

Mushroom and Cheese Polenta

Ingredients:

1 small basket of mushrooms, sliced

1 sprig of sage, rosemary or thyme

2 litres vegetable stock

2 cups polenta

100g parmesan, grated

100g butter

What to do:

- 1) Preheat oven to 200c.
- 2) Grease 2 baking dishes.
- 3) Heat a frying pan with a little oil, add mushrooms and cook for 5mins
add herbs.
- 4) Heat stock in a large pot, bring to the boil.
- 5) Remove from heat and whisk in polenta.
- 6) Stir in parmesan, butter and season.
- 7) Pour polenta into dishes, then press in mushrooms.
- 8) Bake for 30mins.