

Vegetable Cheese Calzones

Recipe By Rivky Kleiman



Cooking and Prep:  45
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Serves:  8

Contains:   

Preference: Dairy

Difficulty: Medium

Occasion: Nine Days

Diet: Vegetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (17)

Dough

1 recipe pizza dough (either from your pizza shop, grocer's freezer, or use recipe below)

1 egg, beaten with a small amount of water, for egg wash

Pizza Dough (Optional)

2 tablespoons **Gefen Olive Oil**

- 1 package (.25 ounces) active dry yeast
 - 1 cup warm water
 - 2 cups bread flour
 - 1 heaping teaspoon **Haddar Kosher Salt**
 - 2 teaspoons sugar
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Vegetable-Cheese Filling

- 1 small onion, diced
 - 1 each red, yellow, and green pepper, diced
 - 8 ounces (225 grams) mushrooms, sliced
 - 1 teaspoon salt
 - 1/2 teaspoon black pepper
 - 1 8-oz. (225-g.) package whipped cream cheese
 - 1 8-oz. (225-g.) package farmer cheese
 - 1 cup shredded Muenster cheese
 - 2 tablespoons **Gefen Olive Oil**
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Start Cooking

For the Filling

1. Preheat oven to 350°F (180°C).
2. In a medium-sized frying pan, sauté onion in olive oil for two minutes.
3. Add peppers and sauté an additional two minutes. Add mushrooms, salt, and pepper and continue to stir for another three minutes. Remove from heat.
4. In a large bowl, combine whipped cream cheese, farmer cheese, and shredded cheese. Using a slotted spoon, transfer the sautéed vegetables from the pan to the cheese mixture and mix gently until combined.

Assemble and Bake

1. Turn prepared pizza dough out onto a well-floured surface. Divide into eight equal parts.
2. Roll out each piece of dough into a circle. Place two heaping tablespoons of filling in the center of the dough. Fold the dough in half.
3. To seal the edges, place your thumb underneath the dough and your pointer finger next to it. Lift the dough from the bottom and roll the dough towards the pointer finger. Once sealed, repeat the motion from left to right until the entire calzone is sealed.
4. Place calzones on a Gefen Easy Baking Parchment Paper-lined cookie sheet. Brush with egg wash and bake at 350°F (180°C) for 20–30 minutes.

Suggested Pizza Dough Recipe

1. In a small bowl, dissolve yeast in warm water and allow to sit 10 minutes until it becomes creamy.
2. In a large bowl (or electric mixer) combine bread flour, olive oil, salt, sugar, and yeast mixture. Mix well until a stiff dough is formed.
3. Cover dough and allow to rise until doubled in volume.