

SCHRAMSBERG

RECIPE

MUSHROOM AND POLENTA CAKES

*Recipe by Davies Vineyards,
Hospitality Manager, Rimple Nayyar*

PAIR WITH:

J. SCHRAM ROSÉ

INGREDIENTS

1 medium shallot, finely diced
4 cloves garlic, minced
1 pound cremini mushrooms
2 tablespoon butter
1 tablespoon extra virgin olive oil
1 cup coarse cornmeal
6 oz. cherry tomatoes
Salt/Black Pepper to taste
Grapeseed oil



PREPERATION

- Sauté shallots and garlic in butter for a few minutes on medium heat until softened.
- Add mushrooms with salt and pepper to taste and sauté for additional 8-10 minutes.
- Set aside.
- Bring 4 cups water to boil. Lower heat and stir in small portions of polenta so that it does not clump together.
- Keep on stirring until polenta thickens and gets creamier for about 10 minutes.
- Remove from heat and stir in mushrooms. The polenta should not be runny, but slightly thickened so that it can be spread on a baking sheet.
- Line baking sheet with parchment paper and spread polenta using the back of a serving spoon or spatula.
- Cover with another sheet of parchment paper.
- Smooth out the polenta by running your hand over the parchment sheet.
- Put in fridge to cool for a few hours. This can be done a few days ahead.
- When ready to serve, remove the polenta from the fridge and cut into triangles and bring them to room temperature.
- Heat grapeseed oil in a non-stick pan on medium high heat.
- Once the oil is hot, place the cake in the pan and let it pan fry for about 3 minutes undisturbed until nicely browned.
- Flip and repeat.
- In the meantime, as the polenta is getting to room temperature, heat the oven to 350 degrees.
- Toss the cherry tomatoes in olive oil and sea salt.
- Spread on a pan and roast the tomatoes for 15 minutes, turning on to broil for the last 2 minutes to char the tomatoes.
- Top off the polenta cakes with tomatoes and shaved parmesan cheese.