

Sausage and Mushroom Calzones

Makes six calzones



Ingredients

For the calzone dough

- 1 cup warm water (around 110°F)
- 1 package active dry yeast (2 ¼ teaspoons)
- 1 tablespoon sugar
- 3 cups all-purpose flour
- 2 teaspoons Kosher salt
- 3 tablespoons olive oil

- 2 tablespoons cornmeal (for the bottom of the pan)

For the filling

- 2 tablespoons olive oil
- 1 pound uncooked Italian hot or sweet chicken sausage, casings removed
- 1 cup onion, chopped
- 1 pound cremini mushrooms, chopped small
- ¾ teaspoon salt
- ¼ teaspoon pepper
- ¼ cup Italian flat-leaf parsley, finely chopped
- 1 ½ cups shredded mozzarella
- ½ cup grated parmesan cheese

To serve

- 1 - 2 cups marinara sauce, heated - for dipping

Steps

1. Combine water, yeast and sugar in a large measuring cup. Let stand until yeast starts to froth and foam (about 5 minutes).
2. Add 3 cups of flour, salt and olive oil to the bowl of a stand mixer. With a dough hook, combine before slowly pouring in yeast/water mixture.
3. Let dough knead for 5 minutes. If dough is super sticky (most of it is still stuck to the sides of the bowl) add a little more flour - one tablespoon at a time. Dough should be tacky.
4. When dough is looking pretty smooth take it out of the bowl and dump it onto a counter that's lightly sprinkled with flour (if needed). Knead dough by hand for 10 seconds. Coat the inside of the mixing bowl with oil. Roll the dough around the oil. Cover the bowl and let dough rise (proof) in a warm spot for about one hour (dough should be doubled in size).
5. While dough rests, make the filling. In a medium-sized pan over medium-high heat begin browning the sausage. Be sure to break up the larger pieces. Once sausage is cooked add the onions and mushrooms. Stir and cook for another 5 - 6 minutes or until onions are translucent. Season with salt and pepper and add parsley. Remove pot from heat and allow mixture to cool for 10 minutes. Stir in grated cheeses.
6. Get a half-sheet pan ready. Sprinkle the bottom of the pan with cornmeal. Once dough has proofed punch it down and divide into six equal pieces. Let dough rest a few minutes before taking each piece and rolling it out into a very thin circle. Put one-fourth of the cheese mixture on one-half of each circle. Fold over the dough to make a half-circle and seal the edges by rolling and pinching or crimping them with a fork.
7. Preheat oven to 375°F. Place calzones onto prepared baking sheet pan and brush with olive oil. Bake for 25-30 minutes (or until the top is golden brown). Allow calzones to cool a bit before removing from pan and serving with the sauce.