



*Elvea, festa all'italiana*

## waffles Calzone



### Ingredients for 4 Persons

- |          |                     |
|----------|---------------------|
| 2 sheets | puff pastry         |
| 1        | mozzarella          |
|          | ELVEA Pomo e Legumi |
|          | oregano             |
|          | pepper              |
|          | olive oil           |

### Preparation

Preheat the waffle maker. Roll out the puff pastry quickly and cut it into 8 pieces.

Spread 4 quarters with Elvea Pomo & Peperoni and top with mozzarella and sundried tomatoes.

Sprinkle finely chopped oregano and drizzle with olive oil.

Wet the edges with your index finger and cover the four quarters with the remaining dough. Press to seal well.

Oil the waffle maker and cook the Calzone waffles for 5 to 7 minutes.

Source: [www.danony.com](http://www.danony.com)  
Recipe from: [www.danony.com](http://www.danony.com) & [www.danony.com](http://www.danony.com)

