

Calzone (Folded Pizza)

makes 12

Rowville Primary School
Kitchen Garden Recipe

Ingredients

1 Basic Pizza Dough,

100g fresh ricotta,

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

**Olive Oil, salt and pepper
(seasoning)**

Equipment

Rolling Pin,

Pastry cutter,

Pastry brush,

Metal spoon,

Fork,

Medium metal bowl,

Measuring spoons,

Salad spinner.



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.