



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/en/receta/canelones-crepes-foie-navidad/>

