



Bread Machine & Baking Videos with Ellen Hoffman

Spinach bread filled with Italian Seasoned Ricotta Cheese Roll ups 1

Spinach flavor is very mild. My husband couldn't taste it and neither could my dad. It works well to color the bread green. I was trying not to use food coloring.

Make in a 2-pound capacity bread machine on dough course.

- 124 g half and half (milk ok)
- 273 g steamed spinach that has been drained well and puréed in food processor
- 24 g honey
- 500 g King Arthur bread flour
- 6 g sugar
- 8 g salt
- 114 g salted butter (1 stick)
- 6 g SAF instant yeast
- Filling:
- 15 oz full cream Ricotta cheese
- Basil
- Italian seasoning
- Sautéed onion and garlic
- Fresh grated parmigiana
- Salt (and pepper if desired)

Mix and taste until it's to your taste. Add more seasoning as desired.

Set for Dough cycle

Roll out 1/2 the dough at a time into a rectangle. Spread with half the filling. Roll up tightly and cut into slices. Arrange as desired in a casserole.

Let rise in a slightly warmed oven for 40 minutes.

Grate fresh parmigiana.

Bake at 350 for about 30 minutes until internal temperature reaches 190-200 degrees.