Calzone

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Piece 4

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

Additional information

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