



## Spinach, Sweet Onion and Three Cheese Calzone

### Ingredients:

1¼ lb dough (60 kg) pizza dough  
10 oz (285 g) baby spinach  
2 tbsp (30 ml) olive oil, plus more for brushing  
1 sweet onion, minced  
2 cloves garlic, minced  
½ cup (45 g) freshly grated Parmigiano-Reggiano cheese  
4 oz (120 g) fresh mozzarella cheese, finely diced  
1 cup (225 g) ricotta cheese  
Salt and freshly ground pepper  
All-purpose flour for dusting

### Method

Let the dough sit at room temperature 1 to 2 hours before building the calzone.

Set the EGG for indirect cooking at 400°F/204°C.

Rinse the spinach and let drain. In a pan, heat the oil over medium heat. Add the sweet onion and cook until translucent, then add the garlic and cook about 1 minute. Add the spinach, cover and cook until tender. Drain the spinach mixture in a colander, pressing gently to remove excess liquid; transfer to a bowl, add the cheeses and mix well. Season with salt and pepper.

Roll out the dough on a Dough Rolling Mat and use the Calzone Press to cut out the dough circles and form calzones. Place the calzones on a preheated Pizza/Baking Stone and bake until golden brown, about 20 minutes. Transfer to a cooling rack for 10 minutes. Serve warm.