



Submarine Sandwich Roll

This is a delightful ciabatta-style, chewy and soft bread that will truly stand up as a submarine sandwich.

Yield: Two 13" loaves

Ingredients

- 4 cups or 2 small bags of [Pamela's Pizza Crust Mix](#), reserve 1 TBSP for sprinkling on top
- 2 TBSP yeast
- 1 tsp salt
- pinch of cayenne
- 16 oz. club soda, room temperature
- 2 TBSP white vinegar
- Equipment
- 2 pieces 12' x 16" parchment paper
- stapler

Directions

In the bowl of stand mixer, whisk together dry ingredients. Add club soda and vinegar, and mix on low until well blended, scraping sides as needed. Turn up to medium high and beat for three minutes.

Gently scrape dough into a ball and divide in half. On a piece of 12' x 16" sprayed parchment, drop pieces of dough in the center of the parchment to make a loaf about a foot long. With wet hands, shape into a long baguette style loaf, trying to fill in empty spots with extra dough. Smooth gently with wet hands or spatula, always moving in an upward motion (not pressing dough downward). Once shaped about a foot long, sprinkle about 1 TBSP of pizza mix on top of loaf to give a rustic look.

Bring sides of parchment up to meet at the top, fold the two sides over about ½ inch, and staple the entire length, creating a tube for the bread to rise in. Gently fold ends together and staple shut. The dough is now enclosed in a parchment bag. Pick up by lifting the ends and move to a sheet pan, leaving room for the other loaf next to it. Repeat with second piece of dough. Once both loaves are enclosed in the parchment bags, they need to rise. This can be done overnight in the refrigerator and then baked the next day as directed below, or set in a warm place to rise for an hour or more, until the dough has filled the sides of the tube in the center.

Pre-heat oven to 500°, with a pizza stone in the oven if you have one. Put the sheet pan on the pizza stone to bake, 28 to 32 minutes. (Do not attempt to remove the bread from the sheet pan before baking -- this can cause the bread to fall.) Remove from oven, cut open paper right away to release steam, remove from paper and place on wire rack to cool completely, about two hours or more, before cutting.

Slice when completely cool with a serrated knife for best results. If you slice while warm, the dough will get gummy and stick to the knife, leaving a torn surface. It will slice beautifully when cool. Do not put in plastic bag before cutting.



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