**Pizza vs. Calzone**

**Dough:**

4 cups bread/crust flour

1 Tbsp. instant yeast

2 Tbsp. olive oil

1 tsp. salt

1 Tbsp. sugar

1 ½ cups warm, not hot, water

**Other Ingredients:**

1 ½ cup mozzarella cheese

25 pieces pepperoni

**Sauce:**

1 cup tomato paste

1 cup water

½ tsp. oregano

½ tsp. basil

1 tsp. garlic powder

½ tsp. onion powder

½ tsp. salt

¼ tsp. pepper

½ tsp. red pepper flakes

**INSTRUCTIONS**

**Wednesday:**

1. Mise en place all ingredients

**Thursday:**

1. In a small dish, mix yeast with warm water and sugar. Let stand for about 5 minutes.
2. Add flour and salt into the Kitchenaid bowl. Fit the mixer with the dough hook and mix on medium-low speed
3. With the mixer running, pour in the yeast water and olive oil.
4. Bring the speed on the mixer up slowly and mix until a dough forms. Adjust flour as needed.
5. Let the mixer knead the dough for about 5 minutes.
6. Turn the dough out onto the counter and knead until it becomes smooth if it tries to climb out of the mixer.
7. Spray a large bowl with pan spray and put the dough in it. Spray the top of the dough and wrap in plastic.
8. Combine all of the sauce ingredients together in a bowl. Mix well. Adjust seasoning to taste.
9. Wrap and label everything and put back in the cooler
10. If you have any other ingredients to prep, do as much of the prep today as you can.

**Friday:**

1. Preheat oven to 450°.
2. Punch the dough down and divide in half.
3. Prepare one like a traditional pizza.
4. Put a line of sauce, then pepperoni and cheese in the middle of the other dough. Fold one side on top of the other so it looks somewhat like a half circle. Press the edges of the dough down to seal it up. Cut slits in the top.
5. Put the pizza and calzone on different pans.
6. Bake for 12-18 minutes, checking periodically to make sure it’s not burning.