

Stromboli with Parma ham, mozzarella and fontina

Stromboli con prosciutto crudo, mozzarella e fontina

Stromboli are perfect for picnics or lunch boxes; they can be prepared ahead and they're pretty much a self-contained meal. Fontina is an excellent melting cheese, and I love its buttery nutty flavour. I've paired it here with mozzarella and Parma ham, but any favourite filling of your choice can work well. Serve warm with a mixed salad, or leave to cool and wrap in foil ready to take on your picnic.

Serves 4

450g '00' grade Italian bread flour or strong white flour
1 x 7g sachet fast-action (easy-blend) dried yeast
1 teaspoon salt
3 tablespoons extra virgin olive oil, plus extra for greasing and brushing
120g sliced Parma ham

50g pitted black olives, drained
100g fresh mixed baby tomatoes, halved
1 x 125g ball of mozzarella cheese, finely chopped
150g fontina cheese, rind removed and cut into small cubes
8 fresh basil leaves
Freshly ground black pepper
2 large pinches of sea salt flakes

1. Combine the flour, yeast and salt in a large bowl. Make a well in the centre and pour in the oil and 300ml of hand-hot water. Mix together using the handle of a wooden spoon to form a soft dough. Gather the dough and knead for 8–10 minutes or until smooth and elastic (there is no need to dust the work surface with flour).

2. Shape the dough into a round and place in a large oiled bowl. Cover with cling film and leave in a warm place for about 1 hour or until doubled in size. Grease a large baking sheet with a little oil.

3. Tip the dough onto a lightly floured work surface. Roll into a rectangle measuring about 45 x 34cm.

4. Arrange the Parma ham on the dough, leaving a border of about 2cm all round. Scatter over the olives, tomatoes, mozzarella, fontina and basil. Season with pepper.

5. Starting from one of the shorter sides, roll up the dough, tucking the side edges under to seal. Transfer the roll, seam-side down, to the oiled baking sheet. Cover with a tea towel and leave for a further 30 minutes. Meanwhile, preheat the oven to 200°C/gas mark 6.

6. Using a skewer, prick several holes in the dough, right through to the baking sheet. Brush with oil and sprinkle over the sea salt flakes. Bake for 35 minutes or until golden brown.

