

Manicotti alla Sorrentina

Menu Description: spinach, ricotta & fontina cheese roulade on tomato coulis
 Serving Size: 24
 Categories: Sabatini's/appetizer or entrée

Cost Per Serving
\$ 0.87

Entrée portion (use four whole crepes)



Appetizer portion



Action	Date	Initials
Created:	5/21/2014	GP Team
Revised:	6/13/2014	EA
	12/1/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
0.8	kg	Ricotta cheese		20-100000536
0.5	kg	Fontina cheese	shredded	20-100000538
2	ea	Eggs		20-100000648
1	kg	Spinach, fresh	cleaned, chopped	20-100000849
0.3	kg	Padano cheese	grated	20-100000562
0.005	kg	Garlic	whole	20-100000869
0.05	kg	Butter	melted	20-100001600
1.2	lt	Tomato sauce, fresh	see recipe	50-100000017
0.05	lt	Olive oil		20-100001607
0.005	kg	Basil, fresh	whole leaves	20-100000876
0.001	kg	Nutmeg, ground		20-100001290
12	ea	Crepes, salted	10 inch diameter	50-100000214
		salt & pepper to taste		

Method of Preparation:

- In a pot heat olive oil and garlic cloves, let cook until golden brown.
- Add spinach and cover pot. Let braise for a few minutes, then season with salt, pepper and nutmeg.
- Remove from pot and drain excess liquid. Let cool, then chop.
- In a bowl, mix ricotta, fontina, eggs, grated parmesan and chopped spinach.
- Spread a thin filling onto crepes and roll. Cut rolls in half.
- Spoon tomato sauce onto bottom of baking dish. Add filled crepes and top with more tomato sauce.
- Sprinkle with parmesan cheese and drizzle with melted butter. Use cheese sparingly- dish should not be covered with cheese- as per picture.
- Bake for 20 minutes in a pre-heated 220F oven until lightly browned.
- Garnish with fresh basil leaf as per picture.
- Serve hot.