

## 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 1/3<sup>rd</sup> 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

Add chopped oregano  
and chives instead  
of blue cheese.