

POLENTA BITES WITH BLACK OLIVE MAYO SMOKED GOOSE AND PEPERONATA COULIS



Chef: Maurizio Ferrari

Method

Serve 1

Prepare the Polenta following the instructions on the package, spread it on a tray and let it to cool down. Using a pastry cutter create polenta discs.

Combine the Olive Cream with the House Mayonnaise.

Using an immersion blender make the Peperonata into a coulis.

In a saucepan with a drizzle of oil, brown the polenta discs on both sides

In a rectangular serving dish place the Peperonata coulis, the Polenta, slices of Smoked Goose and then spread over each a little of the Olive mayonnaise. Garnish with the fresh sage leaves and a drizzle of extra virgin olive oil.

Menù Ingredients

15 g. Crema di olive nere – Black olive Spread - EZ7
20 g. Petto d'oca stagionato e affumicato - Cured smoked goose breast - 2U9
30 g. Maionese della casa - Homemade Mayonnaise - EPP
30 g. Peperonata della casa - Homemade Peperonata - V50K
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
q.s. Polenta della casa - Homemade Polenta - PL1

Ingredients

q.s. Fresh Sage Leaves
q.s. Salt