

Bocchoncini

Rose Product used: Italian Sausage, crumbled



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Marinara Sauce:

6 ounces plum tomatoes
2 ounces tomato paste
1 ounce olive oil
1 ounce fresh basil, chopped
1 ounce fresh peeled garlic, chopped
1 ounce white wine
Salt and pepper to taste

Filling:

1/2 pound Rose Italian Sausage,
cooked & crumbled
9 ounces ricotta cheese
8 ounces grated Peccorino Romano cheese
3 large eggs
Salt and pepper to taste

Pasta:

21 ounce lasagna noodles, uncooked
6 1/2 ounce fresh clean spinach leaves
2 ounces olive oil
6 ounces grated Peccorino Romano cheese
3 ounces shredded Parmesan cheese
1/2 bunch parsley, chopped

For sauce combine all ingredients in stock pot and simmer over medium heat for 45 minutes. For filling combine all ingredients in medium bowl and set aside. Preheat oven 350°F. For pasta cook lasagna noodles in large pot with boiling water until al dente, approximately 4 minutes. Drain and lay noodles out on flat surface or cookie sheet.

Bocchoncini (con't)



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Spread filling over individual lasagna noodles, and top with spinach leaves. Roll lasagna noodle tightly with filling and spinach. Repeat with remaining noodles. Brush oil on outside of rolled noodles. Place in oiled baking pan and sprinkle with Romano cheese. Bake in oven for 12 minutes.

To serve, spoon a generous amount of hot marinara sauce on each dinner plate; place 2 hot lasagna rolls on top of sauce. Top with shredded Parmesan and chopped parsley. Serve immediately. Serves 6.

