# Rosemary bramata

Recipe by V-ZUG Ltd.



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| Preparation | 15 Mins |
| Cooking time | 1 Hrs |
| Portions | 4 |
| Appliance | Combair-Steam SE from 2015 |

## 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.

**Steaming 93 °C for 1 Hrs**

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.

## Accessories

Perforated cooking tray

## Additional information

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