

Silverbeet + Ricotta Cannelloni

12 silverbeet leaves / kale

handful spinach

2 cloves garlic

1 onion

2 tbs olive oil

$\frac{1}{2}$ kg ricotta

1 nutmeg

200g parmesan

100g tasty cheese

200mls cream

1 tin crushed tomatoes

approx 2 boxes dried cannelloni

handful of available herbs

salt / pepper

- Wash greens and cut into tiny pieces, included
- Chop onions and garlic finely
- Grate both cheeses + the nutmeg
- Fry off the greens for 2 minutes in oil to soften. Add the garlic ^{and onion} + cook for 3 minutes
- Drain liquid off the mixture
- Put the cheeses and $\frac{1}{3}$ cream into a bowl and add the greens mixture. Season with salt / pepper.
- Grease an oven dish (deep) with a "smu" of oil.
- Fill each piece of cannelloni with some mixture using spoons + place in baking dish.
- In a food processor or bowl mix the tomatoes

remaining cream and heat in a saucepan until hot.

- Pour over the cannelloni tubes and sprinkle w/ a little extra cheese
- Place in oven for 20 mins until soft and bubbling.
- Serve.