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Panzarotti Abbruzzesi (Mini Calzone)

INGREDIENTS

- 1 lb pizza dough, homemade or store bought
- 6 Oz mozzarella (not in water-see tips), diced
- 1 cup pizza sauce (see tips)
- Grated cheese, as needed
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- Optional:
- 4 TBSP ricotta
- Thin-sliced pepperoni or ham
- Grilled vegetables

DIRECTIONS

- Divide fully risen dough into 4 equal pieces.
- Roll each piece into a ball on a floured surface.
- Flatten each ball into a disk, about 6-7" in diameter.
- Place a couple tablespoons of pizza sauce in the center of disk.
- Top sauce with some diced mozzarella.
- Spoon a little more sauce over mozzarella.
- Sprinkle with grated cheese to taste.
- Fold one side of disk over the opposite side, forming a half-moon shape.
- Press seams closed with your fingertips and by gently folding edge on itself to secure filling.
- Place on a parchment-paper-lined cookie sheet.
- Continue with the other 3 balls.
- Brush each panzarotto with olive oil.
- Bake in a preheated 400F oven for 15-20 minutes until golden.
- Rest panzarotti for 5 minutes before serving because filling will be very hot.
- Makes 4 servings.

NONNA'S TIPS



- Dry-type mozzarella works best in this recipe because the fresh, wet type will release water during baking. If you want to use fresh mozzarella, make sure to cut, drain and pat dry before using.
- Pizza sauce is very easy to make. Just mix a good quality crushed tomato sauce (I use Pomi') with extra virgin olive oil, garlic and onion powder, salt and pepper.
- If you want a heartier panzarotto, you can add a tablespoon of ricotta, a few pepperoni slices and some grilled vegetables to the basic filling. Make sure to NOT overfill or the filling will leak out.