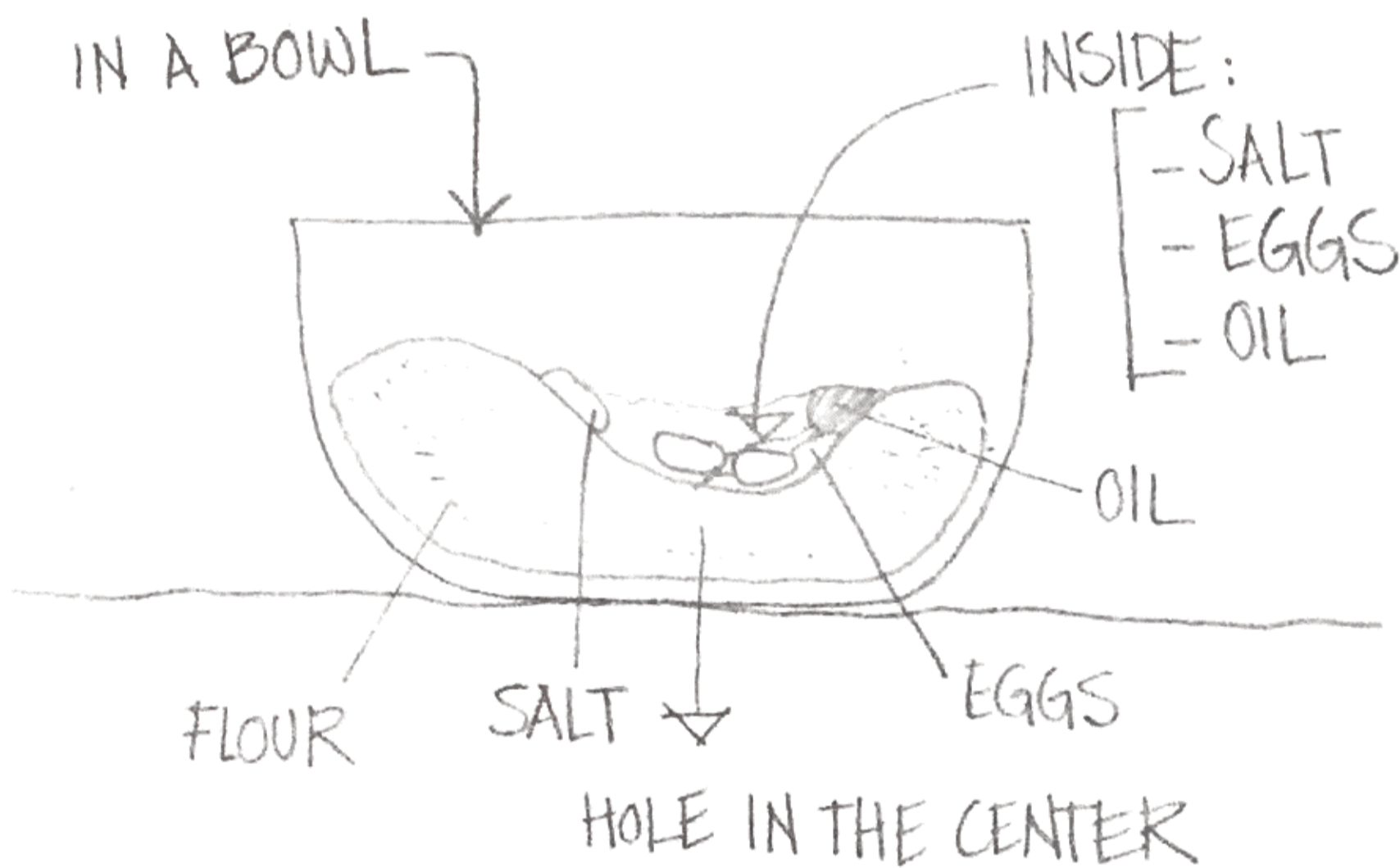


① SPANISH RECIPTE FOR CANELONES DOUGH:

500gr FLOUR
3 EGGS
1 TABLESPOON OLIVE OIL
A LITTLE WARM WATER

200gr
1 EGG + 1 EGG YOLK

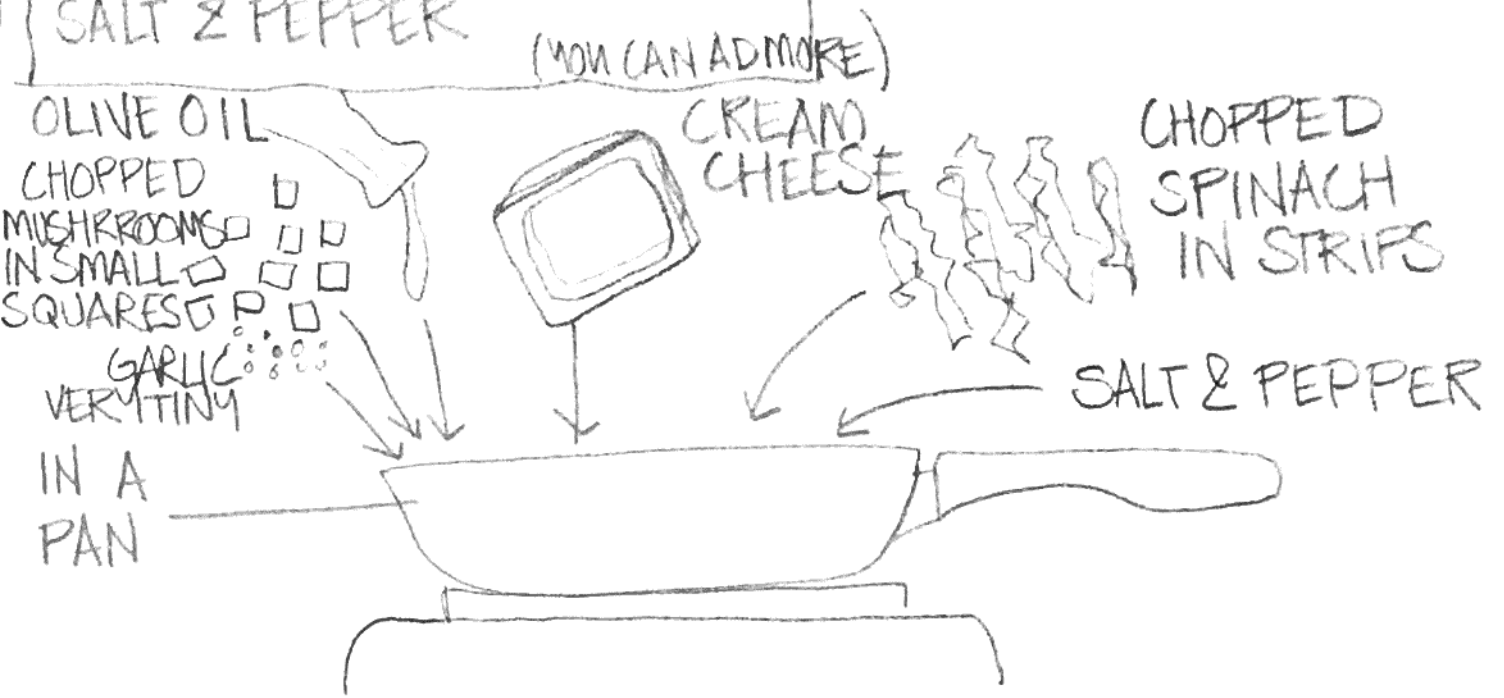


- FRIDGE IN A PLASTIC BAG (2 HOURS)
30 MIN -

② RECIPE FOR FILLING:

- 300gr SPINACH
- 300gr CREAM CHEESE
- 250gr BOTTOM MUSHROOMS
- SALT & PEPPER

(- SOME GARLIC
- LITTLE CHILI PEPPER)



ALL TOGETHER (FOR BETTER RESULTS, CREAM CHEESE AT THE END)

- PUT ASIDE TO REST

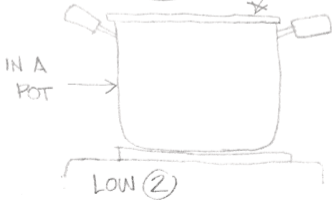
③ RECIPE BECHAMEL:

30gr BUTTER
30gr FLOUR
400ml MILK
SALT & PEPPER
NUTMEG
MELTING CHEESE



MILK IN MICROWAVE
UNTIL WARM, NOT HOT

WHISK



1st - BUTTER + FLOUR
+ SALT

2nd - AT ONCE NOT
STOP MOVING

3rd - REST MILK
LITTLE BY LITTLE
(MAYBE A BIT MORE)

4th - CHEESE AND
- SPICES, COOK A
LITTLE 3-5 min

PUT ASIDE TO REST

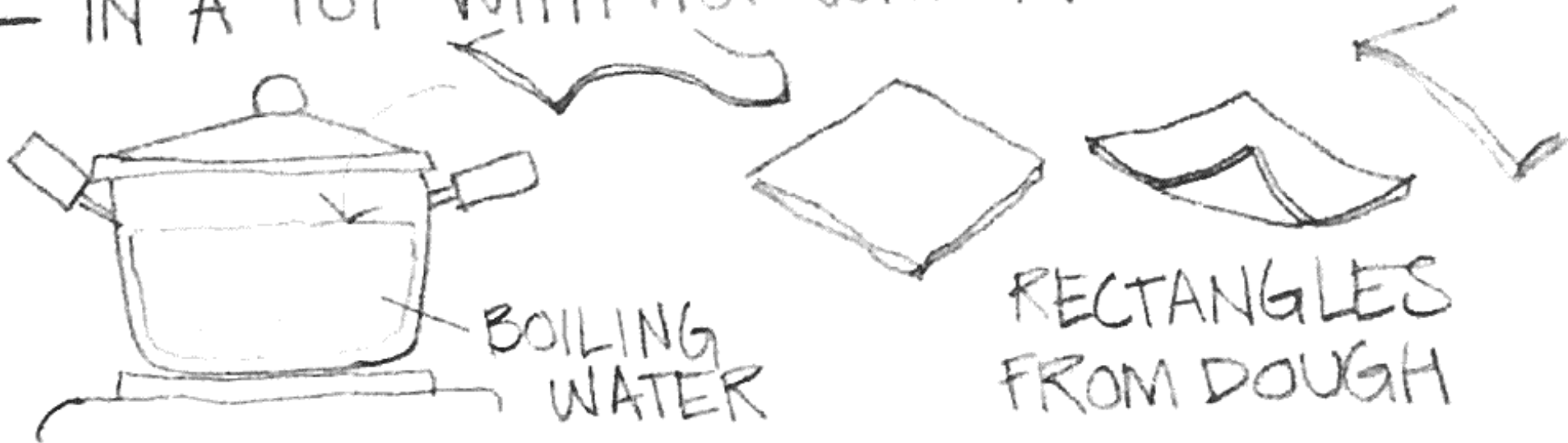
④ REST OF THINGS:

① PASTA:

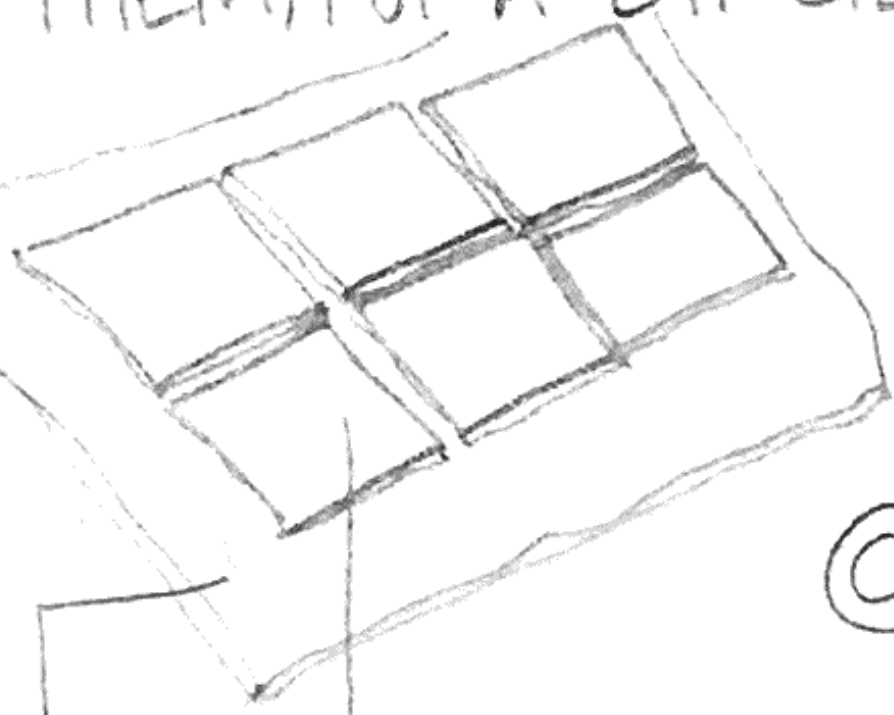
- WITH A 

ROLL IT ON A CLEAN SURFACE WITH SOME FLOUR UNTIL VERY THIN < 2mm

- IN A POT WITH HOT WATER:



COOK FOR 2-3 MIN, TAKE THEM OUT
EXPAND THEM IN A SURFACE, IF YOU PILE
THEM, PUT A BIT OIL IN BETWEEN.



CLEAN COOKED
CLOTH PASTA

② TOMATO SAUCE

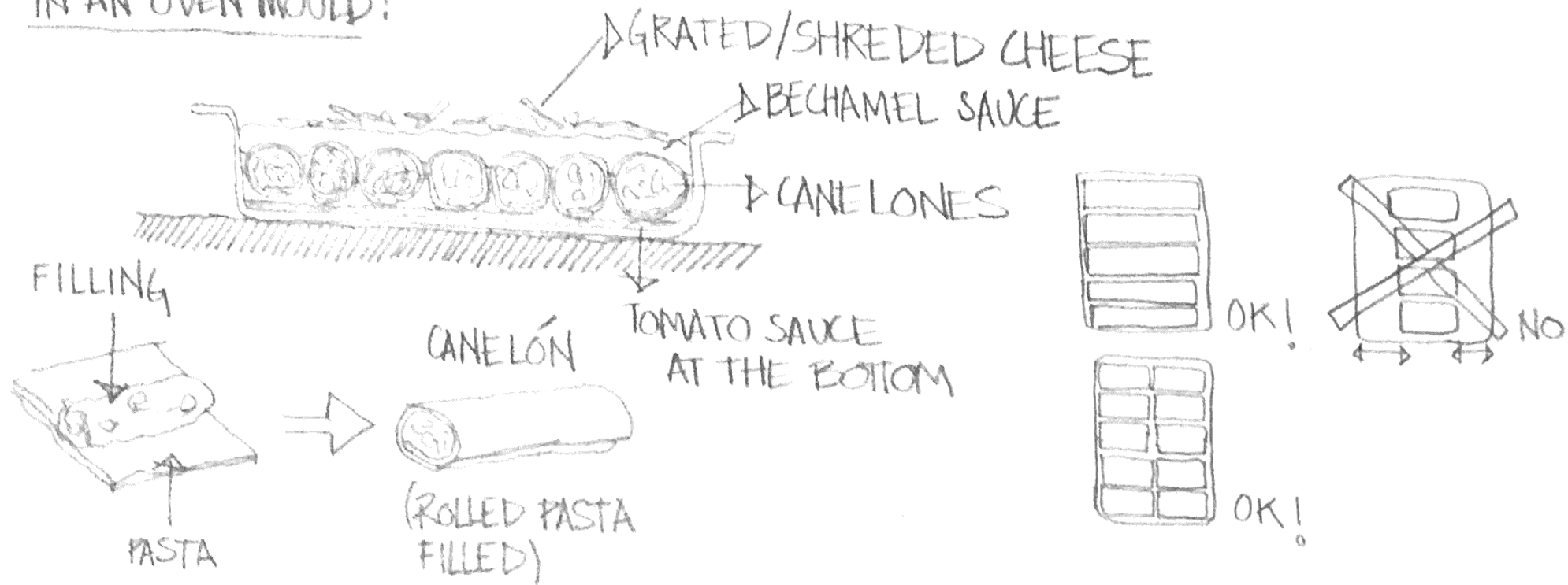
(ALREADY MADE)

③ GRATTED CHEESE

(ALREADY MADE)

⑤ PUT ALL TOGETHER!

IN AN OVEN MOULD:



- OVEN 170 °C 20-35 min
- READY TO SERVE!
- YOU CAN PRESENT IT ON THE OVEN MOULD OR AT LEAST 6 ON A PLATE.