

## SILVERBEET AND RICOTTA FILLING

### Equipment needed –

Chopping boards, knives, large bowl, large saucepan, large bowl, large frying pan, 2 large baking dishes, 28 dinner plates (or enough for all students and adults)

### Ingredients from the Garden –

- 2 large bunches of silver beet, white stems removed
- 3 red onions

### Ingredients from the Pantry –

- 1200 grams of ricotta
- 3 cups of grated cheese
- 6 cups of passata
- 6 teaspoons of olive oil
- Extra olive oil to grease
- Salt and freshly ground pepper

### What to do –

1. Wash the silver beet leaves, and remove the white stems.
2. Place the silver beet in a saucepan with a tight fitting lid. Place over a low heat and cook for 2 minutes or until the silver beet has wilted. Remove from the heat and set aside for 5 minutes until the silver beet has cooled.
3. While the silver beet is cooling, finely chop the red onion and set aside.
4. Using your hands, squeeze out the excess liquid from the silver beet. Finely chop the silver beet leaves then place in a large bowl.
5. Heat 6 teaspoons of olive oil in a large frying pan over a medium heat. Add the onions and cook until soft. Transfer the onions into the bowl with the silver beet.
6. Add the ricotta cheese and stir until well combined. Season with salt and pepper to taste.
7. Preheat the oven to 180 degrees.
8. Place the crepes on a clean work bench and divide the silver beet ricotta filling evenly between the crepes. Spooning the mixture evenly down the centre of each crepe.
9. Roll the crepe up firmly to enclose the filling. Place the crepes firmly side by side in a baking dish.
10. Once all of the crepes have been filled, rolled and placed in the baking dish top with the passata and sprinkle with the grated cheese.
11. Bake in the preheated oven for about 15 minutes or until the cheese melts and the crepes are heated through.
12. Carefully remove the crepes from the oven and serve 1 crepe onto every dinner plate (enough for all students and adults).

### Serves –

- 28 students.