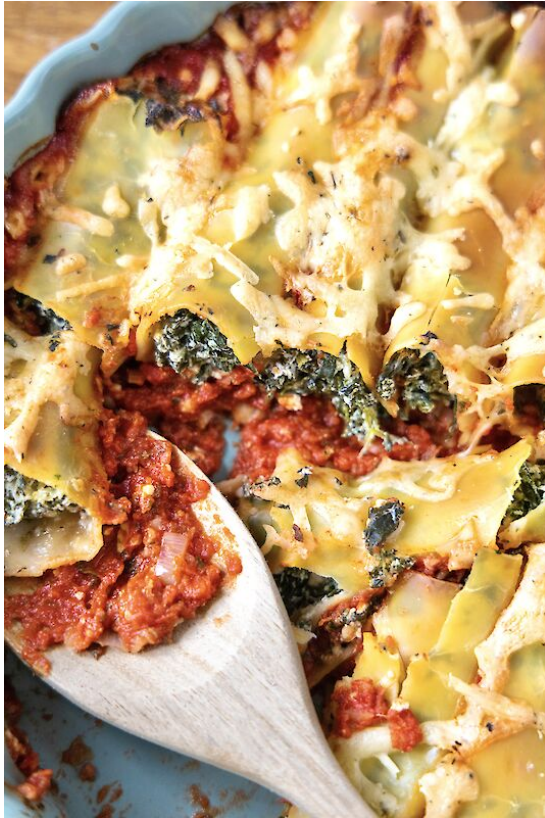




## Cannelloni with spinach, ricotta and Henri Willig herbs & garlic cheese



### 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.

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