



Sun-dried tomato calzone

30'
Hands on

60"
Hands off

25'
Cook Time

4
Portion(s)

2
Difficulty



Method

For the dough

- In a mixer's bowl add the water, the yeast, the sugar, and mix with a hand whisk. Set aside for 5-10 minutes until the yeast is activated.
- Add the olive oil, the semolina, the maize flour, the flour, salt, thyme, and beat with the hook attachment at high speed, for 5-7 minutes, until there is an elastic dough.
- Transfer to a greased bowl, cover with plastic wrap, and allow 1 hour for it to double in size.

For the filling

- In a bowl add the cream cheese, the sun-dried tomatoes, the mixed cheeses, the blue cheese, pepper, and mix with a spoon.

To assemble

- Preheat the oven to 200° C (390° F) set to fan.
- **Cut** the dough into four pieces. Dust your working surface with semolina and place one of the dough pieces on it. Dust with more semolina and, with a rolling pin, roll it out into a 20-22 cm sheet.
- Add ¼ of the filling in the center, spread a little water around the edges, and fold into a half-moon shape. Fold the edges to stick the dough together.
- Follow the same process for the remaining ingredients and transfer to a [baking pan](#) lined with parchment paper.
- Drizzle with a little olive oil and bake for 20-25 minutes.
- Serve with thyme.

Ingredients

For the dough

- 250 g water, lukewarm
- 1 tablespoon(s) yeast
- 1 pinch granulated sugar
- 3 tablespoon(s) olive oil
- 100 g semolina, fine
- 100 g maize flour
- 300 g all-purpose flour
- salt
- 1 tablespoon(s) thyme
- semolina, for the dough
- olive oil, to grease

For the filling

- 100 g cream cheese
- 30 g sun-dried tomatoes
- 200 g mixed cheeses
- 100 g blue cheese
- pepper

To serve

- thyme

Διατροφικός πίνακας

Nutrition information per portion

1010 Calories (kcal)	53.0 Total Fat (g)	22.0 Saturated Fat (g)	99.0 Total Carbs (g)
51%	76%	110%	38%
2.3 Sugars (g)	32.0 Protein (g)	5.6 Fibre (g)	2.2 Sodium (g)
3%	64%	22%	37%