



## Instructions for assembling the Stromboli

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Use the recipe for my Neo-Neapolitan Pizza Dough and when the dough is ready to be divided, cut the dough into pieces that weigh approximately 175 grams each. Place each piece into an oiled Ziploc bag and refrigerate for at least 24 hours before using it to make a Stromboli. The dough can be made up to 4 days in advance of making the Stromboli. On the day you are going to make the Stromboli, make sure to take the dough out of the refrigerator at least 1 ½ hours before using.

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1. Cut a piece of parchment paper into a rectangle that measure 8 inches by 15 inches. This is going to be used as your template for rolling out the dough.
2. Place a silicone mat on the counter in front of you with the long sides going away from you and one of the short sides closest to you. Starting in the center of the mat, spread a very thin layer of olive oil on it. The oiled area should be a little larger than 8 inches by 15 inches. If you put too much oil on the mat the dough will not stay in place when you try to roll it out.
3. Remove the room temperature dough from the Ziploc bag. Put the dough in the center of the mat (on the oiled area) and then put a little flour on top of the dough. Try to be careful not to get too much of the flour on the silicone mat, as this will make rolling the dough out a little more difficult for you. Using a rolling pin, spread the dough out to a rectangle that is approximately 8 inches by 15 inches. Use your parchment paper template to check the size of the dough. If the dough is fighting you when you try to spread it out, then cover it with parchment paper and let it rest for 5 minutes before continuing to roll it out.



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4. Put the egg wash on the two long sides and the short side that is furthest away from you leaving the edge closest to you free of egg wash. The egg wash stripe should be about the width of your pinky finger. Using a bowl scraper to help you lift the edges, fold one of the **long sides** on to itself and add a little more egg wash to the top of the dough you just exposed. Now fold the second long side edge over and again spread a little egg wash on the newly exposed area.
5. You are now ready to add your ingredients. As you add, keep the ingredients on the half of the dough that is closest to you. Sprinkle the mozzarella cheese (We typically use 70 grams but you will have to judge this for yourself) on the dough. Then if you are using a meat ingredient (we use either 90 grams of precooked Italian sausage or 25 slices of pepperoni) spread the meat on top of the cheese again keeping the meat towards the end closest to you.
6. Now starting with the edge closest to you, roll the dough up forming the Stromboli. Make sure that the final seam is on the bottom of the Stromboli when you are finished.
7. Transfer the Stromboli to a sheet pan that has been covered in parchment, again making sure to keep that final seam on the bottom. Pinch the ends down to make sure they are also closed. Put egg wash on the entire exposed surface of the Stromboli. Make sure to get the egg wash on the sides as well as the top of the Stromboli. Using a sharp knife cut three **small** slices into the top to open up vents for the steam to escape.
8. Bake the Stromboli in a 450 degree preheated conventional oven for 25 minutes. The Stromboli should be a nice golden brown when it is finished. Let cool and enjoy.