

## **Cannelloni with Roasted Pepper Sauce**

**Serves 2**

### **Ingredients**

1 large red pepper (175g/7oz flesh)

7g/¼oz butter

7g/¼oz Loprofin Low Protein Mix

200ml carton Low Protein Drink

8 sheets Loprofin Lasagne

1 tablespoon cooking oil

1 teaspoon salt

1 tablespoon fresh chopped parsley

1L shallow ovenproof dish

### **Filling:**

90g/3oz red pepper

90g/3oz green pepper

120g/4oz celeriac

1 tablespoon cooking oil

90g/3oz onion, finely chopped

5 tablespoons homemade vegetable stock

1 tablespoon tomato puree

¼ teaspoon ground nutmeg

¼ teaspoon dried thyme

¼ dried rosemary

Salt & pepper to taste

## Method

1. To prepare the sauce, cut the red pepper into quarters and place under a preheated grill, skin side uppermost, for a few minutes until the skin has blackened. Place the peppers in a polythene bag to sweat.
2. After a few minutes remove the skin from the peppers and place the flesh and remaining sauce ingredients into a food processor or blender and process until smooth.
3. To prepare the filling, roughly chop the peppers and celeriac, transfer to a food processor and process briefly, until finely chopped.
4. Heat the oil in a saucepan, add the onion, cover and fry over a moderate heat for 1-2 minutes, until transparent, stirring occasionally to prevent browning.
5. Stir in the chopped peppers and celeriac, cover and cook for 5 minutes over a medium-low heat, stirring occasionally. Stir in the remaining filling ingredients and reheat. Cover the pan whilst preparing the pasta.
6. To prepare the pasta, three quarters fill a large pan with water, add the 1 tablespoon of oil and 1 teaspoon of salt, and bring to the boil. Individually place 4 Loprofin Lasagne Sheets in the boiling water and cook for 5 minutes over a medium heat. Check the pasta sheets during cooking to ensure they haven't stuck together.
7. Carefully remove each lasagne sheet from the pan onto a flat surface. Repeat the cooking process with the remaining lasagne sheets.
8. When all the lasagne is part cooked, divide the filling between the sheets and roll each one up to form a tube.
9. Pour a thin layer of prepared sauce to cover the base of the ovenproof dish and arrange the cannelloni rolls on top. Pour the remaining sauce over the rolls and cover the dish with foil.
10. Bake in a preheated oven for 25 minutes at 180 degrees. Serve immediately sprinkled with freshly chopped parsley.

This recipe was provided by Nutricia