



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

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Recipe 91

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Traditional Italian Calzones.

PREPARATION

- 1 - In a small bowl dissolve yeast in the warm water. Add 1 tablespoon of the oil, sugar and salt, and mix in 1 cup of the flour until smooth. Gradually stir in the rest of the flour until the dough is smooth and workable.
- 2 - Knead dough on a lightly floured surface for about 5 minutes or until it is elastic. Lay dough in a bowl containing the other teaspoon of olive oil, flipping to coat dough in the oil. Cover and let rise from 40 minutes or until almost doubled.
- 3 - While dough is rising combine all remaining ingredients except for the egg in a large bowl, cover and refrigerate to chill. Preheat the oven to 375°F.
- 4 - When the dough is ready, punch it down and separate it into four equal parts. Roll the halves individually out into thin circles on a lightly floured surface.
- 5 - Fill one half of each circle with a quarter of the filling mixture and fold over. Seal the edges by pressing with a fork.
- 6 - Brush the top of each calzone with the egg wash and place on a greased cookie sheet.
- 7 - Bake at 375°F for 30 minutes or until golden brown and heated through.
- 8 - Serve with warmed tomato sauce if desired.



(photo by Marc-Henri)

INGREDIENTS

- 1 (1/4 ounce) package active dry yeast
- 1 cup warm water
- 1 tablespoon + 1 teaspoon olive oil
- 1 teaspoon sugar
- 1 teaspoon salt
- 2 1/2 cups flour
- 1/2 cup mozzarella cheese
- 1 1/2 cups sharp cheddar cheese
- 1/2 cup diced pepperoni
- 1/2 cup sliced black olives
- 1 tablespoon dried basil
- 1 egg, beaten

COOK'S NOTE:

In Italian the word calzone means "stocking," or "trousers" or "drooping sack." A calzone is a savory Italian turnover made from pizza dough and stuffed with cheese (usually mozzarella and ricotta) and a variety of other ingredients.

Bon Appetit!
-George