



## Salami and Cheese Board Calzone

A mix of three cheeses, three meats, Kalamata olives and fresh herbs baked to crisp perfection.

*Yield: 12 calzones*

### Ingredients

- 12 each – 8 oz. Pizza dough ball
- 3 cups Bontá Pizza Sauce
- ¾ cup Ricotta salata cheese, shredded
- ¾ cup Gorgonzola cheese, crumbled
- ¾ cup Asiago cheese, shredded
- ¾ cup Kalamata olives, pitted, coarsely chopped
- 12 oz. Genoa salami, shaved
- 12 oz. Prosciutto, shaved
- 12 oz. Capicola, shaved
- 6 tsp. Fresh basil, chiffonade
- 1½ tsp. Red crushed pepper flakes

### Directions

1. Preheat pizza oven to 500°F; impinger oven 475°F.
2. Stretch dough ball to desired size, 8"– 10". Lay stretched dough onto a lightly floured work surface.  
To Assemble One Calzone – Place the following onto one half of stretched dough:
  - ¼ cup Bontá Pizza Sauce
  - 2 tbsp. Ricotta salata
  - 2 tbsp. Gorgonzola cheese
  - 2 tbsp. Asiago cheese
  - 2 tbsp. Kalamata olives
  - 1 oz. Genoa Salami
  - 1 oz. Prosciutto
  - 1 oz. Capicola
  - ½ tsp. Italian flat-leaf parsley
  - ½ tsp. Basil
  - Pinch Red crushed pepper flakes
3. Fold dough over filling to form a ½ circle. Using thumb, press edge of dough together to seal. Make a 1" slit in top of dough to vent calzone during baking.
4. Bake in pizza oven for 8–10 minutes, impinger oven 5–6 minutes, or until baked through.