Cannelloni Stuffed with Ricotta and Tomatoes

Delicious cannelloni on a bed of Bolognese sauce, topped with savory cheese

Easy 3 Servings 70 min.



Yvonne's favorite pasta is cannelloni. Deliciously stuffed, served on a bed of tomato sauce, and topped with savory cheese. Simply a treat! And best of all: The raw cannelloni don't need to be pre-cooked—they cook to a perfect al dente right in the baking dish filled with Bolognese sauce.

Cannelloni with Ricotta and Tomato Filling by Yvonne—a favorite recipe from the ORO di Parma Community.

Ingredients

6–8 garlic cloves

1 hand-sized onion

ORO di Parma 3x concentrated tomato paste

2 cans of ORO di Parma chopped tomatoes

about 10 cannelloni

500 g ground beef

Italian herbs (oregano, thyme, tarragon)

Grated cheese

About 250 g ricotta

a little olive oil

Step 1: The Filling

Finely dice the onions and garlic. Next, heat a little oil and sauté the onions and garlic. Add the ground meat and brown it. Stir in the ORO di Parma tomato paste and let it simmer. Then add ORO di Parma chopped tomatoes and season with salt and pepper to taste. Season with oregano, thyme, and tarragon—mmm, that smells delicious!

Step 2: Filling

Next, coat the bottom of the baking dish with a little sauce. Using a small spoon, fill the cannelloni with sauce and arrange them side by side in the dish. Then completely cover the pasta with ricotta and sprinkle generously with the grated cheese. Bake the dish at 180 °C for about 30 minutes, until golden brown.

Used products:



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