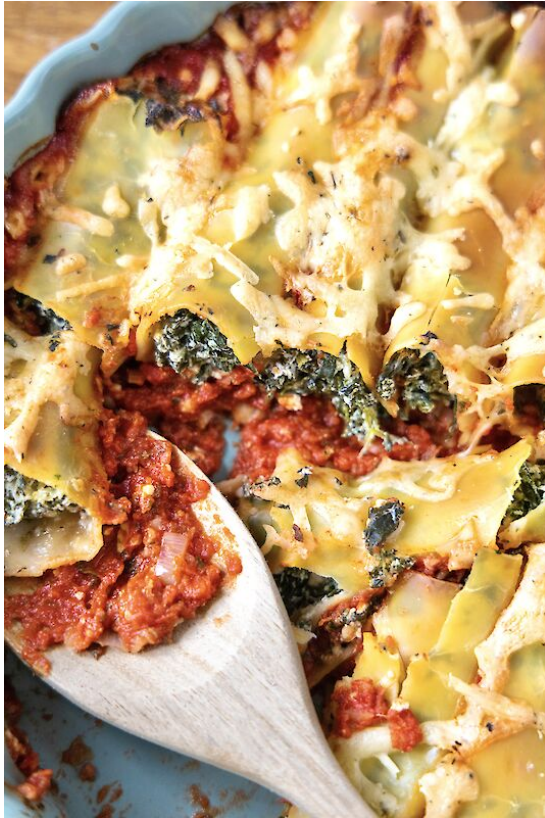




Cannelloni with spinach, ricotta and Henri Willig herbs & garlic cheese



Ingredients

- 2 shallots
- 2 cloves of garlic
- 300 grammes of spinach
- 100 gram of ricotta cheese
- 100 gram cottage cheese
- 125 gram Henri Willig Herbs & Garlic cheese
- 0.5 teaspoon of nutmeg
- 75 grams of cannelloni
- 450 ml mutti polpa / strained tomatoes
- A few sprigs of fresh Italian herbs (sage, rosemary, thyme)

Preparation method of cannelloni with spinach, ricotta and cheese

Discover the tasty world of homemade cannelloni with this simple and delicious cannelloni spinach ricotta recipe. Perfect for a cosy evening or special dinner, this dish combines the creamy richness of ricotta with fresh spinach and the unmistakable flavour of Henri Willig herb & garlic cheese. Get started and experience for yourself how easy it is to make cannelloni with spinach and ricotta yourself.

Preparation

- 1: Chop 2 shallots and fry them glazed in a large wok or frying pan.
- 2: Then add the spinach little by little, and let it gently shrink.
- 3: When the spinach has shrunk, add the nutmeg and some salt and pepper.
- 4: Mix well again, then put everything in a colander so it can cool and drain. You will now use the empty pan for the sauce.
- 5: Chop the other two shallots and fry them glazed in the pan.
- 6: Then add the pressed garlic cloves and fry for another two minutes.
- 7: Finely chop the fresh Italian herbs.
- 8: Add the mutti polpa and Italian herbs to the pan. Let everything simmer on low heat for at least 10 minutes.
- 9: Grate the Henri Willig Herbs & Garlic cheese with a coarse grater.



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- 10: The spinach has now cooled down a little. Squeeze out as much moisture as possible with your hands and put the spinach in a large bowl.
- 11: Add the ricotta, cottage cheese and 2/3 of the Herbs & Garlic cheese. Mix well.
- 12: Preheat the oven to 175 degrees.
- 13: Take a large baking dish and pour in the tomato sauce.
- 14: One by one, fill the cannelloni with the spinach filling and top with the tomato sauce.
- 15: When they are all filled, sprinkle the remaining Herb & Garlic cheese over the top.
- 16: Put the dish in the oven for 40 minutes.

Ready to make your own cannelloni with spinach, ricotta and cheese?

With this cannelloni with spinach and ricotta recipe, you will conjure up a true masterpiece on the table. The combination of fresh ingredients and our cheeses creates an unforgettable taste experience. Try it now and surprise yourself and your guests with a delicious, homemade main dish.