

Rotolo Al Forno

(The San Francisco Junior League's name for this recipe!) Discovered by Meg Gaeta

You may use a frozen bread dough loaf (from your grocery frozen food section) or use a basic white bread recipe:

1 1/2 pound loaf

1/2 cup water

5/8 cup milk (skim is fine)

3 cups bread flour

1 1/2 teaspoons salt

1 1/2 tablespoons butter or margarine

3 tablespoons sugar

2 teaspoons active dry yeast

Katie, Since you're new to your bread machine...push "select" button until dough setting is highlighted.

Throw above ingredients into the bucket in the order they are listed above. Let the machine do the work for 15 minutes.

At this point you can store the dough in a zip lock bag for up to 3 days in the fridge.

1 loaf bread dough

Flour for kneading

1/4 pound salami, thinly sliced

1/4 pound mortadella, thinly sliced

1/4 pound ham, thinly sliced

1/3 pound Swiss cheese, thinly sliced

1/3 pound provolone, thinly sliced

Mustard to taste

1 egg, beaten

Poppy seeds/sesame seeds for garnish

Thaw the bread and let it rise, covered, in a warm spot for 1 hour. Punch down and knead with a small amount of flour.

Preheat oven to 375 degrees. On a floured surface, roll dough out into a rectangle 12X16 (about the size of a cookie sheet). Tear the meat into bite size pieces and sprinkle over the dough. I run a thick line of prepared mustard across the length of the dough on top of the meat. Tear the cheese into pieces and layer over the meat and mustard.

Starting at the long end roll up tightly, jelly-roll style. Pinch the ends together tightly and brush with beaten egg. Sprinkle seeds of your choice over loaf. Place on cookie sheet and let it rest for 30 minutes. Bake for 25-30 minutes, or until nicely browned. Let it rest for 10 minutes before slicing thinly.

Note: I looked up this recipe after not using it for ten years. Over the years I have not been weighing the meats or cheeses, omitting the Swiss altogether. I think I'll add it back in! I also use whatever meats are handy. The last couple of years I've used salami, prosciutto, and mortadella. Just be careful that you don't load it up too much. It may explode all over the oven!

It really looks intimidating on paper but it's NOT once you make it a couple of times.