

## GRILLED POLENTA WITH POKER MUSHROOMS AND CHERRY TOMATOES SAUCE



### Menù Ingredients

200 g. Sugo ai pomodorini datterini - Cherry tomato sauce - CU0K  
300 g. Poker di funghi - Four mushroom mix - G71  
50 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5  
70 g. Homemade Polenta - PL1

### Ingredients

q.s. Pepper  
350 ml Water  
5 g. Parsley  
q.s. Salt  
30 g. Shallots  
1 Bay leaf

**Chef:** Monica Copetti

### Method

Serve 6

Boil the water with a pinch of salt and 25 ml of oil. Pour in the polenta flour and cook for 20 minutes. As soon as it ready, pour the polenta into a lightly greased pan to cool. Cut the polenta into small rhombuses shape and grill them. In the meantime in a sauté pan brown the shallot with a little evoo add the mushrooms, the parsley, bay leaf and braise for few minutes. Season with pepper and with the help of a spoon place them of top of the polenta. Garnish with the cherry tomatoes sauce and serve.