



Westinghouse

Polenta with Wild Mushrooms

Ingredients

- 4 tablespoons unsalted butter
- 2 cup polenta
- 2 cup heavy cream
- 2 tablespoons olive oil
- ¾ lb. fresh wild mushrooms such as chanterelles
- 1 ½ teaspoons salt
- ½ teaspoons fresh thyme chopped
- 4 cups chicken stock
- ¾ teaspoon white pepper
- ¾ cup freshly grated Parmesan cheese
- 1 large shallots - peeled and minced

Directions

1. Place 4 cups of the chicken stock, 2 tablespoons of the butter, the cream, salt and pepper into your Westinghouse CTChef™ Multi-Cooker.
2. Press MENU button until the “—” points to “Boil”. Adjust the cooking time by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time. Set time to 15 minutes. Press ON/START button.
3. After 3-5 minutes the liquid should be boiling. Carefully open the lid and add in the polenta and re-close. Allow the polenta to cook.
4. After the time is up open the lid carefully and stir in parmesan cheese. The polenta should be smooth and thickened. Remove polenta from the cooking vessel and place in a heat safe covered bowl.
5. Place the remaining 2 tablespoons of butter and olive oil into the cooker. Press MENU button until the “—” points to “Sauté”. Press FOOD SELECT button and choose vegetable. Adjust the cooking time by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time. 15 minutes is usually good for mushrooms. Press ON/START button. Start indicator light will stop blinking and cooking time will start counting down. The cooker will start heating the oil. After about 2 minutes of preheating, add mushrooms and begin sautéing for remaining minutes.
6. Add the shallots, thyme and remaining broth, salt and pepper. Cook until the liquid thickens to a saucy consistency. Place cooked mushrooms over polenta.

Chef Rick Tip

Place polenta in a small crock or ramekin, add 1-2 tablespoons of mushrooms and top with grated Romano or Mozzarella cheese, place in oven to melt cheese and serve!

