



Braised Treviso on Maranello Polenta

Courtesy of chef Jason Todd Rice



Total Time:

Prep time: 25 minutes

Cook time: 45 minutes

Serves: 8

Ingredients

½ cup **Terriero Maranello Stone-ground Polenta**

3 cups water or stock

3 Tsp **Piranske Soline Fior di Sale**

¼ cup **Casina Rossa Extra Virgin Olive Oil**

4 Treviso Radicchio, halved

3 Tbsp **Pescia Coriander Honey**

4 Tbsp **Ritrovo Selections Organic Apple Balsamic**

1Tbsp **Casina Rossa Fiori & Salt**

1Tbsp Chives, finely chopped

Directions

Bring water/stock to a boil in a medium stainless steel pot. Slowly stir in the polenta to avoid lumps. Add in the salt. Turn heat down to a simmer and allow to cook for 20-25min. Stirring every minute or so. Be careful of splatter and use a lid on the pot as needed.

When the polenta is thick and tender to the bite, pour into an oiled sheet pan, so that the thickness will be about a ½ inch and allow to cool completely until firm.

Cut 3 inch square pieces and grill well on one side.

Braise the halved heads of Treviso, until just wilted, in about an inch of water with the honey and the Ritrovo Selections Organic Apple Balsamic Vinegar mixed in thoroughly.

Drain off the liquid well and place the Treviso on top of the grilled squares of Polenta, garnish the whole plate with a drizzle of the EVOO, the Fiori & Salt, and chives.

Buon Appetito!