



# Prosciutto & MUSHROOM CALZONE

*serves 1*

- 140g pizza dough
- 2 tbsp tomato basil sauce
- 4 tbsp mozzarella, shredded
- ¾ cup mushrooms, sliced
- ¼ cup grape tomatoes, halved
- 1 tbsp shallots, sliced
- 1 tbsp fresh Italian parsley, chopped
- ¼ cup Soleterra d'Italia prosciutto cubes
- 1 tsp extra virgin olive oil

Preheat the oven to 450F.

Dust the counter or table with flour and roll the pizza dough into a 10-inch circle. Spread the tomato sauce over the dough, leaving a ¼-inch edge bare. Add mozzarella, mushrooms, tomatoes, shallots, parsley and prosciutto on the bottom third of the dough.

Fold the top of the dough over the filling and seal the edges with your fingers. Brush olive oil on top. With a sharp knife make three ½-inch cuts on top of the calzone to create steam vents.

Bake on a parchment-lined sheet pan for 15 to 20 minutes until hot, crisp and golden. A knife inserted into the dough should come out clean.



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