



Calzone:

Yield: 4 x 15cm calzone
 Preparation Time: About 2 hours
 Cooking Time: About 20 - 25 minutes

Ingredients:	Equipment:
<p>Calzone Dough:</p> <ul style="list-style-type: none"> • 1 cup (250mL) lukewarm water • 1 tsp (5mL) active dry yeast • 1 Tbsp (15mL) olive oil • 2 ½ cups (625mL) bread flour, plus extra for handling the dough • 1 tsp. (5mL) salt • cornmeal for the baking tray, or parchment paper • 1 Tbsp. (15mL) olive oil, to rub on the top of the calzone <p>Filling:</p> <ul style="list-style-type: none"> • 1 cup (250mL) mozzarella cheese, grated • ½ cup (125mL) cream cheese • 3 Tbsp. (45mL) grated Parmesan cheese • 1 large garlic clove, peeled and grated with a microplane • ½ tsp (2mL) salt • 1/4 tsp (1mL) freshly cracked pepper • ¼ cup. (50mL) chopped mixed fresh herbs (such as Italian parsley, basil, chives, oregano, marjoram, thyme) • 200 - 250g prosciutto (Italian-style ham), or ham or salami 	<ul style="list-style-type: none"> • liquid measuring cup • measuring cups and spoons • spoon for stirring • 2 large-sized bowls • rolling pin • large baking tray • grater • garlic press • cutting board • small sharp knife

Method:

1. Measure the lukewarm water. Add the yeast, stir and let stand for 5 minutes. Stir in 1 Tablespoon (15mL) olive oil.
2. Measure the flour and put in a large bowl. Sprinkle the salt on top. Make a well in the middle of the flour.
3. Pour the yeast mixture into the well and mix together with one finger until the dough comes together.
4. Sprinkle a little flour on the work area and put the dough on it. Knead the dough for about 5 minutes, until it is soft and smooth. Shape the dough into a ball.
5. Drizzle a few drops of olive oil in the bowl (wipe it clean first).
6. Put the ball of dough in the bowl. Swish it around, turn it over and put it back in the bowl. Cover the bowl with plastic wrap and put in a warm place to rise for about an hour, until it has doubled in size.
7. Ask an adult to turn on the oven to 450 F (230C).
8. Crumble the cream cheese into a large bowl.
9. Grate the mozzarella cheese and the Parmesan cheese. Hold your hand flat to protect your fingers while grating. Add the grated cheese to the bowl.
10. Cut the prosciutto/ham into thin strips. Separate the thin strips and add to the other ingredients.
11. Grate the garlic clove and add to the bowl.
12. Pick the herbs leaves from the stems then rip the leaves into small pieces. Add to the mixture.
13. Add the salt and pepper to the mixture and use a spoon to mix all the ingredients together.
14. Sprinkle a large baking pan with some cornmeal so the calzone doesn't stick to it (or line your pan with parchment paper).
15. Take the dough out of the bowl and cut it into 4 equal pieces (in half and half again) with a pastry cutter.
16. Put some flour on your work surface and use your hands or a floured rolling pin to flatten the dough pieces into roundish shapes about 20 cm across about the size of a dinner plate) and 1 cm thick.
17. Divide the filling into 4 equal portions. Put the cheese filling on ½ of each piece of dough, leaving a space at the edges.
18. Moisten the edges with a little bit of water. Fold the other half of the dough over to cover the filling and meet the other edge.
19. Tightly press the edges of the dough together with your fingers. Pinch the edges again so the calzone does not leak while baking. Rub a little of the olive oil on the top of each calzone.
20. Transfer the calzone to the tray with cornmeal (or parchment lined tray).
21. Ask an adult to put the tray in the oven for about 20 - 25 minutes, or until light brown and crisp. Take the calzone out of the oven and slide them on a cooling rack.
22. Wait a few minutes, then enjoy!