



2019 PETIT VERDOT

Wild Mushroom & Herb Polenta

with White Beans and Thyme

Savory mushrooms meet Petit Verdot's depth; creamy polenta and beans provide a generous vegetarian main.

Serves 4 | Prep 15 min | Cook 35 min | VEGETARIAN

INGREDIENTS

- 1 cup coarse polenta
- 4 cups vegetable stock, divided
- 1 cup milk
- 1 lb mixed mushrooms, sliced
- 2 tbsp olive oil
- 2 garlic cloves, minced
- 1 tsp thyme leaves
- 1 can (15 oz) white beans, drained
- 1 tbsp butter
- 1/3 cup grated vegetarian hard cheese
- 1/2 tsp kosher salt; 1/4 tsp pepper
- 2 tbsp parsley

DIRECTIONS

1. Bring 3 cups stock and milk to a simmer. Whisk in polenta; cook gently 25-30 min, stirring often. Add water if too thick.
2. Brown mushrooms in oil in batches 8-10 min. Add garlic, thyme, salt and pepper; cook 1 min.
3. Add beans and remaining cup stock; simmer 5 min.
4. Stir butter and cheese into polenta; season. Spoon into bowls and top with mushrooms, beans and parsley.

POUR & SERVE

Pour gently and check for sediment; taste before deciding on a brief decant.