

# Broccoli and Cheese Stromboli

*Makes about eight servings*

## Ingredients - For the Crust

- 2 cups whole wheat flour
- 2 cups all-purpose flour
- 1 1/3 cup warm water
- 1 teaspoon salt
- 1 package (2 1/4 teaspoons) yeast
- 2 ounces oil

## Ingredients - For the Filling

- 1 head broccoli, chopped
- 2 tablespoons butter, divided
- 1 tablespoon olive oil
- 4 cloves garlic, minced
- 3/4 teaspoon salt, divided
- 1/2 teaspoon crushed red pepper
- 1/4 teaspoon oregano
- the juice from 1/2 lemon
- 2 tablespoons grated parmesan
- 1 1/2 cups (about 15 ounces) ricotta
- 1 egg
- 1/4 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 1 1/2 cups shredded mozzarella

## Directions

1. Combine the dough ingredients in a bowl or stand mixer (equipped with a dough hook) and mix until thoroughly combined. Knead the dough until smooth, then transfer to an oiled bowl. Cover with a damp towel, and let rest for 1 1/2 hours.
2. Meanwhile, prep your fillings. Start by blanching the broccoli in boiling water. (Tip: Add 1 teaspoon of salt to the boiling water to make the broccoli extra green.) To do this, bring the water to a rolling boil, drop in the broccoli and boil for about two minutes. Strain the broccoli and rinse with cold water.
3. In a large skillet, combine the butter, olive oil, and minced garlic. Turn the heat onto medium, and stir the ingredients as they become hot. Cook the garlic until it has softened a little (about three to five minutes) but try not to let it brown. Add the broccoli followed by 1/2 teaspoon salt, 1/2 teaspoon red pepper, and 1/4 teaspoon oregano. Toss ingredients together, then remove from heat. Add the lemon juice and parmesan, toss again, then set aside.

4. Beat together the ricotta and egg in a mixing bowl. Add 1/4 teaspoon salt, 1/4 teaspoon black pepper, and 1/2 teaspoon garlic powder. Mix well and set aside.
5. Preheat the oven to 450 degrees. If you are using a pizza stone, allow the oven to preheat for an extra twenty minutes after coming to temperature.
6. When the dough has finished rising, punch it down, then remove it from the oiled bowl and onto a floured baking sheet or pizza peel/paddle. Stretch the dough as you would a pizza dough, or roll it out with a rolling pin, to make a square about 18 inches wide.
7. Spread the mozzarella out in the center of the dough, covering a square about 12 inches wide. Layer the broccoli over the cheese, then spread the ricotta over the top in large dollops.
8. Fold the sides of the dough into the center by gently pulling them. Try not to let them rip, but do your best to get them to meet in the center. Repeat this step with the top and bottom sides.
9. Line a baking sheet with parchment, silpat mats, or cooking oil, then place it over the folded stromboli (with the paper/mat/oiled side touching the stromboli). Press the pans together and use them to carefully flip the stromboli upside-down. The stromboli should now be on the new pan with the folded side down.
10. Melt 1 tablespoon of butter, then brush it over the top of the stromboli. Sprinkle a little salt, pepper, and garlic powder over the top. A little dried parsley would look nice too, if you have it handy.
11. Bake the stromboli for 15 - 25 minutes, or until the top becomes golden brown. Allow it to sit for about 10 minutes after removing it from the oven, then cut it into eight pieces.

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