Mushroom and chestnut cannelloni

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

https://cookinglovers.teka.com/en/receta/canelones-con-setas-y-castanas/