

# Prego

## DIABOLA CALZONE

Mushroom, Tomatoes, Mozzarella

(Serves 2) EASY ★☆☆☆ TIME: 30mins



### INGREDIENTS

|                              |         |
|------------------------------|---------|
| Prego Homemade Pizza Dough   | 1 pc    |
| Tomato Sauce premix          | 300gm   |
| Mozzarella Cheese, shredded  | 150gm   |
| Spicy Salami, sliced         | 100gm   |
| Cherry Tomato, cut in halves | 6 pcs   |
| Oil                          | 1 tbsps |
| Salt, to taste               |         |

### METHOD

1. Preheat oven to 230°C.
2. Roll dough to desired thickness with flour if needed. Transfer to baking tray.
3. With dough on baking tray, spread tomato premix evenly. Sprinkle with mozzarella, salami and tomatoes.
4. Gently fold dough in half, dampen seams with water and pinch together. Then crimp edges all around.
5. Brush top with oil and sprinkle with salt. Using kitchen scissors or a sharp knife, slit top in 2 to 3 spots to create steam vents.
6. Bake for 20 minutes brushing with more oil halfway through, then until top is golden and filling is bubbling. Let cool for 5 minutes before cutting open.

  
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Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

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RECIPES AND  
IMAGES ONLINE!

