

[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