

Caramelized Wild Mushroom Ragu Over Pecorino Polenta with Truffled Mascarpone



Prep Time: 15-20 minutes

Cook Time: 45 minutes

Servings: 4-6

Polenta Ingredients

- 4 cups vegetable or chicken stock, preferably homemade
- 1 cup dried polenta
- $\frac{1}{3}$ cup freshly grated Pecorino Romano
- 2 tbsp. [Gustare Aceite Nuevo Extra Virgin Olive Oil](#)
- Sea salt and freshly ground pepper to taste

Directions

Bring the stock to a simmer in a heavy 6+ quart pot. Slowly whisk in the polenta. Cook on low stirring frequently for 25-30 minutes. Remove from heat and stir in the cheese and Aceite Nuevo olive oil. Adjust the seasoning with salt and pepper if desired.

Wild Mushroom Ragu Ingredients

- 3 cups assorted fresh wild mushrooms (oyster, shiitake, cremini, etc.) cleaned, tough stems removed
- 2 tbsp. Aceite Nuevo olive oil
- 1 medium shallot, minced
- 2 cloves garlic, minced
- 1 cup dry white wine
- 1 cup vegetable or chicken stock
- Sea salt and freshly ground pepper to taste
- 2 tbsp. minced flat leaf parsley
- $\frac{1}{3}$ cup freshly grated Pecorino Romano

Directions

While the polenta is cooking, heat the olive oil over medium-high in a large 12-inch sauté pan. Add clean, dry mushrooms to the pan. Cook until the mushrooms caramelize and become crusty golden-brown. Add the shallot, and sauté for two minutes, add the garlic and sauté for a minute. Add the wine and cook, scraping up the browned bits from the bottom of the pan, and until reduced by half. Add the stock and cook until reduced by half. Taste and adjust with salt and fresh pepper if desired. Enjoy!

Truffled Mascarpone Ingredients

- ½ cup mascarpone
- 1 tsp. [Gustare White Truffle Extra Virgin Olive Oil](#)

Directions

Stir the White Truffle olive oil into the mascarpone. Serve the wild mushroom ragu over the hot polenta. Add a dollop of the truffled mascarpone, a sprinkle of pecorino cheese, and a pinch of minced parsley.