



calzone

Not exactly how Mamma used to make it – but then Mamma had a well-stocked kitchen, a large wine cellar and a goat called Alfredo tied to a lemon tree to help her. Pah.

Serves 4

ingredients

Ciabatta bread mix
A bunch of spring onions
Olive oil
1 tin of chopped tomatoes
Tomato purée
1 glass of red wine

Herbes de Provence
Plain flour
150g of ham, chopped
150g of mature cheddar cheese, grated
150g of mozzarella, broken into pieces
Salt & pepper

method

Unforgiving foodies may insist on crafting their own handmade dough, but in the wilds it's trickier, so go with the packet mix: make according to instructions and allow to rest.

Meanwhile, make the sauce. Simply chop the onions and fry in some olive oil. When softened, add the tinned tomatoes, a good squeeze of tomato purée and a splash of red wine. Sprinkle with herbs, bring to the boil and allow to simmer until it thickens up.

When ready, roll the dough out into a flat circle about 20–25cm across (use flour so the dough doesn't stick). A wine bottle makes a perfect makeshift rolling pin. Take care not to roll the dough out too thinly – you don't want it to break when you add the filling.

Spread a good dollop of the tomato sauce over the pizza, add some chopped ham and cheese (half cheddar, half mozzarella), then season with salt, pepper and more herbs. Fold in half and seal up the edges, so it looks a bit like a Cornish pasty. Sprinkle some flour on a double thickness of foil and wrap up your calzone.

Rake the coals to give you a good flat layer and place the calzone on top. Cook for about 10–15 minutes, turning occasionally. Unwrap from the foil and enjoy, taking care not to burn yourself – the filling will be really hot.

Other fillings? Try chucking in a raw egg, mushrooms, chicken, olives, peppers... whatever you fancy, really.