

heute gibt es...

Rolls of pasta with spinach and ricotta



Ingredients: (For 4 people)

- 500ml tomato puree
- 1 onion
- 500g fresh pasta dough
- 500g TK-Spinat
- 500g Ricotta
- Parmesan
- olive oil
- nutmeg
- basil
- Salt and pepper

Preparation:

1. Peel onion, chop and fry until soft in a pan with some olive oil.
2. The tomato puree add, add salt to taste, add some basil leaves and simmer for about 10 minutes. Once this is done set aside.
3. Thaw in the meantime the frozen spinach in a saucepan over low heat for about 10 minutes while stirring.
4. Then squeeze the spinach well, so that excess water is removed.
5. the spinach and ricotta in a bowl, season with nutmeg, salt and pepper and mix well.
6. Now, the pasta dough in about 16 strips with cut 10 x 25cm.
7. Now it goes to the filling:
Place one pasta rectangles with the shorter side to you, leave about 2 cm of space at the top of the rectangle, distribute a generous - about 3 cm wide - Filling strips transversely to the dough, wet with a brush to the end of the rectangle with a little water, roll now - from you - the dough on the empty end. Finished!
8. With the remaining dough do the same.
9. spread half of the tomato sauce in a baking dish with about 20cm in diameter. divide accordingly for the use of 4 smaller forms, the sauce.
10. Now divide each rolling pin in each case 3 small roles and thus make the dish, that the filling can be seen from above. This makes her now with all roles until the entire mold is full.
11. distribute the remaining tomato sauce on the pasta, sprinkle with Parmesan cheese and bake in a preheated oven at 180 ° C for about 25-30 minutes.