

BRAISED PORK CHEEK WITH SANGIOVESE, MUSHROOMS, SERVED WITH ROSEMARY RUSTIC POLENTA



Chef: Leonardo Pellacani

Method

Serve 6

In a pan with evoo brown the cheeks until golden brown and season with the Profumoro. Add the Soffritto and deglaze with the Sangiovese wine. Put the cheeks in an oven dish with some broth and bake at 160 ° C for 3 hours. Once cooked, drain the cheek; add the Gran Boletus mushrooms and thicken the sauce with the white Roux. Prepare the rustic Polenta following instruction on the package, add the Rosemary Cream to it. Let it cool, cut it and grill it. Arrange the rustic polenta with rosemary on the plate top it with the cheek and the mushroom sauce. Garnish with a sprig of rosemary and serve.

Menù Ingredients

120 g Soffritto pronto a base di verdure fresche – Ready to use Mirepoix - B10K
300 g Polenta rustica - Rustic polenta - P90
360 g Funghi Gran Boletus (Gran Boletus Mushrooms) - GS1
60 g Crema di Rosmarino – Rosemary cream - KU7
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Roux Bianco - White Roux - BN1X
q.s. Superbrodo vegetale granulare - Granular vegetable bouillon - BG1X

Ingredients

q.s. Rosemary
150 ml. Sangiovese wine
900 g. Pork cheeks