



The Alexandrina Team offer their Favourite Spring Recipes for the month of October.

Happy cooking using the best Alexandrina cheese & luxury dairy products available.

### Kate's Spinach and Ricotta Cannelloni

Kate says this recipe is just great because it's so simple and easy to make, and whenever it is made everyone in the family loves it!

**Preparation Time:**  
20 minutes

**Cooking Time:**  
30 minutes

**Serves 4**

#### Ingredients

- 750g **Alexandrina Jersey Ricotta** (1 ½ tubs)
- 150g baby spinach leaves, chopped finely
- ¼ cup pine nuts
- 4 fresh lasagne pasta sheets
- 2 cups Italian tomato pasta sauce
- 75g of your favourite **Alexandrina Gourmet Shredd**
- Rocket, for serving



#### Method

1. Preheat oven to 180°C. Place **ricotta**, spinach and pine nuts in a bowl. Season with salt and pepper and mix to combine.
2. Cut lasagne sheets in half crossways. Spread 1/3 cup of ricotta mixture along the centre of each piece. Roll up to enclose filling. Repeat with remaining **ricotta** mixture and lasagne sheets.
3. Spread half the pasta sauce over the base of a 25cm x 35cm ovenproof dish. Place pasta tubes, seam side down over sauce. Pour over the remaining sauce. Sprinkle with **cheese** and bake for 30 minutes or until pasta is cooked and the top is golden. Serve with rocket or a fresh garden salad.

**Thanks Kate!**

#### Where to Find Our Products ...

Open Weekdays 12-5pm, Weekends 10-4.30pm © 2007 Alexandrina Cheese Co Sneyd Road, Mt Jagged SA Phone (08) 8554 9666

