



Takeaways from the Stromboli Class

- When constructing the Stromboli make sure you do the following:
 1. Only put a small amount of olive oil on silicone mat. The dough will not stick to it if you put too much on.
 2. Put flour on top of dough before rolling it out. Only put the flour on the dough not the silicone mat.
 3. When you roll up the Stromboli make sure the seam is on the bottom
 4. Transfer the rolled up Stromboli to the pan you are going to use for baking before you put the egg wash on top and before you cut the vents into the top.
 5. Egg wash the Stromboli before baking.
 6. Cut a few small vents on top of the Stromboli before baking. If you don't the Stromboli will most likely rip open when in the oven.
 7. Place the Stromboli on a sheet pan that has sides and is covered with parchment paper. If you use a cookie sheet you may get oil and cheese in your oven. The parchment paper will make the clean-up easier as well.
- If you are going to freeze the Stromboli to be used later, make sure to bake them first and then let them cool to room temperature before freezing.
- Do you like the taste of the dough used in the Stromboli? If you do, then you will most likely have to make it yourself the next time. If the flavor does not make a difference to you, then you can substitute a store purchased pizza dough, or another pizza dough recipe that you prefer instead.
- Remember to make sure your dough is at room temperature before trying to roll it out. If you are using dough that you made from our recipe then you need to take that dough out of the refrigerator 1 to 1 ½ hour before using it.
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Takeaways from the Stromboli Class

- When mixing the dough make sure that:
 1. You are using the correct ingredients especially the flour and yeast
 2. Measure the ingredients using a scale
 3. Disperse the salt and yeast separately in the flour when mixing the dry ingredients