

Mortadella and spinach mini calzone with an arugula salad and vinaigrette |

Recipe for 4 portions

Description

A tribute to our Italian grandmothers!

Ingredients

Pizza dough

- 500 Gr Flour
- 350 Gr Water
- 11 Gr Salt
- 40 Gr Olive oil
- 15 Gr Dry yeast
- 1 Required quantity Flour

- Salt and pepper

Spinach and mortadella Béchamel

- 150 Ml Milk
- 20 Gr Butter
- 20 Gr Flour
- 5 Ml Oregano
- 1 Pinch(es) Nutmeg
- 5 Ml Grappa alcohol (optional)
- 75 Gr Cooked spinaches
- 100 Gr Mortadella
- 1 Head(s) Garlic

- Salt and pepper

Split vinaigrette

- 15 Ml Balsamic vinegar
- 5 Gr Sugar
- 30 Ml Olive oil
- 4 Handful(s) Arugula salad

- Salt and pepper

Preparation

- Preparation time **30 mins**

Pizza dough

Combine the yeast with 100g of warm water (stir with dry yeast).

In a mixing bowl, place 100g of flour and add the warm water and yeast mix. Mix well.

On top, place the rest of the flour and the salt. Wait 20 minutes. Add the rest of the cold water as well as the olive oil and then knead for 20 minutes.

Once done, cover the dough with a moist cloth or an oiled piece of parchment paper and then let rest in the fridge for at least 2 hours. Remove from the fridge, separate and ball the portions. Let it rise for 30 minutes at roughly 25 degrees.

Roll the dough and you are ready to make the calzones!

Spinach and mortadella béchamel

In a medium sauce pot, melt the butter and then add the flour. Cook for 4 minutes. Add the cold milk and whisk together. Never stop whisking until done. Add the salt, pepper, nutmeg, oregano and grappa and continue to cook until it has been boiling for 2 minutes.

At the same time, in a skillet, cook down the garlic and spinach with a bit of olive oil. Season to taste. Transfer to a strainer to remove excess water. Once the elements are ready, combine them. In each calzone, place the spinach and sauce mix with a slice of mortadella.

Vinaigrette

In a small sauce pot, place the vinegar, sugar and a pinch of salt and reduce by half. Remove from the heat and add the olive oil to stop the cooking process. Set aside. Serve with arugula.

Bon appétit!