

POLENTA WITH PORCINI MUSHROOMS



Chef: Giovanni Fanti

Method

Serves 6

Prepare the Homemade Polenta according to the instructions on the packet. Drain the sliced porcini mushrooms and lightly brown them in a little extra virgin olive oil with a clove of crushed garlic. Season with a pinch of porcini mushroom Superbrodo stock and add a dash of water. Allow to evaporate and sprinkle with chopped fresh parsley. Serve the unmoulded polenta on a plate accompanied by the hot porcini mushrooms.

Menù Ingredients

300 g. Polenta della casa - Homemade Polenta - PL1
400 g. Funghi Porcini Snack "Il Boschetto" - "Il Boschetto"
Porcini Mushroom Snack - G11
Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
Superbrodo ai Funghi Porcini - Superbrodo, Stock with Porcini
Mushrooms - BF1X

Ingredients

garlic
fresh chopped parsley