

SILVERBEET AND RICOTTA CANNELONI

EQUIPMENT

Chopping boards, knives, tea towels, bowls, scales strainer, grater, measuring spoons, large and wooden spoons, large fork, 2 baking dishes, large saucepan, pasta lifter, frying pan, pasta maker, trays

INGREDIENTS

Semolina flour, salt, butter, 1 quantity pasta dough

Filling

12 silver beet leaves, handful spinach leaves, 2 cloves garlic, 1 onion, 1 ½ tablespoons olive oil, ½ kilo ricotta, 1 nutmeg, 100g blue cheese, 200g parmesan, 200ml fat reduced cream, 1 400g tinned tomatoes, 10 sage leaves, salt, pepper.

Method

Roll pasta through to the second last notch

Cut pasta sheets to convenient lengths

Bring large pot to boil with a large tablespoon salt

Cook pasta sheets for 3 minutes

Lift pasta sheets and lay on a tea towel. DO NOT overlap

Continue until all sheets are cooked and drained

Cut into 10cm pieces

FILLING

Wash greens, strip leaves from stalks.

Cut stems into small pieces, dry in tea towel

Roll and slice leaves, dry in tea towel

Chop onions finely

Chop garlic finely

Grate parmesan, set aside

Sauté stems in hot olive oil for 2 minutes

Add garlic for half a minute, stir till smelling good, and then add oil and all the leaves

Stir and cover pan for 3 minutes

Uncover raise heat, and stir to evaporate liquid

Tip into strainer resting over a bowl

Press with the back of a wooden spoon discard liquid, spread onto tray and refrigerate greens for 10 minutes.

Crumble ricotta into bowl crumble in blue cheese and 2/3rds of parmesan. Add 1/3rd of cream

Mix together stir in greens season with salt pepper and grated nutmeg. Taste and adjust

ASSEMBLY OF CANNELONI

Butter baking dish or dishes depending on size

Fill each piece of pasta with filling remembering to leave enough for each piece of pasta

Roll up like a sausage roll

Place seam side down in buttered dish

Continue until all the rolls are filled and tucked into the dish

Process the tomatoes and mix with remaining cream, place in saucepan and heat until well mixed and just to the boil. @@@ remove from hotplate and pour generously over the rolls.

Position sage leaves over the top

Dust with the rest of the parmesan

Place in oven for 20 minutes or until bubbling

Recipe x 1.5.

Add bunch of
garlic chives finely
chopped.

Mix of silverbeet,
chard and Kale.
no blue cheese
use tasty.