

Calzone Pizza

Ingredients

150g/6oz Loprofin Mix

1 teaspoon Loprofin Egg Replacer

1 ½ teaspoons baking powder

Pinch salt

45g/1½oz butter

80ml cold water

½ tin of ratatouille (approx. 200g)

¼ teaspoon dried mixed herbs

Olive oil

Oven temperature 200°C/ 400°F/Gas Mark 6



Method

1. Combine the Loprofin Mix, Loprofin Egg Replacer, baking powder and salt in a large bowl. Cut the butter into small pieces and rub into the mixture or mix in a food processor till it resembles breadcrumbs.
2. Stir sufficient water into the dry ingredients to give a soft manageable dough.
3. Lightly knead the dough on a surface dusted with Loprofin Mix for approx. 30 seconds until smooth. Roll out into a circle about 2.5cm in diameter.
4. Transfer the dough to a baking tray covered in greaseproof paper and spread the ratatouille mix over half the dough to within 1 cm from the edges.
5. Moisten the edges then fold the plain piece of dough over the veg and press to seal.
6. Brush a little olive oil over the surface of the dough and bake in a preheated oven for 15 minutes until pale brown in colour.
7. Serve hot with a crisp salad.