

Spinach & Ricotta Pancake Bake

Ideal for Shrove Tuesday, but equally delicious the rest of the year too!

Serves 4



Ingredients

- Olive oil
- 3 garlic cloves, finely crushed
- 1 tin chopped tomatoes (400g)
- Baby spinach (about 200g)
- Ricotta (250g tub)
- Fresh nutmeg
- 4 large pancakes or crêpes
- 1 ball mozzarella (around 225g), torn into small pieces
- A little grated parmesan
- Salt and black pepper

Method

1. Make the tomato base

- Warm a splash of olive oil in a saucepan and gently cook two of the crushed garlic cloves until fragrant. Add the chopped tomatoes, season well, and let the mixture simmer until it thickens into a rich sauce.

- Meanwhile, wilt the spinach, either by microwaving it briefly or pouring boiling water over it in a colander. Once cool enough to handle, squeeze out the excess moisture and chop it roughly.

2. Prepare the filling

- Heat the oven to 220°C (200°C fan).
- In a bowl, combine the ricotta, chopped spinach, the remaining garlic, a generous pinch of nutmeg, and seasoning.

3. Assemble the bake

- Spread the tomato sauce across the base of a medium-sized baking dish.
- Spoon the ricotta mixture onto one half of each pancake, fold them into quarters to form triangles, and arrange them on top of the tomato layer. Scatter over the mozzarella and a little parmesan, then finish with a light drizzle of olive oil.
- Bake for 15–20 minutes, until the cheese is bubbling and the edges of the pancakes are turning golden.

Based on a recipe by BBC Good Food