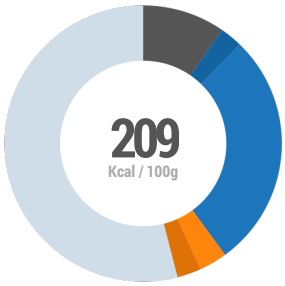
Traditional Calzone with ricotta and pepperoni

Pizza

Overview ...





WEIGHT:

30.3% Carbs

9.6% Protein

6.1% Fat

54% Water

Food Labelling...

Serves **1**

CONTAINS:

WHEAT MILK

MAY CONTAIN:

BARLEY, RYE EGGS SOYA

Recipe Ingredients ...	Quantity:	Description:
133883 La Boulangerie Pizza Doughball made with Sourdough..	310g	1x Each
84497 Pizza Topping Sauce.. -	70g	0.02x Each
149911 Granarolo Grated Parmigiano Reggiano..	35g	0.04x Each
113879 Herb Bunched Basil (19 Oct 2023)..	2g	0.02x Each
149906 Elda Ricotta Cheese..	100g	0.07x Each
70305 Corte Buona Sliced Pepperoni 1000g.. -	20g	0.02x Each
145938 - 145938 Sysco Classic Polenta.. -	15g	Infinityx Each

Products / Pack Sizes ...

1 Serving

Product code

Barcode

552g / 1171kcal

\# 1

Preparation:

Defrost & prove the pizza puck as per packaging guidelines
Set the oven to the required temperature

Method:

1. Dust your bench with the polenta.
2. Roll or pin out the dough to around a 12 inch size.
3. Spread half the tomato sauce onto one half of the dough.
4. Add the parmesan, ricotta, pepperoni and picked basil to the dough on the sauce side
5. Fold the dough over to create a half moon shape
6. Now seal & crimp the edges together and slide onto a pizza paddle
7. Place the calzone into a hot oven until crisp and cooked.
8. Heat some of the tomato sauce in a pan
9. Place the calzone onto a tray, spoon over the tomato sauce to one side
10. Transfer to a board and finish with basil - serve