

Vegetable Stromboli

What is Stromboli? – It is Italian and very similar to a Calzone

Portions 8

Ingredient	400g	White Bread Roll Mix
	325ml	Water
	50g	Red Lentils
	75g	Onion – finely chopped
	25g	Celery – finely chopped
	25g	Courgette – finely chopped
	50g	Mixed peppers – finely chopped
	100g	Mushrooms – finely chopped
	5g	Garlic Puree
	5g	Mixed Herbs
	100g	Rustic Tomato Sauce
	25g	Cheddar Cheese - grated

Method

1. Mix the bread roll mix with warm water using a dough hook. Remove the dough and cut in two.
2. Roll each piece of dough into a rectangle and place onto a greased baking tray.
3. Cook the lentils with the onions, garlic puree and herbs until soft and the water has been absorbed.
4. Cook the remaining vegetables in a small amount of oil until soft.
5. Spread tomato sauce over the dough.
6. Spread $\frac{1}{4}$ of the vegetables and lentils over centre $\frac{1}{3}$ of dough.
7. Fold one end of dough over centre.
8. Spread second $\frac{1}{4}$ of mixture on top of folded piece.
9. Fold remaining end piece of dough on top.
10. Brush with a small amount of tomato sauce and sprinkle with grated cheese.
11. Place in the smallest tin to fit so that it doesn't spread out and prove until doubled in size. Bake in a hot oven Gas 6, 400°F, 200°C for 15-20 minutes or until golden brown.
12. Cut into slices and serve.