

The Pampered Chef®
Ham & Cheese Calzone
Recipe

1 tablespoon sunflower oil, divided
1 packet (290 g) pizza base mix
About 250 ml warm (hand hot) water
Plain flour, for kneading and rolling out
2 tablespoons mayonnaise
1 teaspoon Dijon mustard
50 g broccoli florets
125 g slice smoked ham (from the deli), cut about 1 cm thick
1/2 small onion (about 50 g)
125 g Emmental cheese, divided
15 g Parmigiano Reggiano cheese

1. Preheat oven to 220°C/fan 200°C/Gas 7. Lightly brush **Medium Bar Pan** with half of the sunflower oil using **Chef's Silicone Basting Brush**; set aside. Place pizza base mix (use both sachets) in **Stainless 4-Litre Mixing Bowl**; add enough warm water, mixing to form a soft dough. Knead dough on a lightly floured surface 5 minutes or until smooth. Divide dough in half. Place one of dough pieces onto centre of prepared bar pan; roll dough out to cover base of pan using **Baker's Roller®**. Roll remaining dough half to same size (19 x 28 cm) on lightly floured **Cutting Board**. Leave both in warm place 15 minutes.
2. Meanwhile make filling. Combine mayonnaise and mustard in **Classic Batter Bowl**; mix well using **Small Mix 'N Scraper®**. Cut broccoli into small florets and ham into 1-cm dice using **Utility Knife**. Finely chop onion using **Food Chopper**. Grate Emmental cheese using **Ultimate Mandoline** fitted with grating blade. Add broccoli, ham, onion and half of the Emmental to batter bowl; mix well.
3. Sprinkle remaining Emmental evenly over pizza dough in bar pan, leaving a 2-cm border around edges. Spoon ham mixture evenly over cheese. Carefully lift remaining pizza dough and place over pizza dough and filling in pan. Trim 1 cm off sides of dough with Utility Knife. Press around edges to seal with **Mini-Tart Shaper**; brush dough with remaining oil. Bake 16–18 minutes or until golden brown.
4. Meanwhile, grate Parmigiano Reggiano cheese using **Microplane® Adjustable Grater**. Remove cooked calzone from oven; sprinkle grated cheese evenly over top. Bake an additional 2–3 minutes or until cheese has just started to melt. Remove from oven to **Stackable Cooling Rack**. Slice into 16 triangular portions; serve with **Mini-Serving Spatula**.

Yield: 16

Per serving: (1 tortilla bite): Nutrients per serving: Energy 546kJ/130kcal; Protein 6.2g; Carbohydrate 13g; Sugars 1.1g; Fat 6.3g; Saturated Fat 2.1g; Fibre 0.6g; Salt 0.5g

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Cook's Tip: This recipe serves 8 as a starter or it serves 4 as a main course with a salad or cooked vegetables.

Diced cooked chicken can be substituted for the ham, if desired.

Accurately measure mayonnaise and mustard using **Adjustable Measuring Spoons**.

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