



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



Ingredients

- 2 shallots
- 2 cloves of garlic
- 300 grammes of spinach
- 100 gram of ricotta cheese
- 100 gram cottage cheese
- 125 gram Henri Willig Herbs & Garlic cheese
- 0.5 teaspoon of nutmeg
- 75 grams of cannelloni
- 450 ml multi polpa / strained tomatoes
- A few sprigs of fresh Italian herbs (sage, rosemary, thyme)

Preparation

This cannelloni contains the Henri Willig Herbs & Garlic cheese. A delicious young cheese with herbs and garlic. This suits the dish perfectly, and gives it extra flavour right away.

Preparation:

Chop 2 shallots and fry them glazed in a large wok or frying pan. Add little by little add the spinach and let it shrink.

When the spinach has shrunk, add the nutmeg and some salt and pepper pepper. Mix well, and then put everything in a colander so it can cool and drain cool and drain.

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



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Finely chop the fresh Italian herbs.

Add the mutti polpa and Italian herbs to the pan. Let everything simmer on low heat for at least 10 minutes.

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

The spinach has now cooled down a little. Squeeze out as much moisture as possible with your hands and moisture out of it and put the spinach in a large bowl. Add the ricotta cheese, cottage cheese and 2/3 of the Herbs & Garlic cheese to it. 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 & Garlic cheese over the top.

Place the dish in the oven for 40 minutes.

This creative and tasty cannelloni was made by @courgetticonfetti
