

Calzone Dippers

Ingredients:

For the Regina calzone:

- 3 slices Sasko Premium white bread
- 3 tbsp marinara sauce
- 1/3 cup mozzarella cheese, grated
- 1/3 cup ham, cut into strips
- 1/3 cup mushrooms, chopped

For the margarita calzone:

- 3 slices Sasko Premium white bread
- 3 tbsp marinara sauce
- 1/3 cup mozzarella cheese, grated
- Basil leaves

For the Hawaiian calzone:

- 3 slices Sasko Premium white bread
- 3 tbsp marinara sauce
- 1/3 cup mozzarella cheese, grated
- 1/3 cup ham, cut into strips
- 1/3 cup pineapple, chopped

- 1 egg
- Oregano
- Parmesan cheese

Method:

1. Cut the crusts off of the 9 slices of bread (be careful not to cut too much bread away).
2. Preheat the oven to 180°C.
3. Place 9 bread slices on a greased baking tray in rows of three.
4. In the middle of each slice of bread in the first row, place a portion of the marinara sauce, grated cheese, ham strips, and chopped mushrooms.
5. In the middle of each slice of bread in the second row, place a portion of marinara sauce, grated cheese and basil leaves.
6. In the middle of each slice of bread in the third row, place a portion of the marinara sauce, grated cheese, ham strips and pineapple pieces.
7. Brush the edges with egg wash and fold each of the bread slices over into a triangle,

and use a fork to press along the edges of the triangle to seal it closed.

8. Brush the top of each calzone with egg wash, then sprinkle with oregano
9. Place in the oven and bake for 10-12 minutes, or until tops are golden brown.
10. Sprinkle with grated parmesan cheese and serve warm with extra marinara sauce for dipping & ENJOY!