



# Calzone

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Piece 4

with cime di rapa and salsiccia

## Dough

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500 g white flour  
1 tsp salt  
½ cube of yeast (about 20 g)  
300 ml water  
3 tbsp olive oil

## Filling

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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

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Durum wheat flour or knöpfli  
flour for rolling out

