

Zucchini rolls with ricotta & herbs (for 2-3 serves)

Ingredients

For rolls

- ♥ 250 g ricotta (I had some left over ricotta & a 125 g pack of cream cheese)
- ♥ 1 medium egg
- ♥ 1 t.s. breadcrumbs
- ♥ 1 handful fresh basil leaves, coarsely chopped
- ♥ black pepper to taste
- ♥ 2 medium zucchinis, sliced in thin stripes
- ♥ 2 t.s. extra virgin olive oil (EVOO)
- ♥ 4 t.s. finely grated parmigiano reggiano

For sauce

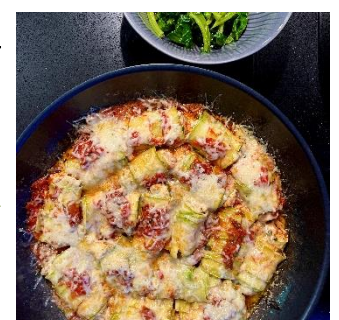
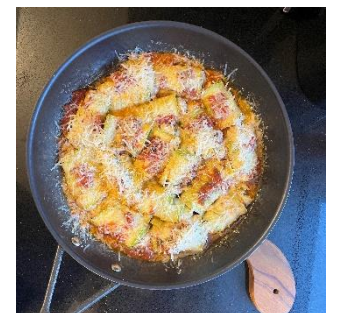
- ♥ 2 big sunny tomatoes, skin discarded & diced (500 g cherry tomatoes or 600 g sunny jarred tomatoes)
- ♥ 1 teaspoon dried common & 1 teaspoon lemon thyme
- ♥ 2-3 garlic cloves, cleaned and split in halves
- ♥ sea salt & black pepper to taste, pinch of cinnamon
- ♥ 2 t.s. EVOO

Preparation steps

- ♥ Thicken the tomatoes with the rest of the ingredients in a big pan with lid. Remove from heat and leave covered, for the aromas to settle down
- ♥ Slice the zucchinis (almost transparent) and overlap 2-3 stripes to get wider ones of 6-7 cm
- ♥ Prepare the filling with egg and breadcrumbs. Flavour with basil, salt and pepper
- ♥ Place a teaspoon of the filling and roll tightly. We get about 16-18 pieces
- ♥ Place the rolls on the sauce with 2 t.s. EVOO. Cook covered for 15 min. at low heat. Turn around the rolls for them to get enrobed in the sauce. After another 15 min. add parmigiano reggiano. Switch off the heat and leave for another 10 min. for the cheese to melt
- ♥ Serve in 30 min. after all the flavours have bonded in harmony

This meal pairs perfectly with warm green leaf salad of Swiss chard or beetroot leaves. Blanche the greens and season with sea salt, white pepper, lemon juice and EVOO. Early harvests with expressive green notes are a great fit

INSPIRED by @cosatipreparopercena (Viviana Dal Pozzo)



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