

# Stromboli Pizza

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

1h 15min

HAZIRLIK

25 min

PIRME

1h 40min

TOPLAM

8

PORSIYON

Medium

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

## Yapılış

- 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.