



# Calzone (Pizza Crust Mix)

This delicious calzone is a folded pizza or turnover shaped like a half-moon and stuffed with pizza toppings. To make a Calzone with our Bread Mix, see [recipe](#).

**Yield:** 4 Individual or 2 large

## Ingredients

- 2 cups [Pamela's Pizza Crust Mix](#) (or one 13 oz. bag)
- 2-1/4 tsp yeast
- 1 cup + 2 TBSP warm water (110° max)
- 2 TBSP olive oil plus additional for brushing on dough
- Optional: 1 tsp dried Italian Seasonings or 2 tsp fresh chopped herbs
- cornmeal, extra mix, or rice flour for dusting
- 1 cup grated mozzarella cheese
- 1/4 cup Parmesan cheese
- 2 TBSP sauce of choice- pizza sauce, pesto, BBQ sauce, or white sauce
- 2 cups chopped meat and vegetable filling (If using meat- it must be cooked. Use a mixture of vegetables like bell peppers, onions, olives, thin sliced raw zucchini (drained on paper towel), and/or pineapple. Mushrooms or broccoli should be pre-cooked. Mix with cooked ham, sausage, meat, or chicken. (This recipe is also great for using up left-overs of meats and cooked vegetables.)
- Parchment paper

## Directions

Pre-cut parchment paper into 4 pieces approximately 6 x 9 for individual pies, or 2 pieces 8 x 11 for large pies. These parchment squares will allow you to easily flip the dough over into the half-moon shape.

Make pizza dough according to package directions (add herbs if using); let rise for the recommended 1 to 2 hours.

Prep, chop, and cook what you will use for filling. Pre-cook sausage, chicken, mushrooms, etc. Bell peppers, onions, olives, ham, pepperoni, etc. do not have to be pre-cooked.

Pre-heat oven to 475 or 500°, placing rack and pizza stone (or sheet pan) in the top third of the oven.

Each small calzone will need 1/4 cup grated mozzarella cheese, 1/2 cup of filling, 1 heaping teaspoon sauce, and 1 TBSP Parmesan.

Each large calzone will need 1/2 cup grated mozzarella cheese, 1 cup of filling, 1 TBSP sauce, and 2 TBSP Parmesan.

## Shape and Assemble:

Lay a large piece of parchment down to catch overflow of ingredients. Lay the smaller piece of parchment you have cut on top to work on, dust with cornmeal or extra Pizza Crust Mix.



Gently divide dough into 2 pieces, or 4 pieces for smaller pies. Place dough on dusted parchment.



Using floured fingers, gently press dough into a circle, 7" for individual or 9 to 10" for large. Once shaped, brush inside of dough lightly with olive oil, leaving 1/2" around edge with no oil.



Sprinkle filling on front half of dough, starting with most of the mozzarella, then meat, veggies, sauce, and finally the rest of the mozzarella and Parmesan cheese.



Chef's Note: Do not put too much sauce inside calzones, it will make the filling too wet. If you like a lot of sauce, add more after it is cooked, either over the top or in a small dish for dipping.

Using the parchment to fold the dough, flip one side of the dough all the way over to the front edge of dough, covering the filling into half-moon shape.



Then press floured fingers around the edge to seal. Try not to tear the dough. If you get a hole in the top, don't worry, they will still cook nicely; the cheese may bubble out a little.



Leave the outside plain for a rustic crust or brush with olive oil for a softer, shiny crust.

Use the parchment to lift the calzone; move it to a sheet pan to rest while assembling another or place calzone and parchment onto the pizza stone. Usually 2 smaller ones can cook at a time, side by side, depending on stone size. Bake approx. 18 minutes for smaller size, until brown on the edges and starting to turn gold, 24 minutes for larger size. When cooked, carefully remove from oven and repeat process until all are cooked.

Remove parchment and cool on rack for 5 minutes or more to keep bottom crisp.

These may be held as long as 24 hours, covered and refrigerated, before baking. Keep chilled until oven is pre-heated.

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