



How to Make Homemade Calzones

A detailed beginner's guide to making calzones from scratch.

By Alex Dierks

Step 7:

Microwave the milk for 50 seconds to get it to 125 - 130°F.

**Step 8:**

Take the temperature of the milk. If it's below 125°F, microwave for 5 second intervals.

**Step 9:**

Add warm milk and 1 cup of flour to the mixing bowl. Mix well using a stirring spoon.

**Step 10:**

Add all of the yeast mixture to the mixing bowl, **if risen**. Mix well. At this point the dough will have the consistency of cake batter.

Note: If the yeast did not rise, the sugar water may have been too hot or too cool, or the yeast may have been expired. Repeat steps 1-4 to make a fresh batch.



Step 11:

Gradually add more flour as you continue mixing. Start with adding $\frac{1}{2}$ cup at a time and decrease the amount as the dough loses the ability to absorb flour.

**Step 12:**

When the dough becomes too dense to mix with a spoon, begin kneading (mixing) with your hands. Continue adding flour until the dough can no longer reasonably absorb it.

**Step 13:**

Place the dough in a sealable bowl not smaller than 8 cups (2 quarts). If the bowl is 10 cups (2.5 quarts) or smaller, do not seal it all the way. This would create too much pressure for the dough to rise.



OR

Empty any excess flour from the mixing bowl and place the dough back in. Place in a damp paper towel as high as possible (touching the dough as little as possible) and cover the bowl with plastic wrap.



OR

Step 14:

Set the dough aside to rise. This will take about 3-4 hours at 65-80°F and about 2 hours at 85-95°F.

If the dough will not be used for 24 hours, refrigerate it after it rises. The dough is best used within 5 days of preparing.

**Part Two: Making Calzones****Process Summary**

Preheat the oven to 420°F. Roll $\frac{1}{3}$ of the dough into a flat oval. Add sauce, cheese, toppings and spices to one half. Fold the dough over the toppings and press along the edges to seal. Lightly brush the top with olive oil and bake on the bottom rack for 18-22 minutes.

Important Notes Before Beginning

1. Do not bake calzones in a toaster oven. 420°F is too hot for an uninsulated countertop appliance.

Supplies

Notes are listed in ().

Supply	Purpose
Smooth, Flat Surface (i.e. wax paper, plastic cutting board)	To make calzones on
Rolling Pin	To flatten dough
Baking Sheet	To bake calzones on
Small Spoon	To spread pizza sauce
Knife	To cut pizza dough
Basting Brush <i>OR</i> Paper Towel	To brush dough with olive oil

Ingredients

Approximate amounts are denoted with ~.

Ingredient	Amount Total	Amount Per Calzone
Pizza Dough	1 dough ball	$\frac{1}{3}$ dough ball
Tomato Sauce	~ 6 tablespoons	~ 2 tablespoons
Tomato Pesto	~ 1 $\frac{1}{2}$ tablespoons	~ $\frac{1}{2}$ tablespoon
Cheese (Shredded)	~ 2 cups	~ $\frac{1}{2}$ cup
Pepperoni (Chopped)	~ $\frac{3}{4}$ ounce (~ 12 slices)	~ $\frac{1}{4}$ ounce (~ 4 slices)
Flour	~ 2 tablespoons	~ $\frac{3}{4}$ tablespoon
Chili Powder	~ 6 shakes	~ 2 shakes
Onion	~ 6 shakes	~ 2 shakes
Oregano	~ 6 shakes	~ 2 shakes
Paprika	~ 6 shakes	~ 2 shakes
Basil	~ 6 shakes	~ 2 shakes
Black Pepper	~ 6 shakes	~ 2 shakes
Olive Oil	~ $\frac{3}{4}$ teaspoon	~ $\frac{1}{4}$ teaspoon

Process

Step 1:

Preheat the oven to 420°F.



Step 2:

Prepare a flat, clean surface by lightly flouring it with about 1 teaspoon of flour.

Note: You may do this on the baking sheet to avoid possibly tearing your calzone when you move it to the sheet later, but you will run out of workspace if you make more than two calzones.



Step 3:

Cut the dough ball into even thirds using a knife.



Follow steps 4 – 13 for each cut of dough.

Step 4:

Roll the dough into a loose ball shape using your hands.

**Step 5:**

Place the dough on your work surface, roll it in the flour, then flatten it using a rolling pin. Aim to get it into a rough oval shape **not less than 1/8 inch thick**. Flour the dough as necessary to prevent it from sticking.

**Step 6:**

Gently stretch the dough with your hands to even out any thick spots. Typically, these will be along the edges.



Step 7:

Flour the bottom of the dough well to prevent it from sticking and tearing when you move it to the baking sheet later.

Note: Lightly rub the flour into the dough to prevent flour spots.

**Step 8:**

Add 2 tablespoons of sauce and $\frac{1}{2}$ tablespoon of tomato pesto onto the top of the dough, avoiding the outermost $\frac{1}{2}$ inch of the dough.

**Step 9:**

Add chopped pepperoni, $\frac{1}{2}$ cup cheese, and 2 shakes of each spice to one half of the dough. Adjust the amounts to your taste.

**Step 10:**

Seal the calzone by folding the dough over the toppings and pressing down on the edges with your fingers. Leave a little space between indentations and don't press too hard, or the edge may be cut off. Roll the edges up.



Step 11:

Lightly brush the top of the calzone with about $\frac{1}{4}$ teaspoon olive oil, using a basting brush or paper towel. At this point, you may add toppings or spices to the outside, if you wish.



IMPORTANT: The bottom of the calzone will tear easily.

Step 12:

Carefully transfer the calzone to the baking sheet using both hands. Gently lift it a little at a time by “spidering” your fingers under it. Do not use a spatula.

**Step 13:**

Bake on the bottom rack for 18-22 minutes or until well browned. Allow to cool for at least 15 minutes before enjoying.

Note: Brown bag pictured on the left for comparison.



CAUTION: *The inside of the calzone will be hot!*