**Calzone** (Folded Pizza)

makes 12

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**Ingredients**

1 Basic Pizza Dough,

100g fresh ricotta,

1 Medium bowl of washed greens (silverbeet, spinach, spring onions)

Olive Oil, salt and pepper (seasoning)

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**Equipment**

Rolling Pin,

Pastry cutter,

Pastry brush,

Metal spoon,

Fork,

Medium metal bowl,

Measuring spoons,

Salad spinner.

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**Method**

Preheat oven to 200 degrees. Divide pizza dough into 12 pieces. Roll each into a round.

Wash and spin the greens, break into small pieces and add the ricotta cheese and seasoning, stir to combine.

Spread 1 tablespoon of greens mix onto half of the dough circle, keeping to the centre so you can fold it in half and seal it easily. Drizzle a little olive oil, fold and seal the edge well with the back of a fork.

Place on lightly oiled baking tray, bake for 12 minutes, or until golden and the pastry is cooked.