



PORTOBELLO ■ CREAMY POLENTA ■ KOHLRABI

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Ingredients:

4	Portobello Mushroom Caps, washed, stems removed	2 cups	Whole Milk
3	Cloves Garlic, minced	2 cups	Water
2 Tbsp	Olive Oil	1 tsp	Sea Salt
	Salt and Pepper	1 cup	Polenta
		2 Tbs	Unsalted Butter
600 g	Kohlrabi (3-4)	4 oz	Fresh Goat Cheese
1 ½ cups	Olive Oil	¼ cup	Parmesan Cheese, freshly grated
2 tsp	Whole Grain Mustard		
½ tsp	Sea Salt	⅛ cup each	Fresh Dill, leaves picked
1 tsp	Honey		Chives, roughly chopped
			Italian Parsley, leaves picked

Preheat oven to 400°F. Line two baking sheets with parchment paper.

On one of the sheets, lay out the portobello caps gill side up, drizzle with olive oil, sprinkle with equal amounts of minced garlic and season with salt and pepper.

Peel and cube the kohlrabi (½" cubes if you can), drizzle with olive oil, mustard and salt. Spread out in an even layer on the second baking sheet.

Roast the Portobellos for 15-20 minutes, until tender. Remove from oven and flip over to drain the liquid that has accumulated in the cap.

Roast the Kohlrabi for 20-30 minutes, stirring every 10 minutes until it is golden and tender. Remove from oven and transfer to a mixing bowl, drizzle a small squirt of honey over the kohlrabi and gently toss to coat. Taste, and season with salt if necessary.

While you are roasting the vegetables, prepare the polenta: Bring water, milk and salt to a low boil in a large saucepan. Slowly pour in polenta, whisking constantly until there are no clumps. Whisk polenta for approximately 5 minutes. It should still be slightly loose. At this point, reduce heat to simmer, cover and cook for 30 minutes, stirring every 5 minutes. You'll want to mix with a wooden spoon as it gets too thick to whisk. The polenta is ready when creamy and the individual grains are tender. Turn off the heat and stir in the butter, goat cheese and Parmesan cheese. Season with salt if necessary.

To assemble: Spoon the polenta into the portobello cap, top with roasted kohlrabi and sprinkle with the fresh herbs.

Recipe by Kendall Mousley