

# Polenta with Wild Mushrooms, Garlic and Sage

## Ingredients

### Polenta

- 1 cup polenta (not quick-cooking)
- 1 teaspoon kosher salt, plus more
- Freshly ground black pepper
- 3 tablespoons unsalted butter
- 4 ounces Pecorino and/or Parmesan, finely grated, plus more

### Mushrooms

- 2 cups wild mushrooms (chanterelles or morels) or cremini, miatake, shittake or portobellos)
- 1–2 tablespoons oil or butter (a mix is nice)
- 1 shallot, diced
- 2–3 cloves garlic, rough chopped
- 2–3 tablespoons white wine
- 1 tablespoon fresh sage
- finishing salt
- Garnish- a drizzle of truffle oil ( optional- but worth it! )



## Method

### Make the Polenta:

Whisk polenta and 4 cups water in **Instant Pot** until combined. Season with 1 tsp. salt and several grinds of pepper. Bring mixture to a simmer over medium-high, whisk again, then seal pressure cooker according to manufacturer's directions. Cook at high pressure for 9 minutes. When timer goes off, manually release pressure. Carefully open lid and whisk polenta until homogenous and creamy.

### Step 2

Whisk butter into polenta, then gradually add 4 oz. Pecorino, whisking until melted. Taste and season with more salt, if needed, and lots of pepper.

### Step 3

Transfer polenta to a wide shallow bowl. Top with more cheese and coarsely grind more pepper over.

### Mushrooms

Saute the mushrooms. Heat oil over med heat, add shallots, garlic and mushrooms, cook 6-7 minutes until mushrooms release their liquid, lowering heat if necessary. Season with salt and pepper. Let the liquid cook off and allow the mushrooms to brown a little. At this point, you could splash with a little wine, letting this cook-off too- optional. Add the sage leaves right at the end and cook for one minute. Taste and add more salt and pepper, if needed.

Serve the mushrooms atop a bed of delicious creamy polenta.

Drizzle with Truffle oil if you want.