



Italian filled bread

NIBBLEDISH CONTRIBUTOR

Ingredients

- bread dough
- 200 grams roast beef
- 3 tomatoes
- 1 red pepper
- black olives
- fresh basil
- pepper
- salt

Instructions

First create the bread dough, because this has to rise for some time.

Bake the roast beef really, really short, just until both sides are just not red anymore.

Pre-heat the oven on 200 degrees.

Divide the dough in two pieces. Spread each piece until it's bigger than your plate. Put half of the roast beef in the middle of the first dough, cover it with half of the tomatoes, pepper, olives and basil. Add some pepper and salt. Fold the sides of the dough on top of the filling and make sure the entire outside is bread dough. Do this again for the second dough and second half of the ingredients.

Put in the oven for 30 minutes on 200 degrees.
