

WHITE TRUFFLE POLENTA RECIPE

BY CHEF MICHELE CASADEI MASSARI

Experience the Ultimate White Truffle Dining Experience at Home!



INGREDIENTS:

- 3 Tablespoons **Urbani White Truffle Butter**
- 1 Cup Instant Polenta
- ½ Cup + 1 Tablespoon Freshly Grated **Parmigiano-Reggiano, DOP cheese** aged 24 months
- 1 Teaspoon **Urbani White Truffle Salt**
- 4 Cups Warm Water
- 1/2 Ounce Fresh **Urbani White Truffle**

DIRECTIONS:

1. Toast the polenta quickly in a pan, and add a pinch of the **Urbani White Truffle Salt**.
2. Slowly pour warm water into the polenta, whisking until all is stirred in and there are no lumps.
3. Simmer, whisking often, until starts to thicken, about 5 minutes.
4. Polenta is done when the individual grains are full and tender.
5. Turn off heat and stir 2 Tablespoons **Urbani White Truffle Butter**.
6. Mix in 1/2 Cup of **Parmigiano-Reggiano DOP cheese** until melted.
7. Cover and let stand 5 minutes to thicken.
8. Top polenta with remaining 1 Tablespoon **Urbani White Truffle Butter** and 1 Tablespoon freshly grated **Parmigiano-Reggiano DOP cheese**.
9. Shave thin Fresh **Urbani White Truffle** just before serving.
10. Serve with **Prunotto Occhetti Nebbiolo Wine**.

Chef Recommended Wine Pairing:

**PRUNOTTO OCCHETTI
NEBBIOLO, LANGHE**



Prunotto



**PARMIGIANO
REGGIANO**