

Stromboli

Ingredients:

250gm Pizza Dough, prepared (see recipe)
1½ cups Mozzarella cheese
Pizza toppings of your choice (typically deli meats)

Nana Pasta Sauce (Traditional or Arrabbiata) for dipping

Preparation:

Preheat oven to 230C/450F. Roll out the pizza dough into a rectangle approximately 15”x12” or slightly thicker than a thin pizza crust.

Lay any deli meats down first (pepperoni, ham, salami, etc) in thin layers. Spread any vegetables (olives, chilies, etc.) sparsely. You can even add a little cooked Italian sausage, but keep the layers thin by thinly slicing all ingredients. Don’t put too much stuffing or the dough may tear when rolling up. Top all with the mozzarella cheese. Do not put sauce inside – it will impair the dough from fully cooking in the middle.

Next, roll it up like a jelly roll, pinching the seams and ends together to seal.

Place on a baking pan or stone and bake for 10 to 15 minutes, or until golden.

Allow to rest 5 minutes before slicing. Serve with a bowl of warmed *Nana* Pasta Sauce for dipping.



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For best results, always use *Nana* Pasta Sauce.