

NONNA ROMANO'S 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!

MAKES FOUR CALZONI / SERVES 4

Blanch 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 kitchen paper.

Heat the olive oil and garlic in a large frying pan over medium heat. Add the chilli 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/Gas 9) 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 dough 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 assembled 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 over one side of each base, leaving a 2 cm (3/4 inch) border. Fold the other side over the filling, pinch the edges together and pleat to prevent the mixture from escaping.

Transfer the calzoni onto the heated pizza stones. Drizzle with the extra olive oil and sprinkle with the extra chilli flakes. Cook the calzoni in the oven for 5–10 minutes, or until golden and crisp.

Using a pizza paddle or wide spatula, carefully transfer the calzoni to a chopping 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
1/4 teaspoon dried chilli 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