




Herbed potato rotolo

Wild rocket & feta

 30 minutes

 Skill
Medium

 About
650

GATHER
YOUR PINK
INGREDIENTS



Ingredients

2	4	6	 Serves
4	8	12	Dried pasta sheets
500g	1kg	1.5kg	Potato mixture
100g	200g	300g	Rocket
50g	100g	150g	Feta cheese
1 pkt	2 pkt	3 pkt	Flour

Method

! Boil a kettle of water.

UTENSILS: Large saucepan, large frypan



COOK THE SHEETS

Cook the lasagna sheets in rapidly boiling water for 4 minutes. Remove from the heat, strain and set aside.



MAKE THE ROTOLO

Using a clean tea towel, place down a sheet of pastry. Spoon potato mixture onto the bottom third of the pasta sheet. Using the tea towel as an aid, roll the pasta sheet over itself to create a log shaped roll. Repeat for the remaining pasta and mixture.



FLOUR THE ROTOLO

Cut the rotolo on a slight angle into thirds. Lightly dust with flour, gently tapping to ensure any excess is removed.



COOK THE ROTOLO

Place a large frypan with 1 tbs of oil over a medium heat. Gently add the rotolo to the pan. Cook for 2-3 minutes each side allowing to become golden brown. Remove from pan and lightly season with a pinch of salt.



PLATE THE DISH

To plate the dish, divide the rotolo between the plates and garnish with rocket, crumbled feta and a generous splash of olive oil.

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Wine Matching

Pair with a Margaret River Semillon Sauvignon Blanc.