

PALMINA

Fried Polenta with Mushroom Topping

paired with Barbera 2005

Polenta

8 cups water

2 cups cornmeal

Topping

2 tbsp olive oil

1 tbsp butter

2oz dried porcini mushroom, soaked in warm water for 20 minutes. Strained and roughly chopped.

¼ lb shiitake mushrooms, roughly chopped

¼ lb chanterelle mushrooms, roughly chopped

2 cloves garlic, minced

2 tsps parsley, chopped

salt and pepper



Put the water into a large saucepan and bring to a boil. Slowly pour the cornmeal into the water, then stir the polenta as it cooks for the next 30 to 40 minutes. Pour it on a cookie sheet so that it's about ½" thick. Let it cool for a few hours/overnight. Cut it into 8 slices

Heat one inch of vegetable oil in a medium frying pan over medium heat. Fry the polenta a few slices at a time until lightly golden on both sides. Remove and drain on paper towels. Keep warm in a low oven.

Heat the oil and butter in a large skillet over medium heat until the butter foams. Increase the heat and add the mushrooms. Cook and stir until the mushrooms are golden brown. Add the garlic and parsley and cook briefly. Season.

Place the polenta on individual plates, top with mushrooms.