

🍴 SPINACH AND RICOTTA WITH PUFF PASTRY 🍴

Prep Time: 15 min | **Cook Time:** 40 min | **Servings:** 4 | **Difficulty:** Easy | **Diet:** Mediterranean



Ingredients

- 1 sheet of puff pastry
- 300 g spinach
- 200 g ricotta cheese
- 500 g tomato passata (tomato purée)
- 100 g cooked ham, sliced
- 1 garlic clove
- Parmigiano Reggiano DOP, to taste
- Extra virgin olive oil, to taste
- Salt, to taste

How to make step by step

1 - Cook the spinach

- Wash the spinach thoroughly
- Add it to a pan with a drizzle of extra virgin olive oil and the garlic clove
- Cook until wilted and soft
- Remove the garlic and squeeze the spinach well to remove excess moisture

2 - Make the tomato sauce

- Heat a little extra virgin olive oil in a pan
- Add the garlic clove and tomato passata
- Season with salt
- Let the sauce simmer until cooked and slightly thickened, then remove the garlic

3 - Prepare the filling

- Place the ricotta, cooked spinach, and a pinch of salt in a bowl
- Blend until smooth and creamy

4 - Fill the puff pastry

- Unroll the puff pastry on a work surface
- Spread an even layer of the spinach and ricotta cream over the pastry
- Add the slices of cooked ham
- Sprinkle with Parmigiano Reggiano

5 - Shape the pinwheels

- Roll the pastry tightly from the long side to form a log
- Cut into slices about 3–4 cm thick

6 - Prepare the baking dish

- Spread a thin layer of tomato sauce on the bottom of a baking dish
- Arrange the pinwheels side by side

7 - Finish and bake

- Cover the pinwheels with the remaining tomato sauce
- Sprinkle with Parmigiano Reggiano
- Drizzle with a little extra virgin olive oil

8 - Bake

- Preheat the oven to **180°C (350°F)** using static mode
- Bake for about **40 minutes**, until golden and bubbly

👉 Video recipe: <https://youtu.be/cwDz-6vLaw4>

💡 Tips & Variations

✓ **Vegetarian option:** Skip the ham and add a light sprinkle of grated Parmigiano or a pinch of nutmeg to the ricotta for extra flavor while keeping the filling balanced and creamy.

✓ **Make it crisp:** For a crispier base, let the baked pinwheels rest for 5 minutes before serving and avoid adding too much tomato sauce on top.

✓ **Make ahead & freeze:** Assemble the pinwheels and freeze them unbaked. Bake straight from frozen, adding a few extra minutes to the cooking time until golden and fully cooked.