

Festive Cannelloni with Tofu Ricotta and Pumpkin Spinach (gluten free)

(For the tofu filling it is easier to have it in a piping bag)

Ingredients

1 packet gluten free lasagne sheets
(approximately 9 lasagne sheets)

Sauce

10 tomatoes diced
2 onions diced
4 garlic cloves minced
2 tbsp olive oil
2 tsp salt or to taste
Pepper to taste
1 tbsp of fresh thyme finely chopped
2 tbsp fresh oregano finely chopped
4 sundried tomatoes sliced

Spinach Pumpkin Filling

½ medium pumpkin cut into chunks with skin removed
2 bunches spinach or silverbeet
1 tbsp vegan butter (optional)
Pinch salt
Pinch nutmeg

Method

1. For the sauce, place the tomatoes, onion, garlic, olive oil, herbs, sundried tomatoes, salt and pepper in a saucepan with the lid on and cook until the tomatoes have broken down. Then remove the lid and let simmer for 25 minutes. Let cool and with a stick blender, blend the sauce till quite smooth.
2. For the pumpkin spinach filling, boil the pumpkin until soft. Mash the pumpkin adding a pinch of salt and nutmeg and the vegan butter. Place the washed spinach in a dry saucepan and wilt it for a few minutes or longer for silverbeet. Strain and when cooled slice it up small. Add the spinach with the pumpkin.
3. For the tofu filling, place all the ingredients in a food processor and taste to see if it needs more salt and lemon.
4. For the optional mushroom layer, fry the mushrooms in the oil, adding salt and pepper to taste. Cook for 3 to 5 minutes then mix in the walnuts and squeeze on the lemon juice.

Tofu Ricotta Filling

700g firm tofu
2 tsp salt or to taste
2 tbsp nutritional yeast
2 tbsp lemon juice or more

Pepita sprinkle

<http://www.veets.com.au/blog/non-dairy-sprinkles>

Garnish

1 bunch asparagus thinly cut lengthways (if available)
300g cherry tomatoes cut in halves

Optional Mushroom & Walnut layer

400g mushrooms cut in quarters and placed in a food processor and pulsed
¾ cup toasted walnuts chopped finely
Salt and pepper
squeeze of lemon
½ tbsp olive oil

To Assemble

1. Line a baking tray with a clean tea towel.
2. Have a baking dish ready with a thin layer of tomato sauce.
3. Heat up a large saucepan of salted boiling water and place 2 to 3 lasagne sheets in the water. Cook for 6 to 8 minutes or until soft and pliable but not quite al-dente cooked. Remove the lasagne sheets and place on the clean tea towel. Add more lasagne sheets and follow the above process until you have the right amount of sheets that you need. Cut each lasagne in half (width ways).
4. Place the tofu ricotta in the piping bag. Place a half sheet of lasagne on your work surface and with a teaspoon place a line of the spinach and pumpkin mixture at the end of the sheet and then pipe on a row of the tofu ricotta. Roll up the sheet into a tube and place seam side down in the baking dish with the tomato sauce in it. Continue filling all of the lasagne sheets.
5. If using the mushroom walnut layer add that on the top of the cannelloni tubes. Then pour on the tomato sauce and sprinkle with the pepita sprinkle. Add the asparagus spears and the cherry tomatoes.
6. Place in the oven for 20 minutes or until heated through and the cannelloni tubes are nice and al-dente.



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