



Directions

1. Preheat the Westinghouse Pizza Express with pizza stone to 400°F.
2. In a large skillet, cook the sausage over medium-high heat until browned, breaking it up with a wooden spoon into small bits. about 5-8 minutes. Remove with a slotted spoon and drain well on paper towels.
3. Add the garlic, Italian seasoning, onions, peppers, and cook, stirring until soft, 5-7 minutes. Remove from the heat and let cool.
4. Roll out your dough, then dust your pizza stone with corn meal and place the dough onto your pizza stone. Spread half of the cooled sausage mixture across the dough leaving a 1-inch border around the edges. Next carefully layer prosciutto ham, pepperoni, olives, provolone and mozzarella cheeses over the top.
5. In a small bowl mix egg and water and beat, then using a pastry brush or your finger spread the egg wash along the border of the dough. Starting at one end fold up the dough into 4 inch sections as you roll it, pinch around the end to seal the edges and ensure the final end is sealed against the roll. Place on the pizza stone and repeat with the remaining ingredients. Let the Stromboli set for 20 to 30 minutes in a warm place so it can rise.
6. When ready to bake brush each Stromboli with egg wash. Place in Westinghouse Pizza Express and bake at 375°F for 20 - 25 minutes or until golden brown and starting to crisp. To finish, sprinkle each Stromboli with Parmesan cheese and Italian seasonings place back in oven for 3-4 minutes to let cheese melt and brown. Remove and let rest for 5 minutes before cutting and eating.

Chef Rick Tip

Serve sliced Stromboli with a side dish of Marinara sauce for dipping



Westinghouse

Stromboli

Ingredients

- 1 basic pizza dough (enough for 2-4 Stromboli)
- 1/2 pound hot Italian sausage, removed from casings and crumbled
- 1 cup sliced yellow onions
- 1/2 lb sliced salami
- 1/2 lb sliced provolone cheese
- 4 pepperoncini or banana peppers, seeds removed and sliced
- 2 tablespoons minced garlic
- 1 teaspoon Italian seasoning
- 1/2 pound sliced prosciutto Italian ham
- 1/4 pound thinly sliced pepperoni
- 1/2 cup sliced black olives
- 2 cups grated mozzarella cheese
- 1 cup grated Romano cheese
- 1 egg plus 1 teaspoon water for egg wash

