



Salmon Cannelloni with a Fruity Tomato Sauce

🔪🔪🔪 Easy 🍽️ 2 Servings ⌚ 60 min.



Cannelloni are large tubular pasta shapes. The name comes from the Italian word *canna*, which means “tube.” They’re usually about ten centimeters long and three centimeters in diameter—which makes them perfect for stuffing. However, some ingredients are difficult to stuff into cannelloni. To prevent tender salmon from falling apart, simply make the cannelloni yourself in this recipe. To do this, cut the lasagna sheets in half and cook them—then roll them around the salmon. The fruity Italian tomato sauce pairs perfectly with this pasta dish.

Ingredients

4 lasagna sheets
1 package of Sugo
Tradizionale tomato sauce
300 g skinless salmon
a handful of baby Swiss
chard (or baby spinach)
100 g crème fraîche
Sea salt and freshly
ground pepper
Zest and juice of one
lemon
300–400 ml mild olive oil

Step 1: The Preparation

If you want to use frozen salmon for this recipe, thaw it on a perforated baking sheet or in a colander set inside a bowl so that the liquid can drain and the fish isn't sitting in its own juices. It may take a few hours for the fish to thaw completely. You can use fresh salmon right away. Wash the lemon under hot water, grate some zest using a kitchen grater, and then squeeze the juice from the lemon. Next, wash the baby Swiss chard and gently pat it dry.

Step 2: Cook the lasagna sheets

Place a large pot of salted water on the stove and bring it to a boil. Cut the lasagna sheets in half, then cook them for 8 to 10 minutes. You're also welcome to make the lasagna sheets yourself. We have a very simple recipe for that. The cooking time is reduced to about 3 to 4 minutes. Make sure the lasagna sheets are still al dente. Remove the lasagna sheets from the water and drain them well.

Step 3: How to Make Italian Tomato Sauce

Pour the Sugo Tradizionale tomato sauce into a small saucepan and heat it slowly over medium heat. The sauce should not come to a boil.

Step 4: Confit the salmon

Season the thawed or fresh salmon with salt. Then pour olive oil into a pot and place the salmon in it so that it is covered. Heat the oil to 42 °C and cook the fish in it for about 20 minutes. You'll know the temperature is right when the oil begins to form streaks. It should be warm enough that you can still safely check the temperature with your finger. Carefully remove the salmon from the pot and let it drain slightly. Then season it with freshly ground black pepper, lemon juice, and lemon zest.

Step 5: Prepare the Cannelloni

Now it's time to fill your cannelloni. Lay out a sheet of pasta and spread crème fraîche on it. Then place a piece of salmon at one of the short ends and roll the pasta around the fish to form a nice cannelloni shape.

Step 6: The Finale

Arrange three salmon cannelloni side by side on a plate. The end of the roll should be facing down so that the cannelloni hold together well. Now pour the hot tomato sauce over them. Before serving, garnish your Italian specialty with a few baby Swiss chard leaves. Buon appetito!

Used products:



You can find this and more delicious recipe ideas at:
www.rodiparma.de/en/italian-recipes