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Source: "The Mafia Cookbook" by Joseph "Joe Dogs"  
Iannuzzi.

Recipe: Manicotti Marinara with Mint

## Ingredients:

Crepes

1 cup flour

1 cup plus 2 tablespoons water

2 eggs

## Steps:

Beat flour, water, & eggs well to make batter. Pour, 1/8 cup at a time, into slightly heated & greased 9-inch frying pan (batter should make 8 to 10 thin crepes). Rotate frying pan to distribute batter evenly. Cook until bottom of crepe is just dry & crepe can be removed from frying pan with rubber spatula (top of crepe should remain moist). Lay crepes fly in clean work area until batter is used up.

## Cheese Filling

1 ½ cups whole-milk ricotta cheese

¼ pound mozzarella cheese, diced

½ cup freshly grated Parmesan cheese

12-15 fresh mint leaves, well chopped

Salt & pepper to test

Marinara Sauce (see page 16)

Mix the three cheese, chopped mint leaves, & sale & pepper in a bowl. Spoon evenly into center of crepes. Roll crepes & fold the ends underneath, leaving seam on bottom. Spoon a few tablespoons of marinara into the bottom of casserole dish & spread evenly. Place crepes on top of sauce, & spoon rest of marinara sauce on top of crepes. Cook in preheated 325-degree oven for 20 to 25 minutes.

Serves 4 to 5