

## 005 CALZONES & FOCCACIA BREADS

### Basic Semolina Pizza Dough

In Bosch with dough hook:

2 c. warm water  
1 tbsp. honey  
2 tbsp. yeast  
1 tbsp. olive oil  
2 ½ tsp. Salt  
2 c. durham flour

Mix thoroughly. Continue to add whole wheat flour until mixture cleans sides of bowl. Knead until the gluten has develop, (about 5 min.) Dough will be soft but not sticky. Dough can be made ahead and kept in a plastic bag in the fridge for up to 2 days, or in the freezer up to 2 months.

### Calzones

1 lb. Of pizza dough will yield 8 calzones

### Italian Filling

Brown and drain 1 lb. Ground turkey

Add: ¾ c. tomato sauce

1 tsp. Honey.

Cook until bubbly and add ½ c. chopped mushrooms

¼ c. chopped green pepper

½ c. evaporated milk

2 tbsp. bread crumbs

2 tblsp. Italian Seasoning

½ tsp. Crushed red pepper

Divide dough into 8 pieces. Working with 1 lpiece at a time, roll out to 1/8 in. thickness. Place on parchment paper. Spoon 1/3 c. filling onto dough. Moisten edges with water. Fold dough over & press firmly to seal. Spray with cooking spray.

Bake on pizza stone at 400 deg. F. for 15 min. until golden.

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### Garlic Focaccia Bread

1 Recipe Semolina Pizza dough

1 tsp. Dried basil

¼ c. parmesan cheese

Makes 8, 6 in. Focaccia.

Pre heat pizza stone to 450 deg. F. for 20 min. Roll dough and brush with olice oil. LSprinkle with crushed garlic. Sprinkle with coarse salt and parmesan and / or add one or more herb mixtures:

- chopped parsley, chopped thyme and julienned red pepper
- sliced black olives, dried tomatoes and garlic.