

MANICOTTI



Quick Tomato Sauce

- 2 tbsp olive oil
- 2 cloves garlic, smashed
- 1 shallot, minced
- 1 baby carrot, minced
- ½ stalk celery, minced
- 1 sweet red pepper, minced
- ½ cup grape tomatoes, quartered
- 1 tsp tomato paste
- 1 bay leaf
- 1 tbsp dried tomatoes
- 1 tsp dried oregano/basil/thyme
- 2 tsp sugar in the raw
- 2 oz cup red wine
- 1 ½ cup San Marzano, crushed
- Fresh basil
- Water as needed

1. Heat 1 tbsp oil in heavy bottom pot add fresh veggies, S&P
2. Sweat on medium heat-low for 4-5 minutes.
3. Add paste, dry herbs, bay, dried tomatoes and sugar, sauté for 1 minute more.
4. Deglaze with red wine, then add San Marzanos.
5. Bring to a boil, reduce to a simmer while preparing crepes.
6. Stir often, DO NOT LET SCORCH. Add water if sauce is reducing too fast.
7. *When ready to assemble **remove bay**, add basil then manicotti, top with extra virgin olive oil and shaved parmesan.*
8. *Cook covered for another 5-10 minutes, covered, to heat through.*

Basic Crepe Batter

- 2 cups AP flour
- 3 tbsp sugar
- Pinch salt
- 3 whole eggs
- 1/3 cup vegetable oil
- 2 cups whole milk

1. Sift flour, sugar and salt together in a large bowl, set aside.
2. Whisk eggs, milk and oil together in a medium bowl, set aside
3. Add enough liquid to flour mixture to make thick paste.
4. Add the rest of the liquid, whisking in small circles not to splash.
5. Strain mixture using same sifter, and let rest while preparing filling.

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Four Cheese Filling

- 1 cup whole milk ricotta
- 1 cup pecorino/parmesan cheese
- 1 cup shredded mozzarella
- 1 whole egg
- Fresh spinach, chopped, optional
- S&P TT

1. Combine all ingredients in a stainless-steel bowl. Beat with spoon to combine well.

To Cook Crepes

- oil to lightly grease pan and
- Sheet tray with parchment/waxed
- paper to lay cooked crepes on
- Teflon pan, pastry brush, rubber spatula

1. On medium high heat, warm a nonstick omelet/crepe pan.
2. Using a pastry brush, **very lightly** grease the pan
3. Using a 2 oz. ladle, ladle batter into the pan and swirl to coat.
4. It should start to set when it hits the heat.
5. You don't want it too thick or it will not cook properly, or too thin to rip.
6. Use gloved fingers, rubber spatula or wooden tongs to flip the crepe.
7. The crepe is ready when you can move it around the pan and it releases itself.
8. Lay on prepared tray to cool. Shingle each new crepe, do not stack.
9. *When ready:*

Spoon filling horizontally onto bottom third of crepe, roll up.

Repeat until filling is done, follow steps above.

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