

SILVERBEET CALZONE

Simple food made with love and laughter: you can't beat it! The Romano family have been kind enough to share their family recipe with me, which has been handed down for generations. Nonna Romano has taught her whole family to make this. She usually uses rape, a green leafy vegetable which has a unique taste. If you can't find it you can substitute with silverbeet, or spinach. Bellissimo!

double recipe

MAKES FOUR CALZONI / SERVES 4

Put the rape or silverbeet in salted boiling water for 2 minutes until wilted. Remove and immediately plunge into ice cold water. Drain well and dry with clean paper.

Heat the olive oil and garlic in a large frying pan over medium heat. Add the chili flakes and the blanched greens and season with sea salt and freshly ground black pepper. Cook for 10 minutes, stirring occasionally, until the leaves are dark green and the stalks are tender. Set aside.

Place two pizza stones in the oven and preheat the oven to 250°C (500°F) or to its highest temperature. Once it has reached the temperature, it will take about 15 minutes for the pizza stones to heat up.

Lightly dust a clean work surface with semolina or flour, then roll out each pizza ball into a 15 cm (6 inch) round that is about 3 mm (1/8 inch) thick. Transfer the pizza bases onto pieces of baking paper; this is necessary for transferring the unbaked calzoni to the heated pizza stones. Prick the pizza bases all over with a fork or docker.

Divide the rape or silverbeet evenly between the pizza bases and spread one side of each base, leaving a 2 cm (3/4 inch) border. Fold the other side of the filling, pinch the edges together and pleat to prevent the mixture from shrinking.

Transfer the calzoni onto the heated pizza stones. Drizzle with the extra oil and sprinkle with the extra chili flakes. Cook the calzoni in the oven for 10 minutes, or until golden and crisp.

Using a pizza paddle or wide spatula, carefully transfer the calzoni to a serving board or plate. Serve with a squeeze of lemon.

- 12 stalks rape or silverbeet (Swiss chard), washed and shredded into pieces 5 mm (1/4 inch) thick
- 60 ml (2 fl oz/1/4 cup) olive oil, plus extra, for drizzling
- 1 garlic clove, chopped
- 1/2 teaspoon dried chili flakes, plus extra, for sprinkling
- sea salt and freshly ground black pepper
- semolina or plain (all-purpose) flour, for dusting
- 4 x 90 g (3 1/4 oz) pizza dough balls (see pages 222–224)
- squeeze of lemon, to serve

Add 200g of fetta and
200g of grated parmesan
to the calzone filling
* Add 1 tub of cranberry
sauce