



Italian Pizza Roll

As a child, my mother sometimes made pizza rolls. They were always delicious with lots of flavors. I now wanted to come up with my own family pizza roll recipe. I combined the best pizza ingredients into a fat juicy, flavorful pizza roll. Gouda, mozzarella, Parma prosciutto ham, and fresh garden cut herbs familiar with pizza all over the world.

Servings: 15-20 pieces

Preparation time: 30 minutes

Baking time: 16 minutes

Cooking time: 20 minutes

Total time: 1,5-2 hours

Baking Temperature:

230o Celcius

450o Fahrenheit

Measurements

50 ml. olive oil

5 grams of fresh oregano

25 grams of fresh green basil

A half of a red onion

A half of a yellow onion

One can of chopped tomatoes

100 grams of tomato paste

50 grams of prosciutto ham

200 grams of shredded mozzarella

Red = Pizza Sauce

Blue = Filling inside the rolls

Measurements

600 grams of double 00 flour

25 grams of fresh yeast

One teaspoon salt

50 ml. olive oil

350 ml. water

100 grams of shredded Gouda

25 grams of fresh mozzarella

Green = Pizza dough

Black = Topping per roll

Directions

- 👉 Start by adding olive oil and chopped onions to a medium hot pan.
- 👉 Then add in fresh cut oregano, a can of tomatoes and tomato paste.
- 👉 Let this sauce cook at medium heat for about 20 minutes. Make sure to stir now and then.
- 👉 Let's make pizza dough while pizza sauce is cooking.
- 👉 Add flour, yeast salt, olive oil and hot tap water to a mixer bowl.
- 👉 Mix at low speed for 1 minute, then 4 minutes at maximum speed.
- 👉 When done mixing let it rest for 5-10 minutes, take dough off the hook.
- 👉 Cut prosciutto ham into strips. (You could use bacon instead of ham if you want)
- 👉 Add fresh cut basil to the pizza sauce.
- 👉 Roll out the pizza dough long and thin.
- 👉 I use a brush to brush the pizza sauce all over the pizza dough.
- 👉 Add ham to one half of the pizza dough, and shredded mozzarella to the other half.
- 👉 Roll it up, nice and tight. Split into 12 rolls.
- 👉 Get a baking plate with a baking paper. The first layer is shredded cheese
- 👉 Add a little cayenne pepper over the cheese.
- 👉 Place a roll on top of the cheese.
- 👉 Add mozzarella, and top with more shredded cheese. You could add fresh cut basil as well.
- 👉 Bake for about 16 minutes.

