

Chef's Choice Recipe Contest

Cook's Name: Kristina (Tina) Merwin

Recipe Title: Tina's Prosciutto Double Cheese Calzones

Recipe Type (Main Dish, Side Dish, Dessert). Main Dish

RECIPE

Crust:

1 cup warm water (about 110° F)

½ teaspoon sugar

1 package active dry yeast

2 cups all-purpose flour + 1 cup whole wheat flour, sifted together, (plus additional all-purpose flour for kneading as needed)

2 teaspoons salt

2 Tablespoons olive oil, plus more to grease the bowl

Pour water into a small bowl. Add sugar and sprinkle yeast over the top. Let sit in a warm place for several minutes until the mixture is bubbly.

Combine flour & salt in a bowl. Add yeast/water mixture and mix. Add olive oil and stir until dough forms a ball. Transfer the dough to a lightly floured surface and knead 10 – 12 times until the dough is no longer sticky and appears smooth & elastic. Shape dough into a ball and place back into the bowl.

Pour a light coating of oil over the dough, turning to coat. Cover with a clean kitchen towel and leave in a warm spot until dough has doubled in size, about an hour.

Punch dough down and divide in half. Shape into two disks and set aside to prepare filling.

Filling:

4 ounces each smoked mozzarella and provolone cheese, shredded and combined in a small bowl

1 pint cherry tomatoes, quartered

3 to 4 ounces prosciutto, thinly sliced

1 teaspoon lemon zest

½ cup basil, shredded

1 large garlic clove, grated

½ teaspoon freshly ground black pepper

Olive oil and freshly grated Parmesan for sprinkling over top of baked calzones

Preheat oven to 425° F. Place prosciutto on a paper towel lined plate and microwave on high until lightly crisped (3 to 5 minutes). Toss tomatoes, prosciutto, lemon zest, basil, garlic & pepper in a bowl. On parchment paper, stretch & shape each dough portion into a large circle, making sure dough is of uniform thickness. Transfer one dough circle to a large rimmed baking sheet. Spoon half of the tomato mixture onto half of the dough circle, leaving a one inch border on the sides. Sprinkle cheese over the tomatoes. Fold other half of dough over, forming a half circle, and crimp edges to seal tightly. Repeat with the other dough circle.

Bake until brown, about 20 minutes. Brush each calzone with olive oil and sprinkle with Parmesan.

Transfer to a platter and cut each calzone into four pieces to serve.

Makes two large calzones.