POLENTA WITH STEW



Chef: Monica Copetti

Menù Ingredients

1 tin Soffritto pronto a base di verdure fresche – Ready to use Mirepoix - B10K

1 tin Stracotto d'asino - Braised Donkey - SP1X

200 g Pomodorina - Pomodorina sauce - CAP

300 g Homemade Polenta - PL1

Ingredients

One twig of rosemary

One twig of laurel oak

Method

For 6 people

Preparation:

Prepare the polenta using the instructions on the box.

Pour the polenta in a bowl and let it stand.

Pour the Ready-to-use sautéed fresh vegetables in a large casserole pan, cook on a high heat.

Add fresh herbs and the Pomodorina.

Add the Braised donkey and heat through.

Stir well and serve with the polenta.

The Pomodorina and the Polenta make the stew enticing.

N.B. The stew can be prepared using any of the Menù meat products.

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