

[ B CELLARS  
ENTRÉE ]

# Stromboli

by Derick Kuntz, Chef de Cuisine | B Cellars Vineyards and Winery

## Ingredients

YIELDS 6-8 SERVINGS



### PIZZA DOUGH

2 3/4 lbs OO flour  
1/4 lb semolina  
3 1/2 cup warm water  
1 Tbsp dry active yeast  
1 oz sugar  
1 oz salt  
2 oz olive oil

### TOMATO SAUCE

2 QT concasse tomatoes  
1 small white onion, diced small  
3 cloves of garlic, chopped  
1/4 cup olive oil  
1/4 cup balsamic vinegar  
1/2 cup B Cellars Blend 24  
1/2 cup basil leaves, rough chop  
1 bay leaf  
salt to taste

### ADDITIONAL ITEMS NEEDED

1 lb smoke mozzarella, shredded  
1 cup basil  
1/4 cup parmesan  
4 tsp maldon salt  
4 tsp oregano  
1/2 lb pepperoni  
Semolina for cooking  
Pizza stone

## Pairing Insights



Chef Derick recommends pairing Blend 24 or Sangiovese with any classic Italian dish. The high acid in the tomato sauce compliments the subtle tannin structure in both of these wines. The aromatics of the basil and pepperoni bring out the spice from the Cabernet Sauvignon in the Blend 24.





## *Instructions*

### **PIZZA DOUGH**

In a mixer, sponge sugar, yeast, and water for 5 minutes  
Add the rest of the ingredients and mix for 10 minutes  
Cover with a towel and proof at room temp until it doubles in size  
Beat the dough down and portion into 4 even balls  
Place dough balls into a container with a lid in the refrigerator  
Leave enough room for balls to double in size without touching  
Let dough age for 3 days for best results

### **TOMATO SAUCE**

In a large sauce pot on medium high heat, add olive oil and onion  
Cook for 7-8 minutes until onions are tender and sweating  
Add garlic and cook for 1 more minute  
Add B Cellars Blend 24 and cook until au sec (until the alcohol  
has cooked off)  
Pour in balsamic vinegar and cook an additional 5 minutes  
Add the remainder of the ingredients and reduce to low heat,  
simmering for 30 minutes.  
Cool before stuffing.

### **ASSEMBLY**

Lightly dust surface with semolina flour, then roll out each dough  
ball to be 12x18 inches  
Place 1/3 cup tomato sauce, 1/4 lb mozzarella, 1/4 cup chopped  
basil and pepperoni (adjust to your liking)  
Gently roll dough, evenly. Dampen seams with water and pinch  
together, then crimp edges all around  
Lightly brush tops with olive oil  
Top with Maldon salt, dried oregano, 1 Tbsp parmesan  
Transfer to pizza stone and bake at 425 for 8-10 minutes, or  
until dough is cooked to your liking