



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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