

# Spelt Calzone stuffed with feta and spinach

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 For 4 Calzones

## Ingredients

500 g dough of spelt bread  
300 g of boiled spinach  
100 g feta  
1/2 white onion  
dill  
salt and extra virgin olive oil

## Method

Remove the dough from the refrigerator and leave at room temperature for half an hour, then divide into four equal parts (about 125 g each), roll into balls and cover with plastic wrap. Meanwhile, sauté the spinach with onion, olive oil and salt, add the dill and cook for a few minutes, then turn off, add the crumbled feta and mix. Allow to cool, in the meantime flat the balls with a rolling pin. Put the spinach and feta mixture on each half of the circle, close the calzone and fold the edges up. Put the calzones on a baking tray lined with baking paper, cover and let rise for another 2-3 hours, after which brush with oil emulsified with a couple of tablespoons of water and bake at 200 °C for 15-20 minutes. Remove from oven and let cool on a rack before serving.