GRILLED POLENTA WITH POKER MUSHROOMS AND CHERRY TOMATOES SAUCE



Menù Ingredients

200 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce - CU0K

300 g. Poker di funghi - Four mushroom mix - G71

50 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

70 g. Polenta della casa - 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 sautè 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.

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