



# Rosemary bramata

מתכון מאת V-ZUG Ltd.



Preparation	15 Mins
Cooking time	1 Hrs
מנות	4
התקן	Combair-Steam SL 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.

## עצות

The bramata polenta should be slightly runny.

## אביזרים

Perforated cooking tray

## מידע נוסף

הופק ביום

11.12.2019

