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Making Your Own Calzones Is a Breeze



You may make them your own by adding the condiments and ingredients of your choice. You can take them with you wherever you go and heat them up quickly for a quick midday meal throughout the week.

Exactly what is a calzone?

Calzones are pizzas that have been folded over and baked with the edges shut to prevent the toppings from spilling out.

It's possible to put any pizza toppings into a calzone. Pizza toppings are spread evenly across half of the pizza dough circle. After the dough is rolled over, crimped, and brushed with an egg wash or olive oil, it is baked in the oven.

Calzones vs. Strombolis

Although ricotta is often found only in calzones, strombolis and calzones use the same dough and ingredients.

The primary contrast is the method of sealing. Both the calzone and the stromboli are wrapped in plastic wrap and crimped to seal them. Stromboli is served sliced, whereas calzones are usually served whole or in single servings.

Notes & Variations

Dough Buy pizza dough from the supermarket or a can. It makes no difference which you use in this recipe.

You may get pizza dough that can be frozen at several local pizzerias or Italian supermarkets. I like to have a stockpile, so I always buy extra packets.

Fillings Small quantities of pizza sauce are utilised, and more sauce is always offered for dipping. The number of refills is unlimited. Ensure that the meats are cooked through, and that any watery veggies are either cooked or drained thoroughly (such as mushrooms or pineapple).

Cheese Mozzarella or, if you want, a little parmesan, will give it the perfect flavour. Ricotta is a time-honored and delicious food staple (but not something I usually have on hand). Make do with whatever you have on hand as replacements.

Don't dive in too quickly, since the fillings will be sizzling hot. When given some time to thicken, the cheese won't become too runny.

Make a Calzone: Step-by-Step Instructions

All you have to do to make a calzone is fold a pizza in half.

1. To make pizza circles, divide pre-made pizza dough into quarters and flatten out each part.
2. Spread the filling on one side of the dough. Roll the edges inward and crimp them.
3. Make slits, coat with oil, and bake (per recipe below).



Leftovers

The shelf life of leftovers kept in the fridge in an airtight container is up to three days.

Calzones should be frozen in a sealed bag with the date written on them. They should be good for another month or so.

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Twenty minutes is the MAXIMUM time needed for PREP.

Time Required for Cooking: 15 Minutes

The whole episode takes 35 minutes.

Calzones made with S4 dough are being served.

These cheesy, topping-stuffed calzones are delicious. Have one hot out of the oven.

Ingredients

- One Pound of Dough for Pizza
- pizza sauce, half a cup
- half a cup of chopped yellow onion
- 1/2 cup chopped green bell pepper
- 1/2 a cup of pepperoni slices
- 1 cup of shredded mozzarella cheese
- 1/4 cup water 1 tbsp olive oil

Instructions

- Set oven temperature to 425 degrees and line a large baking sheet with parchment paper.
- Cut the pizza dough in half and spread out each half into a circle 1/4 inch thick.
- Spread half of the pizza sauce on each dough disc, then top with half of the onion, bell pepper, and pepperoni slices. Don't overfill the calzone; you'll need space to crimp the edges.
- Shred enough cheese to evenly cover the toppings, then sprinkle it on top. The second half of the dough should be folded over the fillings and the edges crimped.
- Make two or three slits on the top of the calzone for venting, then transfer it to the baking sheet.
- After 15 minutes, or until the dough is done, brush with olive oil and bake until golden.
- Dip them in some heated pizza sauce and serve.

Notes

You may make your own pizza dough or buy it ready-made.

You may get fresh handmade dough at local pizza shops (or Italian markets) and save some in the freezer for later.

You should cook the beef and drain any watery vegetables (such mushrooms or pineapple) before serving. The classic calzone recipe calls for ricotta cheese, so throw in a couple spoonfuls.

The fillings in the calzones will be quite hot, so give them a few minutes to cool down. If you stop moving for a minute or two, the cheese won't melt.

Details on Diet and Nutrition

Calories 483, Carbohydrates 59, Protein 19g, Fat 20g, Saturated Fat 7g, Cholesterol 37mg, Sodium 1406mg, Potassium 224mg, Fiber 3g, Sugars 10g, Vitamin A 391IU, Vitamin C 19mg, Calcium 153mg, Iron 4mg.

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