



The Kitchen Consigliere

Super Delicious - Super Bowl - Strombolis

For the Dough:

Ingredients

- 1 1/4 cups warm (100 to 110 degrees F) water
- 2 packages dry yeast
- 1 tablespoon honey
- 3 tablespoons good olive oil
- 4 cups all-purpose flour, plus extra for kneading
- 2 teaspoons kosher salt

Directions

1. For the dough, combine the water, yeast, honey, and olive oil in the bowl of an electric mixer fitted with a dough hook. Add 3 cups flour, then the salt, and mix. While mixing, add 1 more cup of flour, or enough to make soft dough. Knead the dough on low to medium speed for about 10 minutes until smooth, sprinkling it with flour, if necessary, to keep it from sticking to the bowl.
2. When the dough is ready, turn it out onto a floured board and knead by hand a dozen times. It should be smooth and elastic. Place the dough in a well-oiled bowl and turn it several times to cover it lightly with oil. Cover the bowl with a kitchen towel. Allow the dough to rest at room temperature for 30 minutes.
3. Divide the dough into 2 equal parts and roll each one into a smooth ball. Place the balls on a baking sheet and cover them with a damp towel. Allow the dough to rest for 10 minutes. Use immediately, or refrigerate for up to 4 hours.

For the Stuffing:

Ingredients

- 1 1/2 lbs shredded mozzarella
- 1lb sliced pepperoni
- 1lb fresh spinach leaves
- 3 tbsp Italian seasoning

Directions

1. Roll dough out into 2 sheets, using extra flour to ensure it doesn't stick. After desired size is achieved begin to top with pepperoni or spinach and cheese, topping with Italian seasoning. Roll and seal, be sure to puncture tops repeatedly with fork to allow venting.
2. Place in oven on oiled baking pans and bake at 350 degrees for 35 minutes or until golden brown.

Recipe by Angelo Lutz

As seen on, Cooking with The Kitchen Consigliere
www.KitchenConsigliere.com