

# Vegetarian Cannelloni

*Cannelloni can have all sorts of fillings – you could use the same mix as for lasagne for a meat filling and finish as below.*

## Ingredients

- Handful of Parmesan, grated
- 2 x 250g tubs of mascarpone
- 100g Taleggio cut into cubes (you can substitute Fontina cheese or even a washed Camembert)
- Zest and juice of 2 lemons
- Handful of roasted chopped pine nuts
- 100ml of base tomato sauce (from the minced meat section)
- 100ml of béchamel sauce (from the minced meat section)
- 200g baby spinach, chopped
- Pack of fresh sage
- Butter
- Salt, pepper and nutmeg
- 12 sheets of fresh lasagne (or dried; prepare as for the lasagne recipe as they will need to be pliable)

*Serves 4*

## Method

1. Preheat the oven to 180°C.
2. In a dry frying pan toast the pine nuts over a medium heat until they have taken on some colour – keep watching them as they will change from golden to burnt very quickly! Once they have become golden and the kitchen is full of their lovely aroma remove to a cold dish, cool and then chop roughly.
3. Mix half the Parmesan with the mascarpone, the taleggio, the lemon zest and juice, and the pine nuts.
4. Mix  $\frac{1}{4}$  of the mixture with the béchamel sauce, then season with some more nutmeg, then combine the remaining cheese mixture with the spinach and season to taste.
5. Fry the sage leaves in butter until crisp and crumble  $\frac{1}{2}$  into the cheese and spinach mixture, save the rest for the top.
6. Spread half the tomato sauce mixture in the base of an oven proof dish and drizzle over  $\frac{1}{4}$  of the béchamel mix.
7. Put a good spoonful of the cheese and spinach mixture along one of the longer edges of each lasagne sheet and roll up. Put them joint side down onto the dish
8. When you have made all 12, pour over the remaining béchamel and then the remaining tomato sauce and sprinkle with the remaining Parmesan and crispy sage leaves. Cover with foil and bake in the preheated oven for 20 minutes.

*Submitted by Jill Fitzpatrick*

