

Garden Chef Mushroom Ragoût Over Creamy Parmesan Polenta

Mushroom Ragoût:

4 Tbsp	Extra-virgin olive oil
¼ lb	Shiitake mushrooms, stems discarded, caps thickly sliced
	Salt and freshly ground pepper
2 Tbsp	Unsalted butter
¼ lb	Chanterelle mushrooms, cleaned and halved
½ lb	Oyster mushrooms, trimmed and halved
3	Shallots, finely chopped
2 Cloves	Garlic, minced
¼ Cup	White wine

Polenta:

1½ Cups	Whole milk
2 Cups	Chicken stock or low-sodium broth
	Salt and freshly ground pepper
1 Cup	Instant polenta
2 Tbsp	Unsalted butter
½ Cup	Heavy cream
1 Tbsp	Mascarpone cheese
1 Tbsp	Freshly grated Parmesan cheese, plus more for serving
1 Tsp	Thyme, finely chopped
1 Tsp	Flat-leaf parsley, finely chopped
1 Tsp	Marjoram finely, chopped

In a large skillet, heat 2 tablespoons of olive oil. Add the shiitake mushrooms. Season with salt and pepper. Cover and cook over medium heat. Stir until tender and starting to brown, about 5-7 minutes. Remove.

In the skillet, heat 1 tablespoon of olive oil with 2 tablespoons of butter. Add the chanterelle and oyster mushrooms. Cook over medium-high heat until any liquid has evaporated and the mushrooms begin to brown, about 5 minutes. Add the shallot and remaining 1 tablespoon of olive oil. Season with salt and pepper.

Cook over moderate heat, stirring, until the shallot is softened. Add the garlic, cook until fragrant, about 1 minute. Add the wine and cook until nearly dry. Taste and re-season with salt and pepper as needed.

In a 4-quart heavy-duty saucepan, bring milk and chicken stock to a boil over medium-high heat. Add 1-1/2 teaspoon of salt. Whisk in the polenta gradually. Cover and reduce heat to low.

Cook until the polenta absorbs the water and thickens, about 3 minutes. Stir in the remaining 2 tablespoons of butter, cream and the mascarpone cheese. Add Parmesan. Stir until combined. Serve the polenta topped with the mushroom ragoût. Garnish with herbs and Parmesan as desired.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Amanda Dew Manning