



Scarpetta Stromboli

READY IN

ready

225 min.

SERVINGS

servings

16

CALORIES

calories

579 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 16 servings pepper black freshly ground
- ☐ 5.5 cups bread flour
- ☐ 3 cups blended oil
- ☐ 0.3 pint cherry tomatoes halved
- ☐ 1 tablespoon yeast dry
- ☐ 0.5 bunch basil fresh chopped
- ☐ 1 sprig rosemary fresh
- ☐ 1 tablespoon rosemary leaves fresh chopped
- ☐ 1 sprig thyme leaves fresh

- ☐ 1 tablespoon garlic chopped
- ☐ 2 cloves garlic
- ☐ 1 lemon zest white
- ☐ 1 lime zest white
- ☐ 3 ounces mascarpone cheese
- ☐ 2 cups mozzarella cheese smoked grated
- ☐ 1 cup olive oil extra-virgin
- ☐ 16 servings olive oil extra-virgin
- ☐ 1 orange zest white
- ☐ 1 pinch pepper flakes red
- ☐ 4 ounces genoa salami sliced thin
- ☐ 2 teaspoons salt
- ☐ 16 servings salt
- ☐ 1 teaspoon sea salt such as maldon
- ☐ 2 sticks butter unsalted

Equipment

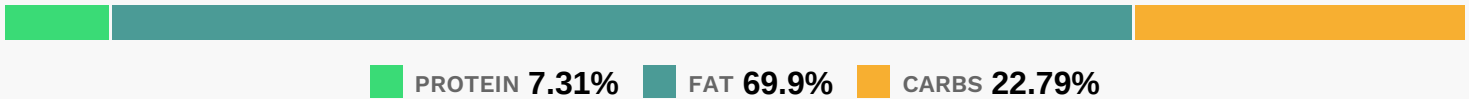
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ pot
- ☐ blender
- ☐ plastic wrap
- ☐ baking pan
- ☐ stand mixer
- ☐ kitchen towels

Directions

- ☐ Watch how to make this recipe.
- ☐ Whisk together 2 cups cold water, the yeast and 1 1/2 tablespoons oil. Put in a stand mixer with the dough hook attachment.
- ☐ Mix on speed 1, or low speed, for 5 minutes.
- ☐ Add the flour and continue mixing for an additional 5 minutes. Then turn the mixer to speed 2, or medium speed, and mix for 5 minutes.
- ☐ Add the salt until incorporated.
- ☐ Add 1 tablespoon oil at the end of the 5 minutes.
- ☐ Transfer the mixture to a large hotel pan greased with oil. If you don't have a hotel pan, you can use a large bowl; just make sure there is ample space for the dough to double in size. Put a little oil on top as well, about 2 tablespoons.
- ☐ Wrap all the way around with plastic wrap and put on top of the oven (or other warm, draft-free area) with something in between, such as a kitchen towel or a baking tray, for about 1 1/2 hours. The dough will double in size.
- ☐ Preheat the oven to 375 degrees F.
- ☐ When ready, transfer the dough to an oiled table or flat surface. Form into a log to make it easier to portion, and cut into two equal pieces. Cover with plastic so it doesn't dry out.
- ☐ Let sit for 5 to 10 minutes.
- ☐ Lightly brush a baking tray with oil.
- ☐ Spread out the dough on the oiled counter top with the palms of your hands, don't use your fingertips. It should be even all the way around, with no fat edges.
- ☐ Place half the fillings on one piece of dough in the order listed: mozzarella, salt, basil, garlic, pepper and salami. Fill two-thirds of the surface, leaving the bottom third and a little on the sides empty.
- ☐ Roll the dough over twice, seal the sides with your palm, fold over the bottom and then the sides.
- ☐ Transfer to the oiled tray. Rub a little oil on top. Repeat with the second portion of dough.
- ☐ Put the rosemary, sea salt and tomatoes on top. Cover the tray with plastic and let sit for 15 minutes to rest.
- ☐ When ready, put a pan of ice in the oven for 5 minutes.

- ☐ Remove.
- ☐ Place the tray in the oven and bake for a total of 45 minutes. After 20 minutes, turn 180 degrees.
- ☐ Bake another 20 minutes, then turn again and bake the remaining 5 minutes.
- ☐ Transfer to a new baking sheet lined with parchment. Allow the loaves to cool. Slice and serve with Citrus Herb Oil and Mascarpone Butter for dipping.
- ☐ Combine the oils, garlic, zests, herbs and red pepper flakes in a large stockpot. Slowly bring up the heat. When the oil is warm, take off the heat and cover. Allow to cool with everything in the oil. Strain as needed.
- ☐ Combine the butter and mascarpone cheese in a stand mixer with the paddle attachment.
- ☐ Mix until well combined and light.

Nutrition Facts



Properties

Glycemic Index:22.56, Glycemic Load:20.51, Inflammation Score:-5, Nutrition Score:9.2939130223316%

Flavonoids

Hesperetin: 1.8mg, Hesperetin: 1.8mg, Hesperetin: 1.8mg, Hesperetin: 1.8mg Naringenin: 0.17mg, Naringenin: 0.17mg, Naringenin: 0.17mg, Naringenin: 0.17mg Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 579.21kcal (28.96%), Fat: 45.24g (69.6%), Saturated Fat: 14.47g (90.42%), Carbohydrates: 33.19g (11.06%), Net Carbohydrates: 31.73g (11.54%), Sugar: 0.57g (0.63%), Cholesterol: 52.34mg (17.45%), Sodium: 884.83mg (38.47%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 10.64g (21.29%), Selenium: 21.6µg (30.85%), Vitamin E: 4.46mg (29.74%), Manganese: 0.39mg (19.66%), Vitamin K: 18.94µg (18.04%), Vitamin A: 586.96IU (11.74%), Phosphorus: 117.29mg (11.73%), Calcium: 96.59mg (9.66%), Vitamin B1: 0.14mg (9.32%), Vitamin B12: 0.54µg (9.03%), Zinc: 1.14mg (7.6%), Vitamin B2: 0.11mg (6.41%), Vitamin C: 4.86mg (5.89%), Folate: 23.53µg (5.88%), Fiber: 1.46g (5.86%), Copper: 0.11mg (5.5%), Vitamin B3: 1.02mg (5.08%), Magnesium: 17.45mg (4.36%), Iron: 0.79mg (4.36%), Vitamin B6: 0.09mg (4.31%), Vitamin B5: 0.36mg (3.64%), Potassium: 116.01mg (3.31%), Vitamin D: 0.27µg (1.79%)