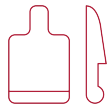




Spinach and ricotta cannelloni



DIFFICULTY: MID



PREPARATION TIME: 20
MINUTES



COOKING TIME: 25-30
MINUTES



SERVES: 4-6 PEOPLE

Ingredients

Sauce

2 tbsp olive oil
1 small onion, finely chopped
1 clove garlic, finely chopped
700 g tomato passata
1 tsp salt
1 tsp sugar
Black pepper

Filling

2 tbsp olive oil
1 small onion, finely chopped
1 clove garlic, finely chopped
250 g frozen spinach, thawed and gently squeezed
2 tbsp chopped fresh basil
450 g smooth ricotta
2 eggs, lightly beaten
70 g grated parmesan
½ tsp grated nutmeg
1 tsp salt
Black pepper

Other

250 g dry cannelloni shells (approx. 18 shells)
200 g grated mozzarella cheese

Method

To make the tomato sauce, heat the olive oil in a saucepan over medium heat. Add the onion and garlic and cook for 3 minutes. Add the passata, salt, sugar and black pepper to taste. Cook for 10 minutes or until sauce has thickened.

To make the filling, heat the olive oil in a large frypan. Add the onion and garlic and cook for 3 minutes. Add the spinach and cook for 2 minutes to remove excess moisture. Remove from heat and spoon on to a large plate to cool.

In a large bowl, combine the basil, ricotta, eggs, parmesan, nutmeg, salt and pepper. Add the cooled spinach mixture and stir to combine.

Preheat oven on CircoTherm® to 180°C with a medium level of steam.

Using a large plain nozzle piping bag or spoon, fill the cannelloni shells. Pour 1/3 of the tomato sauce into a large greased baking dish then lay the filled cannelloni on top. Pour remaining tomato sauce over the cannelloni. Top with mozzarella cheese and bake for 25-30 minutes or until golden.

Notes

If VarioSteam® is not available, add 2 tablespoons of water sprinkled on top of cannelloni to keep it moist during cooking.