

EMILY LESIAK

Private Chef • Eugene, Oregon

Creamy Truffled Polenta with Pecorino and Roasted Butternut Cream Sauce and Oregon Black Truffle

Serves 4 - 8

CREAMY TRUFFLED POLENTA

5 Cups Veggie Stock
1 ½ Cups Truffled Cream
1 ½ Cups Corn Meal
2 Tablespoons Truffled Butter
1 ½ Teaspoons Kosher Salt
Small Pinch Nutmeg
½ Cup Grated Pecorino Romano

GARNISH

2 Cups Arugula
2 Teaspoons Black Truffle Oil
1/4 Teaspoon Lemon Zest
Salt and Pepper to Taste
Fresh Oregon Black Truffle

BUTTERNUT SQUASH CREAM SAUCE

1 Medium Butternut Squash, Seeded
2 Cloves Garlic
1 Medium Shallot
1 Tablespoon Butter
1 Teaspoon Olive Oil
¾ Cup Veggie Stock
1 Cup Truffled Cream
¼ Cup Brandy
½ Cup of Grated Pecorino Romano
Salt and Pepper to Taste

TRUFFLED CREAM

1 Quart Heavy Whipping Cream
Fresh Oregon Black Truffle

See instructions other side.

TRUFFLED CREAM: *Shave truffle into whipping cream, cover and chill for 2-4 hours.*

Strain through fine mesh sieve, press gently with the back of a spoon to release additional liquid and reserve truffle shavings.

METHOD: *Preheat oven to 400° F. Cut butternut squash in half length wise and remove inner seeds with a spoon. Brush each cut side of the squash with the olive oil, sprinkle with salt and pepper and place face down on a roasting sheet. Place in oven for 45 minutes and rotate pan once during cooking time. The squash should be easily pierced with a fork. Remove from oven and let cool to a temperature that you can handle it.*

While the squash is roasting, start your polenta. In a heavy bottomed sauce pot, bring veggie stock and 1½ teaspoons kosher salt to a rolling boil. Whisk in cornmeal until it is smooth with no lumps, reduce to a simmer. It will begin to thicken, reduce heat until it is very slowly bubbling and cover. Stir every 5 minutes or so and gradually incorporate truffled cream. Continue stirring periodically for about 25-30 minutes until the texture is creamy and the grits are softened. Stir in butter, the remaining truffle from the truffle cream and Pecorino, keep warm

until sauce is prepared. If you like a thinner polenta you may thin with additional stock, cream or water. Add salt and pepper to taste.

When squash is cooled enough to handle, flip it onto a cutting board and using a large spoon, scrape the meat from the skin and discard skin. Place roasted squash into blender. In a heavy bottomed pan, melt butter and stir in shallots. Stir a few times and add garlic. Gently cook until both are lightly caramelized and butter is lightly browning. Pour in brandy and veggie stock and bring to a boil and reduce to a simmer for 10 minutes. Pour into a variable speed blender with the squash and begin blending at a low speed. As the sauce blends you can adjust the speed to a higher setting to blend until smooth. Slowly incorporate the truffled cream. Once incorporated pour into a mixing bowl and fold in grated Pecorino. Add salt and pepper to taste.

In a small mixing bowl, toss arugula, truffle oil, lemon zest with a pinch of salt and pepper.

PLATE: *Spoon desired amount of polenta onto plate and press back of spoon in to create a small well, spoon in butternut cream sauce. Top with lightly dressed arugula and shave Oregon Black Truffles on top.*