Pomì
O Così. O Pomì.

Festive Lasagna Rolls



Preparation time: 75 min
Difficulty: Medium

Ingredients

- Italian seasoning, salt and pepper: to taste
- Lasagna sheets, boiled al dente: 10
- Mozzarella cheese, shredded: 1 cup

Filling

- Basil leaves, minced: 3 tbsp
- Black pepper: 1/2 tsp
- Cloves garlic, minced: 4
- Italian herbs: 2 tsp
- Lemon juice: 1 tbsp
- Lemon zest: 1 tbsp
- Mozzarella cheese: 1/2 cup
- Oil: 1 tbsp
- Parmesan cheese: 1/2 cup
- Red chili flakes: 1 tsp
- Ricotta cheese: 1 cup
- Salt: to taste
- Spinach, fresh or frozen: 3/4 cup

Preparation

- Drain excess water from ricotta using a mesh strainer lined with a paper towel for 20 mins.
- In a pan, sauté garlic in oil until caramelized, add spinach until wilted, then let it cool.
- In a bowl, mix ricotta, drained spinach, lemon juice, zest, black pepper, herbs, basil, chili flakes, 1/2 cup mozzarella, and parmesan. Season to taste and then the filling is ready.

Pasta Assembly:

- Preheat your oven to 385°F / 195°C.
- In a baking dish, spread a thick layer of Pomì Passata sauce.
- Lay out a lasagna sheet, spread ricotta-spinach filling onto it, and top with another lasagna sheet.
- Roll lengthwise, cut in half, and place rolls in the baking dish. Repeat.
- Fill gaps with extra Passata sauce, ensuring it gets into the empty spaces. Cover everything generously with 1 cup mozzarella. Drizzle with truffle oil.
- Cover with foil, bake covered for 20 to 30 minutes, uncovered for 10 mins.

For this recipe we used:

Passata 1 box

