



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Pancetta (Ham) & Tomato Stromboli by David Pengelly

Ingredients

Bread dough

450g (1 lb.) Strong plain flour
2 Tsp. Salt
4 Tbsp. Olive oil
Sachet (7g) Dried yeast
230-300ml (8-10 fl. oz.) Water
85g (3 oz.) Cooked, diced pancetta

Filling

4 Tbsp. Tomato based pesto
115g (4 oz.) Gruyere cheese, grated

Method

- Mix the flour, pancetta and salt in a mixing bowl, stir in the dried yeast. Add the olive oil and enough water to form soft dough.
- Turn out on to the table and knead well for 5-10 minutes.
- Place into a bowl and cover, leave to rise until doubled in size (approximately 1 hour).
- Tip on to the worktop and form into a rectangle of about 40cm x 25cm.
- Spread the pesto onto the dough, followed by the cheese.
- Roll up like a Swiss roll and lay join side down on a bake-o-glide lined baking tray.
- (Alternatively the dough can be divided into 12 rolls and baked in a large AGA roasting tray.)
- Egg wash and rest for 15 minutes.

AGA (2, 3 and 4 oven): bake in the AGA roasting oven with the grid shelf on the floor for about 25 minutes until golden and firm.

Everhot: set the oven shelf to its lowest position and bake with the top oven set to 235°C for approximately 25-30 minutes until golden and firm.

Cool, then slice and serve