

## The Italian Calzone

*The first time we grilled a calzone on the Grilled Pizza Stone, we had no idea how amazing it would taste! It's a delicious crowd pleaser that can be served hot off the grill or made ahead of time and served at room temperature. (You'll enjoy it as next-day refrigerator leftovers, too!)*

*We encourage you to create calzones using your favorite fillings. We continue to experiment and will add more recipes to the web site. Join us at the forums ([www.grilledpizzastone.com/forums](http://www.grilledpizzastone.com/forums)) to share your favorites!*

### **Ingredients:**

Hot cappicola, sliced  
Salami, sliced, hard or Genoa  
Pepperoni, sliced, sandwich size  
Prosciutto, sliced, di Parma preferred  
Smoked mozzarella, shredded  
Roasted red peppers, sliced  
Red pizza sauce, 3 – 4 Tablespoons (optional)

Roll out a dough ball about the size of a softball, into a rough rectangular shape, about ¼" thick. Layer slices of hot cappicola, salami, pepperoni and prosciutto. Sprinkle a layer of shredded smoked mozzarella between the salami and pepperoni layers, and then again on top of the prosciutto. Add sliced, roasted red peppers. While we prefer the calzone without the red sauce, you may decide to add 3 – 4 tablespoons at this step.

Fold the dough over the toppings. To seal the edges, pinch and pull the dough with your fingers, all the way around. Please see the video to view this technique ([www.grilledpizzastone.com/recipes](http://www.grilledpizzastone.com/recipes)). Gently pick up the calzone, and transfer it to a cookie sheet or pizza peel sprinkled with cornmeal.

Carefully place or slide the calzone onto the Grilled Pizza Stone, being careful not to touch the pizza stone, as it is very hot.

Replace the lid of the grill, and after approximately 15 minutes, flip the calzone using grill tongs. Again, replace the lid of the grill, and grill another 10 - 15 minutes. Use grill tongs to place the calzone on a plate and let it rest for 5 minutes. Cut and serve hot!

