



Crispy Polenta Cakes *with mushrooms, chilies & thyme*

PAIRED WITH GRAFFITO MALBEC



Earthy mushrooms and thyme pair beautifully with the smoky earth and black pepper tones of the Graffito Malbec. The creamy polenta is a lovely match for the ripe acidity & lush tannins.

SERVES 4

1 package prepared polenta roll, cut into ½-inch thick rounds (or baguette slices)

Olive oil, for brushing and sautéing

3 cups mixed fresh mushrooms, sliced (*cremini, portabella, oyster, button, etc.*)

2 teaspoons finely chopped shallot

1 Anaheim or other mild, small chili pepper, cut into very thin rounds

2 teaspoons fresh thyme leaves

Sea salt and freshly cracked black pepper

Freshly grated Parmesan or other hard cheese

Fresh thyme, for garnish

INGREDIENTS

Preheat oven to 425°. Line a large baking sheet with parchment paper. Arrange polenta rounds on parchment and brush each one generously with olive oil on both sides. Bake for 25-30 minutes, turning once, until golden and crisped (use same method for baguette slices, if preferred).

Meanwhile, heat 3 tbsp olive oil in a large sauté pan. Once hot, add mushrooms and shallot and cook, stirring frequently until soft and juices have been released. Add sliced chili and thyme and mix well; season with sea salt and pepper. Remove from heat.

To Serve: Place polenta or baguette slices on a platter. Top with the mushrooms. Sprinkle each with a little of the cheese and fresh thyme leaves.

Enjoy with Graffito Malbec

[CLICK TO BUY WINE](#)

