

Einkorn Stromboli

Makes 2 - 11/12 inch Stromboli pies

2 cups finely ground Einkorn flour

½ tsp salt

Approx. ½ Tbsp raw honey

1 Cup sour dough starter

(I used cold from the fridge, let it set out for 30 min, took 1 Cup then re-fed)

Preheat oven to 425-50 F degrees. (Our 3,000+/- elevation often determines the temperature for us! I used 425 F degrees for the first 15 minutes, then 450 for 5-10 minutes.)

Place flour and salt into mixing bowl.

Add the raw honey and sourdough starter (can use discard if desired). Start mixing with a large spatula. If needed, add a little water – I added ¼ Cup water. Do not add too much at once or dough will be super sticky! You want a stiff but elastic dough that will be easy to press out with fingers. If needed add a little more water, 1 Tbsp or two at a time until you have the stiff but elastic dough. Ensure all flour is mixed in. In the bowl or on a lightly floured surface, knead for just a few minutes (I did 3-5 minutes by hand). Roll into a ball on the center of the board.

Cover with damp towel and let rest 30 +/- minutes. After resting, cut dough in half, setting one ball aside. Then, on parchment paper, sprinkle a little cornmeal or flour so the dough does not stick. Press out to a 11-12 inch diameter circle. Fill one half with desired fillings.

Lightly wet the filled edge with a little water, spreading around the edge with fingers. Fold over the other side, gently, so that you don't poke big holes in your dough. You CAN use your parchment to hold it as you flip, if you would like. Be careful it does not stick to the parchment.

Pinch the edges together, then press with a fork to seal. Using a sharp knife, poke a few holes in the top to allow steam to escape while cooking. Place the parchment and first Stromboli onto baking sheet. Repeat with the second piece of dough. Brush tops with egg and water mixture. Place baking sheet into preheated oven (425 F degrees). Bake for 15 minutes at 425, then check status. If it is not cooked through the dough, cook for an additional 10-15 minutes on 425. OURS were browned on top after an additional 5-10 minutes at 450 degrees. You want to ensure the dough is cooked through.

Serve hot with additional sauce for dipping. ENJOY!!!

NOTES:

Don't over fill or you won't be able to seal it. OR it could pop open in baking. Be careful no holes form after filling, while folding. You may be able to pinch them shut, or if small enough, you can leave them as your steam holes.

I used a thick sauce inside with the fillings. It was on the thick side by boiling it down some while mixing the dough and adding the fillings.

Einkorn Sourdough Bread

2 Large Loaves

5 Cups Einkorn flour

1-2 tsp Salt

1 Cup Sourdough Starter

2 Tbsp Raw Honey

10-12 oz Filtered Water

Mix together flour and salt. Add starter, honey and 9-10 ounces of water. DO NOT add all the water at once. You may not need the full 12.