



ALL'OPERA IN TRENINO DAL 1870

POLENTA WITH CHANTARELLE MUSHROOMS



INGREDIENTS

Serves 4 gourmets

350 g coarse yellow cornmeal for polenta
1.5 L water
½ kg chantarelle mushrooms
3-4 tomatoes
1 sweet pepper
½ onion
Grated parmesan
Parsley
Garlic
Chili
Olive Oil
Salt

PREPARATION

Bring the salted water to boil, gradually pour the cornmeal into the pan, stirring for approx. 35 minutes or until the mixture becomes thick and turn it out onto a tray.

Clean the mushrooms and slice them up. Heat some oil in a wok pan and roast the fine cut onion and the garlic in it. Add the mushrooms and cook them long enough so that half the water of the mushrooms can evaporate. Now add the rough-cut tomatoes and the sweet pepper. Put salt and chili at your liking and cook for other 5-10 minutes. Chop a bunch of parsley.

Serve 2-3 slices of polenta and a scoop of mushrooms. Garnish with olive oil, parmesan and parsley.