

RUSTIC POLENTA WITH WILD BOAR



Chef: Monica Copetti

Method

Heat the wild boar at medium heat, adding the tomato pulp. Prepare the polenta, following the instructions on the pack. Pour the polenta onto the board and add the wild boar.

Menù Ingredients

30 g Polpavera fine – Fine Cut tomato pulp in aseptic technology - UV3
60 g Polenta rustica - Rustic polenta - P90
80 g Cinghiale al Barolo D.O.C.G. - Wild Boar with Barolo D.O.C.G. - SE1

Ingredients

Water