



CALZONES

YIELDS: MAKES 2 LARGE CALZONE OR 4 SMALL

This easy calzone recipe is fun to make and leaves room for lots of variations! Choose your filling ingredients to your liking and play around with the size by making 2 large calzones as a meal or 4 smaller ones for snacks or lunches.

Add 1/2 cup of spinach, or other vegetables in your calzones for extra flavour and nutrition.



Ingredients

- 2 1/4 teaspoons active dry yeast
- 1 cup warm water
- 1 tbsp olive oil
- 1 tsp cane sugar
- 1 tsp sea salt
- 2 1/2 cups Anita's Organic Pizza & Pasta Type 00 flour, divided
- 1 tsp olive oil
- 1/2 cup chopped bell pepper (we used orange and yellow)
- 1 cup pizza sauce (homemade or store bought, we used tomato basil)
- 1 cup shredded mozzarella cheese
- 6-8 large basil leaves, julienned
- 1 egg, beaten

Instructions

TO MAKE THE DOUGH

1. Dissolve the yeast in water in a small bowl.
2. Add the oil, sugar, and salt then slowly add in 1 cup of flour mixing until smooth.
3. Gradually stir in the rest of the flour until the dough starts to become smooth and workable.
4. Turn the dough out onto a lightly floured surface, kneading for about 5 minutes until it is elastic.
5. Drizzle 1tsp of olive oil in a bowl, placing in the dough and covering with a tea towel and letting it rest in a warm place to rise for 40 minutes, or until almost doubled in size.
6. While the dough is rising prep all filling ingredients and set aside
7. Preheat oven to 375 degrees

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TO ASSEMBLE

1. When the dough is ready, punch it down and turn onto a floured surface.
2. Separate into 2 equal parts, or 4 if you are choosing to do smaller calzones and roll out into thin circles. Be sure to not roll the dough too thin or the filling might ooze out.
3. Fill each circle with equal amounts of the filling ingredients on 1 half of the dough leaving space at the edge.
4. Fold over the dough and secure the edges by crimping with your fingers or using a fork.
5. Brush the top of each calzone with egg and lightly sprinkle with spices and sea salt.
6. Place on a lightly greased cookie sheet or on parchment paper
7. Bake for 30 minutes until dough is golden brown.

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