



## PIZZA STROMBOLI BRAID

Unique, enticing menu favorites like this Pizza Stromboli Braid are made simpler than ever with Rich's 14" Proof & Bake Sheeted Pizza Dough. Our Proof & Bake Sheeted Dough delivers scratch-made simplicity with the versatility to transform into a number of applications beyond pizza – including stromboli! Simply roll the already-stretched dough into a large rectangle, and top with sauce, meats and cheeses – leaving room on the edges. To braid, cut strips from the edge of the dough to the filling and alternate strips starting at one end and folding over the filling, first from one side, then from the other. Brush with a whisked egg white and water mixture and bake until golden brown. Serve with a dipping sauce of your choice.

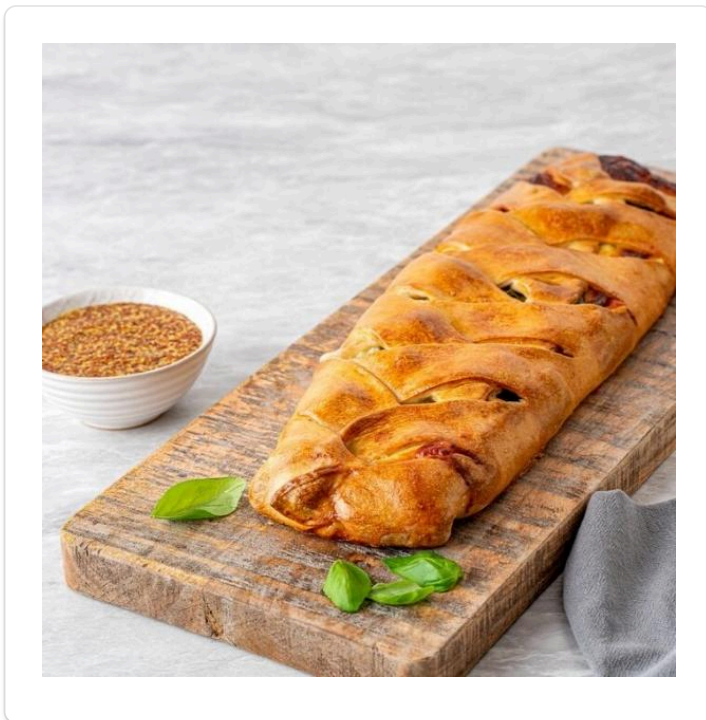
**Yield: 1 Stromboli Braid**

## INGREDIENTS

- 1 **RICH'S** 14" Proof & Bake Sheeted Pizza Dough, 28 19-Oz (#34630)
- 1 **tbsp.** Mustard Mayonnaise Sauce
- 8 Slices Genoa Salami
- 8 Slices Deli Roasted Turkey
- 8 Slices Prosciutto
- 6 Slices Provolone Cheese
- 6 Slices Mozzarella Cheese
- Basil, freshly chopped (or dried)
- Olive Oil (as needed)

## DIRECTIONS

- 1 Preheat oven to 375°F
- 2 On a piece of parchment paper, roll Proof & Bake Sheeted Pizza Dough into a large rectangle
- 3 Spread mustard sauce over the center of the dough lengthwise. Layer on meats, cheeses, basil and then a sprinkle of Parmesan, leaving an inch without toppings at both short ends and about 3-4 inches without toppings along both long sides. Drizzle with olive oil
- 4 Cut strips from edge to filling at about 3/4 to 1-inch intervals on both sides of the filling
- 5 Flip the untopped dough at both short ends over the filling, and start alternating strips starting at one end and folding



6

Brush the whisked egg white and water mixture over top of the braid

7

Slide the braided loaf and parchment onto a baking sheet

8

Bake for 20-25 minutes, or until golden brown. Cool for 5-10 minutes before slicing. Serve with mustard sauce or marinara