

Create your own Calzone

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- 1 quantity of Pizza Dough (see KG recipe)
- 1 x 400g can peeled tomatoes
- 1 tablespoon olive oil
- 1 small garlic clove, crushed
- 1 teaspoon dried oregano
- Salt/pepper
- 1 cup grated mozzarella
- OWN CHOICE OF FILLINGS**
- 1 cup of any of the suggestions below:
- Mushrooms, olives, baby spinach, baby rocket, onions, cherry tomatoes, cooked broccoli, pineapple, etc.

Equipment:

- Metric measuring cups
- Chopping board
- Cook's knife
- Frypan
- Wooden spoon
- Rolling pin or similar
- Baking trays
- Baking paper

Method:

1. Prepare Pizza Dough, as per recipe.
2. Preheat oven to 200C and line two baking trays with baking paper.
3. While your dough is resting in a warm place (30 minutes to 1 hour or doubled in size), prepare your pizza sauce.
4. **PIZZA SAUCE**: Heat olive oil in a frypan, add crushed garlic and fry for 1-2 until fragrant. Add canned tomatoes and squash with the wooden spoon. Add dried oregano and simmer on low heat until it thickens slightly. Season with salt and pepper.
5. **FILLING**: Prepare your filling ingredients. Slice or dice to your own liking.
6. When your dough has doubled in size, divide into 4 balls of dough.
7. Roll one ball of dough into a thick circular shape using a rolling pin.
8. Spread a layer of your tomato sauce on half of your dough circle, sprinkle with grated mozzarella and any other toppings you like.
9. Lift the half of your dough circle which doesn't have toppings and pull it over the top towards you, folding it into a semi circle.
10. Crimp the edges to enclose your filling and then place your calzone on a lined baking tray. Repeat with remaining 3 balls of dough. Pierce each calzone once with a knife to allow steam to escape while baking.
11. Cook for 15-20 minutes until golden and filling is hot and cook through.