

INGREDIENTS

2 Servings

DOUGH

300g (10.5 oz) 00 flour

200 ml (3/4 cup + 2 tbsp) water

30g (1 oz) 10% solid sourdough or 1g (1/5 tsp) brewer's yeast

5g (1 tsp) salt

5g (1 tsp) oil

FILLING

350g (12.3 oz) fresh ricotta

40g (1.4 oz) greaves (cracklings), or possibly, Neapolitan salami

20g (4 tsp) Parmigiano-Reggiano cheese

80g (2.8 oz) fior di latte

plenty of black pepper

2g (1/2 tsp) salt

1 drizzle of extra virgin olive oil for each calzone

PREPARATION

Step 1/5

Dissolve yeast in 150 ml (1/2 cup + 2 tbsp) of water. Then, once dissolved, mix with sieved flour until a dough forms, and add the remaining water little by little, plus salt and oil. Once you've worked them into the dough, let the dough rest for 90 minutes at a 24°C/75°F temperature.

Step 2/5

Divide the dough into two, then shape into loaves and refrigerate them for 18-20 hours. Once out of the refrigerator, let them rise at room temperature for 5-6 hours until doubled in size.

Step 3/5

Mash all the ingredients for the filling with a fork.

Step 4/5

On a lightly floured working surface, stretch out the loaves into circles, smear one half of each circle with the filling mixture, drizzle with olive oil, fold over the other half of the dough, and crimp along the edges to get a half-moon shape.

Step 5/5

Bake in an oven preheated to maximum temperature for no longer than eight minutes, or it may become too dry. Also, it is advisable to bake the calzones on a pan turned bottom side up that was left in the oven beforehand to warm as the oven heats up.