

# Calzone

(Parcel pizza)

**Work in pairs.  
Make dough first.**

## Dough Ingredients:

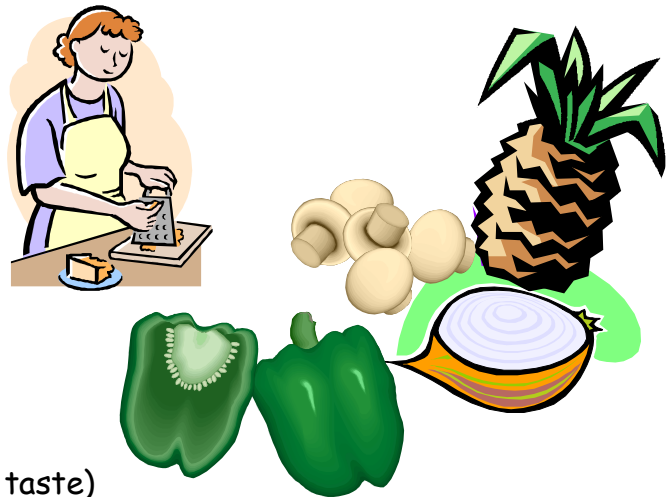
2 t	Dried Yeast (Fermi Pan)
150 ml	Hot Water
1 t	Bread Improver (Lecimax)
2 C	Plain Flour
1 t	Salt
1 t	Sugar



Place flour, sugar, salt, yeast and improver into a large bowl. Add warm water, mix together well. Keep mixture warm and knead for 10 minutes. Your dough should be smooth and elastic. Divide dough into 4 pieces. Roll into balls. Roll out balls of dough into circles of 15cm diameter. Prepare your filling ingredients below.

## Filling Ingredients:

2	Ham Slices (finely diced)
60g	Matured Cheese (grated)
$\frac{1}{2}$	Onion (chopped)
$\frac{1}{2}$	Green Capsicum (chopped)
1	Large Mushroom (chopped)
2T	Crushed Pineapple
Garlic, Tomato Paste And Oregano (to taste)	



Combine filling ingredients. Place filling along the centre and one half of the rolled dough. Fold dough in half, pressing the edges together to form a semi-circle (like pasties). Place on greased tray. Cover with plastic. Allow to stand in a warm place to PROVE for 15-20 minutes. Bake in hot oven - 200°C for 20 minutes.