

Salami Roller Bites

Carolyn Burns Bass

These are a perfect finger food that can be served warm or cool. They're just crunchy enough to satisfy the savory snacker, and they have enough protein from the salami and cheese to balance the carbs.



Ingredients

Dough

3 1/4 cups flour, divided
1 cup warm water
1 tablespoon instant yeast
1/4 cup parmesan cheese, shredded
1/4 cup EV olive oil
1 teaspoon salt
1 teaspoon dried rosemary
1 teaspoon coarse ground pepper

Additions

1/4 cup whole grain mustard (I use [Maille](#) brand)
1/4 c EV oil
1/2 teaspoon salt
2 large cloves finely minced garlic
6 oz large (4-inch) hard salami
6 sticks string or mozzarella cheese
1/4 cup shredded parmesan cheese

Preparation

Activate yeast in warm water and let sit while you're measuring flour into a large baking bowl, or your stand mixer. If using stand mixer, attach dough hook. (I use an [Ankarsum](#) mixer with a kneading roller.)

Add yeasted water, grated parmesan, rosemary, pepper, salt and olive oil to flour and mix until liquid is fully integrated into a shaggy dough. Turn out onto a flat surface and knead until dough is smooth and passes the [windowpane test](#). (Mix with dough hook 5 to 8 minutes on low speed in stand mixer.)

Place dough in greased bowl, covered, on countertop for 45 to 60 minutes (or until dough doubles in size).

While dough is proofing, mix together the whole seed mustard, olive oil and garlic and set aside.

Turn out dough onto a floured surface and divide into two balls. Stretch each ball into a rectangle, then trim each to about 6 x 12 inches.

Spread the mustard mixture evenly onto the rectangles of dough. Cut the rectangles of dough into three smaller rectangles. Add two slices of salami side by side (overlapping) upon the bottom edge of small rectangle, then lay one roll of cheese over the meat. Working from the bottom edge, roll the salami and cheese into a log of dough. Seal the edges of the log with your fingers, and lay aside while you complete the remaining rectangles.

With a very sharp knife, cut each rolled log into five small pinwheels and place them on parchment covered baking sheet. Sprinkle remaining grated parmesan cheese over tops of pinwheels.

Cover each baking sheet with cling wrap, or a soft cloth, and allow to proof on countertop for about 30 minutes. Preheat oven to 400°F.

Bake for 16 to 18 minutes or until roller bites are golden brown.

Yield: 30 salami roller bites.