

Stromboli

<http://userealbutter.com/2011/07/24/stromboli-recipe/>
adapted from [Fine Cooking Issue #92 \(March 2008\)](#)

pizza dough

1/2 cup pesto (didn't use with the salami)

2 cups (or more) mozzarella cheese, shredded

1/2 cup Parmesan cheese, grated

8-10 slices prosciutto or salami

pizza dough (this is not the dough recipe from Fine Cooking – it's from the KitchenAid recipe book)

1 pkg (2 1/4 tsps) active dry yeast

1 cup warm water (105 to 115F)

1/2 tsp salt

2 tsps olive oil

2 1/2 to 3 1/2 cups all-purpose flour

Dissolve yeast in warm water in warmed mixer bowl. Add salt, olive oil, and 2 1/2 cups flour. Attach bowl and dough hook. Turn to Speed 2 and mix for 1 minute. Continue on speed 2, add remaining flour, 1/2 cup at a time, and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl. Knead on speed 2 for 2 more minutes. Place dough in greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, about 1 hour or until doubled in bulk.

Cut the dough in half and roll one half out on a floured work surface into a thin rectangle (mine was approximately 10×16 inches). Spread the pesto (if using) in a thin layer over the dough, leaving a margin of an inch on the long side furthest from you. Sprinkle 1/4 cup mozzarella evenly over the dough. Repeat with 1/4 cup Parmesan cheese. Layer prosciutto over the cheese (or salami). From the end closest to you, roll the dough up like a carpet, tightly and evenly. Pinch the seam together with your fingers and then pinch the ends and tuck them under the loaf. Repeat with the second half of the dough. Place the loaves on parchment on a baking sheet and brush them with olive oil. Let rise for another hour (oops, I only waited 20 minutes – we were hungry...).

Heat oven to 400°F. When the stromboli are ready, brush the dough once more with olive oil and slice three to four steam vent slits crosswise into each loaf with a knife down into the filling to release air pockets. Bake for about 20 to 30 minutes until the bread is a rich golden brown (took me 25 minutes). Rotate the pan after the first ten minutes of baking for evenness (I didn't do this). Cool for 5 minutes once out of the oven and slice. Serve with tomato sauce on the side for dipping.