**Calzone**

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| Cooking Principle: Cool Rise Yeast Bread |
| Time: 20-25 min |
| Temp:450oF |

**Ingredients**

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| **Dough** | **Filling & Sauce** |
| 130 g (250ml) flour | 60 ml tomato paste\* |
| 185g (375 ml) flour | 1-2 ml oregano\* |
| 5 ml sugar | 1-2 ml basil\* |
| 10 ml yeast | 1 ml garlic powder\* |
| 2 ml salt | 40 ml water\* |
| 150 ml warm water | \*mix together in a 250 ml liquid measuring cup |
| 25 ml oil | 150g mozzarella, grated |
|  | 1 stick pepperoni, sliced thin |
| 5 ml oil for the bag | Any additional toppings you wish to bring |
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|  | **Topping** |
|  | 5 ml olive oil |
|  | 15 ml Parmesan cheese |
|  | 1-2 ml oregano and/or basil (opt) |

**Method:**

**Day 1**

1. Weigh 130g flour into a large mixing bowl. Add the sugar, salt and yeast and stir to combine. Add warm water and oil; stir until the mixture is stretchy.
2. Weigh the remaining 185g flour into a medium mixing bowl and set aside. Gradually add in enough of the pre-weighed flour to create a soft dough.
3. Turn out onto a floured counter and knead, adding small amounts of flour as necessary to ensure dough is tacky but not sticky, for 5-8 minutes or until smooth and elastic.
4. When done, place the dough in an oiled and labeled plastic bag and refrigerate overnight.

**Day 2:**

1. Preheat the oven to 450oF. Grease a rimmed baking sheet and set aside until ready.
2. Prepare the topping and sauce ingredients. Slice the pepperoni into thin slices and set aside until the dough is ready.
3. Combine the Parmesan cheese and herb (if using) in a custard cup and set aside.
4. Place the dough onto a cutting board and gently press the air out of the dough – *do not knead.*  Cut the dough into two even pieces – one for each member of your group.
5. *Each person will make his/her own calzone*:
   1. Roll out your calzone dough in a circle about the size of the small burner cover (15cm – 20cm) on a clean counter.
   2. Spread on the sauce over one half of the dough to within 1.5 cm of the edge. Place the cheese and toppings the sauced half of the calzone.
   3. Fold the plain side of the calzone over the toppings to meet the other edge of the dough.
   4. Firmly press the edges together. Turn up 0.5cm of the crust over and use your fingertips to crimp the edge to seal shut. Carefully transfer calzone to prepared baking sheet.
   5. Cut two diagonal slashes with a sharp knife in the top for steam vents. Brush with olive oil and sprinkle with cheese/herb topping.
6. Bake for 20-25 minutes or until golden brown and dough is bake through.
7. Remove the calzones from the pan to cooling rack to cool slightly before eating.

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| **Standards:**  Golden brown crust, well risen, calzone sealed with no sauce or cheese leaking out, crust fully cooked – not doughy in the middle | **Equipment on Tray**: |