

Chicken and Mushroom Calzone



Ingredients

For the Filling

- 3 chicken breast fillets
- 2 tsp dried oregano
- 2 tsp dried thyme
- Salt and Pepper
- 3 tbsp butter
- 2 tbsp olive oil
- 400g fresh mushrooms, thinly sliced
- 50g fresh ricotta cheese
- 200g shredded mozzarella cheese
- 1/2 cup freshly grated parmesan cheese

For the Dough

- 1 1/2 cups lukewarm water
- 1 heaped tsp instant dried yeast
- 600g plain flour (or "00" flour)
- 1 tbsp salt
- 1 egg, beaten well
- Fine semolina, for dusting

Directions

- Step 1 – Slice the chicken breast into 1cm cubes. Place into a large bowl, add the oregano and thyme, season with salt and pepper and add 1 tablespoon of olive oil, then toss to mix well. Set aside.
- Step 2 – Prepare the BBQ for direct cooking over medium heat (180°C). Ensure the grills are clean. In a large BBQ safe frying pan or skillet, add the chicken mixture and cook, stirring regularly until the chicken just starts to brown. Add the butter and additional olive oil then add the mushrooms. Cook until the chicken is completely cooked through, and the mushrooms have softened. Remove from the BBQ and allow to cool before stirring through the ricotta, mozzarella and parmesan cheeses. Set aside to cool completely. Turn off the BBQ.



Step 3 – Make the dough by combining the warm water with the yeast in a large bowl. Allow to stand for 15 minutes, then add the flour and salt. Either place into a food mixer with a dough hook attachment and mix on low speed for 10 minutes or bring the dough together with a wooden spoon and then knead on a lightly floured surface for around 10 minutes. The end result should be a ball of firm dough. Cover the dough with a clean cloth and set aside to rest for around 2 hours in a warm spot, or until the dough has doubled in size.

Step 4 – Remove the dough from the bowl, divide into 4 equal pieces, form each into a ball, place onto a floured tray, cover with a cloth and set aside again for another 30 minutes to rise.

Step 5 - Place the pizza stone into the cold BBQ, away from direct heat. Turn the BBQ on and prepare the BBQ for indirect cooking over high heat (240 - 260°C). If you are using a Weber Q, place the pizza stone on top of a trivet and convection tray.

Step 6 – Roll out each dough ball on a lightly floured surface to around 30cm diameter. Spoon one quarter of the chicken mixture onto one half of each dough round, then fold over and crimp the edges to seal. Brush the top of each calzone with beaten egg. Once the pizza stone has reached temperature, sprinkle the stone with a little semolina then place the calzone onto the hot pizza stone to cook for around 10 – 15 minutes, or until the crust is golden. Cook the remaining calzones, serve while hot.

