

# THE CULINARY

*Playground*



## SNAKEOLI

$\frac{1}{4}$  cup warm water  
 $\frac{3}{4}$  teaspoon active dry yeast  
 $\frac{1}{2}$  Tablespoon olive oil  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{3}{4}$  cup all-purpose flour  
Few slices of deli meat and cheese of choice  
Sauce or dressing of choice  
egg yolk  
food coloring

In a small bowl mix together yeast and water and stir until yeast is dissolved.

Add salt and oil.

Stir in flour until dough ball forms.

Turn dough onto floured surface and knead with oiled hands to form a soft, sticky dough.

Return dough to bowl and let rise 20 minutes.

Preheat oven to 400 degrees.

Press the dough into a rectangle about 7" by 12" long. Place a few slices of sandwich fillings of choice (ham, turkey, pepperoni, cheese) and a Tablespoon of sauce of choice (mustard, marinara, salad dressing) onto dough. Using fingers, fold dough over to encase the fillings and pinch around the edges to seal.

Once dough is rolled, bend head in tail in opposite directions to create an "S" shape.

Mix together egg yolk and food coloring in small bowls and paint the snakeoli with a paint brush however you like.

Bake 15 - 20 minutes until light brown . Allow to cool slightly before serving.