

Cannelloni with mushrooms and potatoes *(Pasta & rice main dishes)*



Preparation

Place the unpeeled potatoes in a pan of water and boil for about 30 minutes. When cooked, peel and mash them. In a frying pan, sauté the garlic in some oil, add the mushrooms and salt, and cook for about 15 minutes over a high heat. Add the eggs to the cooled mashed potatoes, along with chopped parsley, 30g of Parmesan cheese and salt. Mix and stir in the coarsely chopped mushrooms. Transfer this filling to a pastry bag and fill the cannelloni leaving a few millimetres empty at each end. Spread a spoonful of béchamel over the bottom of a baking tray and place the cannelloni in rows, being careful not to squash them up against one another too much. Cover completely with the remaining béchamel, sprinkle with the remaining Parmesan cheese and dot with butter. Bake at 200°C for about 30 minutes, covering the pan with aluminium foil. Remove the foil and continue cooking for another 15 minutes until a classic golden crust has formed on the surface.

Tips

If you don't want your cannelloni to be too dry - a very unsatisfactory outcome – make sure you make your bechamel sauce reasonably runny.

Trivia

The potato arrived in Europe only after the return of Columbus from his expedition to America and, at first, were intended solely for cattle as they were thought to have hallucinogenic effects.

Information

Preparation 60 minutes

Total Time 45 minutes

Serves X Serves 8 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Cannelloni 30 units

Mushrooms 300 grams (Mixed and cleaned)

Oil (4 tablespoons of olive oil)

Garlic 1 clove

Salt (To taste)

Potatoes 800 grams (Boiled)

Eggs 2 units

Parmesan 60 grams

Parsley (A small bunch of parsley)

Béchamel (A litre of béchamel sauce)

Butter 20 grams