

Recipe from FormerChef.com

Wild Mushrooms with Polenta, Sundried Tomatoes and Goat Cheese

Polenta Recipe

4 cups water
1 cup polenta (medium to coarse ground corn meal)
1 tsp salt
1 Tbsp fresh herbs, chopped (parsley, oregano, rosemary, etc)
1/4 tsp white pepper
2 Tbsp butter
1 Tbsp Parmesan cheese

Bring water to a boil in a 2 quart pot. Slowly whisk in the polenta, making sure there are no clumps. Turn the heat down to low and cook, stirring frequently with a wooden spoon, for about 30 minutes as the polenta thickens. When cooked, the polenta should have a creamy texture and the corn meal should not be hard. Stir in the butter, Parmesan cheese, herbs, and salt and pepper. Spread in a buttered 9"x13" pan. Refrigerate until cold and solid, about an hour.

Loosen the polenta with a spatula and invert it onto a cutting board. Cut into 3 1/4" rounds with a [circle cutter](#) or cut into squares with a knife. I got 8 circles out of one sheet of polenta, enough for 4 servings. If you cut it into squares instead, you could probably get 6 portions out of it by cutting it 4x3. Place the cut pieces of polenta on a pan which can go into the broiler. If there are scraps of polenta, reserve for leftovers (see note below).

Note; this polenta can be served creamy as well. If so, add a little more butter and Parmesan and serve as soon as it is finished cooking.

Mushroom Recipe:

1 Tbsp extra virgin olive oil
12 oz mixed mushrooms (about 6 cups sliced)
1 oz sliced shallot
2 Tbsp fresh herbs, chopped (parsley, oregano, rosemary)
1/4 cup sun dried tomatoes, packed in oil (2 oz weight)
2 oz soft goat cheese, crumbled
salt and pepper to taste

Slice the mushrooms if large and separate the ones with the smaller stems and caps into individual pieces. Drain the sun dried tomatoes from the oil and slice if they are whole. I like using the ones packed in oil because they tend to be softer. If you are using plain dried ones, rehydrate them for a about 15 minutes in a little warm water. Chop up the fresh herbs. You can use whatever you want. I just used what I had at the time; flat leaf parsley, oregano and a little finely chopped rosemary. Thinly slice the shallot crosswise.

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Heat a large sauté pan and add the oil. Add the shallot and sauté for 1 minute. Turn up the heat and add the mushrooms, cooking them until they are soft. Keep them moving in the pan so they all get evenly cooked. Toss in the sun dried tomatoes and herbs and combine with the mushrooms. Season with salt and pepper to taste. Turn off the heat.

Slide the pan with the polenta under the broiler and cook until the polenta is heated through, about 4-5 minutes. You can also sear the polenta pieces in a hot pan with a little oil, just take care not to move them too much or they might break.

To assemble the dish:

Using a spatula, place 1 disc of polenta on each plate, or 4 on a platter. Top each piece of polenta with about 1/4 cup of the mushroom mix and a few crumbles of goat cheese. Place another disc on top, then more mushrooms and more goat cheese. Note; there may be some mushrooms left over. I ate these the next day with the leftover polenta scraps (see leftover note below).

Leftover Note:

Since there were pieces of polenta left over from all the sections in between cutting the circles, I could not let it go to waste so I scooped it up and put it in the refrigerator. When I had mushrooms leftover, I realized I had a meal for the next day. I put the polenta scraps in a small baking dish with some marinara sauce, the leftover cooked mushrooms, and a little extra goat cheese. I covered this with foil and baked it for about 20 minutes until it was hot all the way through. It was messy, but tasted great!