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