POLENTA CAKE WITH WILD MUSHROOMS



Menù Ingredients

210 g Polenta della casa - Homemade Polenta - PL1

300 g Èboscomix - GT1

Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

Mature pancetta 12 slices

900 g Water

to taste Shallots

to taste Garlic

to taste Parsley

Chef: Leonardo Pellacani

Method

For 6 person

Prepare the polenta using the Menù product according to the instructions and doses indicated on the package.

When it is ready transfer into ramekins lined with the pancetta and leave to cool.

In the meantime, sauté the mushrooms with a garlic and shallot base in a pan with a drizzle of oil.

Just before serving grill the cakes in the oven and then place at the centre of the plates.

Garnish with the wild mushrooms and serve.

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