

Stromboli Pizza

Authentic Italian Stromboli recipe with ham, salami, pepperoni and cheese wrapped in homemade pizza dough. Perfect for dinner or entertaining!

75	25	100	8	Medium
HAZIRLIK DK	PIRME DK	TOPLAM DK	PORSIYON	ZORLUK

Stromboli Pizza

Malzemeler

- 2 cup flour
- 3 cup water
- 1 tbsp unsalted butter
- 1 tsp salt
- 2 tsp yeast
- 2 tsp granulated sugar
- 1 cup marinara sauce
- 1 cup parmesan cheese
- 100 g pepperoni
- 50 g salami
- 50 g ham
- 1 egg
- 1 tsp italian seasoning
- 1 tsp garlic powder
- 1 tsp sesame

Yapılışı

- Make the dough**

Combine 2 cups warm water, 1 tablespoon melted butter, and 1 teaspoon salt in a small bowl and stir until salt dissolves.
- Place 3 cups all-purpose flour in a large bowl and create a well in the center. Pour the warm water mixture into the well.
- Sprinkle 2 teaspoons active dry yeast and 2 teaspoons sugar over the water mixture. Let stand for 5 minutes until the yeast becomes foamy and active.
- Mix all ingredients together until a soft dough forms. Cover bowl with plastic wrap and let rise in a warm place for 1 hour until doubled in size.
- Roll and fill the dough**

Preheat oven to 190°C (375°F). Generously flour your work surface and roll the risen dough into a 30 cm x 43 cm rectangle.

- 6 Transfer the rolled dough to a parchment-lined baking sheet. Spread 1 cup marinara sauce evenly over the dough, leaving a 2 cm border on all sides.
- 7 Layer 100g pepperoni, 50g salami, and 50g ham evenly over the sauce. Sprinkle 1 cup shredded mozzarella cheese over the meat.
- 8 **Shape the stromboli**
Starting from one long edge, tightly roll the dough into a log, keeping the filling inside. Pinch the seam and ends closed to seal completely.
- 9 Place the stromboli seam-side down on the baking sheet. Beat 1 egg with 1 teaspoon water, 1 teaspoon Italian seasoning, 1 teaspoon garlic powder, and 1 teaspoon sesame seeds.
- 10 **Bake the stromboli**
Brush the egg wash evenly over the entire surface of the stromboli. Bake for 20-25 minutes until golden brown and the internal temperature reaches 74°C (165°F). Let cool for 5 minutes before slicing and serving.

?puçlar?

Use any type of cheese you prefer - there are no strict rules! Shredded or sliced cheese both work well, and you can even mix different varieties for a more complex flavor profile.

If you don't have active dry yeast, substitute with 1½ teaspoons of instant yeast instead of the 2 teaspoons called for in the recipe.

You'll need about 2 pounds of pizza dough for one Stromboli. Homemade dough gives the best results, but store-bought works when you're short on time.

Make this recipe egg-free by skipping the egg wash and brushing with melted butter instead for a golden finish.

Pre-cook any raw meats before adding them to your Stromboli. Italian sausage, chicken, or beef should be fully cooked and cooled before rolling.

Don't overfill your Stromboli - leave about 1 inch border on all sides to prevent the filling from leaking out during baking.

Let the dough rest if it keeps springing back while rolling - this allows the gluten to relax and makes it easier to work with.

Score the top of your Stromboli with a sharp knife before baking to allow steam to escape and prevent bursting.