



Stuffed Cannelloni with Two Sauces

serves 4-6 hungry people

Preheat oven to 350
1 recipe basic pasta dough (recipe on website)

1 recipe Bolognese sauce (recipe on website)

1 recipe Béchamel Sauce v

1 box manicotti shells if not making your own pasta- Cooked according to package directions, less 5 minutes

Cheese Filling:

1 pound fresh spinach

1/2 TBS. olive oil

1 pound whole milk ricotta cheese (you can use the less fat one if you want)*

1 large egg

1 cup freshly grated Parmesan Cheese*

1/4 cup freshly grated Romano Cheese*

1/8 tsp. ground nutmeg

1 tsp. salt

1/2 tsp pepper

1/2 cup mixed parmesan and Romano cheeses

Remove stems from washed spinach, roughly chop. Sauté spinach in olive oil for approximately 5 minutes or until completely wilted and water is evaporated. Season with salt and pepper. Mix ricotta with egg, cheeses, nutmeg, and a bit more salt and pepper. Mix spinach into cheese mixture.

Roll pasta into sheets as wide as the pasta machine will allow. Cut into squares. Briefly cook the pasta squares in boiling salted water, drain and place in cold water to stop cooking. Drain and remove excess water by running the pasta pieces through index and middle fingers. Place on cotton or linen towels to rest.

Spread a layer of Bolognese Sauce in the bottom of a 9x13 inch baking pan. Place filling in the middle of each pasta square, roll, and place seam side down on the sauce.

Spread another layer of Bolognese Sauce on top of the Cannelloni. Pour the Béchamel sauce over the Bolognese sauce and sprinkle with Parmesan cheese. Bake in a preheated 375 degree oven for 20-25 minutes or until heated through and turns a light golden brown on top. Allow to rest for 10 minutes before serving.