

Stromboli with Tomato Sauce

Meat/Meat Alternate-Vegetable-Grains/Breads

Sandwiches

F-06A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
					For best results, have all ingredients and utensils at room temperature.
Active dry yeast (see Special Tip)		2 Tbsp 1 ½ tsp	2 oz	¼ cup 1 Tbsp	1. Dissolve dry yeast in warm water. Let stand for 4-5 minutes.
Water, warm (110° F)		3 cups		1 qt 2 cups	
Enriched all-purpose flour	2 lb 10 oz	2 qt 2 cups	5 lb 4 oz	1 gal 1 qt	2. Place flour in mixer bowl. Make well in the center.
Vegetable oil		¼ cup		½ cup	3. Pour dissolved yeast, oil, salt, and sugar into well in flour. Gradually work into the flour using dough hook on low speed. Continue with dough hook. Knead for 15 minutes on medium speed.
Salt		1 tsp		2 tsp	4. Divide and shape dough. For 50 servings, shape into 1 ball (14 oz) and 2 balls (1 lb 12 oz each). For 100 servings, shape into 5 balls (1 lb 12 oz each). Let rest for 20 minutes.
Sugar		2 Tbsp	2 oz	¼ cup	
Dried basil		1 ¼ tsp		2 ½ tsp	5. Combine basil, oregano, marjoram, and thyme in small bowl. Reserve for steps 8 and 9.
Dried oregano		1 tsp		2 tsp	
Dried marjoram		¼ tsp		½ tsp	6. On lightly floured surface, roll out dough. Roll each 1 lb 12 oz ball into a rectangle 24" x 16". Roll each 14 oz ball into a rectangle 24" x 8".
Dried thyme		⅛ tsp		¼ tsp	
Canned tomato paste	14 ¾ oz	1 ½ cups 2 Tbsp (⅓ No. 10 can and 1 Tbsp)	1 lb 13 ½ oz	3 ¼ cups (⅓ No. 10 can and 2 Tbsp)	7. Combine tomato paste and water.
Water		1 cup		2 cups	
Lite mozzarella cheese, sliced	3 lb 2 oz	3 qt ½ cup	6 lb 4 oz	1 gal 2 ¼ qt	8. Layer ingredients lengthwise along the center, leaving 6" across the top and bottom for folding.
					For 24" x 16" rectangle use: 1st layer-10 oz cheese 2nd layer-½ cup tomato mixture 3rd layer-approximately ½ tsp seasonings

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			<p>4th layer-14 oz turkey ham slices</p> <p>For 24" x 8" rectangle use: 1st layer-5 oz cheese 2nd layer-¼ cup tomato mixture 3rd layer-approximately ¼ tsp seasonings 4th layer-7 oz turkey ham slices</p>
Cooked turkey ham, sliced (15% water added)	5 lb 5 oz	10 lb 10 oz	<p>9. Fold top third of dough over cheese, tomato mixture, and turkey ham. Place another layer of ingredients on top of folded dough as follows:</p> <p>For 24" x 16" rectangle use: 1st layer-10 oz cheese 2nd layer-½ cup tomato mixture 3rd layer-approximately ½ tsp seasonings 4th layer-14 oz turkey ham slices</p> <p>For 24" x 8" rectangle use: 1st layer-5 oz cheese 2nd layer-¼ cup tomato mixture 3rd layer-approximately ¼ tsp seasonings 4th layer-7 oz turkey ham slices</p>
			<p>10. Fold bottom third of dough over the second layer of cheese and turkey ham. Pinch to seal end and top seams. (If desired, brush seams with egg wash.)</p>
			<p>11. Using a fork, pierce top of dough lengthwise from end to end, repeating 4 rows across.</p>
			<p>12. Place rolled dough on sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 3 pans.</p>
			<p>13. Allow rolled stromboli to rise for 30 minutes.</p>
			<p>14. Bake until crust is lightly browned: Conventional oven: 400° F for 30-35 minutes Convection oven: 350° F for 25-30 minutes CCP: Heat to 135° F or higher.</p>
			<p>15. Remove from oven. Let stand for 15 minutes before cutting, to prevent cheese from running. Cut each full stromboli lengthwise down the middle and crosswise 10 times (20 pieces). Cut each half stromboli lengthwise down the middle and crosswise 5 times (10 pieces).</p>
			<p>16. CCP: Hold for hot service at 135° F or higher.</p>

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SERVING:

1 piece provides 2 oz equivalent meat/meat alternate, 1/8 cup of vegetable, and 1 1/2 servings of grains/breads.

YIELD:

50 Servings: 2 1/2 stromboli rolls
about 11 lb

100 Servings: 5 stromboli rolls
about 22 lb

Tested 2004

VOLUME:

50 Servings: 50 pieces
2 pans

100 Servings: 100 pieces
3 pans

Special Tip:

To use high-activity (instant) yeast, follow manufacturer's instructions.

Nutrients Per Serving

Calories	228	Saturated Fat	2.72 g	Iron	1.97 mg
Protein	18.62 g	Cholesterol	40 mg	Calcium	219 mg
Carbohydrate	23.02 g	Vitamin A	351 IU	Sodium	638 mg
Total Fat	6.37 g	Vitamin C	4.8 mg	Dietary Fiber	1.2 g