OVEN POLENTA WITH ROASTED MUSHROOM & THYME
PAIRED WITH
2018 SANGIOVESE, ALPICELLA VINEYARDS
SONOMA VALLEY

Muscardini

Bottled with love, for the joy of living

INGREDIENTS

1½ lb. mixed mushrooms, torn into 1" pieces
4 sprigs thyme, plus leaves for serving
6 garlic cloves, smashed
Kosher salt & freshly ground pepper
¼ cup extra-virgin olive oil
2 Tbsp. unsalted butter
1 cup polenta
4 oz. Parmesan, finely grated, plus more for serving
1 Tbsp. red wine vinegar
Flaky sea salt

Dare to Pair!

The decadence of this dish is just rich enough to match the body of this high-elevation, Brunello-style Sangiovese, which, with its creamy texture also softens the acidity in the wine, giving way to the fruit's subtle savory notes that are further highlighted by the thyme and earthiness of the mushrooms in the dish.

INSTRUCTIONS

Place racks in upper and lower thirds of oven; preheat to 325°. Combine mushrooms, thyme sprigs, and garlic on a baking sheet. Season with kosher salt and pepper; drizzle with oil. Toss to coat, then spread in an even layer. Transfer to upper rack in oven and let mushrooms roast while preparing polenta.

Bring 4½ cups water to a simmer. Add butter, a pinch of kosher salt and whisk to melt. Add polenta, whisking constantly. Return mixture to a boil, immediately cover pot, and transfer to lower rack in oven. Bake polenta, shaking baking sheet with mushrooms occasionally, until polenta is tender, 25–30 minutes.

Remove polenta from oven. Crank up oven temperature as high as it will go (but don't broil). Continue to cook mushrooms until crisp around the edges, 5–10 minutes longer.

Meanwhile, uncover polenta and whisk, scraping bottom of pan, until polenta is smooth and thick. Add 4 oz. Parmesan, whisking constantly until melted; taste and season with more kosher salt and pepper. Cover and keep warm over low heat while mushrooms finish roasting.

Remove mushrooms from oven; drizzle with vinegar. Toss to coat; let cool slightly.

Divide polenta among bowls and top with mushrooms, thyme leaves, sea salt, and more Parmesan.