



ALL'OPERA IN TRENINO DAL 1870

## POLENTA CROSTINI WITH MUSHROOMS AND EGG



### INGREDIENTS

Serves 4 people

250 g polenta pronta  
4 eggs  
300 g champignon mushrooms  
70 g butter  
1 garlic clove  
Parsley  
Salt

### PREPARATION

Slice the mushrooms whilst heating approx. 50 g of butter in a pan.

Add the mushrooms, the garlic clove, then cook for 10 mins. Add the parsley.

Cut the polenta into 1 cm slices and toast on both sides.

In the remaining butter fry the eggs sunny side up, then put some mushrooms and an egg on each slice of polenta.

