Cannelloni with crepes and foie



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 200ºC for 10 minutes until the surface is crispy.

Chef's Notes

https://cookinglovers.teka.com/en/receta/canelones-crepes-foie-navidad/