

Provolone piccante, which originally comes from southern Italy, is today produced in the Po valley as a DOP cheese. For this recipe it really must be the piccante, which is hard, long-matured and truly piquant. The dolce version is soft, melting, and would soften the flavour far too much.

Cannelloni al porro con provolone piccante Cannelloni with leek and provolone piccante



Ingredients for 4 people as a main course makes about 18 cannelloni

- Filling:**
- 500 g trimmed leek** that is about 650 g of leek as bought. Use the green inside as well. Cut into strips and sweat gently with
 - 4 tbsp olive oil** and
 - 2 garlic cloves** until soft. Add a little water if necessary. You can also deglaze with
 - white wine** and add a little
 - vegetable stock** as well.
 - e.g. thyme, verbena** Sweat until the leek is soft, then let all the liquid cook away. Add chopped herbs as you like.
 - 250 g ricotta** Let the leek cool, then mix it with
 - 130 g provolone piccante, coarsely grated** and
 - (in total you need 150 g)** and season with
 - Salt and pepper** to taste.
 - 18 fresh pasta sheets** cook al dente for two minutes in vigorously boiling salted water – depending on the pot only 3 – 4 sheets at a time, or they stick together. Then refresh them in a basin of cold water and lay them out on a cloth. Spread the filling sparingly on the sheets and roll them up. Tip: at this stage they could be frozen loose very well.
- To finish:**
- brush an ovenproof dish with olive oil.**
 - 2 – 3 tomatoes** slice raw, spread over the base of the dish, salt lightly, lay the cannelloni on top, cover with
 - 200 g cream, whipped stiff** and scatter with the remaining provolone.
- Gratinate in the oven at 220 degrees for about 20 minutes.

VERONICA'S TIP:

I like this recipe because the provolone piccante makes it so special. But you can use any other cheese that is as strong as possible. And if you are in a hurry, you can use frozen spinach. Squeeze it out well after sweating it, or the whole thing gets too watery.