



Pecorino Polenta with Wild Mushroom Braise

Prep time: 12 mins

Cook time: 20 mins

Serves: 3



Equipment:

4l saucepan (stainless steel or non stick),
and heavy based sauteuse
Whisk and spatula (heat proof)
Knife and chopping board
Wooden spoon

Polenta Ingredients:

400g Full cream milk
62.5g Polenta, fine
30g Pecorino/parmesan, grated
Salt, to taste

Wild Mushroom braise Ingredients:

300g mixed wild mushrooms - such as porcini, pine mushroom, slippery jack, morel or a mix of interesting cultivated mushrooms such as oyster, shimeji, king/baby king mushrooms, shitake, portobello, crimini, enoki.
10 g dried mushrooms such as yellow botules, cloud ear fungus, black fungus porcini, or a pre purchased dried mushroom mix (which usually contains the aforementioned)
1/4 bunch thyme
3 cloves garlic
2 Tbsp butter
2 Tbsp cream
Salt

Polenta Method:

In a large saucepan heat milk to just before simmer. Add salt. Sprinkle in polenta, continually whisking. Turn heat down and continue stirring until thickened. Place a lid on top and turn heat down as low as possible. Stir occasionally. After 10 minutes has passed, add the pecorino and mix well. Season to taste and serve.

Wild Mushroom braise Method:

Bring dried mushrooms to a simmer in a small amount of water to reconstitute. Slice the fresh mushrooms. Sweat garlic and butter on a gentle heat, then add the fresh mushrooms and turn the heat up to maximum. Season. Continue to cook and stir the mushrooms until all their liquid is evaporated and well browned. Add the thyme and the dried mushrooms and their stock. Reduce again until very little moisture is left. Add the cream, check seasoning and serve.

To serve:

Place polenta in a bowl plate, make a small well in the center, pile mushrooms in the well. Grate or shave pecorino on top, drizzle with white truffle oil. Garnish with enoki.

Food, Fun, do!