

# Corsican Calzone



## TIPS:

1. I first read about this unique and incredibly flavorful calzone in a well-written and gorgeously photographed article about Corsican food and drink by New York caterer Elisabeth Weinberg. While reading the article and looking at the pictures - and no-kidding emoting out loud like I was at a fireworks show - I put Corsica on my mental list of places I have to see.

(Click this [link](http://blog.misselisabeths.com/home/2010/11/8/the-terroir-of-corsica-and-corsican-specialty-foods.html) or enter the following URL to read the blog: <http://blog.misselisabeths.com/home/2010/11/8/the-terroir-of-corsica-and-corsican-specialty-foods.html>)

**2. About Corsican Food:** Corsica is a small French Mediterranean island just south of France and west of Italy. Corsican food is therefore strongly influenced by both French and Italian culture. And though I couldn't find an actual recipe for this calzone, I used commonly found ingredients that I thought would pay appropriate tribute to both national cuisines.

**3. About Prosciutto:** Prosciutto is a dry cured ham that is usually thinly sliced and served uncooked. If you can't find prosciutto, you can still make this calzone by substituting with any other cold cuts or leftover meat.

**Preparation Time:** 20-25 minutes

**Baking Time:** about 10 minutes

## **Ingredients**

(for 1 calzone)

**Bag of Fresh Pizza Dough** (best if you let it come to room temperature before cooking to make pulling the dough easier)

**Cooking Spray**

**Flour**

**Olive Oil**

**4 Large Fresh Garlic Cloves**

**Big Handful of Fresh Basil**

**3 Eggs**

**4-5 Slices of Prosciutto** (or any other cold cuts/leftover meat)

**1/2 Pound Mozzarella Cheese**

**Grated Parmesan Cheese**

**Crushed Red Pepper** (optional)



## Equipment

Frying Pan

Spatula

Large Sharp (Chef's) Knife

Large Cutting Board

Potholders or Folded Dishtowels

Pizza Pan or Pizza Stone (about 15 inches in diameter)

Timer



1. Pull **4 fresh large garlic cloves** from a **garlic bulb**.  
Then...



...crunch, peel and...



...chop them like this.



2. Pinch enough **basil leaves** from their **stalks** so that you have a **baseball-sized bunch of basil** in your hands, and thoroughly rinse the **basil** under cold running tap water to remove gritty dirt from the **leaves**. Then...



...bunch, cut and chop the **basil leaves** coarsely like this.



3. Cut the **mozzarella cheese** into slices  $\frac{1}{4}$  -  $\frac{1}{2}$  inch (6-12 mm) wide.



4. Spray a pizza pan with a **light, even coat of cooking spray**.



5. Open the **pizza dough bag**, add a **small handful of flour** to the bag, and work the **flour** over the outside of the **pizza dough ball** as you remove the **ball** from the bag (you might want to do this over a trash can, especially when you remove the dough ball from the bag to avoid a flour “splat” on the floor). Then....



...pull and spread the **dough** on a pizza pan until it looks about like...



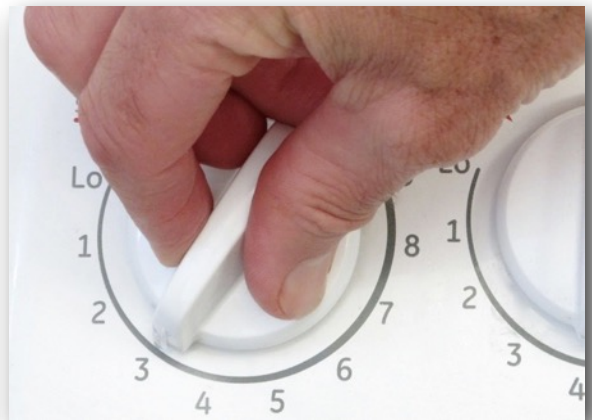
...this.



6. Place an oven rack in the middle of the oven, and preheat the oven to 500 degrees (260° C).



7. Put the frying pan on the stove, and turn on the burner to LOW-MEDIUM heat.



8. While the oven and pan warm, pour and spread a **thin, even coat of olive oil** over the **entire pizza dough**, and then top the **oil** with an even layer of **chopped garlic** and **basil**.



Cover **half the pizza dough** with a **generous even layer of both prosciutto** (or any other cold cuts) and **sliced mozzarella cheese** until what you have looks about like...



...this.



9. Check the frying pan for the proper cooking temperature by wetting your fingers with tap water and flicking the water onto the pan surface.



The pan is warmed to the proper cooking temperature when the water sizzles on contact

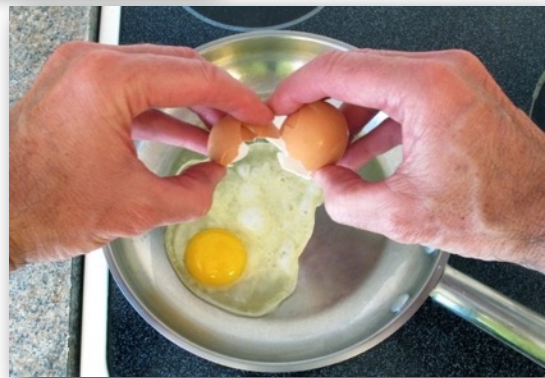
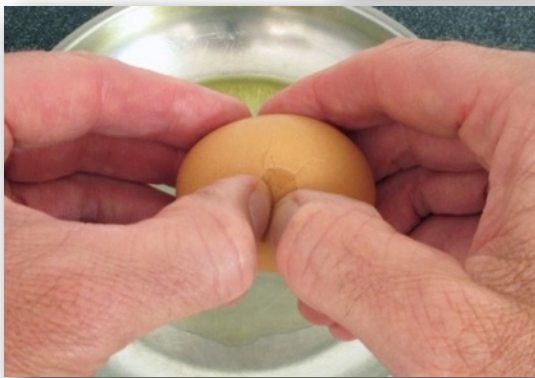
with the pan surface and quickly evaporates.

**(NOTE:** If the water sizzles and evaporates in a puff as soon as it hits the pan, move the pan to a cool burner for a few minutes. Turn down the heat setting a few notches on the burner you originally used, and heat the pan again. If the water doesn't sizzle on contact, keep heating the pan until it does.)

10. When the pan is warmed and ready to cook, add and swirl **just enough olive oil** to coat the pan surface lightly and evenly. Then...



...break **3 eggs** into the pan, and...



...cook the **eggs** only until the bottoms just start to brown as shown here (the **eggs** will continue to cook when the **calzone** bakes in the oven).



11. Use a spatula to separate the **eggs** from each other in the pan, and put the **partially cooked eggs** on the **mozzarella cheese** on the **pizza dough**.



12. Top the eggs with a **light dusting of red pepper flakes** (optional) and a **generous layer of grated or shredded Parmesan cheese**.



13. Carefully lift and fold the **oil, garlic, and basil covered half of the pizza dough** over the **filled half**

**of the dough** and lightly pinch the **dough edges** closed.



14. When the oven warms to 500 degrees (260° C), put the **calzone** in the middle of the oven, and set a timer for 10 minutes.



15. When the timer sounds, check the **calzone** for doneness. The **calzone** is done with the **top of the**

**calzone crust** is golden brown as shown in the picture on the left. If, however, your **crust** is still only partially cooked as shown in the picture on the right, keep baking at 1-2 minute intervals until the **crust** looks as shown in the picture on the left.



golden brown crust



undercooked crust

16. When the **calzone** is done, use a potholder or folded dish towel to take it out of the oven. Then,...



...slice as needed and serve warm.



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