

Pizza Sandwiches (Andre's Calzone)

3 packs dry yeast
1 ½ cups warm water
4 cups flour
2 teaspoon salt
2 tablespoons sugar
3 tablespoons olive oil
6 tablespoons butter (margarine)
1 pound mozzarella, sliced or shredded
½ pound Parmesan
¼ pound salami or pepperoni
1 ½ cups of your favorite pizza/marinara/spaghetti sauce
2 tablespoons dried basil leaves
1 large egg
1 tablespoon heavy cream
(takes about 3 hours at the speed of Andre!)

Take the butter out to soften.

Pour ¾ cup warm water (105-115°) into small bowl; stir in yeast. Let stand until yeast dissolves, about 5 minutes.

In a large bowl, thoroughly mix 2 cups flour, sugar, salt, 1 tablespoon basil leaves and dry yeast. (If you want to add any spices, herbs or other mix-ins, do so at this point). Gradually add water and olive oil to dry ingredients and stir in. Add rest of flour to make stiff dough. Turn out onto lightly floured board; knead until smooth and elastic (5-10 min). Grease a large bowl with olive oil, and put dough in with a little olive oil on the top. Cover with plastic wrap, then a towel. Let rest 20 minutes for rapid rise yeast or about 1 hour for active dry yeast, or until about double in size.

Punch dough down and knead 5 or 6 times. Cut into 6 equal portions. Roll each portion in 9 inch circle. Spread with 1 tablespoon soft butter (margarine). Put rest of basil in the sauce and spread about 4 tablespoons over dough. Stack salami or pepperoni slices. Pile the cheese on top of the pepperoni. Fold dough over filling to form half-moon. Pinch the edges and seal with fork. Place on greased baking sheet.

Egg Wash: 1 egg yolk, beaten with 11 tablespoon heavy cream, 1 pinch salt

Brush with oil/egg wash mixture. Let rise covered with damp towel for about 1 hour.

Cook at 375° for 30 minutes.