



# Calzone

## Equipment

- Mixing Bowl
- Measuring Jug
- Sieve
- Cutlery Knife
- Tablespoon
- Sharp Knife
- Rolling Pin
- Cheese Grater
- Baking Tray Lined with Greaseproof Paper

## Ingredients

Please bring a container to take home your product

### Base

250g Strong Plain White Flour or Brown Bread Flour  
½ Tsp Salt (WCA to provide)  
½ Sugar (WCA to provide)  
7g (1 Sachet) Fast Acting Yeast  
50g Butter  
150ml Warm Water  
1 Egg – Beaten (for the wash)

### Optional

Herbs  
Chilli Flakes  
25g Cheddar Cheese

**Suggested examples of toppings below. Please choose a combination that suits you.**

Meat	Vegetables	Extra Toppings
Ham	Onions	Cheddar Cheese
Pepperoni	Sweetcorn	Mozzarella
Salami	Peppers	Red Leicester
Tuna	Tomatoes	Herbs
Bacon (Cooked)	Spring Onions	Spices
Sausages (Cooked)	Mushrooms	Jalapenos
Chicken (Cooked)	Olives	Pineapple

### Method

#### STEP 1

Preheat the oven to 200°C or Gas Mark 6.

#### STEP 2

Weigh and measure out all the ingredients accurately. Measure the warm water in a measuring jug. Add the yeast and sugar to the warm water and stir. Put the mixture to one side.

#### STEP 3

Sieve the flour into a bowl. Add the salt and mix. Cut the butter into small pieces add to the bowl and rub in to the flour until the mixture resembles breadcrumbs. If you are adding any additional ingredients, stir these in with a cutlery knife.

#### STEP 4

Add the fermented yeast mixture to the bowl of flour, a little at a time. Mix with a cutlery knife and mix to form a dough. Tip the dough out on to a lightly floured surface. Knead the dough for 10 minutes.

#### STEP 5

Put the dough into a bowl and cover with clingfilm, leave to prove for 15 minutes.

**STEP 6**

Prepare the ingredients for your Calzone.

Measure out the sauce.

Prepare the meat by cutting it into small pieces.

Prepare the vegetables by cutting them into small even sized pieces.

Grate the cheese onto a plate.

**STEP 7**

Roll out the calzone base into a circle about 1cm thick and place on a baking tray lined with greaseproof paper.

**STEP 8**

Spread the sauce onto half the base using a tablespoon, making sure that you leave a border for sealing the edges.

Arrange the ingredients on top of the sauce. Sprinkle the cheese over the top of the other ingredients. Add any herbs / spices. Brush some of the beaten egg around the border of your calzone to seal in the sauce and toppings. Crimp the edges together all around and brush with the beaten egg.

**STEP 9**

Using oven gloves, place the calzone in the oven for 15 – 20 minutes or until golden brown. Once cooked transfer the calzone onto a cooling rack and allow it to cool. The calzone should then be stored in the fridge.