



Calzones

Answer Key

1. What temperature should the water be to make the dough?

C – 110 Degrees

2. The technique used when working with the dough is called "kneading".

A - True

3. What two dried herbs are used in the red sauce?

A – Oregano & basil

4. How many individual calzones are made from the dough?

D - 4

5. A calzone is like a pizza quesadilla.

B – False – a calzone is like a pizza pocket.

6. The egg wash is brushed on top of the calzones.

A - True