PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Mini Calzone (Napoletana)

Small, lightning-fast calzone with ricotta, salami and basil, straight from Klausi's creative workshop.



PREP	BAKE	TOTAL
5 min	2 min	7 min

Ingredients

for 1 pieces

For the mini calzone

- [ ] 1 pcs — pizza dough ball – *120 g each*
- [ ] 1 tbsp — ricotta – *approx.*
- [ ] 2 slices — salami – *e.g. Napoli, 2-3 slices*
- [ ] 1 leaf — basil – *fresh*
- [ ] 0 — salt & pepper
- [ ] 0 — tomato sauce – *a little, for brushing*
- [ ] 0 — Parmesan or Fior di Latte – *optional*

Method

1. Carefully stretch the dough ball out with your hands; if needed, help it along a little with a rolling pin.
2. Spread the ricotta in the middle, top with salami and basil, and season with salt and pepper. Add Parmesan or Fior di Latte if you like.
3. Fold the dough over and press the edges together firmly with the balls of your thumbs so you get a closed, even rim.
4. Gently tear a small opening in the top with your fingers so steam can escape while it bakes.
5. Lightly brush the top with tomato sauce.
6. Bake in the pizza oven at 400 °C for about 90 to 120 seconds, until the calzone is golden brown and cooked through.

Photos, tips & questions
Scan or visit pizzastunde.com/en/calzone-recipe-filling-ideas/

INGREDIENTS & OVENS AT PizzaLaden.at