

I love lemons in the kitchen – for we live in the «land where the lemon-trees bloom,
where the gold orange glows in the dark leaves, where a soft wind blows from the blue sky ...»

Cannelloni con ricotta e limone Cannelloni with a lemon and ricotta filling

Ingredients for 5 – 6 people as a main course

Filling for 18 cannelloni:

700 g fresh ricotta mix with
40 g grated Parmesan
40 g melted butter
grated zest of 3 organic lemons
and the juice of 3 – 5 lemons about 75 g. Season with
1 tbsp salt and
green pepper it should taste sharply of lemon!

18 fresh lasagne sheets Cooking the pasta sheets: have a basin of cold water ready and lay a clean cloth on the work surface. Cook only 3 – 4 sheets at a time in a large pot of vigorously boiling salted water. Lift them out and refresh them briefly in the cold water. Cooking time as given on the packet; for dried sheets it is longer than for fresh ones. Lay the sheets out on the cloth, spread the filling over them and roll them up.

500 g celery sticks cut into 3 mm strips,
in olive oil sweat and season with
Salt and pepper to taste.

To finish:

300 g cream whip until stiff, brush an ovenproof dish with olive oil, spread the celery over the base, arrange the prepared cannelloni on top, spread the cream over them and finally scatter with Parmesan. Gratinat in the oven for about 20 minutes at 220 degrees.



VERONICA'S TIP:

The vegetable bed can be varied endlessly. Finely sliced, lightly sweated rounds of courgette work well, or spinach, or braised leek, or ... And the filled cannelloni freeze very well, loose on a tray!