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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.