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Major Appliances Since 1939

FRIGIDAIRE
PROFESSIONAL



Italian Sausage & Spinach Basil Pesto

CALZONE

Serves: 4–6
Prep Time: 30 minutes
Conventional Oven Cook Time: 20–25 minutes
Conventional Oven Temperature: 475°F
Stone Baked Pizza Mode Cook Time: approx. 6 minutes

Spinach & Basil Pesto Ingredients (nut free)
Makes just over 1 cup
3 cups baby spinach
1 cup fresh sweet basil leaves
1/2 cup grated Parmesan cheese
1 garlic clove
Salt and pepper to taste
3/4 cup olive oil
Juice and zest of 1 lemon

Calzone Ingredients
3/4 pound Italian sausage
1 pound prepared pizza dough, room temperature
1/4 cup fine cornmeal, for dusting
1/2 cup whole milk ricotta cheese
1/3 cup prepared spinach and basil pesto
1 1/2 cups shredded whole milk mozzarella cheese
1/4 cup grated Parmesan cheese
Kosher salt and freshly cracked black pepper, to taste
1 tablespoon olive oil, for brushing

Tools Needed
Food processor, Measuring cups and spoons, Microplane or citrus zester, Citrus juicer, Rubber spatula, Large skillet, Wooden spoon, Large cutting board or clean work surface, Rolling pin, Pizza peel or large baking sheet, Pizza stone or baking steel, optional, Spoon, Sharp knife, Pastry brush

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Instructions

Prepare the Spinach & Basil Pesto

1. Add the baby spinach, fresh basil, Parmesan cheese, garlic, salt, pepper, olive oil, lemon juice, and lemon zest to the bowl of a food processor.
2. Pulse until the ingredients are combined and the pesto reaches a slightly textured consistency. Avoid overprocessing; the pesto should retain some texture rather than becoming completely smooth.
3. Taste and adjust the salt and pepper as needed. Set aside 1/3 cup for the calzone. Refrigerate the remaining pesto in an airtight container and use within 3 days.

Prepare the Calzone

4. Preheat the oven to 475 degrees F. using the Stone-Baked Pizza function on the Frigidaire Professional Wall Oven, if available. If using a conventional oven, place a pizza stone or baking steel inside while preheating.
5. In a large skillet over medium-high heat, cook the Italian sausage until browned and fully cooked, breaking it into small crumbles as it cooks. Drain any excess fat and allow to cool slightly.
6. Lightly dust a large work surface or pizza peel with cornmeal. Stretch or roll the pizza dough into a large circle, approximately 12–14 inches across.
7. Using the back of a spoon, spread the ricotta cheese over one half of the dough, leaving a 1-inch border around the edges.
8. Spoon 1/3 cup of the prepared spinach and basil pesto over the ricotta, spreading evenly.
9. Sprinkle the shredded mozzarella over the pesto, followed by the cooked Italian sausage and grated Parmesan cheese. Season lightly with kosher salt and freshly cracked black pepper.
10. Carefully fold the empty half of the dough over the filling to create a half-moon shape. Press the edges together, then fold and crimp the dough to seal the calzone securely.
11. Using a sharp knife, cut 3 small slits across the top of the calzone to allow steam to escape during baking.
12. Lightly brush the outside of the calzone with olive oil to encourage a beautifully golden, crisp crust.
13. Carefully transfer the calzone to the preheated pizza stone or baking steel. Alternatively, place it on a cornmeal-dusted baking sheet.
14. Bake for 20–25 minutes, or until the crust is puffed, golden brown, and beautifully blistered. Baking time may vary depending on the oven and thickness of the dough.
15. Remove the calzone from the oven and allow it to rest for 5 minutes before slicing. This helps the melted cheese settle slightly while keeping the filling creamy.
16. Slice into generous portions and serve warm, with additional spinach and basil pesto on the side for dipping, if desired.

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