Panzerotti with Three Delicious Fillings

Recipe for deep-fried dumplings with three fillings: mozzarella and pesto, spinach and ricotta, and spicy salsiccia.

Easy 2 Servings 160 min.



Italian panzerotti look like small pizza calzones. And in fact, they're made from the same yeast dough and filled in the same way. However, panzerotti are usually deep-fried, while a calzone is baked in the oven. Panzerotti originally come from southern and central Italy and are a classic "merenda gustosa" (delicious snack) in the cuisine of Apulia in particular.

Ingredients

For the panzerotti dough:

300 ml water

250 g Type 00 flour

250 g Manitoba flour (or Type 550 wheat flour)

21 g fresh yeast

2 tbsp extra virgin olive oil

A pinch of sea salt

½ tsp sugar

For the fillings:

Mozzarella and pesto filling

½ jar ORO di Parma Pesto Rosso

125 g mozzarella

Spinach-Ricotta Filling

200 g fresh spinach

1 shallot

80 g ricotta

Salt and pepper

Nutmeg

Spicy Salsiccia Filling

150 g salsiccia

1 chili pepper

Salt and pepper

1 tbsp ORO di Parma spicy tomato paste

Step 1: The Preparation

Sift both types of flour into a large bowl, mix them well, and use a spoon to make a well in the center. Stir the sugar and yeast into lukewarm water and let the yeast activate until small bubbles form. Now pour the yeast mixture into the well and stir it into the flour. Add the salt and, little by little, the olive oil, and knead all the ingredients into a smooth dough—first with a spoon, then with your hands. If the dough is sticky, add a little more flour. Now shape the dough into several balls and cover them with a clean dish towel. Then let them rise in a warm place—such as on a radiator—for about 1–2 hours, until they have doubled in size.

Step 2: The Mozzarella Filling

While the dough is rising, you can start preparing the fillings. For the mozzarella filling, take the mozzarella out of the package and rinse it under cold running water. Gently pat it dry with paper towels and cut it into small cubes. Place the diced mozzarella in a bowl and add the ORO di Parma Pesto Rosso. Mix everything together well.

Step 3: The Ricotta and Spinach Filling

Wash the spinach and pat it dry. Next, peel the shallot and chop it finely. Heat some extra virgin olive oil in a pan and sauté the shallot over medium heat until translucent. Then add the fresh spinach and steam it very briefly with the lid on. Season the filling with a little sea salt, freshly ground pepper, and grated nutmeg. Finally, add the ricotta and gently fold it in. Let the filling cool.

Step 4: The Salsiccia Filling

Wash the chili pepper, slit it lengthwise, and remove the seeds. Cut the chili pepper into thin rings. Next, open the salsiccia and use a spoon to remove the sausage meat from the casing. Heat a little extra virgin olive oil in a skillet and sear the sausage meat over high heat. Add the chili rings, a teaspoon of spicy tomato paste, a little thyme, and some water, then let it simmer gently for a few minutes. All that's left to do is let the filling cool.

Step 5: Shape and deep-fry the panzerotti

Once the dough balls have risen well and are nice and fluffy, place them on the countertop and gently press them flat. Shape each ball into a flat disc about 10 centimeters in diameter. Place a heaping tablespoon of your choice of filling on one side of the dough and spread it out slightly. Now fold the empty side of the dough over the filling—it should look like a half-moon—and press the edges firmly together. Next comes the classic panzerotti seal: fold the edge inward once and press it down firmly with a fork. It's important that the panzerotti are sealed well so that none of the filling falls out during frying. Now heat the oil in a large skillet. When it's hot, add the panzerotti one by one and fry them on both sides until they're a nice golden brown. If you don't want to deep-fry the panzerotti, you can also bake them in the oven at 220 degrees for about 15 minutes.

Step 6: The Finale

To serve, cut the panzerotti in half lengthwise with a sharp knife and arrange them on a plate or cutting board. Così gustoso!

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