



Calzone



INGREDIENTS:

- 1lb pizza dough
- 4oz shredded mozzarella cheese
- 1oz grated parmesan cheese
- 1 egg plus 1 tbs water beaten
- 8 oz ricotta cheese
- 1 1/2 cup favorite filling
- Olive oil
- Italian seasoning

DIRECTIONS:

- 1 Preheat oven to 500 degrees.
- 2 Place dough on lightly floured surface.
- 3 Stretch into a 10 inch round on a well floured surface.
- 4 Spread your favorite filling evenly over the dough round, making sure to leave a 1 inch border around the edge.
- 5 Brush the edges with the egg wash and then fold the other half of the dough circle over mixture, leaving the bottom 1/2 inch border uncovered.
- 6 Press edges of dough together and pinch to seal.
- 7 Cut 5 steam vents in top of calzones and brush tops with remaining egg wash.
- 8 Bake for 8 minutes, brush with remaining egg wash and sprinkle with grated parmesan and Italian seasoning, then bake for another 5 minutes.
- 9 Remove from oven rush with olive oil.
- 10 Let rest and cool for 5 minutes slice and serve with small bowl of marinara for dipping.