

# Spinach, Ricotta and Walnut Cannelloni

## Ingredients

serves 6 - 8

### Topping

Grate 50g parmesan

Grate 40g mozzarella

sprig rosemary, leaves only

### Tomato sauce

40ml olive oil

1 onion, diced

2 cloves garlic

800g canned tomatoes or passata

½ cup - 5g basil (or to taste)

salt and pepper to taste

splash of white wine

sprig rosemary

### Filling

1 large onion, diced

1 tablespoons olive oil

10g butter

90g walnuts

½ cup (5g) chopped parsley

½ cup (5g) chopped basil

zest 1 lemon

pepper nutmeg

180g Spinach leaves & stems, washed, sliced

400g full cream fresh ricotta (Paesanella)

75g Fetta

1 egg, whisked

### To wrap

Rice papers (square or round) or

ribbons of 4 thick zucchini

## Method

### Sauce

1. Sauté onion in olive oil in a medium saucepan until soft (about 10 minutes.)

2. Add garlic. Sauté a further minute.

3. Add tomatoes, salt, pepper, wine and rosemary. Stir and simmer for around 10 - 15 minutes or until thickened a little.

4. Remove from the heat. Puree. Add basil and adjust to taste. Cover until needed.

### Filling

1. Sauté onion in olive oil in a medium frying pan until soft (about 10 minutes.)

2. Chop walnuts and herbs by hand or in a food processor/ Thermomix until they are around 2mm.

3. Add to the pan with butter, nutmeg and pepper. Stir until fragrant.

4. Add spinach and stir through until just wilted. Remove immediately and refrigerate.

5. In a large bowl, combine ricotta, fetta, egg, herbs and lemon zest. Mix well, then combine with the spinach mix.

### Assembly - preheat oven to 180C

1. Ladle half of the tomato sauce to the the base of a large casserole dish.

2. Fill a large shallow bowl, big enough to hold the rice papers with warm water.

3. Dip each rice paper into the water very quickly to soften and fill with 2 tablespoons filling. Roll into a sausage shape, tucking in the ends if needed to fit the dish. The rolls should be around 1.5cm in diameter.

4. Transfer the cannelloni to the dish. Repeat until ingredients are finished.

5. Top with tomato sauce. and cook at 180C for 20 minutes.

6. Grate the cheese and sprinkle evenly over the top.

7. Cook a further 20 minutes or until golden brown on top. Serve with a big salad.

Alternatively, layer the ingredients lasagne style starting with tomato sauce, rice paper, ricotta mix, rice paper etc finishing with tomato sauce and topping with the grated cheeses.

If using zucchini ribbons, pour most of the tomato sauce into the base of the casserole dish.

Lay the individual ribbons flat on the bench and place a large spoonful of filling at one end, roll up and place it into the sauce, with the open cheese end showing. Repeat until of the mix is finished. Cook as above.