

Ricotta, Mascarpone and Spinach Cannelloni

Recipe No. 1

(2-3 Cannelloni per person)

- fresh lasagne pasta layers
- tub of mascarpone cheese
- tub of ricotta cheese
- finely chopped spinach (frozen)
- seasoning

- home made tomato sauce (recipe no. 2)
- grated cheddar cheese

Precook lasagne sheets until ready. Meanwhile mix mascarpone, ricotta and spinach into a small saucepan and slowly heat it up. When cheese mixture is hot, spoon it on pasta layer and form a cannelloni. Make 2-3 cannelloni per person. Place cannelloni in ovenproof dish, pour over tomato sauce and cover with grated cheddar cheese. Put in oven for about 15 mins or until cheese has melted nicely.