

Connie's Manicotti Recipe

Le ricette di cucina di Frank Russo-Alessi

Courtesy of Connie Fauci



You will need a 6 1/2" cast (wrought) iron pan. I think I have mine for over forty years and have only used it for manicotti.

You can prepare the manicotti a day ahead and bake them the next day. I'm pretty certain they can be frozen too although I can't remember if I ever did.

Makes 24 Manicotti

Ingredienti e Come Fare

Filling - Prepare first

1 lb. ricotta I use Polly-O whole milk

1 lb mozzarella (diced) Packaged whole milk

2 eggs break and mix in Chopped parsley, grated locatelli cheese a handful or more to taste

A few slices of prosciutto chopped (ham works just as well and I tend to use it more than prosciutto)

Salt and pepper. Be careful of how much salt. I rather use very little and sometimes none because the cheese and ham give it the kick.

Once all ingredients are mixed together, refrigerate until ready to use.

Next have sheets of wax paper spread out on counter because when you finish each crepe, you will place it on the wax paper.

Crepe

You will need 7 eggs extra large are fine. I usually let them stand at room temperature. I use may electric blender for this. Beat the 7 eggs in 2 cups of water. Add a little at a time 2 cups of flour and beat with mixer until creamy or smooth.

Butter your pan once lightly going up onto the sides. You'll have to adjust the flame I would say less than medium. Using a spoon or small ladle drop thin layer of batter into pan and play with it holding handle and swirling it until it is evenly distributed and cooked.

DO NOT TURN. With fingers remove from pan and place crepe on wax paper to cool. If things should stick, add a drop more butter but you really shouldn't have to.

Filling the Crepe's

When you have finished making the crepes, place about 1 - 1 1/2 tablespoons of filling in the center.

Spread filling and fold over each side.

For baking: Line a large pan with sauce. Arrange manicotti in pan. Place sauce evenly over each and in corners. Sometimes the outer ones get a little burnt. Sprinkle with some grated cheese.

Bake 350 degrees for about 35 minutes

Buon Appetito!

Please send recipes, comments and suggestions to

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