

# Mini Calzones 3 Ways

## Mushroom Fontina Calzones

Serves: 8

### Ingredients:

8 ounces cremini mushrooms, sliced  
4 sprigs fresh thyme, chopped  
¼ teaspoon kosher salt  
¼ teaspoon freshly ground black pepper  
½ teaspoon extra virgin olive oil, plus more for drizzling  
1 ball store-bought pizza dough  
4 ounces fontina cheese, shredded  
1 jar store bought marinara sauce, for dipping

### Instructions:

Preheat the oven to 425 degrees F. Place the mushrooms on a parchment lined sheet tray. Sprinkle with salt and pepper, drizzle with ½ teaspoon of the olive oil sprinkle half of the chopped thyme over the mushrooms. Place the mushrooms on the center rack of the oven and roast for 10 to 15 minutes, until golden brown. Remove from the oven and set aside.

Divide the pizza dough into 8 pieces. Form the dough pieces into balls and roll them out to a 3-inch circle. Place 1 tablespoon of fontina on one side of each dough ball and top with 1 tablespoon of the mushrooms. Fold the opposite side of the dough over the filling and then roll the seam back over itself, pinching the edges with your fingers. Repeat with the remaining dough.

Place the calzones on a parchment lined sheet tray. Drizzle with olive oil and sprinkle with the remaining chopped thyme. Place on the center rack of the oven and bake for 15 minutes, until puffed and golden brown. Transfer to a platter and serve with marinara sauce.

# Prosciutto Arugula Calzones

Serves: 8

## Ingredients:

1 ball store-bought pizza dough  
1/4 cup store bought marinara sauce, plus more for dipping  
4 ounces shredded mozzarella  
2 ounces prosciutto, chopped  
1/3 cup baby arugula leaves, chopped  
1/2 teaspoon extra virgin olive oil, plus more for drizzling  
2 teaspoons extra virgin olive oil  
2 tablespoons freshly grated parmesan

## Instructions:

Preheat the oven to 425 degrees F. Roll the dough out into a rectangle and cut the dough into 8 square pieces. Spoon 1 teaspoon of marinara on one side of each dough ball and top with 1 tablespoon of mozzarella, 1 teaspoon each of prosciutto and arugula. Fold the opposite side of the dough over the filling to form a triangle and crimp the edges with a fork. Repeat with the remaining dough.

Place the calzones on a parchment lined sheet tray. Drizzle with olive oil and sprinkle with the parmesan. Place on the center rack of the oven and bake for 15 minutes, until puffed and golden brown. Transfer to a platter and serve with remaining marinara sauce.

# Banana Mozzarella Calzones with Chocolate Hazelnut Dipping Sauce

Serves: 8

## Ingredients:

2 medium ripe bananas, chopped  
1 tablespoon light brown sugar  
½ teaspoon cinnamon  
pinch kosher salt  
¼ cup shredded mozzarella  
1 ball store-bought pizza dough  
1 egg  
1 tablespoon water  
2 teaspoons turbinado sugar  
1 cup chocolate hazelnut spread  
2 tablespoons heavy cream

## Instructions:

Preheat the oven to 425 degrees. In a small bowl combine the banana, brown sugar, cinnamon and salt. Roll the dough out into a rectangle and cut the dough into 8 rectangular pieces. Sprinkle 1 tablespoon of cheese over the center of the dough and top with 1 teaspoon of the chopped banana. In a small bowl, whisk together the egg and water. Fold on half of the dough toward the middle of the filling. Brush with the egg wash and fold the other half over to overlap, pressing down gently to stick the dough together. Repeat with the remaining dough.

Place the calzones on a parchment lined sheet tray. Brush the egg wash over the calzones and sprinkle with the turbinado sugar. Place on the center rack of the oven and bake for 15 minutes, until puffed and golden brown. Transfer to a platter and let cool slightly.

Place the hazelnut spread and cream in a small saucepan over medium low heat, stirring occasionally until the mixture is smooth. Transfer the chocolate hazelnut sauce to a bowl and serve with the calzones.