

Taste the Hills

Recipes and Tips

Campfire Calzone

Ingredients

For the base

- 300g strong bread flour
- 1 tsp instant yeast (from a sachet or a tub)
- 1 tsp salt
- 1 tbsp olive oil, plus extra for drizzling

For the topping

- Passata
- Cheese of your choice
- Oregano or basil

1. Make the base: Put the flour into a large bowl, then stir in the yeast and salt. Make a well, pour in 200ml warm water and the olive oil and bring together with a wooden spoon until you have a soft, fairly wet dough. Turn onto a lightly floured surface and knead for 5 mins until smooth. Put into cling film and take with you, will be alright for a couple of hours.
2. Place dough on foil and flatten.
3. Put topping on dough and fold over, sealing well.
4. Wrap in foil
5. Put on grill over fire, turn occasionally, It will take 15 to 20 minutes to cook.

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