

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.