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Cannelloni Alfredo with Peas and Bacon

Ingredients

Pasta

- 250g baker's flour
- 5 egg yolks
- 1 egg
- 25ml olive oil

Filling

- 100g sugar snaps, peas or snow peas
- 2 rashers bacon, sliced and cooked
- 4 tablespoons cream cheese
- 25g grated parmesan
- 50g snow pea shoots

Sauce

- 2 tablespoons cream cheese
- 25g grated parmesan cheese

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Method

1. Gather together all the ingredients. You will also need a pasta rolling machine for this recipe. Heat the oven to 180°C.
2. Weigh the baker's flour into a large bowl and make a hole in the centre. Pour the eggs, yolks and oil into the hole.
3. Use a fork to mix the flour gradually into the egg mixture. Once it is starting to become too hard, get your hands in and mash it all together.
4. Turn the dough onto the bench and knead for 3 minutes. Wrap up and leave to rest for 1 hour.
5. Cut the dough into 4 pieces and squash each one flat with a rolling pin. Set up the pasta machine and put a large pot of water on the stove to boil (you may need an adult to help you).
6. Set the rollers to the thickest setting, attach the handle and start to feed the dough into the slot at the top. Roll the dough through (if it feels sticky sprinkle very lightly with flour). Adjust to the second setting and roll again, then the third.
7. Now fold the pasta up in half and half again so it is the same width as the machine. Reset the machine to the first setting and feed the open ends of the pasta in. Do this 3 times.
8. Roll the dough through each of the settings in turn until you reach the thinnest.
9. Carefully drop all the sheets into the boiling water and cook for 2 minutes. Drain them and run under cold water for 30 seconds.
10. Lay the sheets out on the bench and spread 1 tablespoon of cream cheese on each. Sprinkle with peas and bacon and finally the parmesan.
11. Roll each sheet up like a sausage roll and place into an ovenproof dish. Sprinkle over the rest of the parmesan and crumble over the cream cheese.
12. Cook the cannelloni in the oven for 8 minutes or until hot inside.

This recipe serves 4.

