



---

Posted on 2 December 2019

*by Davina*

## Soft Polenta and Wild Mushrooms



## Ingredients

700ml chicken stock

150g good quality polenta

20g butter

50g Grana Padano Riserva

For the mushrooms:

2 tbsp olive oil

300g assorted wild mushrooms

20g griotte onion, thickly sliced

3 tbsp veal gravy or left-over roast gravy

2g each parsley and sage, roughly chopped

Salt and freshly ground black pepper

Servings

4

Person

## Preparation

- 1 Mix the stock and polenta in a saucepan and slowly bring to a simmer, whisking occasionally. Simmer very gently for at least 45 minutes, whisking from time to time then more frequently towards the end of cooking.
- 2 Adjust seasoning according of the saltiness of your stock. When ready, the polenta should be very liquid, soft and silky. Using a soft brush, wipe the dirt from the mushrooms, trim the ends and roughly chop the larger ones.
- 3 When the polenta is almost ready, pan-fry the mushrooms in batches, according to their individual cooking time. Set aside on a plate while you cook the next batch.
- 4 When all the mushrooms have been cooked, pan-fry the onion slices for a couple of minutes.
- 5 Add the mushrooms back into the pan, along with the gravy and herbs. Season well and cook for about a minute, just enough to reheat the mushrooms and coat them

with the sauce.

- 6 Spoon some polenta on a serving plate and top with the mushrooms and juices.
-