

Taste the Hills



Recipes and Tips

All the colours of Christmas roulade

Ingredients

400 g (14oz) baby-leaf spinach	500 g (1lb 2 oz) ricotta
6 medium eggs, separated	3 tbsp. chopped fresh chives
1 roasted red pepper, deseeded and and finely chopped	3 tbsp. plain flour
1 tsp. baking powder	1 few sundried tomatoes, chopped
1/4 tsp grated nutmeg	25 g (1oz) chopped toasted walnuts, plus extra to garnish
60 g (2 oz) vegetarian Parmesan-style cheese	

Preheat oven to 190°C (170°C fan) mark 5 and line a rough 23 x 33cm (9 x 13in) Swiss roll tin with baking parchment. Empty the spinach into a large pan, add 50ml (2fl oz) water and cook, stirring frequently, until spinach wilts. Empty into a colander and cool under cold running water.

Lift out handfuls of spinach and firmly squeeze out excess moisture. Put spinach into a food processor with the egg yolks, flour, baking powder, nutmeg and some seasoning. Whiz until spinach is finely chopped. Scrape into a large bowl.

In a separate large bowl, whisk the egg whites until they hold stiff peaks. Mix one-third of the whites into the spinach bowl to loosen, then fold in the remaining whites, retaining as much air as possible.

Spread mixture into prepared tin and cook for 12-15min or until firm to the touch and lightly golden. Meanwhile, sprinkle the Parmesan-style cheese over a large sheet of baking parchment on a work surface.

When cooked, invert the spinach tin on to the prepared baking parchment, remove tin and allow roulade to cool.

To make the filling, mix together the ricotta, chives, red pepper, tomatoes, walnuts and plenty of seasoning. Peel off upper baking parchment from roulade, then spread over the filling. With the help of the base parchment, roll up the roulade from one of the short edges. Transfer to a serving plate, seam down. Garnish with a sprinkle of Parmesan-style cheese and chopped walnuts. Serve.

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