

Gallo

SALAME

AUTHENTIC OLD WORLD FLAVOR SINCE 1910

➤ TRATTORIA 1910 MENU ➤

GALLO PEPPERONI ROLLS WITH FIELD GREENS



INGREDIENTS

Pepperoni Dough

- 1 tsp. rapid-rise yeast
- 3 cups all-purpose flour
- 2 tsp. coarse salt
- 1 cup warm water (a little more might be needed)
- 2 tbsp. olive oil plus a little extra for bowl

Pepperoni Roll

- 1 egg, beaten
- 4 oz. sliced Gallo Pepperoni
- 1 cup shredded mozzarella cheese
- ¼ cup grated parmesan cheese
- 1½ tsp. fresh oregano leaves

DIRECTIONS

Pepperoni Dough

1. Combine half the flour, the salt and yeast in a bowl and stir.
2. Pour in the water and 2 tablespoons of olive oil.
3. Mix, slowly adding the remaining flour until it becomes too thick to stir. Pour the dough onto a floured countertop and knead it for 10 minutes, or until smooth but moist.
4. Rub a small amount of oil on the bottom and sides of a bowl, and place the dough in it.
5. Cover with plastic wrap or a towel and let it rise for 1-2 hours.

Pepperoni Roll

1. Preheat oven to 375 degrees.
2. Lightly grease baking sheet or use parchment paper.
3. Roll dough out into a rectangle. Brush dough with beaten egg.
4. Layer pepperoni, mozzarella and parmesan cheese on the dough, leaving ½ inch clear on all sides. Sprinkle on the oregano.
5. Roll and cut in half. Pinch ends and seam to seal. Place seam side down on prepared baking sheet.
6. Bake 30-35 minutes until golden brown.

Makes 2 Pepperoni Rolls