



'Every family has one'

HUGH HAMILTON
— McLAREN VALE —

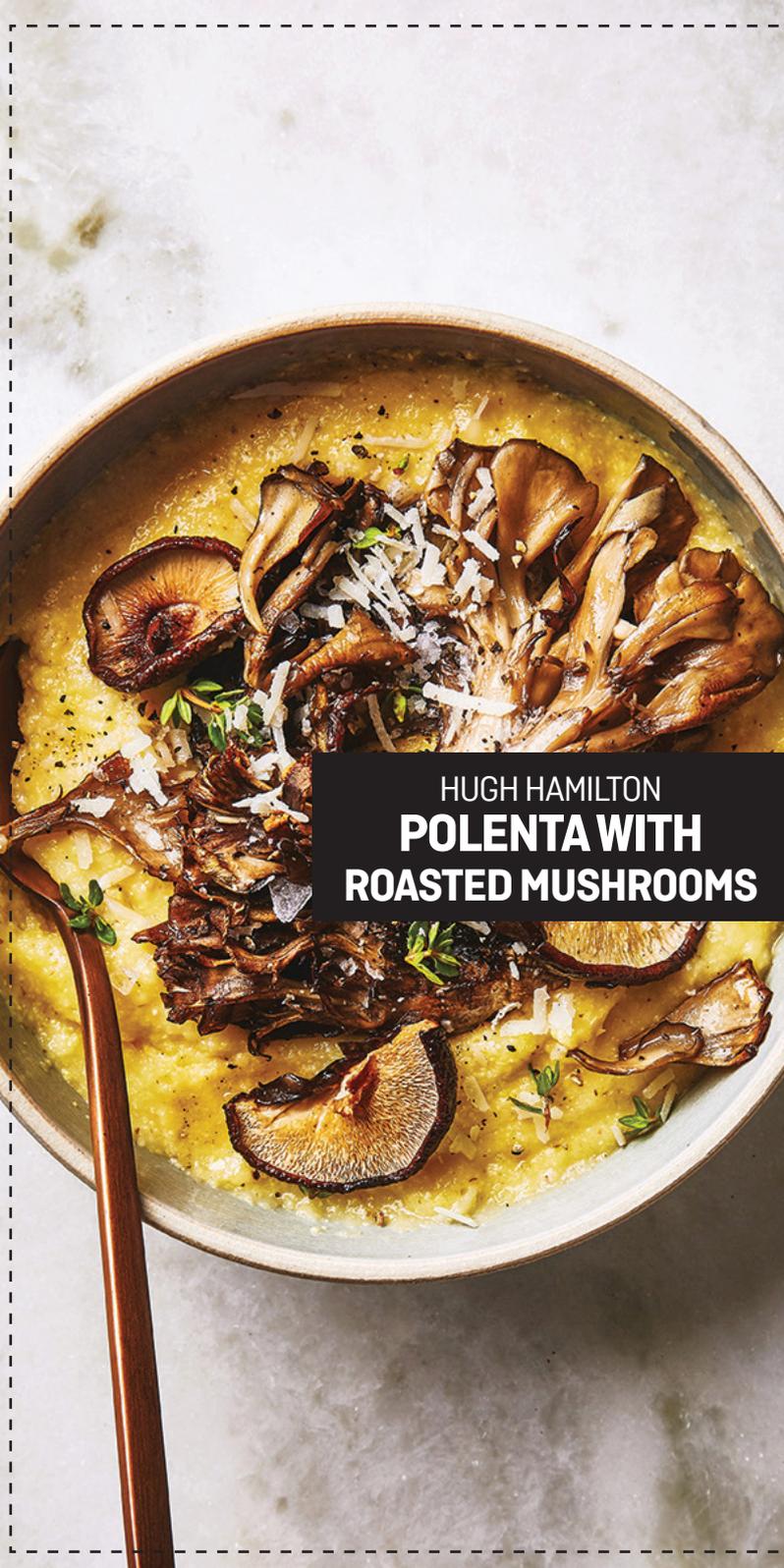
POLENTA WITH ROASTED MUSHROOMS

INGREDIENTS

- 750g mixed mushrooms (such as crimini, shiitake, oyster, and/or maitake), torn into 2cm pieces
- 4 sprigs thyme, plus leaves for serving
- 6 garlic cloves, smashed
- Salt and freshly ground pepper
- ¼ cup extra-virgin olive oil
- 2 Tbsp. unsalted butter
- 1 cup polenta
- 120gm Parmesan, finely grated, plus more for serving
- 1 Tbsp. red wine vinegar

METHOD

- Place racks in upper and lower thirds of oven; preheat to 170°. Combine mushrooms, thyme sprigs, and garlic on a large rimmed baking sheet. Season generously with salt and pepper; drizzle with oil. Toss to coat mushrooms, then spread out in an even layer. [Make sure not to crowd the mushrooms on the baking sheet] Transfer to upper rack in oven and let mushrooms roast while you prepare polenta.
- Bring 4½ cups water to a simmer in a large ovenproof saucepan over medium-high heat. Add butter and a generous pinch of kosher salt and whisk to melt butter. Gradually add polenta, whisking constantly. [Gradually incorporating the polenta into the water is key to preventing clumps.] 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. Continue to cook mushrooms until crisp around the edges, 5–10 minutes longer.
- Meanwhile, carefully uncover polenta and whisk vigorously, scraping bottom of pan, until polenta is smooth and thick. Gradually add Parmesan, whisking constantly until melted and incorporated; 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.



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