

# *Pesto and Parmesan Cannelés*

## *Ingredients*

For 30 mini cannelés:

3 eggs

120 g of flour

5 g of baking soda (baking powder)

20 cl of milk

80 g pesto

80 g of cheese: mixture of cheddar and parmesan

1 mozzarella

## *Preparation*

1. Preheat the oven to 210°C.
2. Beat the eggs into an omelette, add the flour and yeast.
3. Add the pesto and milk, and mix well to remove any lumps.
4. Add the cheese to the mixture.
5. Fill the cannelé molds two-thirds full.
6. Cut the mozzarella into small pieces, and place some in each indentation.
7. Bake for 18 minutes. Wait 10 minutes before unmolding (otherwise the cannelés risk tearing)

The dough for these cannelés can be made the day before, they will be even better after a night of rest in the fridge.