



Mini Calzone from the AirFryer

Crispy pizza pockets with ORO di Parma strained tomatoes



Easy



4 Servings



20 min.



These mini calzone combine crispy pizza dough with spicy tomato sauce, melted mozzarella, and a hearty filling of salami or ham.

Thanks to the AirFryer, these little pizza pockets cook up especially quickly and turn out evenly golden brown.

Ingredients

1 roll of pizza dough
(about 400 g)
150 g ORO di Parma
strained tomatoes (glass
bottle)
100 g mozzarella
50 g salami or ham
1 egg
1 tsp oregano
1 pinch of salt
1 pinch of pepper

Step 1: Prepare the pizza dough

Roll out the pizza dough on a lightly floured work surface.
Using a cookie cutter or a bowl, cut out circles about 10 to 12
cm in diameter.

Step 2: Season the tomato sauce

Mix the ORO di Parma tomatoes with oregano, salt, and
pepper.

Step 3: Fill

Spread a little tomato sauce on one half of each pizza crust.
Cut the mozzarella into small pieces and arrange them on top
along with the salami or ham.

Step 4: Close

Fold the dough circles into half-moons and press the edges
firmly together with a fork.

Step 5: Coat

Beat the egg and brush it onto the top of the mini calzone.

Step 6: Baking in the AirFryer

Place the mini calzone in the AirFryer basket and bake at 180
°C for 8 to 10 minutes, until golden brown.

Used products:



Diese und weitere leckere Rezeptideen findest du auf:
www.rodiparma.de/italienische-rezepte