



**GREENEATCHEF**

## HOMEMADE CANNELLONI



### INGREDIENTS FOR 4 PEOPLE

500 grams 00 flour

5 eggs

1 teaspoon of olive oil

dash of salt

Prepare the dough. Make a well with the flour, add the eggs, knead until a soft dough is obtained, add salt and gradually a little oil to keep the dough soft, if it is too soft add a little more flour. Proceed until you get a compact but soft mixture. Roll out the dough with a rolling pin or pasta machine, then roll it out until a thin sheet is obtained. Divide the sheet thus obtained into rectangles of about 12x16 cm.

For the filling, choose as you like; ricotta and spinach, meat or sausage and cheese, those of your liking.

Bring plenty of salted water to the boil. Cook the rectangles, drain them and put them in a pot of cold water to stop the cooking process. Lay them out to dry on tea towels. Then proceed with the filling that you have prepared before, place the filling on one long side of the rectangle and starting from this side, begin to gently roll the dough, being careful not to crush, so as to form a tightly closed cannelloni.

Put in a baking dish and put in the oven, 180 degrees for 10 minutes ventilated oven, a nice sprinkling of parmesan cheese and is already party on the table.

Enjoy your meal