

## Creamy Truffle Polenta

### Ingredients:

2 tbsp.  
1/4 cup  
1/2 cup  
1 tbsp.  
1 tsp.  
1 cup  
3 cups  
1/2 cup  
1 tsp.  
1 tsp.  
1/2 tsp.  
1/2 oz

Butter Unsalted  
Yellow Onion Small Dice  
Porcini Mushrooms Rehydrated and Chopped  
Thyme Leaves Fresh Chopped  
Garlic Minced  
**Ambrosia**® Medium Grain Polenta  
Chicken Stock Hot  
Parmesan Cheese Grated  
**Ambrosia**® Truffle Oil  
Smoked Salt  
**Ambrosia**® Lemon Juice  
Black Truffle Shaved Thin

### Instructions:

- In a 6-quart saucepot heat the butter over medium heat. Add the onions and sauté until soft, about 6-8 minutes.
- Add the mushrooms and thyme and cook 1-2 minutes.
- Add garlic and cook 30 seconds.
- Add polenta and mix to coat with fat and vegetables. Toast for about 60 seconds.
- Add the hot chicken stock and bring to simmer, stirring continuously. Cook until tender, about 20 minutes. Mixture will be very thick.
- Remove polenta from heat when finished and add the Parmesan, truffle oil, smoked salt, and lemon juice.
- Serve garnished with thinly sliced black truffle.



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