

PREPARATION FOR PRACTICAL

Hygiene – Aprons, Hair, Hands, Surfaces

Ingredients

For the dough

- 125g plain flour
- 1 tsp baking powder
- ¼ tsp salt
- 1 large egg, whisked
- 1 tbsp sunflower oil
- 4–6 tablespoons water

For the filling

- 30g grated mozzarella cheese
- 30g grated cheddar cheese
- 100g Passata
- ¼ red onion, sliced
- 50g grated cheddar cheese
- 1 rasher bacon/ 50g bacon lardons or 50g halal turkey, cooked and chopped
- 1 garlic clove, crushed
- ½ tsp dried basil
- ½ tsp fresh oregano.

Equipment

- Large & Medium Mixing bowl
- Grater and garlic crusher
- Measuring spoons
- Measuring jug
- Weighing scales
- Wooden spoon
- Pizza tray or baking tray
- Scrap bowl
- Flour dredger
- Rolling pin
- Table knife and fork
- Frying pan and slotted spatula
- Brown chopping board



Calzone Pizza



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- ½ tsp dried basil
- ½ tsp fresh oregano.

Method

- **Preheat oven to 200C** / place greaseproof paper on pizza tray
 - Weigh ingredients for the dough and whisk egg
 - Prepare garlic/ onions/ cheese
1. Sift the flour into a large mixing bowl and add salt, baking powder, oil and whisked egg and mix together.
 2. Make a well in the centre of the ingredients and gradually add the water one tablespoon at a time, until the dough comes together.
 3. Knead dough for 5 minutes
 4. On a floured work surface roll out the dough into a circle.
 5. **Fry bacon / bacon lardons/ halal turkey pieces if using**
 6. Mix all the fillings ingredients together in medium mixing bowl.
 7. Spoon the filling across only half of the circle of dough
 8. Fold the dough over to create a pasty shape. Seal the edges using a fork or a finger.
 9. Place calzone on baking paper pizza tray and bake in oven for 15–20 minutes, or until the dough is crisp and browned.