Rosemary bramata

Opskrift af V-ZUG Ltd



Tilberedning	
Tilberedningstid	
Portioner	4

Preparation

100 g Bramata polenta

400 ml poultry bouillon

Put the poultry bouillon, bramata polenta and a sprig of rosemary into a vacuum bag and seal it on level 2.

Place the bag in the perforated cooking tray and then put the tray into the cold cooking space. Steam.

50 g butter

1 clove of garlic, crushed

3 sprigs of rosemary

50 g Parmesan, grated

Before serving, melt the butter until it turns brown, add the garlic and rosemary, then leave to infuse a little.

Transfer the polenta to a baking dish. Sieve the butter and add to the polenta along with the Parmesan. Stir all the ingredients together well.

Tips

The bramata polenta should be slightly runny.

Tilbehør

Perforated cooking tray

Yderligere oplysninger

Oprettet den	12.04.2023