

# Calzone

## Ingredients

---

20 oz Pizza Dough  
2 c Pizza Sauce  
1 c Mozzarella Cheese (shredded)  
1/2 c Parmesan (shredded, plus 2  
tablespoons)  
1 c Ricotta  
1/2 c Salami (quartered)  
1/2 c Italian Sausage  
1/2 c Mushrooms (sliced)  
1/2 c Onions (diced)  
1/2 c Olives (sliced)  
2 T Olive Oil  
1 t Garlic Powder  
2 t Kosher Salt  
2 T Parsley (chopped)

## Instructions

---

1. Add a pizza stone to the oven and preheat to 450 degrees. Divide pizza dough into four sections and roll into balls. Place one dough ball on a pizza peel with a light handful of cornmeal.
2. Roll ball around, coating in the dry mixture, then press them into a flattened circle, making sure dough is the same thickness throughout.
3. In a large mixing bowl, add the mozzarella, 1/2 cup parmesan, and ricotta then mix gently. Add salami, sausage, mushrooms, onions, and olives mix again. Add pizza sauce then mix until all combined.
4. In a small bowl, combine olive oil, 2 tablespoons parmesan, 1 teaspoon garlic powder, salt, and parsley. Set aside. Lightly brush mixture over the tops of the calzones.

# Calzone

5.Spoon the filling into half of your dough. Fold the other half of flattened piece of dough over the filling, creating a half-moon shape. To seal, add a bit of water to the edges of the dough.

Press together with your fingers, then, starting at one end, pinch two sides together and gently twist the dough diagonally. Lightly brush olive oil mixture over the top of the calzone. Slice two steam vents horizontally into the top of the calzone with a sharp knife.

6.Place the calzone in the oven for 10 to 12 minutes, then rotate the calzone and cook for another 10 minutes. The crust should appear a light golden brown.

Remove from oven and serve warm.

7.Continue making calzones while one is in the

# Calzone

oven until all four dough balls are done.