

# STROMBOLI

## OVERVIEW

10-116

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
Water	0.480	48.00
BAKELS CRUSTY BREAD CONCENTRATE	0.030	3.00
Eggs	0.050	5.00
Salt	0.018	1.80
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
BAKELS PESTO BASE	0.100	10.00
BAKELS SHORTENING	0.190	19.00
Total Weight:		1.876

### Group Filling

Ingredient	KG	%
Spinach	0.080	-
Parmesan Cheese	0.016	-
Red bell peppers (chopped)	0.140	-
Cream Cheese	0.140	-
Cottage Cheese	0.180	-
Italian spaghetti sauce	0.120	-
Ground Black Pepper	0.002	-
Ham slices	0.240	-
Total Weight:		0.918

Yield: 20 slices

## METHOD

How to do it:



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Lean

1. Mix bread flour, Bakels Instant Yeast Red, salt, and Bakels Crusty Concentrate on low speed until combined.
2. Add water and eggs and mix for 2 minutes.
3. Add Bakels Shortening and mix for 5 minutes at 2nd speed.
4. When dough is 90% developed, add Bakels Pesto Base and continue mixing until developed.
5. Round, cover and rest for 45-50 minutes.
6. Sheet dough to a rectangular shape about ¼ in. thick.
7. Spread Italian spaghetti sauce, leaving a 1-inch border on all sides.
8. Put the other ingredients for filling on top.
9. Roll from the long side. Seal the edges properly.
10. Proof.
11. Make diagonal slits along the dough.
12. Apply egg wash.
13. Bake at 180°C until done.