

CANELLONI

<u>Ingredients</u>	<u>Tools</u>
<ul style="list-style-type: none">• 16 pasta of cannelloni• 200 gr loin of pork• 100 gr beef• 200 gr chicken• 2 chicken liver• 1 onion• 1 tomatoe• 1 cinnamon stick• Lard or butter• Grated cheese• Bechamel sauce (*)	<ul style="list-style-type: none">• Pot• Spatula• Colander• Tray for the oven• Pot• Wooden spoon• Bowl• Blender

PREPARATION



Roast the meat, onion and tomatoe with the lard.



Once it's cooked, blend it.



Boil the pasta of cannelloni for 20 minutes.



Place them in a clean surface.



Fill them with the meat.



Roll and place them in the tray.



(*)Bechamel sauce:
Boil the milk adding some butter, one spoon of flour, cinemmon and some salt. Stir .



Cover the cannelloni with the béchamel. Add cheese.



Put them in the oven for 20 minutes They are ready to eat.