



## Consejo del chef

Wait until the filling is cold before shaping the crêpes to avoid breaking them or getting burned. They will be in the oven later as a final touch, and the result will be spectacular.

## Raciones para 6

1 Egg

200 gr Flour

200 gr Milk

1 Tablespoon of sugar

1/2 Tablespoon of salt

Butter

For the filling:

2 Chopped onions

100 gr Mi-cuit foie

50 ml Port wine

Salt and pepper

Bechamel sauce

Grated cheese

- 1 For the crêpes, mix all the ingredients with the help of a whisk and cook in a pan with a bit of butter.
- 2 For the filling, stir fry the chopped onions with oil until is soft and tender.
- 3 Add ground meat, some salt & pepper and cook until golden brown.
- 4 Pour the port wine and reduce.
- 5 Then, add the diced foie and béchamel sauce. Stir until every ingredient is well-combined. Set aside to cool.
- 6 Spread 2 or tablespoons of the meat filling on a crêpe and roll it.
- 7 Place the cannelloni on a large oven dish with bechamel sauce at the bottom. Cover with bechamel too and grated cheese.
- 8 Bake at 200°C for 10 minutes until the surface is crispy.

# Chef's Notes

---

---

---

---

<https://cookinglovers.teka.com/es/receta/canelones-crepes-foie-navidad/>

**COOKING**  
**LOVERS** 