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Citrus Zucchini Cannelloni with Goat Cheese

Griddling the zucchini slices helps them to become soft and easy to roll. The lightly charred flavor is a nice addition to the cheesy and lemony filling. Serve with a crisp green salad.

Serves 4 // time 55 mins // gluten free // vegetarian

INGREDIENTS

olive oil, for greasing and to serve

2 fat zucchini, about 10oz (300g) each, trimmed and cut into 12 thin slices lengthwise with a mandoline

2oz (60g) pine nuts

7oz (200g) soft goat cheese, room temperature

2 tbsp finely chopped basil, plus whole leaves to garnish

zest of 1 small or ½ large lemon

salt and freshly ground black pepper

for the cheese sauce

½ oz (15g) unsalted butter

½ oz (15g) sweet rice flour

3 ½ fl oz (100ml) whole milk

1oz (30g) strong cheese, such as Cheddar, grated

METHOD

1 Heat a cast-iron griddle and lightly brush with olive oil. Griddle zucchini slices for 1 to 2 minutes on each side until soft and lightly marked with grill marks. At the same time, in a non-stick frying pan, dry-fry pine nuts over medium heat for 2 to 3 minutes, turning frequently, until golden brown. Set aside to cool. Blot any excess moisture with a paper towel once cool.

2 In a small bowl, beat together goat cheese, basil, lemon zest, and pine nuts. Season well with salt and pepper.

3 To assemble the cannelloni: portion a large, walnut-sized spoonful of goat cheese mixture and place on the zucchini slice. Spread out the cheese along the length of the slice. Roll slice up. Place in a lightly oiled shallow ovenproof dish. Repeat to assemble remaining cannelloni.

4 Preheat the oven to 450°F (230°C). To make the cheese sauce: in a small saucepan, melt butter over medium heat. Remove from heat and whisk in rice flour. Continue to whisk, slowly adding in milk. Return to heat and slowly bring to a boil, whisking frequently, until mixture thickens. Reduce heat to low and continue to cook for 2 to 3 minutes. Season well with salt and pepper and add most of grated



cheese, reserving some to sprinkle over top. Whisk sauce until cheese melts, adding more milk if needed to help achieve pourable consistency. Remove from heat.

5 Pour sauce over cannelloni and top with remaining grated cheese. Transfer to the top rack of the oven. Cook, uncovered, for 15 to 20 minutes until the top is golden brown and cannelloni are cooked through. Remove from the oven and let cool for 10 minutes, or until cheese settles. Garnish with basil and a drizzle of olive oil, and serve.



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