

Three Cheese Calzone

Makes six calzones



Ingredients

For the Dough

- 1 (¼ ounce package) active dry yeast
- 1 cup warm water (around 110°F)
- 1 tablespoon sugar
- 3 tablespoons olive oil (plus more for the bowl)
- 1 tablespoon Kosher salt
- 3 cups all-purpose flour

2 - 3 tablespoons cornmeal

Cheeses Needed

- 1 cup mozzarella, shredded
- 1 cup fontina cheese, shredded
- ½ cup Parmesan cheese, grated

Dipping Sauce

- 2 tablespoons extra virgin olive oil
- ½ brown onion, finely chopped
- 3 garlic cloves, minced
- 1 teaspoon dried oregano
- 1 (28-ounce) can crushed canned tomatoes
- fresh ground pepper and kosher salt to taste
- 2 teaspoons tomato paste

Steps

1. Combine water, yeast and sugar in a large measuring cup. Let stand until yeast starts to froth and foam (about 7 minutes).
2. Add 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. Dough should be a little sticky.
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. 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 in a warm spot for about one hour (dough should be doubled in size).
5. While dough rests, make the sauce. Saute garlic, onion and olive oil in a small pot over medium-high heat until onions are translucent. Add oregano, salt, pepper, tomatoes and tomato paste. Continue to cook until sauce comes to a simmer. Taste for seasonings and remove from heat and put into four small bowls.
6. Preheat oven to 375°F. Mix cheeses together in a medium-size bowl. Get a half-sheet pan ready. Sprinkle the bottom of the pan with cornmeal. Once dough has proofed punch it down and transfer to the counter. Cut dough into four equal parts. Roll out each part into a large, thin circle. Sprinkle equal parts of the cheese 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 the baking sheet pan with cornmeal. 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 sauce.