



Calzones

Pizza Dough Stuffed with your Favorites

3 pound bag of Claro's fresh pizza dough

Your choice of assorted fillings....You can fill calzones with ham, pepperoni, fresh vegetables, and all types of cheeses and spices. You can also use a cooked filling, like eggplant caponata. Here is one of my favorites...



The calzones to the left have pepperoni , mushrooms and cheddar cheese

Spinach and ricotta filling.....

2 pounds thawed frozen spinach (squeeze out water)

1/2 cup imported grated romano cheese

12 ounces ricotta cheese

black pepper

Mix all of filling ingredients in a bowl and set aside. Divide dough into about 8-10 pieces, roll into balls and set on floured cookie sheet. Cover with dish towel and allow to proof (until they double in size).

Flatten dough and roll or stretch into about a 1/4 inch thick ovals. Spread a good amount of filling onto each piece of dough and roll like a jellyrolls. Set on oiled cookie sheet. (Parchment paper works great if you have it). Brush with olive oil and bake in preheated 450 degree oven until golden brown, about 15-20 minutes, allow to cool slightly then enjoy.