

Classic Italian Stromboli

A savory Italian rolled sandwich filled with melted cheese, cured meats, and herbs. This Stromboli combines gooey mozzarella, spicy pepperoni, and fresh basil wrapped in crisp, golden dough for a perfect handheld meal.



Italian

40 min

Total time

Medium

Difficulty

650

kcal / serving

Ingredients

- 1 store-bought pizza dough ball (about 200g)
- 4 slices pepperoni
- 50g shredded mozzarella cheese
- 25g sliced provolone cheese
- 1 tsp olive oil
- 1 tsp dried Italian herbs
- Fresh basil leaves (3-4)
- Salt and pepper to taste
- 1 egg (for egg wash)

Steps

- 1 Preheat your oven to 220°C (425°F).
- 2 Roll out the pizza dough on a floured surface into a 10x12 inch rectangle.
- 3 Sprinkle dried Italian herbs evenly over the dough.
- 4 Layer the pepperoni slices on the dough, leaving about 1 inch border.
- 5 Add provolone cheese slices evenly on top of the pepperoni.
- 6 Sprinkle the shredded mozzarella cheese over the provolone.
- 7 Add fresh basil leaves evenly on top of the cheese.
- 8 Season lightly with salt and pepper.
- 9 Starting from one long edge, carefully roll the dough tightly into a log shape.
- 10 Pinch the edges to seal and tuck the ends underneath.
- 11 Place the Stromboli seam-side down on a baking sheet lined with parchment paper.

- 12 Beat the egg and brush it over the dough surface to create a golden crust.
- 13 Bake for 18–20 minutes until the dough is golden and cooked through.
- 14 Remove from oven and let it cool for 5 minutes before slicing.
- 15 Serve warm and enjoy your classic Stromboli!