

Stromboli Bites

Makes: 100 Servings

[100 Servings](#)

Ingredients	Weight	Measure
Active dry yeast	2 oz	¼ cup 1 Tbsp
Water, warm (110°F)		1 qt 2 cups
Enriched all-purpose flour	5 lb 4 oz	1 gal 1 qt
Vegetable oil		½ cup
Salt		2 tsp
Sugar	2 oz	¼ cup
Light mozzarella cheese, sliced	6 lb 4 oz	
Cooked turkey ham, (15% water added), sliced (1/8" to ¼")	10 lb 10 oz	
Fresh eggs, lightly beaten		2 each
Oil, vegetable		½ cup
Dried basil		2 ½ tsp
Dried oregano		2 tsp
Dried marjoram		½ tsp
Dried thyme		¼ tsp
Garlic powder		1 tsp
Parmesan cheese, grated		

Oil, vegetable or canola		3 Tbsp
Fresh onions, chopped	13 ½ oz	2 ¼ cups
Canned tomato paste	2 lb 5 oz	1 qt
Canned diced tomatoes, with juice	6 lb 6 oz	3 qt ¼ cup
Water		2 cups
Ground black or white pepper		1/2 tsp
Dried parsley		1/4 tsp
Garlic powder		1 Tbsp
Dried basil		1 tsp
Dried oregano		1 tsp
Dried marjoram		3/4 tsp
Dried thyme		1/4 tsp

Directions

1. Dissolve dry yeast in warm water. Let stand for 4-5 minutes. Reserve for step 3.
2. Place flour in mixer bowl. Make well in the center.
3. Pour dissolved yeast, oil, salt, and sugar into well in flour. Gradually work into the flour using dough hook on low speed. Continue with dough hook. Knead for 15 minutes on medium speed.
4. Divide and shape dough into 5 balls (1 lb 12 oz each). Let rest for 20 minutes.
5. On lightly floured surface, roll out dough into a rectangle 16" x 24".
6. Layer cheese and ham lengthwise along the center (4" section), leaving 6" across the top and bottom for folding.
Bottom layer – 10 oz cheese
Top layer – 17 oz turkey ham slices

7. Fold top third of dough over cheese and turkey ham. Place another layer of ingredients on dough. Bottom layer – 10 oz cheese Top layer – 17 oz turkey ham slices
8. Fold bottom third of dough over the second layer of ingredients. Brush edges with egg wash, pinch to seal end and top seams.
9. Brush top of dough evenly with oil.
10. Mix seasonings and cheese well.
11. Sprinkle 2 Tbsp over each oiled dough roll. Pat in lightly.
12. Using a fork, pierce top of dough lengthwise from end to end, repeating 4 rows across.
13. Place rolled dough on sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray.
14. Allow rolled Stromboli to rise for 30 minutes.
15. Bake until crust is lightly browned: Conventional oven: 400°F for 30-35 minutes Convection oven: 350°F for 25-30 minutes CCP: Heat to 155°F or higher, monitor browning of dough.
16. Remove from oven. Let stand for 15 minutes before cutting, to prevent cheese from running. Cut each full Stromboli loaf (24" end) into half; then cut each halved portion into half lengthwise; then cut across loaf into 5 equal portions to yield 10 servings. CCP: Hold before and during service at 135°F or higher.
17. Heat oil. Add onions and cook approximately 5 minutes.
18. Add tomato paste, canned tomatoes, water, pepper, parsley, garlic powder, and seasonings to sautéed onions. Mix well and bring to boil. Reduce heat and simmer, uncovered, 25-30 minutes. CCP: Heat to 155°F or higher. CCP: Hold before and during service at 135°F or higher.
19. Portion 1 Stromboli slice and 2 Tbsp/1 oz tomato sauce on the side.

Notes

Additional Tips

For best results, have all ingredients and utensils at room temperature.