

CREAMY POLENTA WITH WILD MUSHROOMS



INGREDIENTS

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| 12 oz. yellow onion, chopped coarse | 1 tsp fresh oregano, chopped fine |
| 4 oz. white mushrooms, chopped coarse | 2 quarts chicken or vegetable stock |
| 2 tbsp garlic, chopped fine | 2 cups coarse polenta cornmeal |
| 2 oz. dried porcini or ceps mushrooms, rinsed, soaked in water and chopped coarse | - salt and pepper to taste |
| 5 oz. olive oil | 1 pint heavy cream |
| 4 tsp fresh basil, chopped fine | 4 oz. aged asiago or fontina, grated fine |
| | 8 fresh wild mushrooms (8-10) |
| | - Fresh basil sprigs, as needed to garnish |

DIRECTIONS

Sauté the onion, white mushrooms, garlic and porcini or ceps in 4 ounces (120 milliliters) olive oil until lightly colored. Add the basil, oregano and stock: bring to a boil.

Slowly stir in the polenta. Simmer 10 minutes, stirring regularly. The polenta should be thick and creamy. Add more stock if necessary. Adjust the seasonings and keep warm.

Just before serving, add the cream and cheeses and stir vigorously.

Sauté the fresh wild mushrooms in the remaining olive oil until tender. Spoon the polenta onto warm plates and garnish with the wild mushrooms and a sprig of fresh basil.

Servings: 8