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### **Smoked Ham and Cheese Stromboli**

*Makes 2 stromboli – Serves 6 as an entrée, or 10-12 as an appetizer*

#### **Ingredients:**

- 1 lb. provolone cheese, shredded
- 1 lb. smoked ham
- 1 recipe Calzone Bread Dough (below)
- 1 egg, beaten with 2 tsp. water for egg wash

#### **Directions:**

- (1) PREPARE the bread dough as noted below.
- (2) FORM the stromboli by dividing the dough into two equal pieces. STRETCH or roll the dough into a rectangle approximately 12" x 14" in size. (If the dough contracts and is difficult to roll out, let it rest a couple of minutes, then continue stretching and rolling.)
- (3) LAYER one-half of the shredded cheese evenly across the rectangle leaving 1/2-inch along one edge in the clear.
- (4) ADD half the ham slices on top of the cheese in an even layer.
- (5) ROLL the stromboli by starting along the long edge of the rectangle (opposite the clear edge). Roll tightly, jelly roll-style. Transfer to a lined baking sheet, seam side down.
- (6) REPEAT the process with the remaining halves of dough, cheese and ham.
- (7) BRUSH the top of the stromboli lightly with the egg wash. CUT deep slits at intervals along the stromboli for venting purposes.
- (8) BAKE in a pre-heated 400°F oven for 20-30 minutes, or until the crust is nicely golden brown. Let rest for 10 minutes to allow the cheese to set.
- (9) SLICE the stromboli at an angle once cool enough to handle. Also, delicious served at room temperature.

#### **Calzone Bread Dough**

- 3 cups bread flour (plus extra for kneading)
- 2 tsp. Kosher salt (1 tsp table salt)
- 2-1/4 tsp. active dry yeast (1 pkg.)
- 1 tsp. sugar
- 1 cup warm water (110 – 115°F)
- 2 tbsp. olive oil
- Plus 1 tsp oil for greasing bowl

#### **Directions:**

1. STIR the flour and salt together in medium mixing bowl until evenly distributed.
2. PLACE in another, larger mixing bowl, (or the bowl of a stand mixer outfitted with the paddle attachment), the yeast, sugar, and warm water. Allow the mixture to stand until the surface begins to bubble, about 5 minutes.

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3. POUR 2 tablespoons of olive oil into the yeast-water mixture.

4. ADD 1 cup of the flour and stir until well mixed. CONTINUE to add flour a half cup at a time stirring after each addition until a sticky dough ball is formed.

*If mixing by hand:*

(5a) TURN the dough out onto a lightly floured surface. KNEAD for 5 minutes or until the dough forms an elastic character.

*If mixing with a stand mixer:*

(5b) CHANGE the mixer attachment from paddle to dough hook. KNEAD the dough with the dough hook on a low speed for 3-4 minutes until an elastic dough ball forms.

**To use immediately:**

(6a) PLACE the dough into a lightly oiled bowl, COVER and allow the dough to rise for 1 to 1-1/2 hours, or until doubled.

(7a) PUNCH down the dough, divide into 4 smaller, equal pieces, and continue as above.

**If using later:**

(6b) PLACE the dough into a lightly oiled bowl, COVER and place in the refrigerator for 4 hours, or up to 3 days. PUNCH the dough down if needed during chilling to keep it contained in the bowl.

(7b) REMOVE the chilled dough from the refrigerator and allow it to reach room temperature – about 1 hour. Continue as above.

**If freezing for later use:**

(6c) OIL lightly the inside of a freezer-grade plastic zipper bag. Divide dough into desired. PLACE in the oiled bag and place flat in the freezer.

(7c) REMOVE the frozen dough from the freezer when ready to use and allow to defrost, about 1-2 hours depending on the amount of dough and the shape of the dough. Continue as above.