# Mini Calzone from the AirFryer

**Crispy pizza pockets with ORO di Parma strained tomatoes**

Easy 4 Servings 20 min.



These mini calzone combine crispy pizza dough with spicy tomato sauce, melted mozzarella, and a hearty filling of salami or ham.

Thanks to the AirFryer, these little pizza pockets cook up especially quickly and turn out evenly golden brown.

## Ingredients

1 roll of pizza dough (about 400 g)

150 g ORO di Parma strained tomatoes (glass bottle)

100 g mozzarella

50 g salami or ham

1 egg

1 tsp oregano

1 pinch of salt

1 pinch of pepper

### Step 1: Prepare the pizza dough

Roll out the pizza dough on a lightly floured work surface. Using a cookie cutter or a bowl, cut out circles about 10 to 12 cm in diameter.

### Step 2: Season the tomato sauce

Mix the ORO di Parma tomatoes with oregano, salt, and pepper.

### Step 3: Fill

Spread a little tomato sauce on one half of each pizza crust. Cut the mozzarella into small pieces and arrange them on top along with the salami or ham.

### Step 4: Close

Fold the dough circles into half-moons and press the edges firmly together with a fork.

### Step 5: Coat

Beat the egg and brush it onto the top of the mini calzone.

### Step 6: Baking in the AirFryer

Place the mini calzone in the AirFryer basket and bake at 180 ??C for 8 to 10 minutes, until golden brown.

**Used products:**



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