



Recipes

Creamy polenta with mushrooms & croutons

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Preparation time: 25 minutes

Serves 2

Ingredients:

For the polenta:

- 300 ml of vegetable stock
- 70 g of maize polenta flour
- 100 g of crème fraîche
- 25 g of Parmesan (grated)
- a generous amount of salt & a pinch of pepper
- optional: a bit of chopped herbs to refine the dish

For the mushrooms:

- 2-3 spring onions
- 1 clove of garlic
- 200 g of chanterelle
- 2 tbsp of olive oil

- a few sprigs of thyme
- a pinch of paprika powder
- salt & pepper

For the topping:

- 4 tbsp of **LAND-LEBEN herbed croutons**

Preparation:

For the polenta: Heat the vegetable stock in a pot. Add the maize polenta flour to it and stir the mixture using a whisk. Cover the mixture and let it simmer for around five minutes on low heat. Then add the crème fraîche and Parmesan. Add salt and pepper to taste and a bit of herbs as desired.

For the mushrooms: Peel the spring onions and chop them up finely. Peel the garlic clove and chop it up finely. Wash the mushrooms and halve or quarter them depending on their size. Heat the olive oil in a pan and fry the chopped onions and garlic until they are translucent. Add the mushrooms into the pan and fry them with the onion and garlic. Add thyme, salt and pepper to taste.

Divide the polenta into two bowls and scatter the sautéed chanterelle on the polenta. Serve each bowl with two tablespoons of LAND-LEBEN herbed croutons and garnish with herbs.

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