

# Sausage and Mushroom Calzone

**Category:** Panini & Pizza

**Servings:** 2

**Rating:** 10

Source: Ian and Steph Smith

## Description:

## Ingredients:

i shallot	1/3 cup, minced
o live oil	1 tablespoon
mushroom	1 cup, chopped coarsely
hot Italian sausage	1, removed from tubing and minced
ibasil	1/2 cup
Isalt	to taste
pepper	to taste
'cream cheese	3 tablespoons
iparmesan cheese	1/3 cup
isub-recipe	pizza dough
iegg	one, whisked
isub-recipe	tomato sauce

## Instructions:

Sauté the shallots in the olive oil until they are softened and then add the mushroom and sausage. Cook the mixture until the sausage has browned slightly and lost all of its pink colouring. Stir in the basil and let the heat of the sausages wilt it. Remove from the heat and mix in the cheeses. Season lightly with salt and pepper.

Roll out the pizza dough into an oblong shape and cut it in half lengthwise. On each piece, place half of the sausage mixture at one end. Brush the edges with the egg wash and fold over the dough to make a calzone, sealing down the edges. Decorate the seal with a fork, brush egg on each packet, and sprinkle with grated parmesan cheese.

Bake on a pizza stone in a pre-heated 450° oven until the pockets are slightly browned, about 10-15 minutes.

Serve with a tomato dipping sauce.