

SOMERSET GOATS CHEESE CAPRICORN

MAINS

7) Roast Vegetable and Capricorn Calzone Serves 4

Ingredients

For the dough:

225g plain flour
_ tsp salt
_ tsp easy-blend fast action yeast
85ml milk
50ml tepid water
1 tsp olive oil

For the filling:

1 courgette, cut into 2cm pieces
1 red pepper, deseeded and quartered
1 yellow pepper deseeded and quartered
1 red onion, cut into wedges
1 clove garlic, crushed
1 sprig fresh rosemary
2 tbsp olive oil
4 tomatoes
150g Capricorn Goats Brie, diced

To make the dough:

- Sift the flour and salt into a mixing bowl
- Add the yeast, milk and water
- Using your hands (or a food mixer) mix together until a soft dough is formed
- Turn out onto a lightly floured surface and knead for 5 minutes
- Pour over the olive oil and fold into dough
- Shape the dough into a ball, place in a large clean bowl and cover with clingfilm
- Leave for 1 - 2 hours until doubled in size

To prepare filling:

- Pre-heat oven to 200C (400F, gas mark 6)
- Place the courgettes, red pepper, yellow pepper, red onion, garlic and rosemary in a roasting tin
- Pour over the oil and mix well
- Roast the vegetables in the oven for 20 – 25 minutes
- Remove from the oven and leave to cool slightly
- Carefully peel the skins off the peppers and slice, discard the rosemary
- Place the tomatoes in a bowl of boiling water for 1 minute, drain and slip the skins off
- Quarter each tomato and remove seeds, roughly chop the flesh
- Drain the roast vegetables and mix with the tomatoes and cheese
- Divide the risen dough into 4 equal pieces
- On a lightly floured surface roll out into a thin pancake 17cm. diameter
- Place a quarter of the filling on one half of the dough
- Brush the edges with a little water, fold over the dough and pinch the edges
- Bake at 200 C gas mark 6 for 8 – 10 minutes or until golden brown
- Serve hot with a crisp green salad