

Homemade spinach and ricotta cannelloni, tomato cream sauce, Parmesan gratin |

Recipe for 4 servings

Description

Homemade cannelloni filled with a creamy mixture of spinach, ricotta, mozzarella and Parmesan. Topped with a lightly seasoned tomato cream sauce and finished with a Parmesan gratin, they make a generous, creamy and comforting dish.

Note

To make sure the cannelloni cook through, roll the dough very thin and make sure the rolls are completely covered with sauce during baking. The sauce should remain fluid enough to hydrate the pasta properly. Cover the dish if the top browns too quickly, then uncover it toward the end of baking until the Parmesan is golden and bubbling.

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

Tomato cream sauce

- 300 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°**

Mise en place

- Grate the mozzarella and both quantities of Parmesan. Keep the Parmesan for the gratin separate.
- Peel and finely chop the garlic. Pick the basil leaves, then finely slice them just before serving.
- Blanch the spinach in a pot of salted boiling water. Cool it immediately in ice water, drain

thoroughly, then chop.

- Drain the ricotta to remove excess moisture.

Pasta

Place the eggs, olive oil, flour and salt in a food processor, then mix until the dough begins to come together.

Finish kneading by hand until the dough is smooth. Wrap in plastic wrap and let rest for 30 minutes.

Using a pasta machine, roll the dough very thin. Keep the sheets lightly floured to prevent sticking, then cut them into rectangles sized for the cannelloni.

Ricotta stuffing

In a bowl, combine the drained ricotta, chopped spinach, egg, mozzarella and Parmesan.

Season with salt and pepper, then mix until the filling is smooth and evenly combined. Transfer to a piping bag and refrigerate

Sauce

In a saucepan over medium heat, sauté the chopped garlic and chili flakes in the olive oil, taking care not to let the garlic brown.

Add the tomato coulis and oregano, then simmer for a few minutes.

Stir in the cream and adjust the seasoning. The sauce should remain fluid enough to cook the pasta in the oven.

Assembly and cooking

Pipe the filling onto the pasta rectangles, then roll them to form the cannelloni.

Spread a thin layer of rosé sauce over the bottom of the baking dishes. Arrange the cannelloni in the dishes, then generously cover them with the remaining sauce, making sure the pasta is completely covered.

Sprinkle with grated Parmesan and bake for approximately 25 minutes, until the pasta is tender and the top is nicely gratinated.

Serve with freshly sliced basil.

Bon appétit!