

# PORK AND FENNEL ROTOLO

with red wine, tomatoes and caramelised onions



PREPARATION TIME 25 Minutes

COOKING TIME 45 Minutes

SERVES 4 Persons



## INGREDIENTS

2 teaspoons olive oil  
500g continental pork and fennel sausages, skins removed and discarded  
1 leek, thinly sliced  
2 cloves garlic, crushed  
1/3 cup red wine  
400g jar Providore Series Vine Ripened Tomatoes with Caramelised Baby Onions sauce  
1 cup baby spinach leaves  
4 x 30cm x 15cm fresh lasagne sheets  
1/3 cup hot water  
1 cup grated mozzarella cheese

## METHOD

Heat oil in a saucepan, add the sausage meat and break with a wooden spoon while browning well and stirring frequently. Add leek and garlic and cook for a further 2 minutes. Stir in wine and cook until evaporated.

Add Providore Series sauce, bring to the boil and simmer uncovered for 5 minutes. Remove from heat and add spinach leaves. Season to taste.

Dip each lasagne sheet into hot water to soften. Cut each sheet into thirds lengthwise using a sharp knife. Spread each strip with 2-3 tablespoons meat sauce. Roll up into a scroll shape.

Arrange pasta scrolls cut side up, in a lightly greased 1.5 litre capacity oval baking dish. Pour over hot water and cover with foil. Bake in a preheated oven at 180°C for 20 minutes. Remove foil and sprinkle with cheese. Cook for a further 15-20 minutes or until cheese is melted and golden. Serve immediately.

## TIP

Use your favourite continental style sausage when making this rotolo.