Calzone

Recipe by V-ZUG Ltd.

Preparation	50 Mins
Resting time	1 Hrs
Cooking time	26 Mins
Piece	4
Appliance	CombairSteamer V2000 from 2021

with cime di rapa and salsiccia

Dough

500 g white flour

1 tsp salt

½ cube of yeast (about 20 g)

300 ml water

3 tbsp olive oil

Filling

200 g Luganighe or pork sausages

2 shallots, chopped

2 cloves of garlic, crushed

200 g cime di rapa, coarsely shredded

100 g artichoke hearts in oil, drained, quartered

100 g leaf spinach

2 tsp fennel seeds, ground

Olive oil for browning

Some salt

Some pepper

1 buffalo mozzarella, chopped up

50 g ricotta

Shaping

Durum wheat flour or knöpfli
flour for rolling out

Dough

Knead all the ingredients in a bowl into a soft, smooth dough. Shape the dough into a ball.

Return to the bowl, cover and allow to rise for about 1 hour until double in volume.

Filling

Skin the sausages, put the sausage meat in a large pan with the olive oil and brown over a high heat. Add the rest of the ingredients up to and including the fennel seeds and sweat together. Season with salt and pepper to taste. Allow the filling to cool down.

Stir in the mozzarella and ricotta.

Shaping

Briefly knead the dough on a floured work surface. Shape into 4 balls. Roll out each ball into a round about 5 mm thick.

Spread ¼ of the filling on half of each round. Leave about a 2 cm border around the edge. Fold the other half over the filling and pinch the edges together.

Baking

Preheat the cooking space to 230 °C using the PizzaPlus mode.

Place 2 calzoni at a time on a lined baking tray and bake in the middle shelf position for 13 minutes.

Repeat this process.

Cooking steps

(Pre-)heat cooking space to 230 °C with PizzaPlus

Preheating finished. Put the food in.

PizzaPlus 230 °C for 13 Mins

Take out the first batch. Put in the second batch. Leave to bake.

PizzaPlus 230 °C for 13 Mins

Accessories

Baking tray

Additional information

Created on	26.01.2022