



## CATEGORY

Bread - Specialty Breads

# CALZONE

## INGREDIENTS

### Group 1

Ingredient	KG
HERCULES BREAD CONCENTRATE	0.125
Flour	2.500
BAKELS INSTANT ACTIVE YEAST	0.030
Water (variable)	1.450
Water	0.160
<b>Total Weight:</b>	<b>4.265</b>

### Group 2

Ingredient	KG
	0.200
<b>Total Weight:</b>	<b>0.200</b>

## METHOD

Place all Group 1 ingredients in machine bowl fitted with a dough hook. Mix for 2 minutes on first speed then for 6 minutes on second speed. Prepare a slurry by combining Group 2 ingredients. Blend in over 2 minutes on second speed. Allow dough to recover for 10 minutes. EITHER Divide into 100g (large) or 50g (small) pieces. Pin out rounded up dough to form a circle with a thickness of 3mm. OR Roll out on brake to 3mm thickness and cut into shapes as desired. Place filling on one half of shape then fold over to form an envelope. Cover dough pieces. Rest for 20 minutes. Brush with Olive Oil. Bake for 12-15 minutes at 210°C-220°C (410°F-428°F). Brush again with Olive Oil immediately after removing from oven. Serve either hot or cold. Refer to R104J for filling.