

Caliente Calzone Kit



Instructions for Baking Your Caliente Calzones at Home!

Preheat your oven to the highest setting (usually 500 degrees).

Dust each dough ball and your countertop generously with all-purpose flour.

Roll, press, or hand stretch if you are daring!

(watch some YouTube videos)

You can bake your calzone on a pre-heated pizza stone if you have one or an ungreased pizza pan or sheet tray, AKA cookie tray.

To build your calzone start by placing Ricotta cheese in the center of the dough then toppings, cheese blend and finish with the sauce. This will help the sauce melt the cheese in the center. When that is complete fold the dough over top of the toppings and crimp the edges together to hold the calzone in place.

Cut 3 slits in the top of the calzone to help it vent during the cooking process.

Place calzone on a tray or stone bake for 20 to 25 minutes or until golden brown and crispy.

The center should be bubbly and melted

Place calzone from the oven on a countertop or cutting board and brush with garlic butter and sprinkle with parmesan cheese then enjoy!



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