



Make Your Own Pizza Calzone

Authentic Italian Calzone with Salami and Ham

🔪🔪🔪 Easy 🍽️ 2 Servings ⌚ 45 min.



Compact, stuffed, delicious: The term “pizza calzone” translates to “stuffed pastry.” And that’s exactly how it’s made—depending on your taste, the folded-over pizza is stuffed with everything Italian cuisine has to offer. In our recipe, we fill the calzone with prosciutto cotto, salami, mozzarella, and basil. The pizza calzone is truly a delicious Italian treat.

Ingredients

1 can of ORO di Parma spicy pizza sauce (400 g each)
2 tsp ORO di Parma spicy tomato paste
200 g flour
½ cube of yeast
150 ml lukewarm water
1 tsp salt
3 tbsp extra virgin olive oil for the dough
1 egg yolk
1 tsp pepper
25 g Parmesan
2 tbsp basil
50 g cooked ham
20 g salami
1 ball of buffalo mozzarella (125 g each)
Salt and pepper
1 tsp vegetable oil

Step 1: The Preparation

First, prepare the pizza dough. Dissolve the yeast in 150 ml of water. Then add the flour, olive oil, salt, and the yeast mixture to a bowl and knead everything together. Then cover the dough and let it rise for 20 minutes. Finally, roll out the dough to about 30 cm in diameter—or toss it in the air like a real pizza maker!

Step 2: The Filling

Preheat the oven to 225°C. Then spread ORO di Parma Spicy Pizza Sauce over half of the rolled-out dough, making sure to leave a border about 2 cm wide. Next, it's time to add the toppings! Simply spread ham, salami, basil, and mozzarella over the pizza sauce and season with salt and pepper to taste. Brush the exposed edge of the dough all the way around with egg yolk and fold it over. Press the edges together to seal. Use a fork to create the typical pattern along the edges of the calzone. Mix the spicy ORO di Parma tomato paste with vegetable oil and brush it onto the calzone. Finally, sprinkle Parmesan on top and bake the calzone for about 20 minutes at 225 °C in a preheated oven.

Used products:



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