

Homemade spinach and ricotta cannelloni, rosé sauce, Parmesan gratin |

Recipe for 4 servings

Description

Delicious fresh pasta recipe from chef Antoine. A pleasure for all the senses!

Note

You can replace the spinach with arugula for a fun twist on the same recipe.

Ingredients

Pasta

- 2 Unit(s) Egg
- 30 Ml Olive oil
- 210 Gr Flour
- 5 Gr Salt
- Salt and pepper

Ricotta stuffing

- 200 Gr Ricotta
- 50 Gr Spinaches
- 1 Unit(s) Egg
- 75 Gr Mozzarella cheese
- 35 Gr Parmesan
- Salt and pepper

Rosé sauce

- 3000 Ml Tomato sauce
- 150 Ml Cream 35%
- 1 Tsp Dry oregano
- 30 Ml Olive oil
- 1 Pinch(es) Chili flakes
- 2 Clove(s) Garlic
- Salt and pepper

Gratin and topping

- 50 Gr Grated parmesan
- 2 Sprig(s) Basil
- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **375 F°**

Pasta

To make the pasta, place all the ingredients in a food processor and start mixing everything together. Finish mixing by hand, wrap the dough in plastic wrap, and let it rest for 30 minutes.

Using a pasta roller, roll out the dough very thinly and keep it lightly floured to prevent it from sticking. Cook the pasta strips for 2 minutes in a large pot of salted water and rinse them under cold water. Spread the pasta out on a clean cloth and let it dry.

Ricotta stuffing

Blanch the spinach and then cool them in an ice bath, strain and then chop them. Strain the ricotta to

remove the excess water and combine all the cheeses. In a mixing bowl, combine all of the ingredients and season to taste with salt and pepper. Transfer the mix to a pastry bag and set aside.

Sauce

Quickly cook the chopped garlic and chili flakes in olive oil. Add the tomato purée and oregano, then simmer for a few minutes.

Finish by adding the cream, then adjust the seasoning.

Assembly and cooking

Stuff and roll the cannelloni with the spinach filling.

Arrange the cannelloni in your baking dishes, pour the sauce over them, and cover with grated cheese before baking in the oven for 25 minutes.

Serve with a little freshly chopped basil.

Bon appétit!