



## Ham & Mozzarella Stromboli flat bread

This is a fab recipe for filled and rolled bread and is a bit like a rolled up pizza! It can be made with ham, cheese and tomato, but you can use the fillings of your own choice. This recipe will make 8-10 portions.

Preparation time 15 minutes plus 20 minutes proving time, cooking time is 20 - 30 minutes, with oven temperature 200°C/Fan 180°C/400°C/Gas Mark 6

### **Ingredients**

250g (10oz) Juvela Gluten Free White Mix  
1tsp dried yeast (supplied with the Mix)  
½ tsp salt  
½ tsp sugar  
1tbsp olive oil  
125 - 150ml (5 - 6 floz) of warm water  
6tbsp tomato based pasta sauce  
4 slices of prosciutto ham  
100g (4oz) mozzarella, roughly chopped  
2tbsp fresh basil leaves  
1 medium egg lightly beaten

### **Method**

1. In a large bowl, combine the Mix and the Yeast. Stir in the salt, sugar, oil and sufficient water too form a soft, but not sticky dough.
2. Knead the dough until smooth, on a surface lightly dusted with the Mix. Roll the dough out thinly into a large rectangle 12inches x 8inches in size and ¼ inch thick (approx 300mm x 200mm x 6mm thick).
3. Spread the tomato sauce over the dough, leaving a small border around the edge, then top with slices of the prosciutto ham.
4. Scatter the mozzarella and the basil over the top of the ham.
5. Tuck the short sides in and roll up lengthways, like a Swiss Roll. Then lift onto a tray, sealed side down and rub lightly with olive oil.
6. Leave to prove in a warm place, for about 20 minutes, then bake in a preheated oven for 20 to 30 minutes, until lightly golden. Allow to cool slightly before slicing with a sharp knife, into 8 or 10 portions.