

**Miele**

# Spinach and Ricotta Rotolo with Warm Tomato Salsa

By Miele

**24 hours**

**20 minutes**

**6-8**

Serves



## INGREDIENTS

2 x rolled pasta sheets, approximately  
15cm long x 25cm wide

### Filling

500g ricotta  
200g spinach, blanched drained and  
chopped  
75g breadcrumbs  
1 egg  
1 egg yolk  
Zest of 1 lemon  
¼ teaspoon grated nutmeg  
Salt and pepper

### Ricotta

2 litres homogenised milk  
10g salt  
65g water  
5g citric acid

## METHOD

### Ricotta

1. Pour milk into a 4 litre solid steam tray, whisk in the salt and place in the Steam Oven. Steam at 95°C for 5 minutes.
2. Dilute the citric acid in the water.
3. Remove the milk from the Steam Oven and immediately add the acidulated water into the milk and mix through.
4. Cover with a clean tea towel and set aside for 30 minutes, undisturbed.
5. Line a small colander or sieve with muslin and sit over a bowl allowing space for liquid to collect in the bottom.
6. After 30 minutes, curds will have formed in the milk. Using a slotted spoon, scoop the curds into the muslin-lined colander and drain overnight in the refrigerator.

### Filling

1. Place the spinach into a perforated steam tray and Steam at 100°C for 2 minutes.
2. Remove from the Steam Oven, squeeze out excess moisture and chop. Discard liquid.
3. Place spinach into a large bowl, together with remaining ingredients. Season and mix well until combined.

### Rotolo

1. Lay out the pasta sheets horizontally, overlapping slightly onto a 40cm square piece of muslin. Divide filling equally between the sheets leaving a 3cm gap along the top of each sheet.
2. Using the muslin as a guide, roll up like a roulade, enclosing the filling as you go. Brush the exposed edge with water and roll over the seal. Secure the ends tightly with string to form a log.
3. Place the rotolo into a solid steam tray with a small amount of water at the bottom. Steam at 100°C for 40 minutes, turning halfway through the cooking.

### Salsa

1. Mix the salsa ingredients in a bowl except the basil. Heat oil in a frying pan on Induction setting 7. Add salsa ingredients and warm through for 4-5 minutes.

### To Serve

1. Remove the muslin cloth and slice rotolo into 6 pieces.
2. Place a piece of rotolo per plate, top with warm salsa, torn basil and drizzle with olive oil.

### HINTS AND TIPS

- Ricotta recipe makes approximately 350g of ricotta and will keep in the refrigerator up to 3 days.
- A mix of kale and silverbeet can be used in place of spinach.
- Cooked rotolo can be frozen and re-heated.
- A clean tea towel or cloth can be used instead of muslin.