

STROMBOLI RECIPES

Chicken Cordon Bleu Stromboli

11 oz. refrigerated French bread dough
1/2 C grated Parmesan cheese
4 oz. thin-sliced cooked deli ham
6 oz. thin-sliced cooked deli chicken
1 jar sliced mushrooms, drained
1 C shredded mozzarella cheese
1-1/2 C shredded Swiss cheese
1/4 C honey Dijon salad dressing
Nonstick cooking spray

Heat oven to 375-degrees F. Spray cookie sheet with nonstick cooking spray. Unroll dough onto sprayed cookie sheet and press to form 14x2 inch rectangle. Reserve two tablespoons parmesan cheese. Sprinkle remaining parmesan lengthwise in 4-inch wide strip down center of dough to within 1/4" of each end. Top with ham, chicken, mushrooms, cheese and salad dressing.

Bring one long side of dough up and over filling, completely covering filling. Repeat with remaining long side, overlapping dough. Press edge to seal. Fold ends under. With sharp knife, cut five slits in top of dough to allow steam to escape. Sprinkle with remaining two tablespoons parmesan cheese. Bake for eighteen to twenty-four minutes or until golden brown. Cool five minutes and then cut into slices. Serve.

Source: That's My Home

Italian Garlic Salami Stromboli

1 pkg. pizza dough mix
1 C grated Parmesan cheese
2 large eggs
2 TBS vegetable oil
1/4 C water
2 TBS extra virgin olive oil
2 TBS finely minced garlic
12 to 14 pieces Italian salami
1 C grated mozzarella cheese

Preheat oven to 375-degrees F. In the bowl of a standing mixer using the paddle attachment, combine pizza dough mix, grated Parmesan cheese, eggs, olive oil and water. Mix until a smooth dough forms. On a lightly oiled surface, roll the dough out into a large rectangle, about 8x12 inches. Drizzle the olive oil over the surface of the dough and evenly distribute the garlic over the surface. Evenly arrange the salami across the dough and sprinkle grated mozzarella on top. Gently roll the dough over itself in a pinwheel style. Pinch

together the edges to make sure it seals. Slice the Stromboli into four equal pieces and place on a greased baking sheet. Bake for twenty-two to twenty-five minutes until golden brown. Serve with tomato sauce on the side. Recipe makes four Stromboli.

Source: Chebe

Stromboli

1 pkg. yeast
2 tsp. sugar
1/3 C warm water
4 C flour
3 TBS butter
1 tsp. salt
1 C cold water
1 LB ricotta cheese
1/2 C Parmesan cheese
1/2 LB mozzarella cheese, sliced
1/2 LB pepperoni
2 TBS butter, melted
Sesame seeds

Preheat oven to 200-degrees F for fifteen minutes and turn off. Combine yeast, sugar and warm water in a small mixing bowl. Set aside for five minutes until foamy. In the work bowl of a food processor, add flour, butter pieces and salt; process for twenty seconds. Add ice water to yeast. With the processor running, add yeast-water mixture gradually, until all of the moisture is absorbed and the dough leaves the side of the bowl. Process for an additional sixty seconds. Transfer dough from the work bowl to a large greased mixing bowl. Cover with a kitchen towel and place in warm off oven. Allow to rise until doubled, approximately 1-1/2 hours. Combine the ricotta and Parmesan cheeses. Punch down the risen dough and transfer to a floured rolling surface. With quick, hard strokes, roll dough into a large rectangle, approximately 1/2-inch thick. Layer one-half of the mozzarella cheese evenly down the center leaving approximately three inches of exposed dough on either side. Top with the ricotta mixture and pepperoni, and the remaining mozzarella. Overlap the exposed dough over the cheese mixture and pinch well on all sides to seal. Transfer to a large cookie sheet, seam-side up. Cover with a kitchen towel and return to the warmed oven. Allow to rise until doubled, approximately forty-five minutes. Brush loaf with melted butter and sprinkle with sesame seeds. Bake at 350-degrees F for thirty-five to forty minutes or until loaf is well browned and hollow sounding when thumped.

Source: Absolute Recipes