

Recipe

CALZONE





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Recipe: **CAROLE POIROT**

INGREDIENTS

FOR THE DOUGH

- 300 g flour
- 5 g dry (instant) yeast
- 4 g salt
- 200 ml warm water
- 8 ml olive oil

FOR THE FILLING

- 8 tbsp (around 200 ml) passata
- 100 g spicy pepperoni
- 150 g grated mozzarella
- 2 garlic cloves, minced
- Ca. 12 fresh basil leaves, torn into pieces



TIME

Prep time: 1 hour
Baking time: 20 minutes



SERVING

2 hungry people or 4 if served as a small pizza



CATEGORY

Main course



ISSUE

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- STEP 1** Starting with the dough, put the dry ingredients into a bowl and mix.
- STEP 2** Now add the water and olive oil and combine to a dough.
- STEP 3** Tip the dough onto a floured worksurface and knead it for 10 minutes.
- STEP 4** The dough should become smooth and stretchy .
- STEP 5** Form the dough into a ball and cover with a little olive oil.
- STEP 6** Put it into a bowl, cover with a tea towel and leave to rise for at least 1 hour.
- STEP 7** Once the dough has risen, divide it into two pieces.
- STEP 8** Put it onto a well-floured worksurface and press it into a circle.
- STEP 9** Turn the dough around and keep pressing it .
- STEP 10** Alternatively, you can also use a rolling pin .
- STEP 11** Press/roll until you have a circle of around 30cm diameter .

- STEP 12** Preheat your oven to 220°C.
- STEP 13** Mix passata and minced garlic.
- STEP 14** Put half of the passata onto each dough circle, leaving a rim as wide as your finger.
- STEP 15** Top ONE HALF OF THE CIRCLE with the basil leaves, peperoni slices and grated mozzarella.
- STEP 16** Now fold the “empty” half over all the ingredients.
- STEP 17** Pinch the edges together and fold them over to seal.
- STEP 18** Put the calzones in the oven and bake for around 15 minutes until they're puffed up and golden.
- STEP 19** Serve with a salad and a glass of wine.