

Tofu Ricotta Manicotti

Swick

Serves 1 | Active Time: 1 hour 15 minutes | Total Time: 1 hour 15 minutes

Step 1: Rolling the Dough

- 1 recipe Fresh Egg-less Pasta Dough

To roll the Fresh Eggless Pasta Dough, lightly sprinkle the rollers of a pasta machine and dough with flour. Flatten the dough slightly and run it through the widest setting. Fold the dough in half and continue to roll through this setting about 10 times, dusting with flour as needed.

Continue to roll the dough through the machine, adjusting the settings, until you reach the desired thickness.

Next, even out the pasta sheets, cut into 5 or 6-inch wide strips and spread out on a clean surface.

Step 2: Filling & Baking the Manicotti

- 1 recipe Tofu Ricotta
- 1 recipe Basic Tomato Sauce
- 1/2 cup Basic White Sauce

Preheat the oven to 425°F (220°C).

To fill the manicotti, spoon a few tablespoons of the Tofu Ricotta onto each piece of pasta. Press the filling together, add a bit of moisture to the edges of the pasta then roll into a cylinder, tucking in the filling as you roll.

*Note, to cut back on cooking time slightly, it is suggested to heat the sauce in a small sauce pot when using to layer the manicotti, rather than doing so with a cold sauce.

To assemble the dish for baking, spoon about a 1/2 cup of the Basic Tomato Sauce into a baking dish, spreading the mixture out to coat the bottom. Place the manicotti into the sauce, seam side down, then cover the pasta with more tomato sauce. Finish with a drizzle of Basic White Sauce on the top.

Bake for 20 to 30 minutes, or until the sauce and manicotti are heated through.

Once done, let cool for a few minutes before serving.