

Stuffed Stromboli

Ingredients

- 500g Strong white bread flour
 - 1tsp Unrefined golden caster sugar
 - 300ml warm water
 - 7g Quick yeast
 - 2tsp salt
 - 50ml Olive oil
- **For the filling**
 - 300g Mediterranean vegetables such as roasted peppers, sundried tomatoes and olives
 - 250g Mozzarella balls, sliced
 - 150g Prosciutto
 - A handful of basil leaves



Method

1. Mix the flour, yeast, sugar and salt in a big bowl. Mix the water and oil together, then stir in with a cutlery knife.
2. Tip onto a lightly floured surface and knead for 10 minutes.
3. Lightly grease the mixing bowl with some oil. Put the dough back in, cover the bowl with a clean tea towel and leave to rise until doubled in size.
4. Preheat the oven to 200°C (fan 180°C, gas mark 6).
5. Roll out the dough on a floured surface to a rectangle about 25cm x 40cm. Scatter over the basil, vegetables and mozzarella and season. Tuck the short sides in (to stop the filling escaping) and roll up from the long side like a swiss roll. Lift onto a baking tray, seam-side down.
6. Bake for 30 minutes until puffed and golden. Cool slightly before slicing.