

Salad with Chanterelle and Herb Polenta

20–30 Min

Ingredients 2 Portions

= Kotányi Produkte

200 g	Leaf salad
400 g	Chanterelles
300 g	Blackberries
2 tbsp.	Oil

For the dressing

2 tbsp.	Balsamic vinegar
4 tbsp.	Olive oil
2 tbsp.	Dijon mustard
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Rainbow, Whole

For the polenta

700 ml	Vegetable stock
700 ml	Oat milk
400 g	Polenta
100 g	Parmesan
1 tbsp.	Butter
1 pinch	Cayenne Pepper, Ground

Preparation

1. To make the polenta: Bring 1 tsp. of the Kotányi herbs to the boil along with the vegetable stock and the oat milk. As soon as it is boiling, carefully stir the polenta into the boiling liquid.
2. Now simmer the polenta over a low heat. We recommend stirring regularly, as this prevents the polenta from sticking to the bottom of the pan and burning. After around 20 minutes, the polenta should be cooked through and ready.
3. While the polenta is cooking: Grate the Parmesan and stir it into the mixture after 20 minutes. Season the polenta with Kotányi Salt and Kotányi Cayenne Pepper to taste, then allow to cool in a bowl. Preferably leave it in the fridge overnight.
4. Give the salad a good wash and dish up onto a plate. Then garnish with the blackberries.
5. Now mix all the ingredients for the dressing and put to one side for later. Wash the chanterelles thoroughly under running water and pat dry with paper towel. Heat a little oil in a pan and fry the chanterelles. Season with a pinch of Kotányi Pepper and Kotányi Sea Salt.
6. Shape the polenta into dumplings by hand. They don't all have to be the same size! Heat the butter in a pan and fry the dumplings on both sides until golden brown.
7. Garnish the salad with the chanterelles and the homemade dressing. Also arrange the polenta dumplings on the plate and enjoy.