

## Raciones para 2

500 ml  
Milk or vegetable drink

200 g  
Chestnuts

2  
Garlic cloves

250 g  
Mushrooms

Cannelloni pasta

- 1 We will start with the filling of our cannelloni. To prepare the chestnut cream, boil 500ml of milk with the peeled chestnuts for 20 minutes.
- 2 On the other hand, sauté the mushrooms with a dash of oil in a pan over medium heat.
- 3 Once the milk and the chestnuts have boiled, blend the mixture with a mixer until you get a light cream.
- 4 On a baking tray, with non-stick paper, spread the cannelloni pasta and place the mushroom filling in the centre of each sheet so that it can be rolled up later.
- 5 To serve, place two or three cannelloni on a plate and cover them with the chestnut cream. Serve cold without baking to enjoy a light dish of Christmas cannelloni.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/canelones-con-setas-y-castanas/>

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