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by
Davina

Soft Polenta and Wild Mushrooms [1]

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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.

Links

[1] <https://www.expatswoman.com/ewfood/recipes/soft-polenta-and-wild-mushrooms>
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