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Smoked Venison Canelloni

Ingredients

(Serves 2)

Oven 200C

3 sheets fresh lasagne 1/2'd

250gms ricotta

1tblsp grated parmesan + some to top

1tsp chopped thyme

1 egg beaten

Salt and pepper

1pack sliced smoked venison

Fresh Tomato Sauce

300gms ripe tomatoes, chopped

2tblsp olive oil

3 cloves garlic chopped

1/2 tsp salt

Knob butter

1tblsp shredded basil

Method

Make the sauce by heating the oil in a pan over a high heat. Add the garlic and salt and stir for 30 seconds before adding the tomatoes. Cook and stir for 10mins until softening and turning into a chunky sauce. Remove from the heat and stir in the butter and basil.

Place the lasagne in a pan of boiling water and cook for 1 min. Remove the lasagne to a bowl with cold water and a splash of oil.

Beat together the ricotta, 1 tblsp parmesan, thyme, egg and a good grind of salt and pepper.

To assemble

Remove the lasagne sheets from the water and drain on a clean tea towel. Place a slice of venison on top of each peice of lasagne and top this with a spoonful of the ricotta mixture. Roll each up to form your cannelloni and place in an oven-proof dish. Spoon the tomato sauce over the pasta and scatter over a little parmesan.

Place the dish in the oven for 20-25mins. Serve with salad.