

Cannelloni with Ricotta

Cannelloni with ricotta is a very special first course and certainly suitable for a menu for an important lunch where you want to make a great impression without too much stress, since you can prepare them well in advance, and bake them in the oven just before serving them!

SERVES: 4

INGREDIENTS:

500gr Cannelloni tubes
800gr tomato sauce
500gr ricotta cheese
200 gr mozzarella cheese
100 gr parmesan cheese
250gr ham (a thick slice)
Salt
Extra virgin olive oil
Nutmeg
Parsley
Basil leaves
Onion

DIRECTIONS:

Heat the oil in a pan, and cook the onion for a couple of minutes. Add tomato sauce and cook for 30 minutes, stirring every 10 minutes.

Cut the slice of ham and mozzarella cheese into small pieces. Place in a bowl, and add the ricotta, mozzarella, parmesan, ham, nutmeg, salt and parsley. Mix well.

Stuff each cannelloni tube.

Cover a baking dish with tomato sauce and add the stuffed cannelloni.

Top with tomato sauce and parmesan cheese. Cover with aluminum foil and bake at 180C until cheese is golden, and the sauce is bubbling (about 30 minutes).

Wait 10 minutes before to serve.