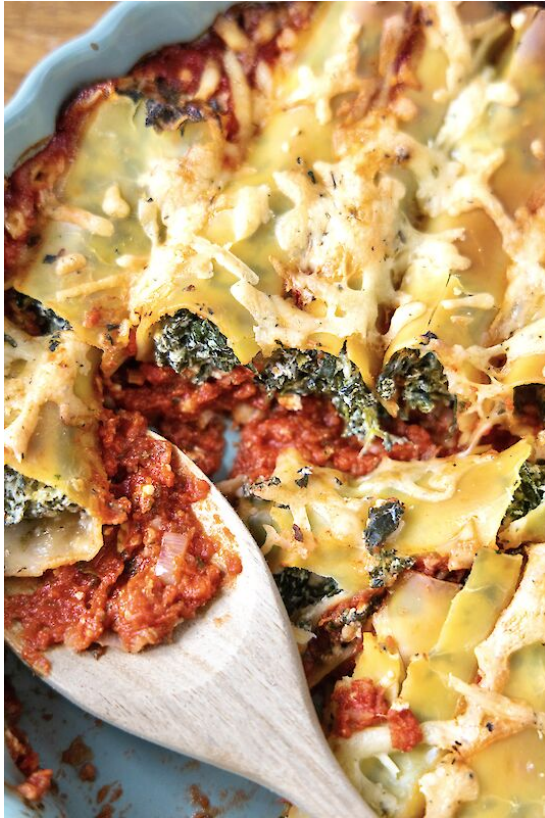




Cannelloni with spinach, ricotta and Henri Willig herbs & garlic cheese



Ingredients

- 4 shallots
- 4 cloves of garlic
- 600 grams spinach
- 200 grams ricotta
- 200 grams cottage cheese
- 250 grams Henri Willig herbs & garlic cheese
- 1 teaspoon nutmeg
- 150 grams cannelloni
- 900 ml mutti polpa / sieved tomatoes
- A few sprigs of fresh Italian herbs (sage, rosemary, thyme)

Bereidingswijze

This cannelloni contains the Henri Willig Herbs & Garlic cheese. A delicious young cheese with herbs and garlic. This fits perfectly with the dish, and gives this recipe a lot of flavor.

Recipe:

Chop 2 shallots and sauté until translucent in a large wok or frying pan.

Add the spinach little by little and allow it to slowly shrink.

When the spinach has shrunk, add the nutmeg and some salt and pepper.

Mix well, and put everything in a colander or sieve so it can cool and drain.

You are now going to use the empty pan for the sauce. Chop the other two shallots and fry them glazed in the pan. Then add the crushed cloves of garlic and fry for another two minutes.

Chop the fresh Italian herbs finely.

Add the mutti polpa and Italian herbs to the pan.

Let everything simmer on a low heat for at least 10 minutes.

Grate the Henri Willig Herbs & Garlic cheese with a grater.

The spinach has now cooled off a bit.

Squeeze out as much moisture as possible and place the spinach in a large bowl.

Add the ricotta cheese, cottage cheese and 2/3 of the Herbs & Garlic cheese. Mix well.

Preheat the oven to 175 degrees.

Take a large baking dish and pour in the tomato sauce.

One by one, fill the cannelloni with the spinach filling and place them on top of the tomato sauce. When they are all filled, sprinkle the remaining Herbs &



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Garlic cheese over the top.
Place the dish in the oven for 40 minutes.

This creative and tasty cannelloni was made by @courgetticonfetti
