





CAULIFLOWER

TRENTINGRANA CHEESE, CHILLI PEPPER, HAZELNUTS AND COCOA

SERVES: 4 · DIFFICULTY: MEDIUM-EASY · TOTAL TIME: 30 MINUTES

INGREDIENTS

- 1/2 cauliflower
- 25 g Trentingrana cheese
- 150 g Brezza Riva Riserva Pas Dosé Trentodoc Classic Method sparkling wine
- 150 g cream
- 10 g butter
- 1 bay leaf
- 1/2 shallot
- 0.5 g Isera chilli pepper
- Cocoa to taste
- 60 g hazelnuts

DIRECTIONS

Wash and clean the cauliflower, cut it into pieces and cook it for 5 minutes in salted water.

For the sauce, place the thinly sliced shallot, bay leaf and Trentodoc in a saucepan and reduce until there is only a thin layer left, then add the cream, reduce by 3/4, emulsify with butter and add the chilli pepper and the Trentingrana cheese. Toast the hazelnuts for a few minutes in the oven. Chop the cooked cauliflowers and mash them in the butter, which you have browned to a hazelnut colour.

Arrange the sauce on plates, place a ring and fill it with the cauliflowers, then the hazelnuts and finally sprinkle with cocoa.

PAIRING

The elegance of **Brezza Riva Riserva Pas Dosé**, its structure, acid thrust and persistence make it perfect with the sweetness of cauliflower and the strength of Trentingrana, as do the fresh and spicy notes of **46° Parallelo Blend**.

