

Gratin "Small Roses" with smoked ricotta and spinach

(10 portions)

Ingredients

250 ml. milk, 2 eggs, 125 gr. flour type "00", 10 gr. oil (for the appareil)
250 gr. smoked ricotta , 350 gr. fresh spinach, 200 gr. besciamella (for the filling)
200 ml. milk, 30 gr. butter, 30 gr. flower (for the besciamella)
50 gr. grated Parmesan cheese
Salt and pepper

Equipment

A chopping board
A knife, a slice, a spatula and a whisk
Stimmy, Steemtrap and Wisk
Transparent film
Teflon-coated plate
A bowl

Method

Prepare the appareil amalgamating the 2 eggs with the flour and dilute the mixture adding a little at a time milk and oil, then add the salt. Pre-heat a non-stick light alloy baking-pan inside the Erremix at 190°C, then pour in it the mixture obtaining a thin and homogeneous layer. Bake it at the same temperature for circa 4 minutes until the pancake will be golden.

To realize the besciamella it is necessary to melt the butter using the steam from Stimmy together with a Wisk, adding the flour and keep cooking the rose butter with the steam. Add to it the milk little at a time diluting the mixture without creating lumps, add the salt, then bring to cooking the besciamella injecting the steam directly inside it until it will be enough thick.

Clean and strain the spinach, then put them inside the basket of the Steemtrap and vaporize them for about ten seconds until they will parboiled. In a mixer insert the ricotta, the spinach, 200 gr. of besciamella and whirl all the components to obtain a homogeneous mixture. Add salt and pepper if necessary.

Lay on the working table a layer of transparent film and lay gently the pancake on it. Cover all the surface with the mixture, then roll the pancake with the help of the transparent film and tighten it like a roll. Leave it to rest in the fridge to harden.

Cut the roll to pieces with a thickness of 3 cm., lay them on the Teflon-coated plates and dust them with the grated Parmesan cheese. Gratin them in oven at 190°C until they will be golden.

Lay a thin layer of warm besciamella on a plate, then lay on it two "small roses" for each portion.

