

Grilled Portabello Mushrooms and Trviso over Creamy Polenta

Serves

4

Ingredients

Portabello Mushrooms and Trviso

4 Heads Treviso radicchio

4 Portobello mushrooms

6 tbs. red wine vinegar or aged balsamic

2 cloves garlic, thinly sliced

4 anchovy fillets, finely chopped

1 bunch marjoram, leaves removed, barely chopped

8 tbs. extra virgin olive oil

Creamy Polenta

2 cups cold water

2 cups whole milk

1 cup yellow cornmeal (Polenta)

2 ounces mascarpone cheese

salt and fresh ground black pepper

Preparation Instructions

Preheat Grill

Cut radicchio lengthwise and place in a glass ovenware dish. Clean out the center of the portobellos. Put in the same dish. In a small bowl, mix vinegar, garlic, anchovies, marjoram and olive oil. Pour over the radicchio and portobellos and let sit for one hour.

Make creamy polenta. Place portobellos and radicchio on the grill and cook until lightly charred on one side, about 4 to 5 minutes. Dredge in the marinade. Cut portobellos in long cuts and place on top of the polenta with the radicchio.

Creamy Polenta

In a pot over medium heat, bring the water and milk to a boil. slowly stir in the polenta. cook, stirring constantly for 15 minutes. Stir in the Mascarpone for a smooth and creamy texture. Season with salt and pepper. Remove from the heat and serve.