

POLENTA WITH VEGAN RAGÙ



Chef: Maurizio Ferrari

Method

Serve 1

Prepare the Polenta following the instructions on the package, then add the butter and the vegan cheese.

In a pan warm up the Vegan Ragù for a couple of minutes with a little water.

On a serving bowl plate up the Polenta and pour over it the Vegan Ragù with freshly chopped parsley.

Menù Ingredients

35 g. Polenta della casa - Homemade Polenta - PL1

80 g. Ragù vegano - Vegan Bolognese sauce - SZOK

Ingredients

q.s. Chopped Parsley

30 g. Vegan Cheese