



CALZONES

Goopy cheese and diced turkey pepperoni inside Rich's whole grain min-sub roll dough.

Yield: 1 Calzone



INGREDIENTS

1 Each **RICH'S** PROOF & BAKE ROLL DOUGH WITH 51%
WHOLE GRAIN MINI SUBMARINE (#11782)

1 oz Shredded Low Fat Mozzarella Cheese

1 oz Diced Turkey Pepperoni

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0°F to -10°F. until ready to pan. Remove frozen roll dough pieces from the case and place 12 on parchment-lined $\frac{1}{2}$ - sheet pan or 24 per full sheet pan 2 inches apart.
- 2 Cover the pan of frozen roll dough with a sheet of plastic sprayed with pan release oil and thaw in the cooler at 38-40°F overnight.
- 3 Use a rolling pin to roll and flatten the slightly proofed dough into a circle about 5 inches across.
- 4 Place 1 oz. shredded low fat mozzarella cheese and 1 oz. diced turkey pepperoni in the center of each dough circle.
- 5 Brush the edges of the dough with water. Fold the edges over the filling forming a half circle and crimp the edges to seal. Brush the top of the calzone with olive oil and sprinkle with Italian seasoning. Place in a lined sheet pan or oiled pizza screen.
- 6 Place the pan of filled doughs in a preheated 325°F convection oven. Bake for 12-15 minutes or until crust is light golden brown and filling reaches 165°F.
- 7 Hold at 145°F until ready to serve or refrigerate and reheat to 145°F.

CHEF NOTES