

GRILLED POLENTA WITH POKER MUSHROOMS AND CHERRY TOMATOES SAUCE



Menù Ingredients

200 g. Sugo ai pomodorini datterini - Grape 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.