



cannelloni con cicoria e ricotta

cannelloni with chicory and ricotta

Chicory is available in most good greengrocers and is usually sold three to a bunch, so use all three for this dish.

- 1 bunch (about 800 g/1 lb 12 oz) of chicory / silverbeet washed and chopped.
- 4 tablespoons olive oil
- 2 garlic cloves, finely chopped
- 600 g (1 lb 5 oz) fresh firm ricotta
- a pinch of nutmeg
- 100 g (3½ oz/1 cup) grated parmesan cheese
- 1 quantity tomato pasta sauce (page 84)
- 250 g (9 oz) fresh lasagne sheets

Heat the oil in a frying pan over medium heat. Add the garlic and cook for 30 seconds. Add the chicory, season and cook for about ~~10-15~~⁵ minutes until tender. Leave to cool completely.

Put the ricotta in a bowl and mash with a fork. Add the nutmeg and half the parmesan, and salt and pepper and mix well. Add the cooled chicory and mix again. Cut the lasagne sheets into 12 cm (5 inch) rectangles and preheat the oven to 180°C (350°F/Gas 4).

Warm the tomato sauce in a pan for a few minutes until hot. Lay about half the tomato sauce in a large oven dish. Take 2 tablespoons of the ricotta mixture and place at one end of a pasta rectangle and then roll up. Place in the oven dish, join side down. Repeat until you have used all the pasta sheets and filling.

Cover the cannelloni with the remaining tomato sauce and parmesan. Cover with baking paper, then foil, seal the edges tightly and bake in the oven for 1 hour.
(Serves 6)

Instead of parmesan
use fashy cheese and
mozzarella cheese
grated.