Tomato Rolls

Hard | 12 Servings | 155 min.



It’s not just the wonderfully diverse flavors that exude the spirit of “bella Italia” here, but also the art of bringing many people together around a table. In Italy, eating is a way of life and a celebration of joy, and as a social event, it holds profound significance. Our tomato rolls are the perfect way to bring this tradition to life here as well. Whether you’re a vegetarian or a seafood lover, everyone is sure to enjoy them. Buon appetito!

Ingredients

1 cube (42 g) of yeast

1 tsp sugar

500 g flour

Salt

2 garlic cloves

2 red onions

2 tbsp olive oil

1 can (425 ml) ORO di Parma Finest Tomato Puree

Pepper

20 g pickled anchovy fillets

150 g cherry tomatoes

1 can (425 ml) artichoke hearts

1 jar (60 g) capers

300 g antipasto vegetables (e.g., carrots and red bell peppers)

3 tbsp ORO di Parma Pesto Rosso

3 tbsp ORO di Parma Pesto Verde

Basil and thyme for garnish

Flour for the work surface

Baking paper

Step 1: Preparing the Dough

We'll start with the dough as the base for our tomato rolls. To do this, mix the yeast and sugar together. Using the dough hooks on your stand mixer, knead the flour, 330 ml of water, 1 teaspoon of salt, and the yeast into a smooth dough. Then shape the dough into a ball, cover it, and let it rise in a warm place.

Step 2: Tomato Sauce

Now for the centerpiece of our dish: the filling. To prepare it, peel the garlic and onions. Finely chop the garlic and cut the onion into thin wedges. Heat the olive oil in a pan and sauté the garlic and onions until translucent. Add our finest tomato pulp, bring to a boil, and simmer for about 5 minutes. Season the tomato sauce with salt and pepper to taste.

Step 3: Anchovy and Antipasto Filling

Finely chop the anchovies, wash the tomatoes, cut them in half, and quarter the artichokes. Mix the capers with the prepared ingredients and half of the tomato sauce. For the second filling, mix the antipasto vegetables with the rest of the tomato sauce.

Step 4: The Finale

Roll out the dough on a floured work surface into a rectangle (about 50x40 cm). Spread our Pesto Rosso on one half and our Pesto Verde on the other half. Then spread our prepared artichoke filling on the green half of the dough and the antipasto filling on the red half. Now is a good time to preheat the oven to 200°C. To shape our rolls, carefully roll up the dough along the long side and cut 3-cm-wide slices from the roll. Arrange the pieces on a baking sheet lined with parchment paper. Now all that's left is to bake our tomato rolls in the oven for about 25 minutes. Plate them and sprinkle with chopped basil and thyme—our delicious tomato rolls are ready to be served. Pronto!

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