



Creamy polenta with mushrooms

Serves 4

Mushrooms

2 tbsp butter

1 tbsp olive oil

350g cremini mushrooms, sliced

1 leek, cut into half moons

½ tsp dried thyme

½ tsp chili flakes

¼ cup wine (red or white)

1 tbsp Dijon mustard

¾ cup heavy cream

¼ tsp fresh pepper

¼ tsp salt

Polenta

2 ½ cups milk

2 cup water

1 tsp salt

1 cup polenta

2 tbsp butter

1/2 cup grated parmesan cheese

For the mushrooms

1. Place a large skillet over medium heat and add the butter and olive oil. Once the butter is melted add the mushrooms. Cook, stirring occasionally for about 10min until the mushrooms are golden brown.
2. Add the leeks and turn the heat down slightly. Cook until the leeks are just soft.
3. Stir in the thyme, chili flakes and red wine. Bring the red wine to a simmer and cook until the wine has reduced, leaving very little liquid in the bottom of the pan.
4. Stir in the Dijon mustard, heavy cream, pepper and salt. Simmer for 5-8min until the cream has thickened.



For the polenta

1. Place a medium pot over medium heat and add the milk, water and salt. Bring to a simmer. Once simmering, whisk in the polenta and turn the heat to low. Cover and cook for 30min, stirring vigorously every 5min or so.
2. Stir in the butter and parmesan cheese and turn off the heat. Taste for flavour and add more salt or pepper as needed.

Serve the polenta topped with mushrooms and garnish with more Parmesan cheese and pepper.