

Oven Baked Cheesy Polenta & Roasted Mushrooms

by Private Events and Club Manager, Genea Powell
Pair with the Darcie Kent Estate Winery NOIR Pinot Noir 2021
Serves 4 as an an entree.

Ingredients for the polenta:

- $\frac{3}{4}$ cup corn meal
- 3 cups water
- $\frac{1}{2}$ cup mascarpone cheese
- $\frac{1}{2}$ cup parmigiano reggiano
- 1 tbsp heavy whipping cream
- salt and pepper to taste

Ingredients for the mushrooms:

- 1 lb baby portabellas
- 4 cloves garlic, crushed
- 4 tbsp butter
- $\frac{1}{4}$ cup parmesan
- salt to taste (I used $\frac{1}{2}$ tsp)
- lemon zest
- fresh parsley to garnish

Instructions:

Preheat the oven to 400°F. Whisk the cornmeal and water in a Dutch oven, or your preferred oven-proof covered dish. Place in the oven for 15 minutes.

While the polenta is baking, slice the mushrooms & place them in a second oven safe dish. Sautee the crushed garlic cloves in butter. Add salt, pepper, and lemon zest to the butter to taste, and toss to cover the mushrooms evenly. Top the mushrooms with parmesan.

Remove the polenta from the oven, whisk, and return to the oven for 15 more minutes, along with the mushrooms. When the second segment of 15 min is done (30 min total) take the polenta out mushrooms out of oven. To the polenta, stir in mascarpone, parmesan, salt, pepper to taste.

To serve, spoon the polenta into a family style erving bowl, and add the mushrooms baked in garlic butter on top. Garnish with parsley and even more parmesan!

