



Rotolo di Ricotta e Spinaci

INGREDIENTS:

4 tablespoons grana

350 gr ricotta

200 gr flour

50 gr butter

1 kg spinach

2 eggs

q.s. salt

PREPARATION:

- 1) Boil the spinach for 14 minutes very little water, drain, let cool, squeeze carefully and chop.
- 2) While the spinach is cooking, put the flour on the pastry board, shell the eggs in the center, salt and work the ingredients until you get a smooth dough.
- 3) Roll out the dough into a thin and rectangular sheet and place it on a cloth dusted with flour.
- 4) Sauté the spinach in a non-stick pan with a knob of butter and let it dry over high heat for a few minutes.
- 5) Transfer to a bowl, add the ricotta, 4 tablespoons of parmesan, salt and mix well with a wooden spoon.
- 6) With a wooden scoop, spread the mixture on the dough evenly, leaving a free border around a cm around.
- 7) Helping yourself with the cloth rolled up the dough on itself, wrap it in another cloth or gauze and tied the ends with cooking refe. Keep the roll in the refrigerator until ready to use.

Immerse the roll in boiling water and cook for about 30 minutes, then remove it from the water with 2 blades, so as not to break it. Remove the towel, transfer the roll onto a cutting board, slice it, place it on a hot serving dish and season with melted butter.

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