

Maine Arts Camp

Advanced Cooking Day 2

Recipe Name: Calzones

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 8- 1/2 calzone per person

Yield: 4 calzones

Quantity	Unit	Ingredient Name	Prep Notes
1	Batch	Pizza/calzone dough	Divided into 4 equal parts
		Cornmeal for sprinkling	
1	cup	Ricotta cheese	
1	Each	egg	Beaten
1/4	cup	Parmesan cheese	
1	cup	Cubed Mozzarella	
1 1/2	tablespoons	Chopped parsley	
1/8	teaspoon	Kosher Salt	
20-28	slices	pepperoni	

Procedure:

1. Heat the oven to 425°.
2. Mix all filling ingredients except pepperoni in a medium bowl and mix well.
3. When the dough is ready, punch it down and form into 4 equal balls. On a lightly floured surface, roll or pat each ball into a 6- to 6 1/2-inch-diameter circle.
4. Place one fourth of the filling (about 1/2 cup) on half of each dough circle, keeping a 1-inch border free. Place 5 - 7 slices of pepperoni in each calzone.
5. Dampen the dough edges with water. Fold the dough semicircle over the filling and seal the edges by pinching them together. Place the completed calzones on an ungreased baking sheet sprinkled with cornmeal.
6. Bake for 12 to 15 minutes, until golden.
7. If you don't plan on eating the calzones right away, let the calzones cool and store them individually in small resealable plastic bags. Package the smaller bags in a large resealable freezer bag. Label and tape your bag of calzones to the container of Simple Sauce already in the freezer. To serve: Thaw the calzones. Heat the calzones in a 400° oven for 15 to 18 minutes. When they're heated through, place the calzones on individual plates.

Can easily be made with lightly sautéed vegetables well drained. Mushrooms, zucchini & roasted peppers are a few possible substitutions to go meatless.