

Calzone

Makes 4

1 7-gram packet active dry yeast

1 1/2 cups all-purpose flour

1 1/2 cups cake flour

1 tsp. salt

Extra-virgin olive oil

1/2 lb. fresh mozzarella, sliced into 8 pieces

16 oil-packed anchovy filets

1 14-oz. can peeled whole san

marzano tomatoes, drained and chopped

2 tsp. fresh oregano leaves

1/2 cup cornmeal

1. Dissolve yeast in 1/4 cup lukewarm water in a large bowl and set aside to let rest until foamy, about 10 minutes.

Combine all-purpose and cake flours and salt in a bowl.

Add 1 cup flour mixture to yeast. Stir with a wooden spoon. Add 1/2 cup water, then 1 cup flour. Mix well, then work in remaining 1 cup flour. Gradually add another 1/4 cup water to make a soft, moist dough.

2. Turn out dough onto a lightly floured surface and knead until smooth, 10-12 minutes. Divide dough into 4 even or equal balls. Lightly coat the insides of 4 small

bowls with oil. Place 1 ball of dough in each bowl. Cover with damp cloths and set aside to let rise until dough doubles in bulk, 2 1/2-3 hours.

3. Place pizza stone or unglazed tiles in oven and preheat at highest setting (not broil). On a floured surface, stretch 1 ball of dough into a thin 9" circle. Place 2 slices mozzarella, 4 anchovy filets, and 2-3 tbsp. tomatoes on one side of 1 circle of dough. Sprinkle with oregano, fold dough over, and pinch to seal. Repeat process to make a total of 4 calzones.

4. Sprinkle cornmeal on pizza stone. Brush each calzone with a little oil and place on top of pizza stone. Bake calzones until golden, about 15 minutes.