Pomì
O Così. O Pomì.

Pizza Stromboli

Preparation time: 85 min
Difficulty: Easy

Dough

- Fresh yeast: 7 gr
- Olive oil: 2 tbsp
- Salt: 1/2 tsp
- Spelt flour: 300 gr
- Water lukewarm: 150 ml

Filling

- Bacon: 100 gr
- Courgettes: 2 small
- Oregano: 1 tsp
- Pepper: 1
- Scoop Mozzarella: 1
- Tomatoes with onion: to taste
- Young onions: 3

Preparation

1. For the pizza dough, dissolve the yeast in lukewarm water and leave to soak for 5 minutes.
2. Put the flour, salt and olive oil in a mixing bowl. Add the gern and knead in a food processor on the lowest speed for 10 minutes. Cover and leave to rest at room temperature for 60 minutes.
3. In the meantime, cut the courgettes into very thin slices, the peppers into thin strips and the onions into rings.
4. Roll out the pizza dough into a rectangle and spread with Pomìto Bio strained tomatoes with onion. Top with bacon, courgettes and peppers. Pluck the mozzarella into pieces with your fingers and spread on top. Sprinkle with oregano.
5. Roll up the dough along the long edge and close the ends well. Cut the pizza strudel a few times with a sharp knife.
6. Bake in the preheated oven at 200 degrees hot air for approx. 20 minutes.
7. TIP: Serve with a dip made from 6 tablespoons of Pomìto tomato pulp finely chopped with basil and a crushed clove of garlic.

For this recipe we used:

Organic Tomato Puree 6 tablespoons