

Calzone (A pizza pasty)

You will need
for dough

- 1 packet of dried yeast
- 1lb 3½ cups flour
- 2 tablespoons oil (olive oil is best)
- ¾ cup of water
- A pinch of salt.



For fillings
a choice of



- A tomato sauce, or tomatoes.
- Cheese: cheddar, goats, mozzarella.
- Cooked vegetables, onion, mushroom etc.
- raw vegetables, peppers, spinach etc.
- Fresh or dried herbs basil, oregano.

To make
dough.

- Mix yeast and flour together.
- Add oil and salt.
- slowly add water, knead into dough.
- Make into a ball, cover, leave for one hour. The dough will double in size.

To make
calzone.



- Divide dough into six pieces.
- press flat with hands or rolling pin.
- put fillings in one half.
- fold over and press around the edges.

To cook.



- Preheat oven to hottest setting.
- Put calzone on baking tray
- Brush with a little oil.
- Place in oven for 15-20 minutes
- carefully remove when golden brown.