



## Capon, thistle, cauliflower, colatura di alici and white truffle

### Serves 8:

1 cleaned and flamed  
capon  
2 garlic cloves still  
in their skins  
1 rosemary branch  
extra-vergin olive oil  
salt and black pepper

### *For the mashed cauliflower*

1 cauliflower  
250 g of milk  
salt

### *For the thistles*

1 thistle  
1 teaspoon of butter  
salt and pepper

Browned bread crumbs  
1 teaspoon of colatura  
di alici (anchovy syrup)  
white truffle

Brown the capon with garlic and rosemary and skin it. Remove its bones trying to obtain big flesh pieces. Filter the cooking sauce, add the colatura di alici and stir with a whisk. Keep it warm for the garnishment. Clean the cauliflower removing its core and leathery leaves. Boil it in salted water and milk for about 20 minutes; whisk and sieve trying to obtain a thick mash. Clean the thistles removing their strings. Cut in pieces and boil in salted water for about 15 minutes. Strain and toss in a frying pan with butter until golden and crispy. Dry the excess butter on kitchen paper. Before serving, place 2 spoon of mashed cauliflower on each plate and set out some warm pieces of capon meat with a spoon of thistles. Finally, sprinkle golden bread crumbs and thin truffle slices on the dishes. Garnish with the warm capon sauce.

Le Marne Grigie



MATTEOCORREGGIA



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