

Seafood Cannelloni

Yield: 24 servings of 2 Cannelloni

Ingredients

Tomato Sauce:

SAN BENITO® TOMATO PUREE
SPECIFIC GRAVITY 1.06

White Wine	1 (#10 can)
Olive Oil	20 ounces
Salt	1/2 cup
Black Pepper	2 teaspoons
Cayenne Pepper	3/4 teaspoon
Garlic (minced)	1 teaspoon
Fresh Basil (chopped)	2 tablespoons
Fresh Parsley (chopped)	1 cup
Sugar	1/2 cup
	1 tablespoon

Seafood Filling:

Butter	1/2 cup
Green Onions (sliced)	9 onions
Shallots (minced)	1/4 cup
Sole fillets	2 lbs.
Scallops	16 ounces
Shrimp (cleaned and deveined)	20 ounces
White Wine	4 ounces
White Pepper	1 teaspoon
Fresh Basil (chopped)	3/4 cup
Lemon Juice	1/4 cup
Ricotta Cheese	3 cups
Parmesan Cheese (grated)	9 ounces
Bechamel Sauce	6 1/2 cups

Cannelloni:

4" x 4" Fresh Spinach Pasta	48 squares
Parmesan Cheese (grated)	6 ounces

Weights/Measure

Method for Tomato Sauce:

Combine ingredients for Tomato Sauce in a saucepan. Cover and simmer 20 minutes. Stir occasionally.

Method for Seafood Filling:

Sauté green onions, shallots, sole, scallops and shrimp in butter 1 minute. Add wine, white pepper, basil and lemon juice. Simmer 1 minute longer. Remove from heat. Place about half of seafood mixture in a food processor. Set aside remaining seafood mixture. Reduce pan drippings to about 3/4 cup. Add pan drippings to processor and process until smooth. Add cheeses and 1/3 cup Bechamel sauce. Process until combined. Add remaining seafood. Process on-and-off just until large pieces are coarsely chopped.

Method for Cannelloni:

Cook pasta squares in boiling water 2 minutes. Chill in ice water. Drain on a towel.

Preheat oven to 400 F.

Ladle 4 cups hot Tomato Sauce in bottom of 2-inch hotel pan. Place 2 tablespoons Seafood Filling in middle of each pasta square. Fold both sides up overlapping filling. Put in prepared pan fold side down. Pour Bechamel Sauce over Cannelloni. Spoon remaining Tomato Sauce over Bechamel. Sprinkle with Parmesan Cheese.

Bake 20 minutes or until cheese browns slightly.

