



Silverbeet & Cheese Calzone

What to collect

Ingredients	Equipment
1 cup luke warm water	stand mixer with dough hook
1 ½ teaspoons dry yeast	chopping board
1 tablespoon honey	knife
1 ½ teaspoons salt	grater
2 ½ -3 cups flour	metric measuring cups/spoons
olive oil	frying pan
Filling:	medium bowl
1 tablespoon olive oil	rolling pin
½ onion, finely chopped	
350g silverbeet, stemmed and shredded	
½ teaspoon salt	
3 garlic cloves, minced	
400g ricotta	
2 cups mozzarella	
¼ cup parmesan, grated	

What to do

1. Place luke warm water, yeast and honey in a small bowl and stir until everything dissolves. Wait 5 minutes until frothy. Then pour into a bowl of a mixer with a dough hook.
2. Add salt and 2 ½ cups of flour and let the machine knead the dough for 5 minutes or until smooth. If you sticky add the rest of the flour.
3. Brush the dough with a little olive oil, place in a bowl in a warm place and let it double in size. (1 hour)
4. For the filling: Heat olive oil in a frying pan and add the onion and sauté over medium heat until translucent. (about 5 minutes)
5. Add shredded silverbeet, salt and pepper. Cook, stirring over high heat until the silverbeet wilts.
6. Stir in the garlic for a further few minutes and set aside.
7. Place cheeses in a bowl, add the silverbeet mixture and mix well. Season to taste.
8. To assemble: Preheat oven to 220. Place baking paper on a baking tray.

- 9. Punch down the dough and roll out on a floured surface into a circle, 1 cm thick.**
- 10. Place filling on one half of the circle, leaving a 1 cm border. Moisten the rim or border with a little water and fold over the empty side and seal the edges with a fork. Prick a few holes here and there on the top surface.**
- 11. Bake for 15-20 minutes until crisp and lightly browned.**