

Calzones

Day 1

Day one

1. Put into a large bowl and stir with a Whisk until well mixed:
1 cup flour
1 Tbsp. sugar
2 ½ tsp active dry yeast
2. Measure out 3 tbsp. oil and one cup warm water into a liquid measuring cup. (heat water in microwave for one min to about 140 degrees)
3. Using an electric hand mixer stir water into flour mixture until completely mixed. Remember to scrape down sides of the bowl to incorporate all of the flour. (Put away the electric mixer)
4. Gradually add 2 cups of flour to the liquid mixture. Use a large wooden spoon to mix dough until it is soft and firm but not sticky. You may have to add a little more flour if necessary.
5. Turn dough onto a lightly floured surface. Knead dough until smooth and elastic- about 10 minutes.
6. Spray the inside of a large food storage bag with oil. Place your dough into the bag leaving it loose at the top so that the dough can expand. Write your lab group and period in sharpie on the bag and then close the bag.
7. Bring a sealed bag to me to put into the refrigerator.
8. Wash and dry dishes.

Calzones

Day 2

1. Preheat oven to 375 degrees
2. Get dough out of the refrigerator and cut it in half. Lightly roll dough halves into separate balls. Place on a lightly floured counter. 1 Tablespoon should be enough.
3. Using a rolling pin roll each dough ball out into a large round circle. The dough should be about $\frac{1}{4}$ inch thick.
4. Place $\frac{1}{4}$ cup of sauce on one half of each piece of dough to cover one side. Like a half moon. Stay away from the edges.
5. Place $\frac{1}{2}$ cup of mozzarella cheese and $\frac{1}{3}$ cup of ricotta cheese on top of sauce. This should be enough for both calzones.
6. Add extra toppings to calzone. *Do not overload, you need to be able to close them.*
7. Lightly dampen the edges of the calzone with water and then fold dough in half. Using your fingers, crimp the edges of the calzone closed tightly.
8. Cover a sheet pan with parchment paper.
9. Place carefully on a sheet pan, try not to stretch out the calzone as you transfer. Coat top with 1 tablespoon egg wash and sprinkle on 1 Tablespoon of parmesan cheese.
10. Using a sharp knife cut two or three slits into the top of the calzone to allow steam to escape.
11. Bake for 18 to 20 minutes