

Stuffed Pizza Tomato Rolls

Everybody loves pizza! This is a pizza made from a bread roll and a tomato. It's a complete pizza you can take with you on the go in one small package. And it's so much better than those ugly microwave things you find in the freezer section of the grocery store.

Ingredients:

- 2 large bread rolls
- 2 large beefsteak tomatoes
- 1 Italian sausage, loosely chopped (can substitute vegan equivalent)
- 1/4 cup chopped onion
- 2 large garlic cloves, minced
- 1 teaspoon Italian seasoning mix (or combo of oregano, basil, rosemary, thyme)
- 1/2 tsp fennel seed (mulled/crushed to open up seeds)
- 1/2 cup panko breadcrumbs (optional substitute for making croutons)
- 1.5 oz fresh mozzarella or 1.5 oz shaved Asiago
- 3 oz grated pecorino-romano
- 2 tablespoons olive oil
- Table salt for de-juicing
- 2 pinches sea salt and 2 pinches ground black pepper
- 1 oz hearty red wine
- Optional: Pepperoncino or cayenne flakes to taste for some heat

Procedure:

Cut 1/4 off top of roll and scoop out bread, leaving enough so roll holds shape. Cut 1/4 off top of tomatoes, carefully scoop out innards using small knife and spoon. Rub table salt on insides of tomatoes, turn upside down and set aside to remove juice. Save both bread and tomato meat (or just tomato if using panko)

(optional procedure)

Bake the removed bread dry at 250F for 20 minutes to stale it. Toss with a little melted butter with Italian seasoning (or alternative herb mix), fennel, and black pepper - just enough to coat the breading not soak. Bake again to make the bread crouton style. Once bread is nice and crusty, crush and mix with 1 tablespoon pecorino-romano (or simply mix with panko if using that).

Sauté onions and garlic in olive oil until soft, about 5 minutes. Add tomato meat (loosely chopped innards and top quarters), spices, sea salt and pepper. Add sausage and sauté another 5 minutes. Add red wine and let reduce a bit. Remove from heat, add bread/panko, and stir until well mixed.

Stuffed Pizza Tomato Roll

In square glass pan lined with parchment paper, fill tomatoes with stuffing mix, making mound on top. Brush with olive oil on top. Use thumb to indent top of mound. Bake at 350F for 15 minutes. Fill indent with shredded mozzarella/asiago (optional additional prosciutto). Bake for another 15 minutes.

Take bread bowl and paint inside with melted butter with onion and garlic powder. Liberally rub pecorino-romano all around insides and bottom. Stuff a cooked tomato bowl into each bread bowl and make the fit smooth all around. Brush sides of bread bowl with melted butter. Bake another 10 minutes at 350F.

Serve with salad greens topped with thinly sliced pears and avocado, lightly dressed with olive oil and balsamic vinegar, dusted with black pepper and dill.

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