
Calzone Alla Palandri

Gina M Palandri - Dayton's Minneapolis

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

2 loaves frozen bread dough, thawed

olive oil

freshly cracked black pepper

16 ounces (4 cups) shredded Mozzarella cheese

1 pound sliced prosciutto or ham

spaghetti sauce

Preheat the oven to 350 degrees.

With well-oiled hands on a floured surface, knead the two loaves into one loaf. Allow to rest, covered, in a well-oiled bowl, for about 10 minutes.

With a well-floured rolling pin on a well-floured surface, roll out the dough to about 1/4-inch thickness. Spread the entire surface with olive oil, rubbing well into the dough. Cover with cracked black pepper. Alternate layers of shredded cheese and meat until all are used.

Roll up, jelly-roll fashion from the long side. Place the roll on a greased cookie sheet. Rub in more olive oil.

Bake for 25 to 30 minutes or until lightly golden brown on top. Brush with olive oil before serving.

Let cool. Slice into wedges. Serve with spaghetti sauce.

Pasta

Per Serving (excluding unknown items): 8319 Calories; 483g Fat (53.0% calories from fat); 483g Protein; 481g Carbohydrate; 36g Dietary Fiber; 1622mg Cholesterol; 12615mg Sodium. Exchanges: 3 1/2 Grain(Starch); 56 Lean Meat; 59 Fat.