

Cheese and Herb Calzone

Recipe source: Stephanie Alexander, *Kitchen Garden Cooking with Kids*

Fresh from the garden silverbeet, thyme, parsley, oregano, garlic

Makes 2x 26cm calzone – 8 pieces

<u>Equipment</u>	<u>Ingredients</u>
Colander, salad spinner	1 quantity pizza dough (see SAKGP pizza dough recipe)
Large bowls	3 sprigs thyme
Tea towels	10 stalks parsley
4 Chopping boards	3 sprigs oregano
Knives	5 silverbeet leaves (washed and dried)
Measuring spoons	100 g ricotta
Small and medium bowls	100 g mozzarella
scales grater	100 g cheddar
wooden spoon rolling pin	50 g parmesan
pastry brush	1 clove garlic
pizza trays	plain flour for rolling out dough
	½ cup olive oil
	freshly ground black pepper and salt

What to do

Prepare the pizza dough and leave to rise according to recipe. (see SAKGP pizza dough recipe)

Preheat oven to 220C

Wash the silverbeet, drain and dry well with tea towel.

Remove stalks from silverbeet, put leaves together, roll up and shred into ½ - 1cm ribbons.

Rinse the thyme, parsley, oregano and dry in the salad spinner

Roughly chop the herbs and place in the medium bowl. Add the chopped silverbeet.

Weigh out the cheeses and crumble the ricotta and mozzarella into the bowl.

Grate the cheddar and parmesan and add to the bowl.

Peel and chop or grate the garlic. Place in the small bowl, along with a pinch of salt, and work to a paste using the fork.

Add the garlic to the other ingredients and mix everything together with the wooden spoon.

Flour the workbench. Halve the pizza dough and roll out each half to form a 26 cm circle. Flour the pizza trays and transfer the rolled-out dough to them Measure out ½ cup oil, and brush both circles of dough.

Spread the cheese and herb mixture on the bases. Grind black pepper over filling.

Fold each circle of dough in half to enclose its filling. Press the edges of the dough together to seal very well. Pierce a few holes in the top with the tip of a knife. Brush the surface with more oil and sprinkle with salt.

Bake for about 10 minutes until golden. Remove the calzone from the oven and transfer to the board.

Cut into portions and serve. ENJOY!