

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/es/receta/canelones-con-setas-y-castanas/>

