

DINNER

Prosciutto and Brie Calzone with Apple

5 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
86 min	20 min	66 min	4	\$3.29	919 kcal

The recipe Prosciutto and Brie Calzone with Apple can be made in approximately 1 hour and 26 minutes. This recipe serves 4 and costs \$3.29 per serving. This main course has 919 calories, 29g of protein, and 49g of fat per serving. Not a lot of people really liked this Mediterranean dish.

Ingredients

☐ 4 ounces Brie	☐ 4 servings Egg wash
☐ 3 cups flour	☐ 10 fresh sage leaves, chiffonade
☐ 2 Granny Smith apples, peeled, cored and chopped fine	☐ ¼ cup olive oil
☐ ½ pound prosciutto, chopped in bite size pieces	☐ 1 teaspoon salt
☐ 1 tablespoon sugar	☐ ¾ cup warm water
☐ 1 package rapid-rising dry yeast	

EQUIPMENT Bowl, Oven, Blender, Plastic wrap, Baking pan, Pizza stone

Method

- 1 For Dough: In the bowl of a standing mixer fitted with a dough hook, bloom the yeast by combining it with warm water and sugar. Stir gently to dissolve, then let stand 5 minutes until foam appears. Turn mixer on low and slowly add the flour, 1 cup at a time.
- 2 Pour in 1/4 cup olive oil and add salt. When the dough starts to come together, increase the speed to medium. Stop the machine periodically to scrape the dough off the hook.

- 3 Mix until the dough pulls away from the sides of the bowl, about 10 minutes.
- 4 Turn the dough out onto a lightly floured work surface and fold over itself a few times. Form dough into a round and place in an oiled bowl, turn to coat the entire ball with oil so it doesn't form a skin. Cover with plastic wrap or damp towel and let rise in a warm place until doubled in size, about 45 minutes. Test the dough by pressing 2 fingers into it. If indents remain, the dough is adequately risen. When ready, knead the dough gently and divide in 4 balls.
- 5 Sprinkle the rounds lightly with flour, cover, and let rest for 15 minutes. This will relax the dough, making it easier to stretch.
- 6 Place a pizza stone in the oven and preheat to 400 degrees F. if you don't have a stone, simply grease a baking pan.
- 7 Roll or spread the dough discs into 10-inch circles, leave the dough slightly thick so that the filling will not ooze out.
- 8 Lay half the prosciutto, apples, Brie, and sage onto 1 side of the dough round and brush the outer edge with egg wash to help form a seal. Fold dough over to enclose the filling and form a large turnover.
- 9 Roll up the edges with your fingers to close tightly and prevent leaking.
- 10 Cut a few slashes in the top to allow steam to escape during baking and brush with egg wash. Repeat with remaining rounds.
- 11 Sprinkle a pizza peel (or prepared baking pan) with cornmeal and carefully transfer the calzones.
- 12 Bake directly on pizza stone for 25 to 30 minutes until golden brown.
- 13 Let the calzones rest 10 minutes before cutting to allow the cheese to set.

Nutrition per serving

	919 KCAL	29 g PROTEIN	49 g FAT	89 g CARBS
Saturated Fat				15.9 g · 99% of daily needs
Fibre				5.2 g · 21% of daily needs
Sugar				13 g · 14% of daily needs
Sodium				1,204 mg · 52% of daily needs
Cholesterol				229 mg · 76% of daily needs
Vitamin C				4.2 mg · 5% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/prosciutto-and-brie-calzone-with-apple-148127