

Cannelloni ala Rossini Recipe

Ingredients: Oven: Preheat to 170°C

Filling:

1/3 cup olive oil
1 whole bulb garlic, minced
1/2 cup big onion, chopped
500 g minced beef/chicken
6 chicken livers, soaked in water and 2 teaspoons for 15 minutes, cleaned and minced
1 cup ham, diced
2 eggs, lightly beaten
Spinach, thinly cut and blanched
Cannelloni wrappers or 40 pieces wonton skins
250 g cheese, grated

Seasoning:

2 teaspoons salt
1 teaspoon pepper
1 teaspoon Italian mixed herbs (dried)

White Sauce for spreading:

1/2 bar butter
1/2 cup flour
2 cups evaporated milk
2 cups fresh milk
1 cup dairy whipping cream
1 cube chicken or beef stock

Salsa Espanol (Spanish tomato relish):

1/4 cup olive oil
1/2 cup big onion, chopped
1 red capsicum, diced
1/2 kg tomatoes, diced
1 whole bulb garlic, smashed
1 1/2 cup water

Seasoning:-

1/4 cup red wine
2 tablespoons sugar
1/2 teaspoon salt
1/4 teaspoon pepper

Method:

In a frying pan, heat olive oil over low heat. Fry garlic and onions for 10 minutes. Add in minced meat, chicken livers and ham. Stir-fry for 10 minutes. Add in seasoning, blanched spinach, egg and stir-fry well. Turn off the heat, remove contents and keep aside to cool. Place a tablespoon of the cooled filling onto a cannelloni or wonton skin wrapper. Roll it up tightly. In an ovenproof dish or baking tray, pour in a layer of white sauce and grated cheese. Lay the cannelloni pieces on top followed by a layer of cheese slices, salsa espanol, white sauce, wonton rolls, white sauce, salsa espanol and cheese. Bake in the preheated oven for 30 to 40 minutes.

White Sauce Spreading:

Heat butter, add in chicken or beef cube. Stir-fry before sprinkling in the flour. Stir evenly. Pour in evaporated milk and fresh milk. Keep on stirring before adding in whipping cream. When it comes to a boil, turn off the heat.

Salsa Espanol:

Heat up olive oil and sauté big onion, red capsicums for 2 minutes. Add in tomatoes and fry till it softens, add in smashed garlic. Stir well. Add in seasoning and simmer for 15 minutes. Pour into a blender and blend till a paste is obtained.

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