



## SOFT POLENTA WITH TRUFFLES AND PARMESAN

### Ingredients:

- 400 ml milk
- 70 grams instant polenta
- 70 grams butter
- 1 tablespoon truffle oil
- 1 small black truffle
- 50 grams Parmesan freshly grated
- Sea salt and freshly ground pepper

### Utensils:

- 1 large non-stick saucepan
- 1 truffle grater

### Process:

1. Bring milk to the boil in a large non-stick saucepan. Sprinkle in the polenta as you stir briskly, then lower the heat to a bare simmer and cook for 10mins. Whisking it occasionally.
2. Stir in the butter, oil, grated truffle and Parmesan. Season to taste with salt, pepper and truffle, simmer a minute or two longer, and then serve.

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