

Mushroom & Goat's Cheese Calzone



Makes 2

Prep 10 mins

Cooking 20 mins

Easy

Ingredients

220g pack pizza base mix

2 tsp olive oil

250g mixed mushrooms, such as chestnut, Portobello, porcini or shiitake

1 tsp rosemary leaves, finely chopped

1 tbsp half-fat crème fraiche

100g feta

salad to serve

1. Make up the pizza dough following pack instructions. Meanwhile, make the filling. Heat 1 tsp oil in a large frying pan and fry the mushrooms until golden, about 8 mins. Add the rosemary and cook for 1 min more. Stir in the crème fraiche and 1 tbsp water and remove from the heat.
2. Heat the oven to 220C/ Fan 200C/ Gas 7. Roll out the dough to a 30 cm-diameter circle, leaving a 2cm border from the edge and scatter on the feta. Fold over and press to seal.
3. Brush with the remaining oil, transfer to a baking sheet and cook for 15-20 mins until risen and golden. Cut in half and serve with salad leaves

