

ChefNorway's

Italian Pizza Roll with so much good stuff 😊

Servings	Preparation Time	Baking Time	Cooking Time	Oven Temperature
4+ People	30 minutes	16 minutes	20 minutes	230/446 Celsius/Fahrenheit

It's 2016 and I've had to come up with something new and creative. I wanted to make the very best pizza roll. Not the small boring ones, but a giant, filled with cheese top to bottom. Aged prosciutto ham, fresh herbs, tomatoes, mozzarella and a pizza dough made with nothing less than Italy's own special pizza flour "tipo 0". I'm not sure if you can handle this much cheese and goodness, but I'll for sure let you try it out!



Ingredients

European Ingredients	US Ingredients
1 shot olive oil	1 shot olive oil
5g fresh oregano (good handful)	5g fresh oregano (good handful)
25g fresh basil	1 oz. fresh basil
½ red onion	½ red onion
½ yellow onion	½ yellow onion
1 can chopped tomato	1 can chopped tomato
130g tomato puree/paste	4,5 oz. tomato puree/paste
50g aged prosciutto ham	1.75 oz. aged prosciutto ham
200g shredded mozzarella	7 oz. shredded mozzarella
600g "tipo 0" flour	21.1 oz. "tipo 0" flour
25g fresh yeast	1 oz. fresh yeast
1 tsp. salt	1 tsp. salt
1 shot olive oil (50 ml)	1 shot olive oil (50 ml)
3.5 dl. water	1 ¾ cup water
100g shredded white/cheddar cheese*	3.5 oz. shredded white/cheddar cheese*
1 slice/ball fresh mozzarella*	1 slice/ball fresh mozzarella*

Red = Pizza sauce - Green= Filling in rolls - Blue = Dough *Purple = Topping per roll



Directions

1. Start by adding olive oil and chopped onions to a medium hot pan.
2. Then add in fresh cut oregano, a can of tomatoes and tomato paste.
3. Let this sauce cook at medium heat for about 20 minutes. Make sure to stir now and then.
4. Let's make pizza dough while pizza sauce is cooking.
5. Add flour, yeast salt, olive oil and hot tap water to a mixer bowl.
6. Mix at low speed for 1 minute, then 4 minutes at maximum speed.
7. When done mixing let it rest for 5-10 minutes. Take dough off the hook.
8. Cut prosciutto ham into strips. (You could use bacon instead of ham if you want)
9. Add fresh cut basil to the pizza sauce.
10. Roll out the pizza dough long and thin.
11. I use a brush to brush the pizza sauce all over the pizza dough. Use everything in the pan!
12. Add ham to one half of the pizza dough, and shredded mozzarella to the other half.
13. Roll it up, nice and tight. Split into 12 rolls.
14. Make sure you have a lot of shredded cheese. (if you are not sure shred some more)
15. Get a baking plate with a baking paper. First layer is shredded cheese (a handful)
16. This is optional but sprinkle a little cayenne pepper over the cheese.
17. Place a roll on top of the cheese.
18. Add mozzarella, and top with more shredded cheese. You could add fresh cut basil as well.
19. Bake in oven for about 16 minutes.

Enjoy!

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

There's lots of delicious recipes at the website with a video showing you how to make every recipe in English. (Click to view)

