



CREAMY POLENTA PLATTER

Mushroom Medley, Pea Sprouts, Orange Zest

Mushroom Medley

4 oz Shiitake Mushrooms
4 oz Cremini Mushrooms
2 tbsp Olive Oil
2 tbsp unsalted Butter

1 tbsp picked fresh Thyme
Kosher Salt to taste
Freshly ground Black Peppercorns
to taste

INSTRUCTIONS

Remove stems of shiitake mushrooms and cut into thick julienne about 1/2" thick.

Cut cremini mushrooms into wedges about the size of a chestnut, some will be quartered and some will be cut into 1/6th's.

Heat a pan to medium high heat then add oil and butter. Add chopped mushrooms and saute until the mushrooms start to sear and get some colour.

Once the mushrooms have started to soften and are fully cooked and browned, then add thyme and toss until well coated. Season with salt and pepper to taste, and use as noted above.





ROGERMOOKING

Creamy Polenta

2 ½ cup Whole Milk

2 cup Water

1 cup Cornmeal for Polenta

3 tbsp fridge cold Unsalted Butter

Kosher Salt to taste

1 ½ cup loosely packed rough

chopped Pea Sprouts

Orange Zests freshly

microplaned for garnish

INSTRUCTIONS

Add milk and water into a pot and scold, do not boil.

Add polenta in a slow steady stream while whisking constantly. Whisk frequently and vigorously. Once all the polenta has incorporated, reduce the heat to low. Cook for 20 minutes, whisking frequently to prevent sticking to the bottom. Season with salt to taste and finish with the butter. Whisk vigorously until all the butter is incorporated and transfer polenta to a large service vessel.

Top the polenta with the chopped pea sprouts and orange zest. Place a mound of mushroom medley (below) in the centre of the service platter. Serve hot.

