

Chicory or Endive Cannelloni

Ingredients:

Filling:

1 cup (250 gm) Ricotta Cheese
1 cup Parmesan Cheese
1 Large Free Range Egg
1 cup cooked and chopped Chicory or Endive
Salt
Pepper
Nutmeg

Tomato sauce:

2 cloves of garlic
400 gm can of tomatoes
Salt, pepper and basil to season

8 thin pancakes

Method:

1. Cook chicory or endive well then chop finely – 1 cup.
2. Combine ½ cup of parmesan with the chicory, ricotta, egg and pinches of salt, pepper and nutmeg in a bowl and mix well.
3. Place about 2 tablespoons of mixture at one end of a pancake and roll the pancake up.
4. Put ½ the tomato sauce in the bottom of an ovenproof dish and arrange the 'cannelloni', side by side on top of the sauce.
5. Pour the remaining sauce over the top.
6. Bake, uncovered, for about 30 mins in a moderate oven, then sprinkle the remaining parmesan over the top.
7. Bake for another 10 mins or until the top is brown.