

CHEESE AND HERB CALZONE

Equipment needed –

2 baking trays, grater, pastry brush, rolling pins, grater, large bowl, small bowl, fork, cup, scissors, salad spinner, baking paper and 3 serving platters.

Ingredients from the Garden –

- 2 handfuls of silver beet leaves
- 1 clove of garlic
- 3 sprigs of thyme
- 2 tablespoons of basil
- 10 stalks of parsley
- 3 sprigs of oregano

Ingredients from the Pantry –

- 1 quantity of pizza dough
 - ½ cup of lukewarm water
 - 2 teaspoons of instant yeast
 - ½ teaspoon of sugar
 - 2 teaspoons of olive oil plus extra for greasing
 - 200 grams of plain flour
 - ½ teaspoon of salt
- ½ cup olive oil
- 100 grams of ricotta
- 100 grams of blue cheese
- 100 grams of cheddar cheese
- 50 grams of parmesan cheese

What to do -

1. Preheat the oven to 220°C. Line 2 baking trays with baking paper.
2. Grate the cheddar and parmesan cheese and place in a large bowl.
3. Crumble the blue cheese and place in the large bowl.
4. Measure out the ricotta cheese and add to the large bowl.
5. Wash and spin dry the silver beet then finely chop. Add to the large bowl.
6. Rinse and dry the thyme, parsley and oregano using a salad spinner. Pick the leaves and chop using a cup and scissors. Add the herbs to the large bowl.
7. Peel and crush the garlic and place in a small bowl. Add a pinch of salt and work into a paste using a fork. Add to the other ingredients and mix everything together using a wooden spoon.
8. Flour the work bench. Halve the pizza dough and roll out each half to form a large 26cm circle. Transfer the pizza dough to the baking trays.
9. Measure out the olive oil, then brush both circles of the dough with the oil.
10. Spread half of each round of dough with the cheese herb mixture, leaving a 3cm border. Grind a little black pepper over the cheese mixture.
11. Brush the border with a little warm water.

12. Fold each circle in half to enclose the filling. Press the edges of the dough together to seal very well.
13. Pierce a few holes in the top with the tip of a fork. Brush the surface with more oil and sprinkle with salt.
14. Bake for 10 minutes until golden. Then move the canzone from the oven and cut into portions and arrange evenly onto 3 serving platters.

Serves –

- 28 students.