

Crespelle alla Marinara



Preparation time: 100 min

Difficulty: Medium

Crespelle

- All-purpose flour: 1 ½ Cups
- Large eggs: 4
- Olive oil: To taste
- Sea salt: ½ Teaspoon
- Whole milk: 1 1/3 Cups

For this recipe we used:

Chopped Tomatoes 1 box



Filling

- Chopped & blanched spinach, squeezed dry: 1 Cup
- Freshly grated Parmigiano Reggiano cheese, divided: 1 1/3 Cups
- Full fat Ricotta cheese: 3 Cups
- Salt & pepper: To taste

Sauce

- Dried oregano: 1 Teaspoon
- Finely chopped fresh basil: 4 Tablespoons
- Garlic cloves, minced: 2
- Olive oil: 3 Tablespoons
- Salt & pepper: To taste

Preparation

This easy yet elegant recipe would be a great choice to serve over the holidays when entertaining as the entire dish can be prepared ahead of time and then baked just before serving.

1. Heat 3 tablespoons olive oil in a sauce-pan over medium high heat until lightly smoking. Add the garlic, and cook another minute or two until fragrant. Add *Pomi organic chopped tomatoes*, oregano, basil, salt and pepper, and bring to a boil. Reduce the heat to low, and cook 15 minutes, then set aside.

2. Whisk together the **crespelle ingredients** in a medium sized bowl. Heat a 9 to 10-inch non-stick frying pan over medium high heat. Either spray the pan with olive oil, or using a paper towel, lightly rub the pan with oil. Pour in ¼ cup of batter into the pan, and turn the pan to evenly coat the bottom. Cook the crespelle for about 2 minutes, or until it is lightly browned on the bottom. Turn over, and cook another minute. Continue to use up the remaining batter in this manner. You should have 12 crespelle. Set aside until needed.

3. Preheat oven to 375 degrees F. Mix together the filling ingredients in a bowl, reserving 1/3 cup of the grated cheese for the topping. Lay the crespelle out on a piece of parchment paper. Spread 3 tablespoons of filling over the center of each crespelle, and then roll up into a tube. Continue to fill all of the crespelle.

4. Cover the bottom of a large **oven-proof casserole dish** (or two smaller ones), with a ladle full of sauce, then place the crespelle in the dish side by side, seam side down. Spoon the marinara sauce over the crespelle, and then bake for 30 minutes. Sprinkle the pan with the remaining cheese, then bake another 10 minutes until bubbly and lightly browned.

Recipe by Deborah Mele of ItalianFoodForever.com