

CANNELLONI WITH SPINACH AND CAPOCOLLO



Menù Ingredients

200 g. Spinaci pronti - Ready-to-serve spinach - T3P

30 g. Fiokki - Fiokki Potato Flakes - PC0

35 g. Roux Bianco - White Roux - BN1X

Ingredients

90 g. Egg pasta dough

350 g. Cow's milk ricotta cheese

30 g. Grated Parmigiano Reggiano

350 ml. Fresh milk

2 Egg yolks

150 g. Capocollo

Chef: Tommaso Ruggieri

Method

Serve 4

Roll out the pasta dough and blanch them into boiling salted water, then let them to cool down. Prepare the stuffing in bowl by mixing together the spinach, ricotta cheese, parmigiano reggiano, the fiokki, the capocollo cut into strips and the egg yolks.

Prepare the béchamel using the milk and the white roux following the instructions on the package. Cut the pasta into same size rectangular pieces and fill with the prepared spinach stuffing, then closed them up to form the cannelloni shape. Spread a little béchamel on the bottom of an oven dish, add the cannelloni and cover with more béchamel sauce. Finish with a sprinkle of grated parmigiano and bake at 180 ° C for 20 minutes.