

**Miele**

# Silverbeet and ricotta cannelloni

By Miele

**15 minutes**

Preparation Time

**1 hour 20 minutes**

Cooking Time

**8 serves**

Serves



## INGREDIENTS

### Napoletana sauce

2 tbsp extra virgin olive oil  
1 medium brown onion, finely chopped  
1 garlic clove, finely sliced  
1 x 800 g tin crushed tomatoes  
250 ml water  
1 bay leaf  
¼ bunch basil leaves, picked  
Salt and black pepper, to taste

### Filling

2 bunches silverbeet, washed, stems removed  
Pinch of fresh nutmeg  
80 g Danish feta  
500 g fresh ricotta  
1 ½ cups parmesan, grated  
50 g mozzarella, grated  
2 eggs, whisked  
½ bunch flat leaf parsley, roughly chopped  
Salt and black pepper, to taste

### Cannelloni

8 pieces fresh lasagna sheets  
1 ball fresh mozzarella, drained, sliced into 6 pieces  
50 g mozzarella, grated

## **METHOD**

### **Napoletana sauce**

1. In a saucepan on medium heat, induction setting 6, heat the olive oil. Add the onions and cook for 5-7 minutes until soft and translucent.
2. Add the garlic and cook for a further minute. Add the remaining ingredients and season to taste.
3. Simmer gently on a medium heat, induction setting 6, for 30 minutes, or until the sauce has thickened slightly. Check the seasoning and adjust as required.

### **Filling**

1. Place the silverbeet into a large perforated steam container and Steam at 100°C for 2 minutes. Allow to cool before wringing out the excess moisture.
2. Roughly chop the silverbeet and add to a large bowl with the remaining ingredients. Mix until combined and the cheeses are well incorporated.

### **Cannelloni**

1. Place a rack on shelf position 2 in the combi steam oven. Select Combi mode: Fan Plus at 180°C + 50% moisture.
2. On a clean benchtop, lay out the individual pasta sheets.
3. Spoon the filling close to one vertical edge of the pasta sheet, dividing the filling evenly among the 8 sheets. Ensure the filling reaches all the way from the top to the bottom of the pasta sheet.
4. Carefully roll each pasta sheet until a 2 cm overlap is achieved. Trim off any excess pasta. Repeat until all of the pasta sheets have been prepared.
5. Place one quarter of the Napoletana sauce into the base of a 34 cm x 21 cm ceramic oven proof dish. Place the rolled cannelloni into the oven dish and cover with the remaining sauce, spreading evenly. Top with fresh and grated mozzarella.
6. Place in the combi steam oven on shelf position 2 and cook for 45 minutes, or until top is golden brown and the pasta is cooked through.

### **Hints and tips**

- Dry cannelloni shells can be substituted for fresh sheets. Simply add an additional can of tinned tomatoes to the Napoletana sauce, as dry pasta will require more moisture when cooking.