



JUDD MAT GAARDEBOUNEN CANNELLONI

Prep: 1h30' + Oven: 30 mins – Serves 8 – A little effort

For the Cannelloni:

1 onion
1 tbsp sunflower oil
400g frozen broad beans
450g cooked smoked pork collar (Judd)
½ flat bunch of parsley, chopped
4 tsp summer savoury (*Bounekräitchen*)
500g fresh lasagne sheets

For the Béchamel:

90g butter
90g flour
750ml milk
200ml white wine
350ml cream
1 ½ tsp salt
150g cheese, grated

1. Peel and chop the onion. Heat the sunflower oil in a frying pan and fry the onions for 4 minutes until soft.
2. Bring a saucepan with salted water to the boil and cook the broad beans for 5 minutes until soft. Drain and put into a blender without mixing yet.
3. Cut the smoked pork collar into small chunks and add to the blender with the cooked onions, parsley and summer savoury and whizz into a chunky paste.
4. For the béchamel sauce: melt the butter in a saucepan, add the flour and fry on a medium heat for a couple of minutes until the flour/butter mix starts to turn golden and fragrant. Gradually add the milk, whisking between each addition and leaving it to cook for a minute or so, so that it thickens and you get a smooth sauce.
5. Then gradually add the white wine in the same way followed by the cream. Once you have a smooth sauce, add the salt. Take off the heat, cover the saucepan with a lid and set aside.
6. Fill a saucepan with boiling salted water and, using tongs, briefly dip the lasagne sheets into the hot water, one at a time. Remove each lasagne sheet after a couple of seconds, so they soften only a little. Transfer to a colander and set aside.
7. Preheat the oven to 180°C fan.

8. Cover the bottom of a greased ceramic ovenproof dish with a layer of béchamel. Cut one lasagne sheet crosswise in four so that you end up with 4 small cannelloni sheets. If the sheets stick together, separate them by dipping them in a bowl with cold water.
9. Put a tablespoon of the filling along the base of one cannelloni sheet and roll up. Place the cannelloni on top of the béchamel, seam side down. Repeat until the dish is full.
10. Top the cannelloni with a layer of béchamel, then, place another layer of cannelloni on top, cover with béchamel and grated cheese. Depending on the size of your ceramic dish, you may need to use a second dish.
11. Bake in the preheated oven for 30 minutes until the cheese is golden and the béchamel is bubbling.

www.anneskitchen.co.uk

