

## Ingredients:

- \* 150 g Fresh ricotta
- \* 150 g Fresh spinach
- \* 1 Egg
- \* Nutmeg
- \* Salt and pepper
- \* 200 g Fresh pasta
- \* 4 Cherry tomatoes
- \* 4 Fresh basil leaves
- \* 1 Garlic clove
- \* Olive oil
- \* 50 g Grated Parmesan cheese
- \* 500 g Béchamel sauce

## Steps:

1. Preheat the oven to 165°C (325°F).
2. Prepare 2 portions of cannelloni by cutting 4 sheets of pasta into 12cm x 12cm squares.
3. In a pan, heat the olive oil and minced garlic, then add the spinach and cook for 4 minutes.
4. In a separate bowl, mix together the ricotta, nutmeg, egg, salt, and pepper.
5. Add the cooked spinach and half the cheese to the ricotta mixture.
6. Spoon the ricotta-spinach mixture into a ziplock bag and place in the fridge.
7. Spread 2 tablespoons of béchamel sauce over the bottom of a baking dish.
8. Place 4 pasta squares on top of the béchamel sauce, then spoon the ricotta-spinach mixture onto each.
9. Roll the pasta squares around the filling to form cannelloni.
10. Place the cannelloni in the baking dish, then top with the remaining béchamel sauce, cherry tomatoes,
11. Bake for 15 minutes, then serve garnished with fresh basil leaves.