

GOOSE CANNELLONI

Ingredients (for 4 people):

- 1 pack of goose cannelloni
- Double cream
- Fois Gras Patè
- Chives
- Almond flakes



Preparation:

Melt two spoons of fois gras patè in a small pot.

Put wax paper on the baking tray and put on the oven setting it at 180°C.

Dip the cannelloni into the double cream, put them on the baking tray and bake for about 8-9 minutes.

Put the baked cannelloni on a platter and spread with the melted fois gras, the thin cut chives and the almond flakes.

Serve hot.

