



ALL'OPERA IN TRENTINO DAL 1870

PORCINI MUSHROOM POLENTA



INGREDIENTS

Serves 4 gourmets

400 g medium yellow cornmeal for polenta
1.6 L water
500 g porcini mushrooms
Grated parmesan
Parsley
Butter
Garlic
Oil
Salt

PREPARATION

Bring the salted water to the boil, gradually pour the cornmeal into the pan, stirring for approx. 35 minutes or until the mixture becomes thick and turn it out onto a tray.

Clean the mushrooms, then slice them up and sauté them in oil with 2 cloves of garlic. Chop up a handful of parsley, combine it with the cooked mushrooms and season with salt.

Grease a baking dish and lay out the polenta in layers, alternating with mushrooms and Parmesan cheese. Finish with the polenta and sprinkle with knobs of butter.

Bake for 10 minutes at 200°C.

