

Goat Cheese Cannelloni

Serves 4



Ingredients

- 8 dried Lasagne sheets
- 350g Ricotta cheese
- 100g soft Goat cheese
- Small bunch flat leaf parsley
- Small bunch chives
- Pinch sea salt and black pepper
- 1/2 teaspoon ground Nutmeg
- 2 tbsp grated Parmesan
- a few sprigs of Thyme

Sauce

- 500ml tomato passata
- 1 clove crushed garlic
- 1 tbsp Olive Oil
- 1 tsp brown sugar
- 1 tbsp Thyme leaves

Method

Make the sauce, mix the tomato passata with the other ingredients and set aside.

Next, make the filling for the Cannelloni. Chop or rip all the herbs into little pieces. Using a fork, mash together the ricotta, goats cheese, parsley, chives, salt, pepper and nutmeg in a bowl.

Lay a sheet of Lasagne onto the work surface and put a little blob of the filling on top. Roll the Lasagne into a cylinder and place into a baking dish. Continue until all the sheets are used up. Lay the rolls next to each other to form rows.

Pour the tomato sauce over the top of the cannelloni rolls, sprinkle with the parmesan and put the Thyme sprigs on top.

It is ready to cook, put it into the oven at 180C for 20/30mins until golden and bubbling.

This is delicious with a green salad and some crusty bread.

Adding some torn up spinach to this dish is really good. Nice way of getting more veg into your diner too!

**TWO
TEASPOONS**

COOKERY

