

Polenta Soffice

Menu
 Description: soft polenta with mushrooms, fresh mozzarella, truffle essence
 Serving Size: 6
 Categories: Sabatini's 2.0



| Cost Per Serving | |
|------------------|------|
| \$ | 3.07 |

| Action | Date | Initials |
|----------|-----------|----------|
| Created: | 6/30/2016 | FL |
| Revised: | 3.10.17 | AJ |
| | 3/22/2017 | EA |

| Amount | Measure | Ingredient | Preparation Method | Product No. |
|-------------------|---------|------------------------|--------------------|--------------|
| Mushrooms: | | | | |
| 0.010 | lt | Olive Oil | | 20-100001607 |
| 0.250 | kg | Portobello mushrooms | | 20-100010630 |
| 0.250 | kg | White button mushroom | | 20-100000821 |
| 0.200 | kg | Chanterelle mushrooms | | 20-100014971 |
| 0.180 | Kg | Porcini mushroom | | 20-100000912 |
| 0.010 | kg | Garlic Cloves | Crushed | 20-100000869 |
| 0.050 | kg | Shallot | Chopped | 20-100000864 |
| 0.024 | kg | Tarragon | Chopped | 20-100000881 |
| 0.024 | kg | Thyme | Chopped | 20-100000886 |
| 0.050 | lt | Truffle Oil | | 20-100009154 |
| 1.000 | lt | Vegetable Stock | | 50-100000018 |
| Polenta: | | | | |
| 0.250 | kg | Polenta | | 20-100001032 |
| 0.080 | kg | Parmesan sardo | Grated | 20-100026522 |
| 0.060 | kg | Butter | | 20-100001600 |
| 0.050 | kg | Mascarpone | | 20-100000563 |
| 0.010 | kg | Rosemary | Chopped | 20-100000879 |
| 0.010 | kg | Chervil | | 20-100000888 |
| 0.200 | kg | Mozzarella, buffalo | | 20-100000529 |
| | | salt & pepper to taste | | |

Method of Preparation:

Mushrooms:

- 1- Heat up half the olive oil in a large frying pan and add the mushrooms, cooking for a few minutes. Try to leave the mushrooms to cook to get brown patches on them.
- 2- Turn off the heat and add the garlic, shallot, tarragon, thyme, truffle oil and some salt and pepper.

Polenta:

- 1- In a separate pot, bring the stock to a boil and slowly stir in the polenta.
- 2- Reduce the heat to minimum and cook stirring constantly with a wooden spoon.
- 3- The polenta is ready when it leaves the sides of the pan but is still runny (instant polenta should take about 10 minutes).

- 4- When the polenta is ready, stir in the parmesan, butter, chopped rosemary and the mascarpone cheese.
- 5- Season to taste with salt and pepper, spread the mozzarella over the polenta and mushrooms, serve hot and garnish with chervil.