

Nonie and Jan's (Goose) Gluten Free Calzone (Easter Pie)

Crust (Makes 4 Small Calzones)

2 C Bob's Red Mill Gluten Free Flour or similar

2 Large Eggs Pasture Free Range Eggs (I like Happy Eggs)

1/4 C Grass Fed Organic Half & Half

1/4 C (1/2 Stick) Kerrigold (grass fed) Butter

1/4 C Coconut Oil

4 Tsp Xanthan Gum (Bob's Red Mill or similar)

1 Tsp Redmonds Real Salt (Sea Salt)

Soften coconut oil and butter mix together then beat with eggs. Fold in dry ingredients and then mix and knead with well olive oiled hands. Press into about 4 10 inch circles on olive oiled parchment paper.

Filling

1 C Organic Ricotta Cheese

1/2 lb Boulder Italian Sausage (or similar) cooked and sliced thin

1/2 lb ham (cubed)

2 hard boiled eggs sliced then halved

1 C cubed Fontina or Tuma cheese

1/2 Handful chopped fresh organic parsley

1/3 C Grated Parmesan/Romano Cheese

Whip Ricotta cheese with hand mixer then fold in all dry ingredients. Spoon 1/4 filling onto half of each 10 in. dough circle then gently fold over and pinch edges and seal. Then beat one egg yolk with a little half and half to make a wash to brush on top of calzones. Bake at 375 deg for 30-45 minutes. Cool a little slice and enjoy the heck out of them!



Gluten Free Calzone