise, 20 to 30 minutes.

Brush the top of each with egg wash. Bake until nearly completely golden brown and starting to crisp, about 20 minutes. Sprinkle each stromboli with parmesan cheese and return to the oven until cheese is melted and dough is golden brown, about 5 minutes.

Remove from oven and let stand 10 minutes before serving.

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Basic Pizza Dough

Amount	Measure	Ingredient - Preparation Method
1	cup	warm water
1/4	ounce	active dry yeast
1	teaspoon	sugar
1	tablespoon	extra virgin olive oil
1 1/2	teaspoons	extra virgin olive oil
3	cups	bleached all-purpose flour
1	teaspoon	salt

In a large bowl, combine the water, yeast, sugar and 1 tbspn oil and stir to combine. Let sit until foamy, about 5 minutes.

Add 1.5 cups of the flour and the salt, mixing by hand until smooth. Continue adding the flour, 1/4 cup at a time, working after each addition, until all flour is incorporated and dough is slightly sticky. Turn the dough out and knead until smooth and slightly tacky, 3-5 minutes.

Oil a large mixing bowl with remaining 1.5 tspns oil. Place the dough in the bowl and turn to oil all sides. Cover with plastic wrap and set in a warm, draft-free place until nearly doubled in size, 1 to 1.5 hours.