

Baked Spinach and Ricotta Rotolo

Rotolo is a lesser known Italian pasta dish where a filling is rolled up in pasta sheets then rolled like a roulade, poached, sliced then served.

Servings: 4

Ingredients

8 fresh lasagna sheets cooked
1/2 cup Mozzarella cheese shredded
Freshly grated parmesan cheese , for serving

Filling

1/21lb of fresh spinach cooked and chopped
1 lb ricotta cheese
1 egg
1/3 cup grated parmesan cheese
1 garlic clove minced
grated nutmeg to taste about a 1/2 teaspoon
1/2 tsp salt
Black pepper

Instructions

Preheat oven to 350F

Tomato Sauce

- 1.Heat oil in a 9" skillet over medium high heat.
- 2.Add garlic and sauté for 10 seconds then add onion.
- 3.Cook onion until translucent and starting to turn golden, and then add the remaining Tomato Sauce ingredients.
- 4.Simmer for 2 minutes to bring the flavors together, remove from heat.
- 5.Save 1 cup of the Tomato Sauce which will be used to drizzle over the dish at the end.

Filling

- 1.Squeeze the excess water out of the spinach using your hands, then place in a large bowl.
- 2.Add remaining Filling ingredients and mix well to combine. I find it easiest (fastest) to do this with my hands.

Assembling

- 1.Lay out the lasagna sheet with the shorter end in front of you.
- 2.Place 1/3 cup (packed) of filling onto the lasagna sheet. Dab some water on the end furthest away from you (to seal the roll), then roll up starting from the end closest to you. Finish with the seal down.
- 3.Continue with remaining lasagna sheets.
- 4.Cut rolls into 3 so each piece is 1.5 inches wide
- 5.Place the rolls into the tomato sauce with the filling facing up.
- 6.Drizzle the reserved Tomato Sauce over the rotolo, and then bake for 20 minutes.
- 7.Remove from oven and scatter the mozzarella over and return to oven for 10 minutes or until the cheese is bubbly and golden.
- 8.Let stand for 5 minutes before serving.



Tomato Sauce

24 oz pureed tomatoes
1 large yellow onion diced
2 cloves garlic minced
Handful basil leaves chopped
2 tbsp olive oil
1/2 tsp salt
1/4 tsp black pepper
1/3 cup red wine
1/3 tsp crushed red pepper flakes