

## Spinach and Ricotta Rotolo with Seared Scallops, Sage and Valley of Kings Beurre Blanc



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Paul Brown

- Sub Category Name  
Food  
Savory
- Recipe Source Name  
The Chefs and the Tea Maker - 2008

### Used Teas



Exceptional Valley of  
Kings Ceylon Pekoe

### Ingredients

#### Spinach and Ricotta Rotolo with Seared Scallops, Sage and Valley of Kings Beurre Blanc

- Dilmah Exceptional Valley of Kings Ceylon Pekoe Tea (3 tea bags infused overnight in 1 cup of white wine)
- Fresh Tasmanian scallops



- 150g Ricotta
- 250g Baby spinach
- Onion, garlic, lemon zest, fresh herbs
- Butter
- Basic pasta dough (1 egg: 100g flour)
- Sage
- 150g hard salted butter (chopped)

## Methods and Directions

### **Spinach and Ricotta Rotolo with Seared Scallops, Sage and Valley of Kings Beurre Blanc**

- To make the rotolo, roll out the pasta dough until smooth and 1-2mm thick or until you can see your hand through the dough. Cut into lengths of approximately 15cm long and cook in boiling water with oil and salt for 2 minutes.
- Refresh with cold water, drain and place on a sheet of cling wrap and cover. It should resemble a cooked thin version of a lasagna sheet.
- To make the rotolo filling, sauté finely chopped onion, garlic, fresh herbs, lemon zest with a generous amount of butter. Cook until onions are soft and avoid too much colour. Cool mixture.
- Blanch baby spinach, refresh and squeeze out all liquid. Chop spinach and add to onion mixture, also add the ricotta at the same time.
- Spread mixture evenly over two thirds of the pasta sheet and roll up to approximately 5cm in diameter. Roll and cover with cling wrap.
- To prepare the beurre blanc, remove the tea from white wine and add a small squeeze of lemon and reduce the mixture by three quarter in a small stainless pan. Whisk in chopped butter to form a velvety, orange in colour batter.