

ROSA Z. MARINZOLI'S ROTOLO VERDE AND RAGÚ BOLOGNESE

INGREDIENTS

- 2 Pasta sheets. You can buy pasta at Severino in Westmont, Talluto's in South Philly, or other pasta stores. Ask for two sheets (not cut into Lasagna strips) Approximately 12 x 16-inch rectangle
- 2lbs fresh spinach or (2) 10oz packages frozen spinach, thawed.
- salt
- 4 Tbs (1/2 stick) soft butter
- 1 cup whole-milk ricotta
- ½ cup freshly grated parmigiano -reggiano cheese
- pinch of freshly grated nutmeg
- 2 egg yolks
- 2 or 3 tablespoons of breadcrumbs, if needed
- Cheesecloth
- Kitchen String

PREPARATION

Spinach: if using fresh spinach, remove the stems, wash leaves. Place in pan med-hi, salt. Cover & cook till tender 8-10 minutes. (If using frozen spinach, cook 3 mins in salted boiling water to just cover spinach. Drain & squeeze out water, coarsely chop.)

Transfer cooked spinach in a large bowl, cool.

Add ricotta, grated cheese, the nutmeg & egg yolks to the bowl, mix well. w/fork then knead w/your hands to mash it all together! Add soft butter. Add 2/3 tablespoons of plain breadcrumbs if spinach and ricotta are too watery. Taste for salt & set aside.

Spread the spinach filling over pasta, no more than ¼ inch deep. Leave ½ inch clear along edges. Roll pasta sheet and filling like a jelly roll, pinch the ends shut, then wrap it tightly in cheesecloth, tying the ends w/string.

(You can prepare up to this point the day before. Place on cookie sheet and refrigerate overnight. Take out of refrigerator and bring to room temperature.)

Bring 4 quarts of water to a boil in a large saucepan/pot, salt & gently immerse pasta roll. (I use a fish poacher and I cook both rolls at the same time.) Cook at a steady boil for 20/25 ,minutes. Then, lift each roll carefully using tongs or big holed spoons. Place on parchment paper or paper towel to dry. Cut cooled pasta roll into ½ inch slices.

Place in serving platter. Place Bolognese sauce and/or plain tomato sauce in gravy bowls. Bring pasta, gravy bowls and a bowl of grated cheese to the table and serve.

Here is the link to a recipe that I found online, slightly different than mine but it has 4 photographs to give you an idea of what the pasta will look like:

<https://ricette.donnamoderna.com/rotole-di-ricotta-e-spinaci>

Ragú Bolognese --Rosa's Meat Sauce

Rosa's video on Ragú Bolognese : <https://youtu.be/kSxbavdBnNY>

INGREDIENTS

2 tablespoons of Vegetable Oil (or butter)

1 small onion

1 celery stalk

1 large carrot

1 ½ lb. of meatloaf mix. Or:

(1 lb. of lean ground beef, ½ lb. of Italian sweet sausage, removed from its casing and

½ lb. of ground veal)

1 8 oz glass of dry white wine

4 or 5 tablespoons tomato paste

1 16 oz. carton or can of beef broth. I use organic natural beef broth.

2 16 oz. cans of tomato sauce (I use Natural Hunts Tomato Sauce)

2 bay leaves, fresh basil, fresh parsley, salt and pepper

PREPARATION: (See video)

In food processor, mince onion, celery and carrot. Make a paste.

In heavy 4-quart pot, brown onions/celery/carrot soffritto mixture with vegetable oil (or butter)

When soffritto mixture is almost golden, add ground beef, sausage, veal and brown for 10 minutes on medium-high heat. Add tomato paste and saute' for additional 5 minutes.

Add wine, raise heat to maximum and let wine evaporate (1 minute or so)

Add beef broth and let cook on medium low for 20 minutes to ½ hour. Then add tomato sauce.

Season to your liking. I use bay leaf, chopped parsley and basil. Salt and fresh black pepper. If using broth, add less salt.

Lower heat, cover and cook for additional 45 minutes. Taste for seasoning.

Plain Tomato Sauce: I use 1/2 onion, 2 garlic cloves, fresh basil, San Marzano tomato sauce.