

POLENTA FARM



“Polenta Farm” is the result of our experience in the food world. Authentic recipes with polenta and combined seasoning, ready in few minutes. Inspired by traditional cuisine, made to bring taste, flavour and health to the table. They are made with high-quality natural dried ingredients, to keep nutritional and organoleptic properties unaltered, avoiding taste enhancers. 100% natural, no preservatives, no glutamate, no hydrogenated fats.

CHEF'S PICK

Bring to a boil about 1,2 liters of salted water in a pot.

Pour the seasoning into a pan with 2 tablespoons of water (or ½ cup of water), add a pinch of salt and cook over a low heat. When the water is completely absorbed, add ¾ of wine and let it evaporate slightly. When cooked, add 1 or 2 walnuts of butter and stir to obtain a cream.

At the same time, slowly pour the polenta and cook until the water is completely reabsorbed (about 5/10 minutes), stirring continuously with a wooden spoon, always in the same direction, to prevent lumps from forming.

When ready, add the sauce.
For a richer dish, add a pinch of freshly ground black pepper or parsley. Serve very hot.

GUSTI

- POLENTA & ASPARAGUS
- POLENTA & MUSHROOMS
- POLENTA & TRUFFLE
- POLENTA & VEGETABLES

DESCRIZIONE

POLENTA & ASPARAGUS: Polenta and asparagus.

POLENTA & MUSHROOMS: Polenta and mushrooms.

POLENTA & TRUFFLE: Polenta and black truffle.

POLENTA & VEGETABLES: Polenta and vegetables.