



Real Italian Calzones

Savannah · 29/09/2024



Prep Time

45 mins

Dificult

Medium

Servings

1 hr 35 mins

Description

These calzones are the real deal because there is no tomato sauce inside We eat them at least once a week Have a bowl of tomato or spaghetti sauce on the table for people to top their calzone if desired

Ingredients

- - 1 (.25 ounce) package active dry yeast - 1 cup warm water - 1 tablespoon olive oil - 1 teaspoon white sugar - 1 teaspoon salt - 2 ½ cups all-purpose flour
- plus more for dusting - 1 teaspoon olive oil - 1 large egg
- beaten - 1 ½ cups shredded Cheddar cheese - ½ cup ricotta cheese - ½ cup diced pepperoni - ½ cup sliced fresh mushrooms - 1 tablespoon dried basil leaves

Instructions

1. Make dough: Dissolve yeast in warm water in a mixing bowl; let sit until foamy
2. about 5 minutes. Add 1 tablespoon oil
3. sugar
4. and salt; mix in 1 cup flour until smooth. Gradually stir in remaining flour until dough is smooth and workable. Turn dough out onto a lightly floured surface. Knead dough until it is elastic
5. about 5 minutes. Place 1 teaspoon olive oil in a large bowl; lay dough in the bowl and flip to coat with oil. Cover and let rise until almost doubled in size
6. about 40 minutes. Dotdash Meredith Food Studios Meanwhile
7. make the filling: Combine Cheddar cheese
8. ricotta cheese
9. pepperoni
10. mushrooms
11. and basil leaves in a medium bowl. Mix well
12. cover
13. and refrigerate to chill. Dotdash Meredith Food Studios Preheat the oven to 375 degrees F (190 degrees C). Grease a baking sheet. Punch down dough; divide into 2 equal pieces. Roll each piece out on a lightly floured surface into 1/8-inch-thick circles. Fill each circle with 1/2 of the cheese and meat filling. Dotdash Meredith Food Studios Fold dough over filling to make a semicircle. Press edges down with the tines of a fork to seal. Brush the top of each calzone with beaten egg and place on the prepared baking sheet. Dotdash Meredith Food Studios Bake in the preheated oven until golden brown
14. about 30 minutes. Serve hot. Dotdash Meredith Food Studios