

## Cheese and Herb Calzone

<p><b>Equipment:</b></p> <p>Chopping board Knives – 1 small, 1 large Mixing bowls – 1 small, 1 medium and 1 large Measuring spoons and cups Mortar and pestle Wooden spoon Rolling pin Clean tea towel 3 pizza trays</p>	<p><b>Ingredients:</b></p> <p>Pizza dough, enough for 6 calzones Bunch of basil Small bunch of thyme Bunch of parsley Small bunch of oregano 300 g ricotta 300 g cheddar 150 g parmesan 5 garlic cloves Salt Plain flour for rolling 1 ½ cups olive oil Black pepper</p>
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### What to do:

1. Rinse, dry and roughly chop the herbs, Set aside.
2. Weigh out the cheeses and crumble the ricotta into a large bowl.
3. Grate the cheddar and the parmesan and add to the bowl.
4. Add the herbs and pepper.
5. Peel the garlic and place into a mortar with some salt, mash into a paste, then add to the cheese. Mix well.
6. Oil 3 baking trays and set aside.
7. Divide the pizza dough into 6. Flour the work bench.
8. Roll pizza dough into thin circles, about ½ cm thick. You may use a large plate as a template for the circle.
9. Spoon cheese mixture onto ½ the circle leaving a ½ cm edge.
10. Fold each circle of dough in half to enclose its fillings. Press the edges of the dough together with a fork to seal well. Pierce a few holes in the top with the tip of a knife.
11. Brush the surface with oil and sprinkle with salt.
12. Place 2 calzones onto each baking tray and bake for 10-15 mins or until golden brown.
13. Cut into portions and garnish with some fresh herbs.