



HOST
OLYMPIA LONDON

RECIPE
CARD

THE
GATHERED
TABLE

**José
Pizarro**

CHICKEN & BACON CANNELLONI

INGREDIENTS

2 tbsp olive oil
200g chicken breast, diced
150g beef mince
150g bacon, diced
100g chicken liver, diced
250g onion, finely diced
1 bay leaf
350ml double cream
1.7L chicken stock
80g unsalted butter
80g plain flour
250ml single cream
1g nutmeg
16 cannelloni tubes
80g manchego, grated

SERVES 8

METHOD

1. **Stuffing:** place saucepan over high heat and add olive oil; brown diced chicken, beef mince and chicken livers in batches and set aside.
2. Reduce heat and add diced onions, cook until translucent, stir in bay leaf and season. Cook for 2 mins.
3. Return browned meat to pan and pour in double cream, simmer and reduce for 10 mins before removing from heat.
4. Place mixture into food processor and blend until smooth, place into piping bags and chill.
5. **Sauce:** bring chicken stock to simmer. In a saucepan melt butter and stir in flour, mix well and cook for 1-2 mins. Add chicken stock little by little, stirring continuously. When smooth add single cream, nutmeg and season, simmer gently until thickened.
6. Pipe stuffing into cannelloni shells and set aside.
7. In an oven proof dish spread a layer of béchamel and place cannelloni on top, cover with remaining béchamel and place in oven at 170°C until cooked through.
8. Sprinkle with manchego cheese and place under grill until golden and bubbling.

Per portion: Energy 3407 kJ/857 Kcals Fat 50.2g Saturates 27.3g Sugars 6.6g Salt 1.87g

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