



# SOFT POLENTA

*With Sautéed Mushrooms and Goats Curd*

By Chef Phil LaBrooy

## INGREDIENTS

- 1.5-2 litre Full Cream Milk
- 250g Polenta
- 3 rashers of double smoked bacon
- 2 cloves garlic crushed
- 2x Bay leaf
- 1x p Black peppercorns
- 1x tsp coriander seeds
- Olive Oil
- ½ Packet fresh Thyme
- 120g butter
- 120g Grated Parmesan
- 4-5 Button Mushrooms sliced
- 4-5 Swiss Brown Mushrooms Quartered
- ½ Lemon juice
- 1 Tbsp. Chopped Parsley
- Butter for cooking
- 1 large spoon of goats curd

## PROCEDURE

- 01** In a Large pot, place milk, bacon, garlic, peppercorns, coriander seeds, thyme and olive oil. Bring to the boil and turn off. Leave to infuse for 20-30 mins.
- 02** After infusing, strain milk stock into a clean pot, and bring back up to the boil.
- 03** Rain in the polenta whisking continuously, turn down to low stirring frequently for about 40 mins.
- 04** Add butter and Parmesan mix well, adjust seasoning.
- 05** If mix is getting too thick add more milk to it if necessary.
- 06** In a large frypan heat olive oil and butter, add mushrooms, seasoning and cook for 3-4 mins.
- 07** Add lemon juice and parsley.
- 08** To serve, spoon a generous serve of polenta, mushrooms and top with a big spoon of goats curd, Drizzle with olive oil and cracked pepper,