

Homemade Calzone

Make authentic Italian calzones at home! Crispy golden dough filled with cheese, pepperoni, and vegetables. Easy recipe with step-by-step instructions.

30	15	45	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Homemade Calzone

Ingredients

- 1 dough
- 1 bell pepper
- 1 red onion
- 20 slice pepperoni
- 1 cup mozzarella cheese
- 2 tbsp parmesan cheese
- 2 tbsp olive oil
- 1 egg
- 1 tbsp water
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp chili powder
- 1 tsp italian seasoning

Instructions

- 1 Prepare the dough**

Make pizza dough according to your favorite recipe or use store-bought dough. Allow homemade dough to rise completely, about 1-2 hours, until doubled in size.
- 2 Cook the filling**

Heat a large skillet over medium-high heat. Cook the Italian sausage, breaking it up with a wooden spoon, until browned and cooked through, about 6-8 minutes. Add peppers and onions, cooking until vegetables are softened and lightly caramelized, about 5-6 minutes.
- 3 Season the sausage mixture**

Season the sausage mixture with 1 teaspoon salt, 1 teaspoon pepper, and 1 teaspoon Italian seasoning. Remove from heat and let cool completely, about 15 minutes.
- 4 Make cheese mixture**

Combine 1 cup ricotta cheese, half of the mozzarella, 2 tablespoons Parmesan cheese, 1 teaspoon garlic powder, and a pinch of salt and pepper in a bowl. Mix until well combined and smooth.

- 5 Prepare for assembly**
Preheat oven to 425°F (220°C). Divide pizza dough into 4 equal portions. On a floured surface, roll each portion into a 10-12 inch circle about 1/4 inch thick.
- 6 Fill the calzones**
Spread 1/4 of the cheese mixture on half of each dough circle, leaving a 1-inch border around the edges. Top with 1/4 of the cooled sausage mixture and 5 slices of pepperoni per calzone.
- 7 Seal and prepare**
Fold the empty half of dough over the filling to create a half-moon shape. Press edges firmly with a fork to seal completely, ensuring no air pockets remain. Transfer to a parchment-lined baking sheet.
- 8 Cut 3-4 small slits in the top of each calzone to allow steam to escape. Brush tops with 1 tablespoon olive oil for a golden finish.**
- 9 Bake**
Bake for 15-18 minutes until golden brown and crispy. The internal temperature should reach 165°F (74°C) when tested with a thermometer.
- 10 Rest and serve**
Let calzones cool for 5-10 minutes before serving, as the filling will be extremely hot. Serve with marinara sauce for dipping if desired.

Tips

Use room temperature pizza dough for easier rolling and shaping – cold dough tends to tear and spring back.

Don't overfill your calzones. About 3/4 cup of filling per calzone is ideal to prevent bursting during baking.

Always cut 3-4 small slits in the top before baking to allow steam to escape and prevent the calzone from bursting.

Brush the outside with beaten egg or olive oil before baking for a beautiful golden-brown, crispy crust.

Let calzones rest for 5-10 minutes after baking – the filling will be extremely hot and this prevents burns while allowing flavors to settle.

Seal the edges firmly by pressing with a fork or crimping with your fingers to prevent filling from leaking out during baking.

Pre-cook any vegetables that release moisture, such as mushrooms, peppers, or onions, to prevent soggy dough.

Place calzones on parchment paper or a silicone mat to prevent sticking and ensure easy removal from the baking sheet.