

RECIPE PAIRING: SOFT POLENTA WITH ROASTED MUSHROOMS

*Chef Jeffery Scott created this recipe to pair with the Esprit de Tablas.
Serves 4-6*

For the Polenta:

2 cups dry polenta
10 cups chicken stock
½ cup heavy cream
4 oz. grated Parmesan Reggiano
4 oz. diced fontina cheese
2 oz. butter
2 tbsp. high quality truffle oil
Sea salt
Fresh white pepper



For the Mushrooms:

1 lb. wild or cultivated exotic mushrooms (a mix of chanterelle, oyster, maitake, and/or trumpet would be best)
1 medium shallot, finely diced
1 tbsp. dry sherry
2 tbsp. olive oil
Sea salt
Fresh black pepper

- Bring chicken stock and cream to a simmer in a medium saucepan.
- Slowly whisk in polenta. Reduce to low heat and cook slowly for 30 minutes, stirring often with a wooden spoon.
- Toss mushrooms with shallot, oil sherry and seasoning. Roast on a sheet pan in a 375-degree oven for about 15 minutes or until golden in color.
- Fold fontina, Parmesan and butter into polenta until melted. Season to taste.
- Spoon polenta into a bowl and top with the mushrooms. Drizzle truffle oil over the dish, and serve.

Chef Jeffery Scott
VINEYARD EVENTS

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RECIPE PAIRING: LEMON-GOAT CHEESE GRATIN

*Chef Jeffery Scott created this recipe to pair with the
Esprit de Tablas Blanc.*

Ingredients:

8 oz. fresh goat cheese
2 garlic cloves, minced
2 lemons, zested
¼ tsp. cayenne pepper
2 tbsp. olive oil
Toasted baguette
Torn basil leaves
Sliced chives

- Mix goat cheese, garlic, cayenne and lemon zest.
- Place in a gratin dish. Drizzle olive oil on top and cook under a broiler until golden brown.
- Garnish with basil and chives.
- Serve with toasted baguette.



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