

# Manicotti

By Domenico Tolomeo

Experience pasta perfection with our manicotti recipe, made with homemade pasta and slow-cooked bolognese sauce for a deliciously comforting meal.

**Yield:** 12 manicotti

**Prep Time:** 45 min

**Bake Time:** 40 min

## Ingredients:

- Caputo Fresh Pasta with Semola Recipe\*
- Ciao Bolognese Sauce Recipe
- Caputo Semola
- 1lb ricotta
- 1 egg
- Salt and pepper (to taste)
- Grated Parmigiano Reggiano
- 1/2 cup shredded mozzarella
- Basil



## Instructions:

*\*You can also use store bought manicotti pasta cooked al-dente if you do not want to make your own.*

1. Using our Caputo Fresh Pasta with Semola Recipe, divide your dough in half and sheet your dough to #8 on your pasta machine, then cut them into rectangles 4" L x 5" W. Dust with Caputo Semola and place to the side.
2. In a 9x13 baking pan or Pyrex, ladle in 16 oz of your Ciao Bolognese Sauce and set aside.
3. In a bowl, mix together your ricotta, egg, salt, and pepper until well combined.
4. To fill the shells, use a piping bag or spoon to place 3-4 tablespoons of the ricotta mixture in the center of each shell.
5. Roll your shells with the seam side down, width wise (the shells should now measure 5' L x 1" W) and place them in your baking pan. Approximately 12 should fit in the pan.
6. Ladle on your remaining Bolognese sauce, sprinkle with Parmigiano Romano and shredded mozzarella, cover with tin foil, and bake for 40 minutes at 350 F. Manicotti should be fork tender but not overly mushy.
7. Top with basil and grated Parmigiano Reggiano. Buon Appetito!