



TEAM FOUR
FOOD SERVICE



Meat Lover's Calzone with Smoked Marinara

Ingredients:

Calzone Filling:

Smoked mozzarella

Grated parmesan cheese

Slcd jal pk bf pprni 14/oz bonici

Italian style meatball with sundried tomato and mozzarella cheese .75Oz aidell 12lb

Beef, philly flat ribeye marinated - steak-eze - 40/4 oz steak-eze

Salami, sliced, hard, 80 -83 mm/slice, 88/lb., 2/5

Bag wilson contl dli 04445-0654

Sausage topping, all natural, italian style, small chunk, fully cooked, 2/5 lb.Bag bonici

Sauce:

1 (28 Oz) can whole peeled tomatoes

1 Medium yellow onion, peeled & split in half

1 Tbsp extra-virgin olive oil

1 Tbsp unsalted butter

2 Cloves garlic grated or finely minced

1 Tsp dried oregano

Pinch red pepper flakes

Kosher salt

2 Sprigs fresh basil with leaves attached

Fresh flat leaf italian parsley

1 tsp SUGAR

Liquid smoke

Pizza dough:

Richs 16 inch pre-sheeted and proofed

Directions:

1. Place julienned vegetables in large mixing bowl, season with salt and pepper, chopped basil, chopped Italian parsley and add two Tablespoons liquid smoke, mix throughout all vegetables
2. For the Smoked Marinara: Spread tomatoes, onion and garlic out on a sheet tray and grill for 15-20 minutes. Remove sheet tray from grill and transfer contents to a medium sauce pan with olive oil, butter, and oregano. Stir to combine.
3. Add red pepper flakes, a large pinch of salt, basil and sugar. Bring to a simmer then reduce heat to lowest setting.
4. Cook stirring occasionally, until reduced by half, about 60 minutes. Discard onions and basil stems. Season to taste with salt. Allow to cool and store in covered container in the refrigerator for up to 2 weeks.
5. For the Pizza Dough:
6. For the Calzone: Turn single pre-sheeted and proofed dough out onto lightly flour surface. Gently press out dough into an 8-inch circle and transfer to a parchment lined sheet tray.
7. On half of each circle, spoon some of the smoked marinara sauce and top with cheese and toppings.
8. Moisten the edge of the dough with egg wash, then fold dough in half and seal edge by pressing with a fork. Lightly prick the top and brush with egg wash. Repeat process with remaining pizza dough and toppings.
9. Bake in convection oven for 30-35 minutes or until golden brown. Serve with smoked marinara sauce.

Recipe and photo courtesy of Tyson