Silver beet Cannelloni

**Ingredients from garden:**

| Silver beet – 4 leaves | Onion – half | Garlic cloves – 2 | Sage leaves – 8 |

**Other ingredients:**

| Salt and pepper | Spray oil or butter – for baking dish | Parmesan cheese – 20g | Olive oil |
| Silver beet – 250g | Nutmeg | Cream – 100ml | Tin tomatoes - half |

**Equipment needed:**

| Frying pan | Sharp knives | Chopping board | Large baking dish |
| Large bowl | Colander | 4 small bowls | Grater |
| Oven tray | Kitchen stick and jug or food processor |

**Method:**

1. Prepare the pasta – See Basic Dough Recipe. Preheat oven to 180°C

To make the filling:

2. Wash the silver beet and dry on a tea towel.
3. Cut the leaves from the stalks. Cut the stalks into very small pieces and set aside in a small bowl. Roll the leaves into sausage shapes and slice them into ribbons. Set aside.
4. Chop the onions finely and set them aside in a small bowl.
5. Peel and chop the garlic finely and set aside in a small bowl.
6. Grate the Parmesan cheese and set aside in a small bowl.
7. Place the frying pan on the stove. Turn onto medium high heat. Add 2 tablespoons olive oil.
8. When the oil is warm, sauté the onion for 2 minutes.
9. Add the chopped silver beet stems and cook for 2 minutes, stirring.
10. Add the garlic and stir for half a minute. Add all the silver beet leaves to the pan, stir through to coat in the garlic and onion.
11. Cover the pan and cook on low for 3 minutes. Uncover, raise the heat to high, and stir as the mixture cooks to evaporate any liquid in the pan.
12. Place colander over a large bowl. Tip the mixture in and then press on it with the wooden spoon to force the liquid out. Spread the mixture onto the oven tray and refrigerate for 10 minutes.
13. Crumble the ricotta into a large bowl and add 2/3 of the Parmesan.
15. Add and stir in the cooled, cooked silver beet mixture. Season with salt and pepper and nutmeg.
16. Spray the baking dish with spray oil (or grease with butter).
17. Cut the pasta sheets into 10cm lengths.
18. Spoon a quantity of filling down the centre of each strip of pasta.
19. Roll the pasta up like a sausage and place the roll seam-side down in the dish. Continue until all rolls are filled and tucked in.
20. Tip the can of tomatoes into jug and use kitchen stick to pulse until smooth. Mix the rest of the cream with the tomatoes. Spoon this over the cannelloni.
21. Place the fresh sage leaves on top.
22. Dust with the rest of the grated parmesan. Place carefully into the oven and bake for 20 minutes until bubbling.

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Focus keeper: ____________________________  Quiet Captain: ____________________________
Material Monitor: ____________________________  Gate keeper: ____________________________