

TheRecipeWorks - Ham Cheese Calzone

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Serves: 6

1 recipe pizza dough

Oil

1/2 pound mozzarella cheese, diced

1/4 pound prosciutto (or 1/4 pound boiled ham) cut in slivers

1/4 pound soft Italian salami, cut in slivers

1 cup tomatoes, peeled and chopped

Fresh oregano

Ground pepper

6 teaspoons Romano cheese, freshly grated

After the dough has risen, punch down and divide into 6 balls. Form each ball into a circle about 1/4in thick.

Brush lightly with oil and place equal amounts of the remaining ingredients in the center of each circle.

Fold the dough over, sealing each calzone with oil and place on a greased baking sheet.

Bake in a thoroughly preheated 400F oven for about 30 minutes, or until well browned.