



# Stromboli

## Ingredients

- 1 batch white bread dough (see 'Goes well with' recipe below)
- 6 tbsp good-quality tomato sauce
- 3 wafer-thin ham slices, torn
- 100g ball mozzarella, grated
- handful basil leaf
- 1 egg beaten

## Method

1. Make the dough, leave to rise and knock back as stated. Heat oven to 200C/fan 180C/gas 6.
  2. On a lightly floured surface, roll the dough out to a rough rectangle about 40 x 25cm. Spread the sauce over the dough, leaving a small border, and scatter over the ham, mozzarella and basil. Tuck the short sides in and roll up the long side like a Swiss roll. Lift onto a tray, seal-side down, and brush with the egg. Bake for 30 mins until puffed up and golden – don't worry if there are a few cracks. Leave to cool slightly, then serve sliced on a board.
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