

**EMBUTIDOS**

*Desde 1930*



ACERTA Certificación  
CC - CEL - 04/07

# RIOS

## BURGOS-STYLE CANNELLONI

### Ingredients:

- **Morcilla de Burgos RIOS**
- **Sheets of cannelloni**
- **Fried tomato**
- **Flour**
- **Butter**
- **Milk**
- **Olive oil**
- **Grated cheese**
- **Salt**

### Preparation:

Cook the sheets of cannelloni in abundant water with a dash of Olive oil and a knob of butter for the number of minutes indicated On the packaging of the pasta. Remove and strain off the water. Lightly fry the skinned crumbled black pudding up Morcilla de Burgos with a little fried tomato to make it moister. Place a spoonful of this paste on a sheet of cannelloni y fold.

Place the filled cannelloni on an ovenproof dish at the bottom of Which has been previously laid a base of fried tomato.

Make the béchamel sauce by placing a little butter in a saucepan To melt it and then adding a spoonful of flour, continuously stirring While heating the mixture. Little by little add milk, stirring all the Time. Add salt. The cannelloni is covered with the bechamel sauce and grated cheese sprinkled on top.

Heat the oven to 180° c and cook the cannelloni for 20 minutes, Until the cheese begins to go golden brown.

Embutidos L. Rios, S.L.  
Pol. Ind. Las Merindades  
09550 Villarcayo (Burgos)  
Telf.: +34 947131750  
Fax.: 947131754  
E-mail: rios@embutidosrios.es  
Web: www.embutidosrios.es

