



Four-Cheese Polenta With Chanterelle Ragout

Servings: 0

Ingredients

- 1 1/2 cups whole milk
 - 2 cups water
 - 1 teaspoon salt, plus additional to season
 - 2/3 cup instant polenta
 - 3 ounces Gorgonzola cheese, chopped into large pieces
 - 3 ounces Taleggio cheese, rind removed and chopped into large pieces
 - 3 ounces Fontina Val d'Aosta cheese, coarsely grated
 - 1 cup grated Parmigiano-Reggiano cheese
 - 3 tablespoons olive oil
 - 1 pound chanterelle mushrooms, cut into 1/2-inch pieces
 - Freshly ground black pepper
 - 3 cloves garlic, finely chopped
 - 10 sage leaves
 - 1 tablespoon butter, at room temperature
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Directions

To Make Polenta:

In a deep pot over medium heat, bring milk, water and salt to just under a boil. Slowly pour in polenta while constantly whisking. Once polenta is fully incorporated, reduce heat and gently simmer, whisking often, until grains are tender, about 5 minutes. Add water as necessary, to keep polenta loose. Add cheeses and stir until melted, about 3 minutes.

To Make Mushroom Ragout:

Heat olive oil in a large frying pan over high heat. Once oil is very hot, add mushrooms and season with a pinch of salt and pepper. Sauté mushrooms until liquid is released, about 2 minutes. Continue cooking until liquid evaporates and mushrooms brown, about 8 minutes more. Add garlic and sage and sauté until aromatic, 1-2 minutes. Add butter and cook until melted, about 30 seconds. Remove pan from heat and serve mushrooms over polenta.

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