

ROLL STUFFED WITH PUMPKIN, RICOTTA CHEESE AND SPINACH



Ingredients (serves 4 people):

Fresh Pasta

300 g wheat flour

3 eggs

3 pinches salt

3 tsp olive oil

3 tsp water if necessary

Roll

300 g fresh egg pasta
½ pumpkin cut in half without peel and without seeds
Olive oil to taste
1 tsp coriander seeds
1 tsp fennel seeds
Dry chili to taste
Salt to taste
Black pepper to taste
Fresh leaves marjoram or oregano to taste
2 garlic cloves, peeled and sliced
800 g washed spinach
250 g unsalted butter
Grated nutmeg to taste
150 g crushed ricotta cheese
50 g grated Parmesan cheese
50 g grated Parmesan cheese to serve
20 sage leaves

Simple Tomato Sauce

2 cans peeled tomatoes 400 g each
½ can peeled tomato with cold-water
2 chopped garlic cloves
½ chopped chili (optional)
1 bunch chopped basil
4 tbs olive oil
Salt to taste
Black pepper to taste

Preparation:

1. To make the egg dough, put the sifted wheat flour in a pile on a clean surface and, with your hands, make a large, deep hole in the center.
2. Leave the sides of the pit high, like a volcano, so that the eggs do not overflow when added.
3. Break the eggs into the pit and add the salt and olive oil.
4. Use a knife or fork, mix the eggs and salt and gradually incorporate the wheat flour on the sides of the pit.
5. Try not to destroy the edges of the pit or the fluid mixture will drain and spread over the surface.
6. When the egg mixture is no longer liquid, put your fingers in the wheat flour and start working the ingredients until they form a sticky and coarse dough.
7. Scrape off any remains that you hold onto the countertop with a knife or fingers.
8. If the dough is too dry, you can add a few drops of cold water or if it is too moist, sprinkle with a little wheat flour.
9. Shape a rough ball and knead it like bread.
10. Push with the base of the hand and then bend the tip backwards, on itself, until it is towards the operator and push again.
11. Continue successively to fold the dough further back and push until it has completely folded in the direction of the operator and has been completely kneaded.
12. Add water, if necessary.
13. Rotate the dough a quarter of a turn counterclockwise and continue kneading, folding and turning for 10 minutes.
14. The dough should be very soft and elastic, because if you are going to reach out and cut your hand it is essential to knead it thoroughly.
15. Wrap the dough in a PVC film and let it stand for 30 minutes at room temperature and should be ready to spread.
16. When the dough rests, it must be ready to be understood and cut into different shapes.
17. Unwrap the dough ball and cut it in half.
18. Roll out and cut half at a time and keep the other half wrapped in PVC film.
19. On a clean surface, sprinkle a little wheat flour.
20. Put the unwrapped dough on the table, sprinkle with a little wheat flour and squeeze with the base of your hand.
21. Return the dough and repeat the process until a 12 cm disc is formed.

22. With a lightly floured wooden roller, start rolling out the dough.
23. Always do the center outward and turning a quarter turn after each movement.
24. If the dough becomes sticky, lightly sprinkle the rolling pin, the dough and the counter with wheat flour.
25. Continue to roll out, return and roll out the dough until you have a large oval, as thin as you can get, ideally about 3 mm thick.
26. Try to be completely uniform or the dough will not cook at the same time.
27. You should not worry if the edges are not perfect, as it is not important.
28. Preheat the oven to 180° C.
29. Chop the pumpkin into large pieces and rub with a little olive oil.
30. Crush the chili and coriander and fennel seeds in a mortar with a good pinch of salt and pepper.
31. Sprinkle the mixture over the pumpkin pieces and then put a baking sheet or refractory dish of appropriate size, covered with a piece of moistened parchment paper.
32. Take the pan to the oven for about 30 minutes, then remove the paper and let the pumpkin bake for another 15 or 20 minutes until golden brown.
33. Take a large hot pan and add a little olive oil, marjoram or oregano and garlic.
34. Stir for about 20 seconds and then add the spinach and let the spinach give off water as it heats up until it evaporates.
35. Stir and keep the spinach circulating quickly through the pan.
36. After 1 minute, add 2 pieces of butter and nutmeg and mix some more.
37. Continue to cook until the moisture has evaporated, season to taste and allow to cool.
38. Open the dough in the thickness of a coasters and the size of a napkin and then spread it over a clean dish towel.
39. Then, with a spoon, put a line of pumpkin along the long end of the nearest dough.
40. Sprinkle spinach over the rest of the dough sheet, leaving the top 5 cm of the sheet free.
41. Crumble the ricotta cheese over the spinach, sprinkle the Parmesan cheese and you are ready to start rolling.
42. Brush the clean end of the dough sheet with a little water.
43. After working carefully, use the end of the dough that is closest to you roll upwards, like a roll.
44. Wrap the dough in the dish towel and tie each end tightly using string.
45. If you want to and can firm up the sausage shape by tying a little around the center of the roll.

46. Tie an extra small string at one end so that the string hangs out of the pan and acts as a cable.
47. To cook the roll, take a cauldron or a very large pan with a lid and fill with water and salt and bring to a boil.
48. Dip the roller in water and keep it submerged and when using a pan, press the roller with a dish.
49. Keep on medium heat for 40 minutes.



50. While the roller is cooking, put 3 tablespoons of butter in a pan and heat.
51. Add a sage leaf to test if the butter is hot enough and if the leaf fries well, add the rest of the leaves and fry for 30 seconds, until it begins to curl and then remove from heat and set aside.
52. When the roll is ready, carefully remove it from the pan, remove the string, unroll and slice it 1.5 to 2 cm thick.
53. Spread some sage leaves on top, sprinkle with a little sage flavored butter and finish with the grated Parmesan cheese and serve immediately.
54. If you prefer to gratin preheat the oven to 200° C.
55. Unwrap the roll and cut into twelve thick slices.
56. Melt a little butter and brush the inside of a large, low ovenproof dish.
57. Put the roll slices, slightly overlapping, on the dish and sprinkle with more butter.
58. Sprinkle with Parmesan cheese and Pecorino cheese and bake for 10 to 15 minutes or until golden brown.
59. For simple tomato sauce, put the plated tomatoes in a bowl and then crush with your hands and empty the can of cold water.
60. In a pan over high heat the oil and brown the garlic and pepper.
61. Cook for 2 minutes and then add the tomatoes and basil leaves.
62. Season with salt and pepper and bring to a boil and reduce the heat to low.

63. Cook for 30 minutes or until thickened in a rich velvety sauce.

64. Heat the simple tomato sauce until it bubbles.

65. Serve the slices of rolls, in individual dishes, accompanied by simple tomato sauce and basil leaves.

