

Baked Spinach and Ricotta Cannelloni



Ingredients

- Tomato Sauce
- 1 tsp garlic
- 1 tbs olive oil
- 1 tin of chopped tomatoes
- Approx 1 cup red wine
- 1 tbs tomato paste
- Water and salt & pepper as required
- 1 handful chopped basil leaves

Filling

- 1 bunch spinach (or 150g baby spinach leaves)
- 20g butter
- 1/2 teaspoon nutmeg
- 500g La Casa Del Formaggio Ricotta
- 1 red onion, finely diced
- 1 clove garlic, finely diced
- ¼ cup La casa Del Formaggio grated parmesan
- ½ cup chopped basil
- 2 eggs
- Sea salt and freshly cracked black pepper
- 200g dried cannelloni tubes

White Sauce

- 40g butter
- 1 tablespoon plain flour
- 200ml milk
- ¼ cup La Casa Del Formaggio Grated Parmesan
- 200g Sliced La Casa Del Formaggio Mozzarella

Directions

1. To make tomato sauce fry garlic with oil in saucepan and then add all other sauce ingredients. Simmer for approximately 20 minutes until slightly thickened and reduced. Add basil leaves once cool. Pour into the bottom of a large baking dish.
2. Preheat oven to 200°C. Remove stems from spinach and sauté leaves in a saucepan with butter and nutmeg until wilted. Once cool, squeeze excess liquid out of spinach, discard liquid and finely chop spinach.
3. In a large bowl, mix together the spinach, ricotta, onion, garlic, parmesan and basil. Whisk the eggs, mix into the ricotta mix and season with salt and pepper. Carefully spoon the mix into the cannelloni tubes until filled and place the tubes on top of the tomato sauce in the baking dish. (You may like to pre-cook the cannelloni tubes so they are slightly soft prior to stuffing).
4. In a small saucepan melt the butter and then add the flour, stirring constantly. Cook for 3-4 minutes then slowly pour in the milk while continuing to stir. Cook over a low heat, stirring until the sauce thickens.
5. Pour white sauce over the cannelloni and then sprinkle over the parmesan and chunks of mozzarella if desired.
6. Cover with alfoil and bake for 20 minutes. Remove the alfoil and continue to bake until top is golden and pasta is cooked, about another 20 minutes.
7. Serve with crusty garlic bread and a garden salad.