

# Ricotta and Broad Bean Cannelloni

**Season:** Spring

**Serves:** 40 tastes

**Recipe source:** Stephanie Alexander Kitchen Garden Foundation

**Fresh from the garden:** Broad Beans, herbs

## **Equipment:**

Chopping boards

Knives

Large spoon

Stick mixer

Medium saucepan

Large mixing bowl

Potato masher

Wooden spoon

2-3 baking dishes (depends on shape and size)

Ladle

## **Ingredients:**

### **Sauce-**

6 cloves garlic

3 tablespoons olive oil

5 x 400g tins crushed tomatoes

Sprig fresh basil

Salt and pepper

1 teaspoon sugar

### **Filling-**

750g podded broad beans

900g fresh ricotta cheese

100g parmesan cheese, finely grated

Large handful parsley, roughly chopped

Salt and pepper

### **Construction-**

2 boxes cannelloni shells (40 tubes)

250g cheddar or mozzarella, grated

## **What to do:**

1. Preheat oven to 200°C, eco fan setting.
2. Heat oil in the large saucepan and add chopped garlic and a pinch of salt. Cook gently for 1 minute. Add tomatoes, pepper, basil, sugar and salt.
3. Bring to the boil, then turn down to a simmer and cook, stirring occasionally for about 15 minutes.
4. Remove from the heat, set aside to cool for a couple of minutes, then blend using the stick mixer.

5. Bring medium saucepan water to the boil. Add broad beans and cook for about 1-2 minutes. Drain in colander and refresh in cold water. (Please note that this step has been pre-prepared for you)
6. When cool enough to handle, remove outer skin from the broad beans. Discard skins and add beans to the large mixing bowl. Crush the beans using the potato masher.
7. Add ricotta and parmesan cheeses to the mixing bowl along with chopped parsley, salt and pepper. Mix with the wooden spoon until thoroughly combined.
8. Using clean hands, fill the tubes.
9. Add a few ladles full of sauce to the bases of the baking dishes. Lay filled tubes in the baking dishes. Top with the remaining sauce, making sure the pasta is covered and that there is sauce between each of the tubes. Sprinkle grated cheese over the top and bake in the oven for 30-35 minutes.