**Welcome to the King Arthur Baking School's Virtual Stromboli class. In this 90-minute class, we'll guide you through the process of making a delicious Stromboli, which is a cross between a calzone and a pizza. We'll give ideas for fillings, and then you'll customize your Stromboli to your own taste. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. Any prep work to be done before class is highlighted in yellow. (Please scroll past this prep sheet for your recipes.) We look forward to baking with you!**

## INGREDIENTS (total amount needed for the class)

DOUGH

Unbleached All-Purpose Flour: 340 grams (3 cups), plus more for dusting work surface

Yeast: 1 1/2 teaspoon

Salt: 1 teaspoon

Olive Oil: 25 grams (2 tablespoons)

Water: 236 grams (1 cup)

FILLING OPTIONS

Pizza or Tomato Sauce: 1/2 cup for filling (plus 1 cup for dipping- optional)

Cured Meats: sliced, such as salami, pepperoni, ham, capicola- 4 to 6 slices

Vegetables: such as olives, peppers, onions, mushrooms, sliced and sautéed or baked

Cheese: mozzarella or parmesan, shredded or sliced provolone – 4 to 6 slices

## Optional Antipasto Side Dish:

Cheese: Provolone, 4 to 6 slices

Artichoke hearts, marinated 8 oz.

Sliced Genoa Salami, 4 to 8 slices

Olives

Romaine lettuce

Marinated red peppers

Dressing

## EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls (1 large)

Mixing spoon or spatula (or plastic bowl scraper)

Plastic wrap or cover for dough

Rolling pin (optional)

Ruler (optional)

Parchment paper or silicone baking mat (optional)

Baking sheet

Platter for Antipasto Salad (optional)