

Guinea fowl with truffles

Ingredients: 1 guinea fowl, approximately 1 kg.; 150 gr. prosciutto cut in thin slices, 3 bay leaves, two sage leaves; salt and pepper, 50 gr butter, four tablespoons oil, 5-6 tablespoons cognac, 1 cup of stock, 1 glass of marsala wine, 1 small truffle.

Clean the guinea fowl, cut off the head and remove the bowl (keep the liver). Wash it well in copious amounts of cold water. Then dry the bird and salt inside and insert the sage and bay leaves. Wrap the bird in the prosciutto slices and bind with kitchen twine. Brown in the oil and butter and, as soon as it has taken on a golden color, sprinkle with the cognac and let it evaporate. Then pour over the stock. When the bird is well cooked, cut into pieces and set aside keeping the meal hot. Cook the liver in the pan juices, pass it through a vegetable mix with the marsala wine.

Pour the boiling gravy over the guinea fowl and cover with thin slivers of truffles.

