



Miele

Spinach and ricotta rotolo with warm tomato salsa

By Miele

24 hours

Preparation time

20 minutes

Cooking time

6-8 servings

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

Salsa

100g pitted black olives
200g cherry tomatoes,
quartered
6 x anchovy fillets, chopped
40g capers, rinsed
½ cup basil
150ml olive oil
1 small red onion, finely
diced
2 garlic cloves, crushed
½ lemon, juiced
Salt and pepper

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.
2. 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.