

Pasta:

1. Dissolve the yeast in half of the water, add a pinch of salt, and stir in the flour.
2. Make a well in the center of the flour and pour in the dissolved yeast.
3. Start kneading the dough, adding water and salt gradually.
4. Knead the dough until it is soft and smooth.
5. Divide the dough into two equal portions.
6. Roll out the larger portion into a circle and place it on a lightly floured surface.
7. Cover the dough with the smaller portion, making sure to seal the edges.
8. Let the dough rise for 3 hours.
9. To make the filling, clean and thinly slice the scallion and potatoes.
10. Heat a pan with 3 tablespoons of olive oil, add the scallion and chili, and cook for a few minutes.
11. Add the potatoes and continue to cook until they are tender.
12. Add the diced tomatoes and continue to cook for another minute.
13. Roll out the larger dough portion into a circle and place it on a lightly floured surface.
14. Spread half of the filling over the dough, leaving an edge of about 1 inch.
15. Roll the dough up like a jelly roll, making sure to seal the edges.
16. Place the dough roll on a baking sheet, seam side down.
17. Repeat the process with the remaining dough and filling.
18. Let the dough rolls rise for another 30 minutes.
19. Preheat the oven to 180°C.
20. Brush the dough rolls with olive oil and bake for 30 minutes.
21. Remove from the oven, let cool for 10 minutes, then slice and serve.

Ingredients:

- * 500 g flour
- * 20 g fresh yeast
- * 10 g salt
- * Olive oil
- * 250 ml water
- * 400 g potatoes
- * 250 g scallion
- * 150 g fresh mozzarella cheese
- * 150 g diced tomatoes
- * 1 chili pepper

Note:

- * The dough will rise twice, so make sure to plan accordingly.
- * The dough should be rolled out to a thickness of about 1/4 inch.
- * The dough rolls should be baked at 180°C for 30 minutes.