

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

