



Paul's Bread Pages

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West Virginia Pepperoni Roll

In 1927, Giuseppe Argiro produced a recipe for this roll in his Fairmont WV bakery. It was intended as a coal miner working lunch, consisting of bread with a pepperoni and cheese filling.

White Bread Dough

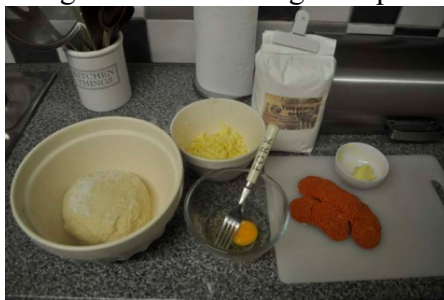
200g strong white flour, 10g butter, yeast, 1 egg, warm water.

Filling

Thinly sliced pepperoni sausage (or vegetarian Quorn alternative), 60g strong cheddar cheese.

Greaseproof paper and milk to brush with, Grated parmesan cheese.

Rub the butter into the flour to a fine crumb, add the yeast, beaten egg, warm water and mix thoroughly and knead to a firm dough. Rest for 30 minutes. Knock back and knead thoroughly then roll the dough onto a sheet of grease proof paper to form a rectangle.



Add the sliced peperoni in a layer and cover with the cheese. Roll over the edges of the dough less than 1cm. Using the grease proof paper, roll the dough up to conceal the filling and turn the seam downwards making sure the ends are firmly closed.



Brush with milk and rest for at least 20 minutes. Sprinkle with grated parmesan cheese and bake at **200** degrees Celsius for **20** minutes until golden brown.

The peperoni will soften during cooking and the oils and spices will permeate through the bread.