











# CALZONE

Like pizza, the calzone was created in Naples, Italy. But unlike pizza (particularly Neapolitan-style pizza), the calzone is decidedly portable; you can see that it's really a pizza folded in half. The name, in fact, translates to "trouser leg," apparently in a nod to its reputation

as a good walking companion. You can use fillings other than those we recommend here, but be judicious and avoid overstuffing—an overstuffed calzone may erupt when baked.

<b>TOTAL TIME</b>  Active 14 min Inactive 1 h 15 min	<b>DDT</b>  24-25.5°C/ 75-78°F	<b>DIFFICULTY</b>   Easy: dough Advanced: shaping	<b>OVENS</b>      ★Deck ★Pizza Home Combi Convection	<b>YIELD / SHAPE</b>  4 calzones
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INGREDIENTS	WEIGHT	VOLUME	SCALING %
Neapolitan pizza dough see page 113	1 kg	n/a	100
Fresh mozzarella, air-dried* see page 119	210 g	1¾ cups	21
Ricotta	120 g	½ cup	12
Parmesan cheese, finely grated	55 g	½ cup	5.5
Egg	50 g	1 ea	5
Garlic, minced	10 g	1 Tbsp	1
Olive oil, optional	as needed		
Parmesan cheese, finely grated, optional	as needed		
Tomato sauce see page 132	240 g	1 cup	

You can use the master, Modernist, or direct Neapolitan pizza dough recipe as the foundation for these calzones.

If you are baking in a combi or convection oven, do not use a baking stone or steel—instead, bake the calzones on a sheet pan lined with parchment paper.

\*Whole-milk mozzarella cheese (fior di latte) or brine-packed mozzarella di bufala

## Calzone Filling Options

You don't have to use the traditional filling in our recipe—a wide variety of ingredients will work. The most important caveat is not to overfill each piece

of dough, so use the amounts in the table below as a guide for filling 1 kg of dough. You can easily substitute your favorite ingredients for those listed.

<b>2 fillings</b> 150 g (2/3 cup) ricotta 150 g (3/4 cup) sautéed spinach (see page 2-400)	<b>3 fillings</b> 100 g (2/3 cup) sliced pepperoni 50 g (1/4 cup) pickled peppers 25 g (1/4 cup) shredded mozzarella	<b>4 fillings</b> 30 g (1/4 cup) roasted broccoli (see page 3-298) 125 g (1/2 cup) Spanish or Mexican chorizo (if Mexican, render it first) 50 g (1/4 cup) caramelized onion 50 g (1/2 cup) shredded mozzarella	<b>5 fillings</b> 5 g (2 1/2 tsp) thinly sliced jalapeño 50 g (1/3 cup) pitted olives, quartered 20 g (1 1/2 Tbsp) oil-packed anchovies 50 g (1/3 cup) grated Parmesan 50 g (1/2 cup) shredded mozzarella
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If you are baking in a home oven, you can bake all the calzones at the same time on a sheet pan lined with parchment paper, spacing them about 2.5 cm/1 in apart. Place the sheet pan directly on a baking stone or steel; this will make the crust crispier and reduce bake time dramatically. If you choose to bake them one by one directly on the baking steel or stone, place each calzone on a small square of parchment paper that has been cut to size. This will prevent a potential calzone disaster and keep each calzone from sticking to the peel as you slide it into the oven. The parchment paper has the added benefit of catching whatever may ooze or leak out of the calzone, which helps keep your baking stone or steel clean.

