

Stromboli

Learn to make authentic Italian Stromboli with crispy pizza dough, Italian meats, melted cheese, and marinara sauce. Easy homemade recipe with step-by-step instructions.

1h 15min
PREP

25 min
COOK

1h 40min
TOTAL

8
SERVINGS

Medium
DIFFICULTY

Stromboli

Ingredients

- 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

Instructions

- 1 Make the dough**

Combine 2 cups warm water (43°C/110°F) with 2 teaspoons sugar and 2 teaspoons active dry yeast in a large bowl. Let stand for 5 minutes until the mixture becomes foamy and bubbly.
- 2** Add 3 cups flour, 1 tablespoon olive oil, and 1 teaspoon salt to the yeast mixture. Stir until a shaggy dough forms.
- 3** Turn dough onto a floured surface and knead for 8-10 minutes until smooth and elastic. The dough should spring back when pressed with your finger.
- 4** Place dough in an oiled bowl, turning to coat all sides. Cover with plastic wrap and let rise in a warm place for 1 hour until doubled in size.
- 5 Prepare for assembly**

Preheat oven to 190°C/375°F. Punch down the risen dough and roll into a 12x17-inch rectangle on a parchment-lined baking sheet.

- 6 **Assemble the stromboli**
Spread 1 cup marinara sauce evenly over the dough, leaving a 1/2-inch border on all edges. Layer 100g salami, 50g pepperoni, and 50g ham evenly over the sauce.
- 7 Sprinkle 1 cup shredded mozzarella cheese over the meat. Starting from one long edge, tightly roll the dough into a log, pinching the seam and ends to seal completely.
- 8 Place the roll seam-side down on the baking sheet. Beat 1 egg with 1 teaspoon water and brush over the entire surface.
- 9 **Finish and bake**
Sprinkle 1 teaspoon Italian seasoning, 1 teaspoon garlic powder, and 1 teaspoon sesame seeds over the egg wash. Score the top with 4 diagonal cuts about 1/4-inch deep.
- 10 Bake for 20-25 minutes until deep golden brown and the internal temperature reaches 74°C/165°F. Cool for 5 minutes before slicing into 2-inch thick rounds with a sharp serrated knife.

Tips

Roll the dough on a well-floured surface to prevent sticking, and transfer to parchment paper before adding toppings to make moving easier.

Leave a 1/2-inch border around all edges when adding sauce to prevent overflow and ensure proper sealing of the dough.

Pat meats dry with paper towels before adding to prevent excess moisture from making the dough soggy.

Roll tightly but don't compress the filling too much - you want layers, not a dense log that won't cook evenly.

Score the top with a sharp knife in 3-4 places to create steam vents and prevent the dough from bursting.

Let the baked Stromboli rest for 5-10 minutes before slicing to allow the cheese to set slightly and prevent spillage.

Brush with garlic butter immediately after baking for extra flavor and a beautiful golden sheen.

Use a pizza stone or inverted baking sheet preheated in the oven for an extra-crispy bottom crust.