



Fresh Pasta Rollatini with Spinach and Ricotta

READY IN



70 min.

SERVINGS



6

CALORIES



470 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- 0.3 teaspoon pepper black freshly ground
- 6 servings butter for greasing the baking dish
- 1 cup cake flour
- 1 eggs
- 1 egg yolk
- 2 egg yolks
- 0.5 cup flour for dusting all-purpose
- 12 ounces pkt spinach frozen thawed drained
- 0.3 teaspoon kosher salt

- 0.5 teaspoon kosher salt
- 2 tablespoons olive oil extra-virgin
- 0.3 cup parmesan grated
- 3 tablespoons parmesan grated
- 3 ounces pancetta thinly sliced finely chopped
- 0.5 cup milk ricotta cheese whole
- 2 cups warm tomato-basil marinara sauce
- 1 tablespoon butter unsalted chopped room temperature
- 3 tablespoons butter unsalted melted
- 0.3 cup water as needed
- 1 tablespoon water

Equipment

- food processor
- bowl
- baking sheet
- knife
- pot
- plastic wrap
- baking pan
- broiler
- kitchen towels
- spatula
- tongs
- pastry brush
- glass baking pan
- cheesecloth
- kitchen twine

Directions

- Watch how to make this recipe.
- For the pasta: In a food processor, pulse together the cake flour, all-purpose flour, egg yolks, olive oil, and salt. With the food processor running, gradually add the water in a steady stream until the mixture forms a ball, adding extra water, 1 tablespoon at a time, if needed.
- Place the dough on a floured work surface and knead for 2 minutes until smooth.
- Cut the dough in half and shape into discs. Wrap in plastic wrap and refrigerate for 30 minutes.
- Place the drained spinach in the middle of a clean kitchen towel. Fold the towel in half and squeeze out any excess moisture.
- Place the spinach in a medium bowl.
- Add the prosciutto, ricotta cheese, Parmesan, egg yolk, olive oil, butter, salt, and pepper. Using a fork, mix until combined.
- On a floured work surface, roll out the chilled dough into 2 (8-inch diameter) circles.
- Place the filling in the center of each circle and, using a spatula, spread evenly over the dough leaving a 1/2 to 3/4-inch border of uncovered dough. In a small bowl, beat the egg and water together until smooth. Using a pastry brush, lightly brush the edges of the dough with the egg mixture.
- Roll the dough into logs, jellyroll style, and pinch the edges together to seal.
- Roll each log in the prepared cheesecloth and secure the ends with kitchen twine.
- Oil a baking sheet. Bring a large pot of salted water to a boil over high heat. Reduce the heat to a simmer. Lower the logs into the water and cook for 15 minutes. Using 2 pairs of tongs to hold the twine, remove the logs, one at a time, and place on the prepared baking sheet until cool enough to handle, about 10 minutes.
- Preheat the broiler. Butter an 8 by 8-inch glass baking dish.
- Remove the kitchen twine and cheesecloth. Using a sharp knife, cut each log into 12 (1/2-inch thick) slices. Fan the slices in 3 overlapping rows in the prepared baking dish. Using a pastry brush, brush the top of the slices with the melted butter and sprinkle with Parmesan. Broil until golden, 3 to 4 minutes.
- Serve with warm marinara sauce.

Nutrition Facts

PROTEIN 13.37% FAT 60.12% CARBS 26.51%

Properties

Glycemic Index:50.83, Glycemic Load:15.79, Inflammation Score:-10, Nutrition Score:23.23478259211%

Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Nutrients (% of daily need)

Calories: 469.91kcal (23.5%), Fat: 31.54g (48.52%), Saturated Fat: 14.27g (89.19%), Carbohydrates: 31.29g (10.43%), Net Carbohydrates: 27.51g (10%), Sugar: 3.67g (4.08%), Cholesterol: 180.67mg (60.22%), Sodium: 778.82mg (33.86%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 15.78g (31.56%), Vitamin K: 215.41µg (205.15%), Vitamin A: 7587.1IU (151.74%), Selenium: 30.3µg (43.29%), Manganese: 0.66mg (32.92%), Folate: 128.23µg (32.06%), Calcium: 250.15mg (25.02%), Phosphorus: 221.4mg (22.14%), Vitamin E: 3.15mg (21%), Vitamin B2: 0.36mg (20.91%), Fiber: 3.78g (15.12%), Magnesium: 59.43mg (14.86%), Iron: 2.6mg (14.45%), Vitamin B1: 0.22mg (14.42%), Potassium: 443.25mg (12.66%), Vitamin B6: 0.21mg (10.42%), Zinc: 1.51mg (10.09%), Vitamin B3: 1.74mg (8.69%), Vitamin B12: 0.5µg (8.38%), Copper: 0.16mg (8.22%), Vitamin B5: 0.75mg (7.48%), Vitamin C: 5.12mg (6.2%), Vitamin D: 0.91µg (6.07%)